



Japanese Spinach and Mushrooms Soaked in Ginger Sauce



Made with Japanese komatsuna and mushrooms, seasoned with light dashi soy sauce. This dish is full of sesame flavor and tangy ginger sensation. Characterized by its unique one-frozen texture and color.

Product name	Japanese Spinach and Mushrooms Soaked in Ginger Sauce		
Company name	Ibaraki Mogitate Factory Co., Ltd.		
Delivery available	Throughout the year		
Shelf life	395 days		
Storage instructions	Keep frozen		
Ingredients	Komatsuna / Japan, Shimeji mushroom / Japan, Carrot / Japan		
Net weight	1000g		
Dimension	Length	35cm	Width26cm Height22cm
Quantity per case	12		
Minimum order	10 cases		
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan		
How to use	It is a fully cooked side dish that can be served by simply defrosting naturally or under running water. It can be served as is or with bean sprouts or steamed chicken.		