



Small dried sardines with Japanese Sansho Pepper



Our 'Oarai Shirasu', white bait from Oarai, Ibaraki, is mixed with local soy sauce 'Niemon' from the Kurosawa Soy Sauce Shop and local sake which is particularly rich and flavourful from the Tsukinoi Shuzoten Brewery in Oarai. These ingredients are mixed until they reach a fluffy texture and then sprinkled with Japanese pepper. The spiciness of the Japanese pepper somewhat numbs the tongue, and the depth of the soy sauce intertwine perfectly to create a Chirimen Sansho, a popular side dish of Japanese pepper and sardines. This pairs very well with sake.

Product name	Small dried sardines with Japanese Sansho Pepper
Company name	Ninbenichi Co.,Ltd
Delivery available	All year round
Shelf life	A year (30 days after defrosting)
Storage instructions	Keep frozen
Ingredients	Dried sardines / Oarai, Ibaraki, Japan, Sake / Oarai, Ibaraki, Japan, Sansho (Japanese pepper) / Japan, Soy sauce / Ibaraki, Japan, Sugar, Sweet cooking sake, Starch syrup, Salt, (Contains Soy beans, Flour)
Net weight	100g
Dimension	Length31cm Width25cm Height40cm
Quantity per case	50
Minimum order	1 case
Preferred export destination countries or regions	Singapore, Vietnam, Hong Kong, Taiwan
How to use	For best enjoyment, leave it to fully thaw before eating. Please ensure you eat it within 30 days after it has been defrosted and that you store it the fridge under 10 (50 ° F). Available in packs 100g, 500g and 1kg.