

GOLDEN MUSTARD that turns "one dish" into "a gem "

<u>2018 Seasoning Championship Winner, (Japan)</u> <u>2019 International Taste Quality Inspection Institute (ITQI)Two Star (Belgium)</u>

Sommelier, French chef and Japanese chef from a famous Japanese restaurant, We have created a luxurious and delicious mustard that goes well with any dish.

The texture of each grain is like the golden color of caviar. A mustard made by professionals for professionals.

"GOLDEN MUSTARD" is Japan's No. 1 mustard.





Our "Golden Mustard" is made from the finest pesticide-free mustard seeds from Canada. It is handmade daily over a month by skilled artisans in a quality-controlled factory using Japanese rice vinegar, hon mirin (Japanese sweet cooking rice wine), maple syrup, and carefully selected soy sauce. No chemical seasonings are used, and no animal products are used. This convenient seasoning can be stored in the refrigerator for one year after opening.



GOLDEN MUSTARD (GOLD) "Standard Type" Food Recommendations: Pork,Chicken,Eggs, Whitefish,Salad, Rice. CONTAINS: Wheat



GOLDEN MUSTARD (BLACK) "Teriyaki Type" Food Recommendations: Beef,Avocado,Salmon,Tuna, BBQ.

CONTAINS: Wheat, Soy



GOLDEN MUSTARD (HARISSA) "Kebab Type"

Food Recommendations: Meat,Hamburger,Ramen, Sushi, Curry,Chinese Food. CONTAINS: Sesame,Wheat