

Amazake Ketchup~Gastronomique~ Ways to eat



Sauce for your meat

You can mix the ketchup with the meat juice and red wine to make a great sauce.



For appetizer...

What about making a quick appetizer by spreading the ketchup on toast/or pie sheet topped with cheese and grill?



Umami boost for your sauce.

Simply add the ketchup after you make your regular meat sauce for ex. It will become your best sauce ever!

Ingredients: Tomato puree, Onion, Amazake, Balsamic vinegar, Mirin, Salt, Garlic, Herbs & Spices

Amazake Ketchup~ Japonais~ Ways to eat



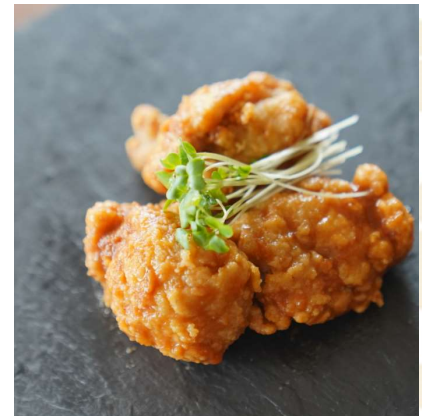
For your DimSum...

Can be used as a dip for your steamed dumplings or spring rolls.



For your tofu meals

It marries well with soybean based food, so it is good for adopting a vegan lifestyle.



Deep fried meat or fish

Simply Mix the deep fried food with the ketchup. Great for your bento!

Ingredients: Tomato puree, Onion, Amazake, Black vinegar, Soy sauce, Mirin, Garlic & Ginger