



KAMISHARAKU CATALOGUE



## AROMATIC ALL-PURPOSE KYOTO CONDIMENTS



Take your everyday cooking to a world of rich flavor with just one spoonful or one dash. Made using only high-quality natural ingredients, these Kyoto condiments make meals into a new aromatic experience.



### Ichimi red chili pepper

Domestically grown red chili pepper that has been slowly and fragrantly roasted for a clean, satisfying spiciness.

#### Recommendations

- Grilled meat sauce
- Stir-fry noodles ■ Udon noodles



### Kiyomi orange shichimi

The peel of Kiyomi oranges from Wakayama Prefecture, with their rich, sweet taste and scent, is blended with specialty shichimi whose spiciness brings out the flavor of the orange peels.

#### Recommendations

- Chilled tofu ■ Gyoza sauce



### Yuzu shichimi

Yuzu citrus peel, made using our special method that brings out every bit of refreshing aroma, is blended into specialty shichimi.

#### Recommendations

- Sake-lees soup ■ Steamed vegetables
- Chilled sliced pork/beef



### Shichimi salt

Combines specialty sea salt with Kiyomi orange shichimi to create a rich taste and aroma. An all-purpose aromatic salt.

#### Recommendations

- Potato chips
- Edamame soybeans



### Uji matcha salt

The choicest Uji matcha from Gion Tsujiri blended with fine-grain sea salt meticulously prepared in our kitchen. The natural aroma and flavor of matcha make this a truly exceptional product.

#### Recommendations

- Potato Salad ■ Vanilla ice cream



### Yuzu salt

The naturally refreshing aroma of yuzu citrus peel is blended with the mineral flavors of mild sea salt.

#### Recommendations

- Tempura
- Japanese-style dressing





kd.umeda2023@gmail.com (kd.umeda2023@gmail.com) がサインインしています

### Budo sansho pepper

The finest quality budo sansho pepper from Wakayama Prefecture has been finely and carefully ground by millstone to create a product rich in flavor and aroma.

#### Recommendations

- Red miso soup
- Vanilla ice cream
- Cream cheese
- Salt-flavored ramen



### Yuzu ichimi

Specialty yuzu citrus peel has been blended into domestically grown red chili pepper powder that has a sharp spiciness. An ichimi red chili pepper powder with a rich citrus flavor.

#### Recommendations

- Clam miso soup
- Japanese savory pancake



### Limited-season condiments

Taste each unique season with different kinds of condiments containing the peels of seasonal citrus fruits.

- Summer orange shichimi
- Green lemon shichimi
- Green lemon salt



### Kyo-no-Okakiyaitan Salt-flavored rice crackers with Kiyomi orange shichimi

Rice crackers from renowned shop Kyoto Narumiya seasoned with our Kiyomi orange shichimi. A delightful aftertaste of flavor and spiciness.



### Budo sansho salt

A refined and refreshing aromatic salt made of sea salt and the finest, freshly scented budo sansho pepper from Wakayama Prefecture.

#### Recommendations

- Steak
- French fried potatoes



### Aosa seaweed salt

Richly aromatic domestically grown aosa seaweed and mild sea salt create a synergy of umami flavor.

#### Recommendations

- Rice balls
- Fishcake tempura



### Ume-shiso salt

Renowned Kishu Nanko salted plums and perilla are blended into fine-grain sea salt. The flavor, aroma, and tartness are complemented by the beautiful red color.

#### Recommendations

- Deep-fried chicken/fish
- Fried rice



### Deep-fried rice crackers

Uses our selected condiment blends. Crunchy and delicious.

- Kiyomi orange shichimi
- Yuzu ichimi
- Sichuan pepper

