



SHIZUOKA HONWASABI

Only use wasabi from Shizuoka prefecture

Natural color & Natural fragrance



世界農業遺産：静岡水わさびの伝統栽培
Globally Important Agricultural Heritage Systems
Traditional Wasabi Cultivation in Shizuoka, Japan

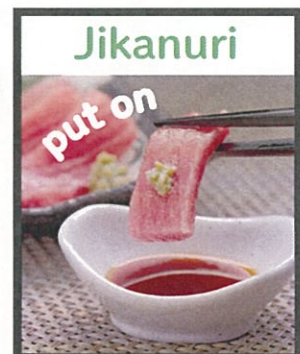


Wasabi(わさび) is the agricultural product native of Japan. The cultivation started around 1600 at Utogi, the upstream area of Abe River in Shizuoka City at an altitude of 600m. It is grown all over the world as well as Japan. Now, not only Japan but it's used around the world.

Please enjoy the expert way to eat it, called "Jikanuri".

"Jikanuri": how to directly eat wasabi to put on sashimi without dissolving wasabi in soy sauce.

The flavor of soy sauce and wasabi each bring out the taste of the food.



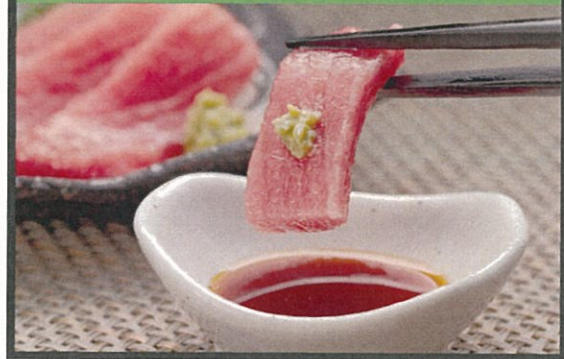
how to use WASABI

traditional Japanese dish
and your favorite dishes.

Please enjoy

for

Sashimi



for

Soba noodles



for

JAPANESE style BBQ



for

Shushi



for

Boild rice with tea

