



The feature of Kahoku-seiyu

- Sesame is roasted by an iron pot using firewood.
- Oil is squeezed using a stone mill.
- Letting stand makes squeezed oil settle for 7 days, and filter by handmade "Washi" (Japanese paper) for 3 days.

Roast Sesame Oil (Black / White)

Sesame oil is composed of the following fatty acids: linoleic acid (41% of total), oleic acid (39%), palmitic acid (8%), stearic acid (5%) and others in small amounts. Light sesame oil has a high smoke point and is suitable for deep-frying, while dark sesame oil (from roasted sesame seeds) has a slightly lower smoke point and is unsuitable for deep-frying. Instead it can be used for the stir frying of meats or vegetables, sautéing, or for the making of an omelette.



Neri-goma organic (Black / White)



This completely crushed sesame and did it into a paste form with including an oil content like peanut butter.

HANSHINSAUCE.INC - HYOGO -



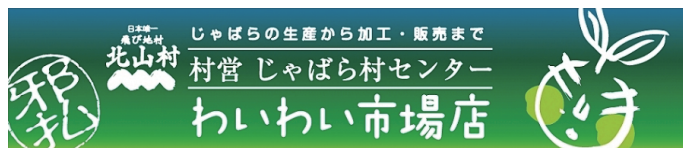
Keishichirō (Worcestershire sauce)

This is a fermented liquid condiment of complex mixture, of British origin from Worcester, and popularised by Lea & Perrins. Keishichirō is Japanese seasoning made after the fashion of this source. It is sometimes added to chili con carne, beef stew, hamburgers, and other beef dishes, but is often used as seasoning of "Kushi-katsu" (fried skewers) in Japan. Free from any additives.

- No double dipping, please!
"Nidozuke Kinshi!"



Kitayamamura - WAKAYAMA -



Jabara (Juice of Jabara citrus)

Jabara is a natural hybrid with kind of citrus fruits of the mandarin orange genus. Kitayama-mura, Higashimuro-gun, Wakayama is the place of origin. In the case of the cooking of the dish (saury sushi, sea tangle roll, vinegared rice rolled in dried laver), its juice is used as vinegar in Kitayama-mura for New Year holidays from old days. A flavonoid ingredient is included in fruit juice abundantly, and an effect of the symptom improvement of hay fever is reported.

