

Uchi no dashi (dried fish to flavour soy sauce)

You can make only your original broth soy-sauce!

Dried Fish the bottle made by Shimanto Marugoto Hata Mo-ra(Kochi Japan)



Tofu



Udon



Vegetables



Bonito

Mejika

Sweetfish

Fill the bottle with your favourite soy sauce to extract a special rich savoury flavour from the fish. Suitable for all dishes such as tofu, boiled vegetables, as a salad dressing, etc.

Uchino dashi bonito

Boiled and smoked bonito – mild flavour.

Soak for 5-24 hours before use.

Great with tofu, tempura and boiled vegetables.

Uchino dashi mejika

Boiled and smoked mejika – stronger flavour

Soak for 1-3 days before use.

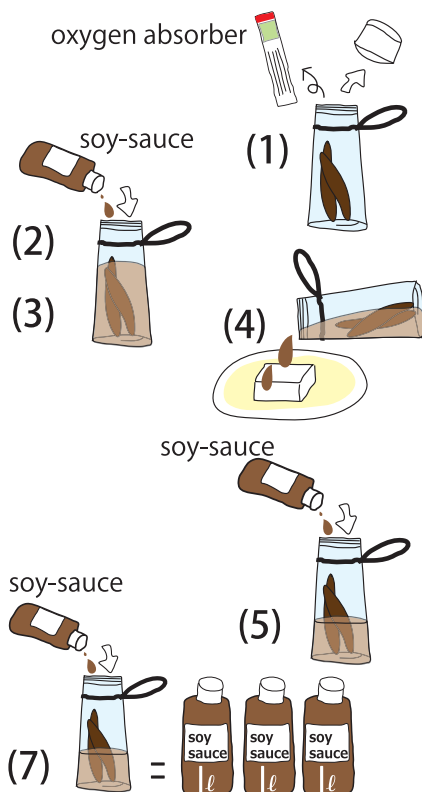
Great in udon and soba noodle soup.

Uchino dashi sweetfish

Grilled sweetfish – very strong flavour

Soak for 4-5 days before use.

Great in somen noodle soup.



How to use

(1) Open the cap and take out the oxygen absorber.

(2) Pour Shoyu into the bottle to soak the fish

(3) Please wait soak the fishes.

Bonito(1 day min) Mejika(3 day min) Sweetfish(4 day min)

Please keep in the refrigerator. Wait for enjoyment

(4) You can apply shoyu broth onto anything you like such as Udon, Oden, Sukiyaki, Tofu, stir-fry vegetables, etc...

(5) When the content is half used, it can be refilled. You may keep using until there is no more flavor.

(6) Finally, the fish inside the bottle can be taken out and steam with rice cooker.

(7) Every bottle can make up to 3 liters of shoyu broth.

Soup



Cooking with the flavoured soy sauce
Soup stock: add 1 part sauce to 6 parts hot or cold water.

Dipping sauce for tempura: add 1 part sauce to 5 parts hot water.

Risotto: add 1 teaspoon of sauce for each portion to give an original Japanese flavour.

Use undiluted with tofu, boiled vegetables or in any recipe as a substitute for unflavoured soy sauce.

You can also add kombu (dried kelp), slices of dried garlic or dried chillies to create your own original flavour.



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carefully made by shimanto marugoto hata mo-ra



Bonito



Mejika

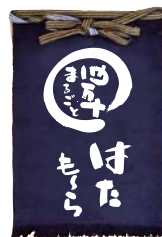


Sweetfish



四万十まるごとはたもくら謹製

使い方 How to use



高知・四万十のとびっきりうまいもんを産地直送!

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