

Sansho Peppercorns

Attractiveness of sansho peppercorn

****Sansho peppercorn: Fresh and authentic Japanese taste in Europe****

Sansho peppercorn is known as an original and traditional Japanese spice, which enriches the cuisines with unique taste and aroma.

FNC Kyoto is now going to enrich the European cuisines with our Japanese *green jewel*.

****Why using sansho peppercorn? ****

- Sansho peppercorn has not only a pungent spicy taste but also citrus type refreshing aroma, due to sansho is a small fruit belonging to same group as yuzu. Then, it contains limonene, which is told that makes you relax and sharpens your appetite.
- Sansho peppercorn is used for various Japanese dishes, including meat, grilled fish, sashimi, sushi, tempura, hot pot and onigiri rice ball. It can be used instead of yuzu, suitable for sauce and seasoning. Also, can be used for chocolate and gelato.
- Sansho peppercorn is used as a Chinese medicine, which means good for health.



****Why FNC Kyoto's sansho peppercorn? ****

- We are the first company in Japan which is able to provide organic sansho peppercorns to European market. Sansho peppercorn has not only a pungent spicy taste but also citrus type refreshing aroma, due to sansho is a small fruit belonging to same group as yuzu. Then, it contains limonene, which is told that makes you relax and sharpens your appetite.
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Sansho peppercorns are one of our products which have long history, over 60 years. Our organic sansho peppercorns are quickly processed after the harvest to maintain the refreshing aroma and color. Then, the thin stems are gently removed by hand several times. Our high quality sansho peppercorns can be found not only in dishes of high-class restaurants in Kyoto but also onigiri rice balls sold at convenience stores throughout Japan.

Sansho peppercorns is an authentic spice for Kyoto cuisine, which concentrate on appearance and season. It has significant difference from other spices or herbs.

Why don't you try to use the "green jewel" as Japanese do for your European dishes.

FNC Kyoto by NAKAFUSA SHOKUHIN CO., LTD



What is sansho?

Zanthoxylum piperitum, also known as Japanese pepper or Japanese prickly-ash is a deciduous aromatic spiny shrub or small tree of the citrus and rue family Rutaceae, native to Japan and Korea. It is called sansho ("mountain pepper") in Japan. The fruits (peppercorns) are used as an aromatic and flavoring in Japan. FNC sells two types of sansho peppercorns, fresh and salted. The fresh one will be delivered as frozen. On the other hand, salted one can be shipped in normal temperature.

How can we use sansho?

Sansho peppercorns are mostly used for Japanese dish called *Chirimen-sansho*, dried whitebait with sansho but sansho can be used for other dishes such as pasta, salad and etc, instead of using other citrus fruit.

