



## Soy sauce

Shoyu is soy sauce. It is made by fermenting soybeans and wheat.

It is one of the essential seasonings in Japanese food cooking.



## Sweet sake

Mirin is a sweet alcoholic liquid used in cooking to tenderize and sweeten, and balance saltiness.



## Vinegar

This vinegar is naturally brewed vinegar.

Vinegared rice does not harden easily even when it gets cold.

Furthermore, vinegar (acetic acid) has an antiseptic effect.



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## Extra Virgin Olive Oil

This extra virgin olive oil, like wine, varies in taste, color and aroma.

The characteristics are dependent on the variety of the olive, the soil and climate in which the trees are grown, and the methods of harvesting.



## Sesame Oil

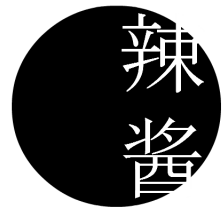
This sesame oil, cold-pressed.

For the oil, Chinese castor is considered to be the most suitable, but others, such as sesame oil, soy bean oil, camellia and paulownia are also used.



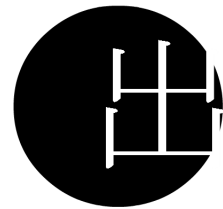
## Cooking alcohol

Add soy sauce, ryorishu (cooking sake), mirin (sweet cooking rice wine), konbu (a seaweed for broth), and so on to water for seasoning.



## Worcester Sauce

In okonomiyaki shops, not only these store-bought sauces, but also various kinds such as Worcester sauce (this is not a general term for the Worcester sauce group such as medium thick sauce, thick sauce, but Worcester sauce in a limited sense and are same as the above), Tonkatsu sauce (Japanese Ketchup), spicy Doro sauce (literally translates to "mud sauce") are often blended to make original flavors.



## Soup stock

1. Makes 1500ml  
10cm x 10cm dried kombu (kelp)  
1500ml water  
20g bonito flakes
2. Make a few slits in the kombu and cook it in the water on medium heat.
3. Remove the kelp just before it boils and add the bonito flakes.
4. Bring to a boil and strain.



## Miso

It is made from boiled and mashed soybeans mixed with salt and koji. Koji is a substance such as wheat, barley, rice, or soybean malt that helps the soybeans to ferment. The mixture is left until it ripens. This can take from several months to three years, but the mixture generally ripens in six months to a year.