



2055 Nelson Miller Parkway  
Louisville, KY 40223  
[www.whatchefswant.com](http://www.whatchefswant.com)  
502.587.9012



**What Chefs Want!®**

**Aka Red Miso - 1kg x 12**

Namikura Aka (Red) miso is classified as a “red miso” due to being aged for at least 6 months and also by using less rice and more soybeans in its production. The longer miso ages, the darker and stronger it becomes. Miso is a fundamental core ingredient across all of Japanese Cuisine and Namikura Aka Miso is a standout example. Namikura Miso Co is a family-owned, 5th generation producer that is highly regarded throughout Japan for its incredible depth of flavor and superb texture. The family prides themselves on being involved in every level of production, from hand selecting local ingredients all the way through to packaging.

**Item Code: 90166 case / 90019 each**

**Kyoto Shiro White Miso – 1kg x 12**

Kyoto Shiro miso is typically made with 1.5 to 2 times as much white rice koji as cooked soybeans and lower salt ratio than other miso. It is known for its lighter color, smooth texture and milder flavor and is often thinned with sake and spread on fish to marinate prior to grilling.

**Item Code: 90167 case / 90020 each**

**Tsuki Suiji-Mirin - 60oz x 6**

Quintessential to all Japanese cuisine, Tsuki Suiji-Mirin is an indispensable ingredient providing the foundation to many culinary creations. Dark Gold in color, Suiji-Mirin has a rich aroma of sake and delicate sweetness. The all-natural amino acids enhance flavor, while the alcohol accelerates flavor absorption. From glazing to sauces to stir-fries & marinades, Suiji-Mirin can be used to elevate or mellow.

**Item Code: 99659 case / 90098 each**

**Unseasoned Rice Vinegar - 1 gallon x 4**

Brewed in the traditional method, Nouka Genuine Brewed Rice Vinegar from Hotaru Foods is a fundamental ingredient of Japanese Cuisine. Appreciated for its mild acidity and subtle natural sweetness Rice Vinegar can be used in many applications. All natural and contains no salt or added sugar.

**Item Code: 97353 case / 97322 each**



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**Bonito Flakes - 11lb x 6**

Katsuobushi, or Skipjack Tuna is filleted into 4 loins, simmered for couple of hours, deboned, rubbed with fish paste and then smoked for about a month. Each loin is then elegantly shaved down to create a perfect shape and is sprayed with a mold similar to Koji. The finished loins spend the next 6 months cycling between the humid fermentation room and the dry sunlight. Once complete, it is packaged whole or shaved. Katsuobushi is a fundamental and critical ingredient across all Japanese cuisine. It can be found in soup stocks (Dashi), salads, dipping sauces, marinades, rice dishes, sushi and is often used as a garnish.

**Item Code: 94020 case / 90002 each**



**Wasabi Powder - 1kg x 10**

Momosawa Wasabi Powder is the preferred choice for Foodservice applications and offers a cost effective, flavorful alternative that is very popular amongst the sushi trade. Hand selected ingredients are carefully dried and milled following a proprietary method that produces a preferred texture and flavor.

**Item Code: 90101 case / 90102 each**



**Nori Paper - 50ct x 10**

Yaki-Nori or Roasted Seaweed is a vital ingredient of the sushi trade, used primarily for Maki and Nigiri. As sushi has become more mainstream, ingredients such as nori have been used across many cuisines. Nori is rich in protein, fiber, vitamins, minerals, and trace minerals and has a wonderful natural flavor. Yaki-Nori sheets date back to the Edo period where it was first produced following the same techniques used in making paper. Nori grows best at a depth of around 25 feet and is typically grown on nets that can be easily harvested by boats. Each plant takes about 45 days from seed to first harvest and can reharvested about 10 times.

**Item Code: 99663 case / 90111 each**



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#### **Black Garlic Shoyu – 500ml**

Haku Black Garlic Shoyu is a truly extraordinary expression of the progressive next generation of Shoyu Masters from Kyoto Prefecture. Following traditions dating back 3,000 years, while introducing new techniques and ingredients to produce an exceptional product worthy of their ancestors approval. These master craftsmen have perfectly paired the individual qualities of Shoyu and Black Garlic to create a symphony of flavors unrivaled by any Shoyu today. **Complex aromas of earthy must and fermented soy beans** are present on the nose while flavors notes **of Fig, Raisin, Molasses** and **subdued hints of Garlic** fill the palate. Used in Japan as a finishing shoyu or as a stand-alone ingredient, Haku Black Garlic Shoyu stands out among Japan's great shoyus

**Item Number: 18583**



#### **Matsutake Shoyu – 500ml**

Haku Matsutake Shoyu is a truly extraordinary expression of the progressive next generation of Shoyu Masters from Kyoto Prefecture. Following traditions dating back 3,000 years, while introducing new techniques and ingredients to produce an exceptional product worthy of their ancestors approval. These master craftsmen have perfectly paired the individual qualities of Shoyu and Matsutake to create a symphony of flavors unrivaled by any Shoyu today. Complex aromas of earthy must, leather, fermented soy beans and White Pepper are present on the nose while flavor notes of Savory, Umami, Fungal and hints of Pine fill the palate. Used in Japan as a finishing Shoyu or as a stand-alone ingredient, Haku Matsutake Shoyu stands out among Japan's great Shoyus.

**Item Number: 18584**



#### **Black Garlic Molasses – 250ml**

A standout ingredient for the chef with a keen eye and creative mind, Black Garlic Molasses is a wonderfully complex symphony of flavors playing in perfect harmony. **Nutty, savory, dried fruit, roasted garlic undertones, natural sweetness.** The applications are endless

**Item Number 18585**



#### **Whole Black Garlic - 17.6oz**

Local craftsman source, ferment and age this culinary gem using ancestral practices handed down through generations learned in Japan. Fermenting quality garlic with proper care and technique brings out its many layers of flavor. Notes of dried fig, raisin and balsamic are present along with aromas of black truffle and grape must.

**CW Item Number: 20979**



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#### **Cherry Blossom Shoyu – 750ml**

Extraordinary, exquisite, alluring. Sakura Cherry Blossom Shoyu is meticulously hand crafted by Shoyu master craftsmen to celebrate the revered cherry blossom bloom which holds special significance throughout Japan. The cherry blossom represents the beauty and fragility of life. These breathtaking blossoms fall naturally into nets and are quickly gathered, then dipped in a red shiso-vinegar brine, then salted to preserve. They are then added to barrels of white shoyu, aged 12 months and then will age for an additional year to infuse the glorious perfume and color of the blossoms with the shoyu. The consummation of this beautiful technique reveals a truly special shoyu surely to leave a lasting memory.

**Item Number: 03322**



#### **Whisky Barrel Aged Shoyu – 750ml**

Sublime, mellow and flawless, this extraordinary ingredient from Kyoto Prefecture is truly exceptional. Haku Mizunara Whisky Barrel Aged Shoyu is first traditionally brewed preserving ancestral methods of the mushiro koji process yielding an exceptional shoyu, aged 12 months. Master craftsmen then thoughtfully age the shoyu an additional 13 months in Japanese Whisky Barrels made from Mizunara hard wood, a type of Japanese oak. The result is a **mellow, delicate** shoyu with a **touch of natural sweetness** that stimulates the senses.

**Item Number: 23207**



#### **Smoked Shoyu – 750ml**

A truly rare and unique ingredient from Kyoto prefecture. Haku Smoked Shoyu is first traditionally brewed preserving ancestral methods of the mushiro koji process yielding an exceptional shoyu, aged 12 months. After aging, the master craftsmen meticulously follow a cold-smoking process unique to the Haku family, exclusively using Mizunara hard wood, a type of Japanese Oak, which bears a **beautiful, lively**, but **delicate smoke flavor**. Typically used in moderation as a finishing shoyu, Haku Smoked Shoyu delivers a uniqueness and complexity desired by today's most discerning chefs.

**CW Item Number: 03321**



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#### **Shichimi Togarashi - 11oz x 24**

Shichimi Togarashi is a 7 spice blend developed in Edo (Modern Day Tokyo), Japan in 1625. The ingredients were first introduced to the Japanese by Portuguese missionaries around 1605. The seven prized ingredients that make up Shichimi Togarashi are Bansho Chili Pepper, Chimpi Japanese Mandarin Orange, Goma Toasted Black Sesame, Otane Hemp Seed, Shiso Japanese Basil, Sansho Chili Pepper and Byakukyo Japanese Ginger. The aroma is highlighted by the warmth given off by the chilies and the floral essence of the mandarin orange. The clean spicy flavors of the dried peppers stand out, but are balanced with toasted black sesame, hemp seed and herbal characteristics of the dried shiso. The ginger is also a welcomed addition to this blend and offer a different type of spiciness, acidity and subtle sweetness. This blend is a pillar of this revered cuisine.

**Item Code: 94020 case / 90002 each**

#### **Nori Fumi Furikake – 10oz**

Furikake was originally developed in Japan around 1912 by a pharmacist as a helpful solution to nutrition deficits. Then it was called Gohan No Tomo, A Friend for Rice. It was then a ground product to be sprinkled on top of cooked rice, vegetables, and fish. Over the last 100 years Furikake has been refined into the product we know today. Aji Nori Furikake is one of the most popular and basic Furikakes in Japan. Aji Nori Furikake has color, texture and a traditional taste. You get an emerald green look and a fresh sea taste from the small nori strips. A delightful crunch and nutty sesame taste from the Toasted White and Black sesame seeds. A perfect balance of sweet and savory from a dash of sea salt and sugar. Its finished off with another dash of complementary color and sea flavor from the sundried black Hijiki. Use Aji Nori Furikake as a tasty topping for a variety of dishes.

**Item Code: 90162 each**

#### **Gochugaru Spice- 100g**

Gochugaru flakes are made from the Gochu chilis. Used in Korean dishes such as kimchi and bulgogi. Slightly smoky with sweet heat.

**Item Code: 97102 each**



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**Yakami Orchards Marugoto Shibori Yuzu Juice – 750ml**

First press, whole fruit, capturing intense floral aroma and tart flavor of fresh Yuzu fruit. A vibrant ingredient perfect for superb Cocktails and Non-Alcoholic Drinks, Vinaigrettes, Sashimi, Ceviche, Sauces, Vegetables and Dessert.

**Item Number: 93713 case / 93710 each**



**Yakami Orchards Yuzu Kosho Green & Red – 17oz**

A classic table condiment found throughout Japan, Yakami Orchards Yuzu Kosho has become a secret ingredient of America's finest chefs. Fresh Yuzu Zest is combined with sea salt, chili and kombu seaweed to create a bright, spicy flavor profile with a subtle Umami finish. Rub on meat & poultry, a wonderful condiment with sushi, add a dab to marinades, salad dressings, soups or eggs.

**Item Number: Green - 97182 Red - 97189**



**White 'Shiro' Shoyu - 750ml**

Takuko White Shoyu is a rare ingredient with a long tradition in Japan. Soybeans are added late in the brewing process to keep the color a light, almost clear amber, while giving the Shoyu a thinner texture and more subtle overall flavor profile than dark soy sauce. Long used by the most discerning to protect the color of delicate broths or brushed on sashimi, Takuko White Shoyu elevates without overwhelming.

**Item Number: 90161**