



Imported from Japan, these prized flavorings, Seasonings and Spice Blends offer complex flavors with endless applications



A-CODE	DESCRIPTION	PACK SIZE
1236370	Flavoring, Miso White Soybean Paste Organic	10/2.2 LB
2367519	<i>Aged 3 months, light color, smooth texture with mild flavor and sweet taste.</i>	2.2 LB
7142757	Flavoring, Miso Red Soybean Paste Organic	10/2.2 LB
4723325	<i>Aged for at least 6 months, smooth texture, appearance and pungent flavor.</i>	2.2 LB
1889776	Flavoring, Miso Yuzu Paste	2/500 GR
	<i>Aged 3 months, this traditional style miso is fermented with hearty chunks of Yuzu fruit and Yuzu zest giving it a floral aroma and semi tart flavor.</i>	
4255575	Flavoring, Miso Fig Paste	2/500 GR
	<i>Darker in color with the addition of pureed whole figs, aged 3 months to permit the slightly sweet and savory fig flavor to stand out.</i>	
7531541	Flavoring, Miso Sansho Paste	2/500 GR
	<i>Traditional lighter style miso that is blended with prized sansho pepper berry. Aged 3 months which allows the unique lemon verbena, mint and white pepper flavor notes to be noticed.</i>	
5475961	Flavoring, Miso Chocolate Paste	2/500 GR
	<i>A dessert style miso that is blended with pureed 100% cocoa. Aged 3 months to complement the slightly sweet and bitter cocoa.</i>	
7722488	Garlic, Black Whole Bulbs	5/17.6 OZ
	<i>Fermented whole Black Garlic bulbs have the aromas of black truffle and mellowed garlic, texture of dried fruit and flavor notes of dried fig, raisin and subtle garlic undertones.</i>	
5244768	Sauce, Garlic Black Molasses	6/250 ML
	<i>This naturally sweet sauce has nutty, savory, dried fruit and roasted garlic undertones.</i>	
6716321	Seasoning, Shichimi Togarashi Ground	2/300 GR
	<i>7 Spice blend of 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 ginger in this blend offers a different type of spiciness, acidity and subtle sweetness.</i>	
7138609	Seasoning, Shichimi Togarashi Yuzu Ground	2/300 GR
	<i>7 Spice blend of Bansho Chili Pepper, Yuzu Fruit, Goma Toasted Black Sesame, Otane Hemp Seed, Shiso Japanese Basil, Sansho Chili Pepper and Byakukyo Japanese Ginger. The aroma is highlighted by the warmth from the chilies and the bright, floral essence of the yuzu.</i>	
7572497	Seasoning, Curry Yellow Ground	2/300 GR
	<i>Turmeric, Coriander, Cumin and Beirifu provide a vegetal aroma and deep earthy flavor, the Cardamom adds sweetness along with the bright zip of cinnamon. Japanese Yellow Curry has a unique flavor profile of both savory and sweet spices, with less heat.</i>	
6476594	Seasoning, Curry Green Matcha Ground	2/300 GR
	<i>9 main spices and 8 trace spices including Coriander, Cumin, Turmeric and Matcha Tea give this curry a warm vegetal aroma and deep earthy flavor.</i>	
3915666	Seasoning, Curry Red Ground	2/300 GR
	<i>9 main spices including Coriander, Cumin & Turmeric give this mix a herbal aroma and deep earthy flavor with sweetness from green Cardamom seeds.</i>	
7483794	Seasoning, Furikake Nori Aji Ground	2/300 GR
	<i>Emerald green look and a fresh sea taste from small nori strips, crunch and nutty taste from toasted Sesame seeds. With a balance of sweet and savory from a dash of sea salt and sugar, sea flavor from the sundried black Hijik this seasoning is a tasty topping for cooked rice or vegetables.</i>	
8503075	Seasoning, Furikake Yuzu Ground	2/300 GR
	<i>Emerald green look and a fresh sea taste from the small nori squares with a crunch and nutty toasted Sesame seeds. Sweet and savory with sea salt, sugar and fresh, bright, tart Yuzu, this seasoning can be used with seafood.</i>	
1790023	Spice, Sansho Grape Berry Powder	10/100 GR
	<i>Seasoning that is a burst of flavor consisting of citronella, Meyer lemon, mint, black pepper</i>	

Deliver within 3-5 Business Days



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Specialty Asian Imports



A-CODE	DESCRIPTION	PACK SIZE
9813843	Sauce, Shoyu, Black Garlic <i>Deep garlic flavor, with fig raisin and molasses notes. Can be used as a finishing shoyu, or a stand alone ingredient</i>	500ml
6662338	Sauce, Shoyu, Matsutake Mushroom <i>Rich savory and umami flavors, with fungal and hints of pine. Very versatile shoyu</i>	500 ml
3405309	Sauce, Fish Sauce, Whiskey Barrel Aged <i>Using only the Iwashi sardine from the sea of Japan, this fish sauce is created with the traditional methods, used for more than 400 years. It is aged for 2 years before it is transferred to whiskey barrels, and aged for a minimum of another 12 months.</i>	750ml
5189016	Sauce, Soy, Cherry Blossom <i>Natural cherry blossoms are dipped in a red shiso vinegar brine, and added to barrels of already aging white shoyu to infuse the sauce with delicate floral and savory notes.</i>	750 ml
3360186	Sauce, Soy, Smoked <i>Ideally used as a finishing Shoyu, this soy is brewed using the traditional koji process, then cold smoked using Mizunara hard wood.</i>	750ml
3312648	Sauce, Soy, Whiskey Barrel Aged <i>Traditionally brewed, using ancestral methods, then aged in Japanese whiskey barrels made from Mizunara Hard Wood. The result is a mellow, delicate shoyu, with a touch of sweetness.</i>	750 ml
4068857	Wasabi, Rhizome, Whole, IQF Frozen <i>100% Wasabia Japonica, tender Rhizome with no heat</i>	1.1 lb
7380577	Tea, Powder, Green Tea, Matcha <i>Bold, earthy green tea taste, with a high tannin profile</i>	2.2 lb
5583607	Ginger, Marmalade <i>Sugar and honey based marmalade, made with young ginger, giving it a little spiciness.</i>	20.45 oz
6316843	Yuzu, Kosho, Green	17.6 oz
1327778	Yuzu, Kosho, Red <i>A traditional spicy condiment with the citrus flavor from yuzu zest</i>	17.6 oz

Also Available from Yakami Orchards and Notaru Foods

1518885	Sauce, Ponzu Citrus, unfiltered	750 ml
5692686	Juice, Sudachi Marugoto Shibori	25.4 oz
3424322	Sauce, Soy White	750 ml
2424133	Juice, Yuzu Marugoto Shibori	25.4 oz
5692876	Marmalade, Yuzu	1.1#
7927973	Marmalade, Yuzu	3/200 gr
4424131	Yuzu, Kosho, Green	2 oz
1706407	Yuzu, Kosho, Red	2 oz



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