



ORGANIC

MIRIN

(with salt)

COOKING SAKE

(with salt)



Made using 100% Japanese organic rice

80% reduction in CO2 emissions



17g

Bottle Weight

240g

56.8g

CO² Carbon Dioxide
from bottle production

283.2g



PET bottles 300ml

Glass bottle 300ml

“Organic Mirin” is a seasoning made only from organic ingredients, which gives mellow sweetness and glazing effect to dishes. It is characterized by the elegant sweetness, kind of UMAMI which is different from sugar. In addition, the alcohol masks the smell of meat and fish, and gives UMAMI and rich flavor to dishes.

“Organic Cooking Sake” is made only from Japanese organic rice, Japanese Organic koji rice, salt and water. It can be used to mask the smell of fish and meat, and give UMAMI flavor to Japanese dishes. Moreover, it keeps the cooking materials tender while retaining its shape. These UMAMI and rich flavor are brewed using rice koji and rice.

Product Name	HINODE ORGANIC MIRIN	HINODE ORGANIC JUNMAI COOKING SAKE
Volume / Quantity	300ml / 10 bottles × 2 bundles	300ml / 10 bottles × 2 bundles
JAN Code	4901309054342	4901309033989
Size / Weight per Bottle	65mm × 65mm × 166mm 362g	65mm × 65mm × 166mm 329g
Size / Weight per Carton	285mm × 340mm × 175mm 7.6kg	285mm × 340mm × 175mm 6.9kg
Ingredients	Water, Organic brewed seasoning (Organic rice, Organic koji rice, Salt), Organic sugar, Salt	Water, Organic rice, Organic koji rice, Salt
Alcohol / Salt Content	9.5~10.4% / More than 1.6%	11.5~12.4% / More than 1.9%
Expiration date	1 year	1 year

◇ **RECIPE** ◇

TERIYAKI CHICKEN

● Ingredients (For 2)

- Chicken Leg (Boneless) 300g
- ☆(A)Hinode Organic Mirin 54g
- ☆(A)Hinode Organic Cooking Sake 30g
- (A)Soy Sauce (Organic) 18g
- Oil 4g



- ① Put (A) in a plastic bag, add the chicken, rub and marinate for 15 minutes. (Do not cut the chicken).
- ② Pull the chicken off plastic bag (reserving the sauce), place skin side down in a hot pan with oil, and cook over medium to low heat for about 4 minutes. When browned, flip, cover and cook for about 5 minutes.
※Be careful not to overcook as it burns easily.
- ③ Pour the reserved sauce over the chicken and simmer until thickened.
※If the inside is not cooked thoroughly, microwave for 1 minute at 500W.
- ④ Cut into desired size and serve.



KING BREWING CO.,LTD.
Hyogo, Japan

Contact U.S. at info@nhbquest.com

Low-Carb • Low-Salt YASAI (Vegetable) Ponzu

Carbohydrate
**60%
OFF**

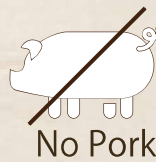
Salt
**30%
OFF**



No animal-based materials



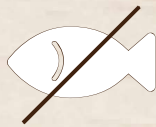
No Beef



No Pork



No Chicken



No Seafood



No Dairy Product



No egg

Product Characteristics

- ① 60% less carb (contains 0.5 per 15ml)
- ② 30% less salt (contains 0.7g per 15ml)
- ③ Made from only Japanese Vegetable
- ④ No animal-based ingredients
- ⑤ NON-MSG

● Ingredients

Soy sauce (contains Wheat, Soybean) (Japanese made),
Brewed Vinegar, Vegetable concentrated liquid
(Carrot, Onion, Chinese Cabbage, Celery, Maitake
Mushroom) (Japanese made), Yuzu juice (Japanese
made), Salt, Natural Flavoring, Citric acid, Stevia

● Volume and container 360ml • Glass bottle

● JAN code 4901309209865

● Product size L63mm*W63mm*H205mm



360ml Bottle

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Simply Pour!

Tajima Smoked Vinegar

This vinegar is smoked with Japanese cherry wood chips. You can enjoy smoked aroma and flavor easily.



Quick Simple recipe

Smoked and Vinegared Mackerel



Ingredients

- Mackerel.....120~200g
- Salt.....5g
- Smoked Vinegar.....200g

- 1 Rub salt all over the mackerel and leave it for about 1 hour to drain the moisture. Wash off the salt and wipe off the moisture thoroughly.
- 2 Place the mackerel in a container and add the smoked vinegar. Rock the container softly to make sure the mackerel is soaked in the vinegar thoroughly.
- 3 Marinate the mackerel in the vinegar for about 10 minutes. Flip and marinate for another 10 minutes or so.

Simply marinate for a smoked flavour♪

If you want to marinate longer, turn over the mackerel again by keeping the skin side up, and put it in the refrigerator.

Spray type for tabletop use. Quick and Easy.



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