

*It's not a simple mustard.
It is the embodiment of professional techniques for
creation of ideal seasonings.*



Features of Golden Mustard

《Versality》

By reducing the pungency through our original fermentation process, golden mustard doesn't spoil the original taste of foods. It can be used with all foods such as meat, fish, eggs, vegetables, dairy products cooked in Japanese, Western, Chinese style.

This ideal seasoning can bring out the flavor of foods themselves.

《Innovation》

Mustard is not just used for processed meat. Golden mustard breaks the mold and give you completely new eating experience.

Its visual aspect with the presence of mustard seeds and its popping texture bring innovation to the classic dishes. It also make people appreciate foods by flattering their senses.

《Tradition》

In spite of its innovative feature, Golden mustard is developed based on the traditional professional techniques.

Rather than just pursuing novelty, many traditional methods ranging from ingredients selection to production procedures.



Variation

A:Gold(standard)

White soy sauce is used to create a mild taste with a good balance between sourness and sweetness, while also reducing pungent taste.

Good compatibility with chicken, pork, fish and vegetables

B:Black(additionally seasoned version)

Tamari soy sauce (variety of rich soy sauce) and garlic are added to create richness of the taste.

Good compatibility with fragrant foods such as beef, lamb and smoked foods.



Ingredients

Rice vinegar, mustard seed, honey, white soy sauce, tamari soy sauce*, sweet sake, garlic*

* Used just for Black mustard