

KEZURIBUSHI Product

Quality Shaved Dry Bonito for whom pursue genuineness

削り節



◀ HOW TO USE ▶



① Prepare 50 g of Dried Bonito flakes



② Put Bonito flakes to 1.8 litre of boiled water.



③ Leave it for 1 minute and filter it with gauze

Dried Bonito flakes 500g EXP
＜万能花削り(鰹)＞ FA# 1183

Traditional Bonito Dashi flakes. Manufactured in FSSC 22000 certified factory and histamine control products.



Uses: DASHI or topping

Packing: 500g × 4bags / case

Expiration Date: 18 months

Dried Bonito flakes 80g EXP
＜花かつお80g＞ FA# 1184

Traditional Bonito Dashi flakes. 80g house hold size. Manufactured in FSSC 22000 certified factory and histamine control products.



Uses: DASHI or topping

Packing: 80g × 18bags / case

Expiration Date: 18 months

Bonito flakes Less blood 500g
＜匠鰹本節血合抜 松＞ FA# 1120

Bonito flakes without dark flesh part. It has a powerful taste and elegant aroma.



50g bonito flakes in 1.8L of water

Packing: 500g × 4bags / case

Expiration Date: 12 months

Dried Bonito thick shaving 1Kg
＜匠鰹本節厚削り＞ FA# 1532

Made from the finest bonito raw materials. The powerful bonito UMAMI and elegant aroma remain.



100g bonito shaving in 2L of water

Packing: 1kg × 4bags / case

Expiration Date: 12 months

Dried Mackerel thick shaving 1Kg
＜万能鯖厚削り＞ FA# 1537

Recommended versatile thickener series with a good balance of quality and price.



100g Mackerel shaving in 2L of water

Packing: 1kg × 4bags / case

Expiration Date: 12 months

SEAFOOD DASHI SAUSE Recommended for supreme unique Ramen, etc. 素材調味だしシリーズ



**Concentrated Seafood Sauce
Scallop 400ml**
＜素材調味だし 帆立＞ FA# 8072

Scallops caught in Japan and scallop paste extracted from them are blended to create a delicious scallop dashi sauce. Dilute to suit your cooking.



Packing: 400ml × 12 bags / case

Expiration Date: 12 months

**Concentrated Seafood Sauce
Japanese littleneck Clam 400ml**
＜素材調味だし あさり＞ FA# 8085

Please try it in ramen, pasta, pilaf, paella, risotto, rice gratin, etc. Clam chowder will be excellent.



Packing: 400ml × 12 bags / case

Expiration Date: 12 months

**Concentrated Seafood Sauce
Shrimp 400ml**
＜素材調味だし 海老＞ FA# 8075

Rich shrimp innards and aroma of dry roast in addition to the concentrated sweetness delivers a deep, rich flavor.



Packing: 400ml × 12 bags / case

Expiration Date: 12 months

**Concentrated Seafood Sauce
Crab 400ml**
＜素材調味だし 蟹＞ FA# 8073

We especially recommend crab miso ramen. Dilution ratio for Crab Dashi sauce to ramen soup is 1 to 8.



Packing: 400ml × 12 bags / case

Expiration Date: 12 months

**Concentrated Seafood Sauce
Sea Bream 400ml**
＜素材調味だし 鯛＞ FA# 8083

This is distinctive for its elegant flavor and florid aroma. We especially recommend seafood soup.



Packing: 400ml × 12 bags / case

Expiration Date: 12 months

DASHI PACK

FUTABA's True Value with Quality and Stability

だしパック



◀ HOW TO USE ▶

①Put 1 sachet of DASHI PACK into right amount of boiled water.

②Simmer for 5-10 minutes over a low heat.

③Carefully remove from the pot.



HON-GATSUO (50g×5p) ＜本がつを＞ FA# 6002

Our signature bland DASHI pack. For professional use. Easy to handle and less waste. Excellent for cost reduction. Suitable for all Japanese cuisine.



Standard: 5L water with 1 pack (50g)
Packing: (50g×5p)×20bags/ case
Expiration Date: 12 months

WADASHI ZANMAI (50g × 10p) ＜和だし三昧＞ FA# 6149

Blend of Shiitake mushroom, kombu kelp, vegetable and dried bonito. The taste of vegetables is popular among women.



Standard: 5L water with 1 pack (50g)
Packing: (50g×10p)×10 bags/ case
Expiration Date: 12 months

Marine blue additive-free (50g×20p)

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マリンブルー無添加 > FA# 6147

Focusing on the balance between taste, quality, and cost reduction.

Ingredients: sardines, bonito, mackerel, tuna, kelp, shiitake mushrooms



Standard: 2L water with 1 pack (50g)
Packing: (50g×20p)×10 bags/ case
Expiration Date: 12 months

Liquid Product 液体製品 Exclusive TSUYU and Liquid Seasoning by DASHI Expert



Rich Ponzu Sauce 1.8ℓ ＜ぽん酢三昧＞ FA# 7256

Ponzu Sauce with dashi and lots of citrus. Exquisite rich blend of 4 kinds of DASHI and 4 kinds of citrus.



Straight type seasoning
Packing: 1.8ℓ ×6/case
Expiration Date: 12 months

Versatile Noodle soup base 1.8ℓ ＜とんかつゆ1.8ℓ＞ FA# 8262

Authentically-brewed soy source and real dried bonito stock. Concentrated versatile Liquid seasoning.



1: 3-8 water for noodle dip or soup
Packing: 1.8ℓ×6 bottles / case
Expiration Date: 18 months

Versatile White soup base 1.8ℓ ＜とんかつ白ゆ1.8ℓ＞ FA# 8263

Light-colored seasoning with white soy source and blended fish stock. Excellent for UDON noodle and egg dishes.



1: 14-18 water for noodle soup
Packing: 1.8ℓ× 6 bottles / case
Expiration Date: 18 months

UDON Soup Base 1.8ℓ ＜煮干し白だし1ℓ＞ FA# 8026

Light-colored Udon Noodle soup base. It can also be used for all other Japanese dishes. Dilute to suit your cooking style.



1: 9-11 water for noodle soup
Packing: 1.8ℓ×6 bottles / case
Expiration Date: 12 months

Versatile golden soup base 1 ℓ ＜割烹だし1リットル1ℓ＞ FA# 8247

It has a refined taste with no peculiarities. Please dilute to suit your cooking needs. Golden soup stock can be easily made.



1: 8-20 water for noodle dip or soup
Packing: 1 ℓ×6 bottles / case
Expiration Date: 12 months

Concentrated sardine broth 1ℓ ＜濃縮煮干しだし1ℓ＞ FA# 8076

A concentrated Non MSG dried sardine broth. It has a strong UMAMI and aroma. Ideal for Udon and Ramen.



1: 30-60 water for noodle soup
Packing: 1ℓ× 6 bottles / case
Expiration Date: 12 months

Concentrated kelp broth 1ℓ ＜濃縮昆布だし1ℓ＞ FA# 8022

A concentrated Non MSG Kelp broth. In addition, it contains no coloring or preservatives. Use a small amount for increased umami.



1: 50-100 water for kelp broth
Packing: 1ℓ× 6 bottles / case
Expiration Date: 12 months

Other Product Line up

Other Useful products to Support Fine Japaneses Cooking

その他の製品



Ingredients for a soup dishes with AOSA Seaweed 100g

<お碗の具あおさ> FA# 4079

This is a convenient soup bowl ingredient. There is no need to cut the ingredients. It contains flavorful AOSA seaweed .



Uses: Ingredients for a soup dishes

Packing: 100g×20 bags / case

Expiration Date: 12 months

AOSA seaweed 100g

<あおさ 100g> FA# 4039

Strongly aromatic from the sea, ideal for use in soup bowl dishes. Soak in water for about 5 minutes, then drain well before use.



Uses: Toppings for soup bowl dishes

Packing: 100g×10 bags / case

Expiration Date: 12 months

Kiridashi Kombu Kelp 300g

<切り出し昆布300g> FA# 4131

It produces a clear soup with an elegant aroma and umami flavor. High quality, easy-to-use 300g type Hokkaido Makonbu cut kelp.



Uses: For soup or simmered dishes

Packing: 300g×10 bags / case

Expiration Date: 12 months

Shakitto Dried Seaweed Salad Mix 100g

<シャキッと海藻サラダ> FA# 4171

A well-balanced blend of six colorful types of seaweed. When watered back, the weight increases 8 to 10 times.



Uses: For salad or decoration

Packing: 100g× 10 bags / case

Expiration Date: 12 months

Heated and sterilized Bamboo leaves for decoration 100 sheets

<懐敷笹 緑の滴 100枚入> FA# 5392

The visual effect will improve drastically by laying the our bamboo leaf. It will make sushi dish colors vivid. Boil sterilization and Anti-drying process.



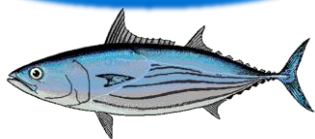
Uses: For decoration

Packing: 100sheets×20 bags / case

Expiration Date: - Non-Food



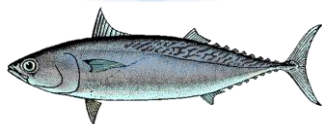
鰹 Katsuo
BONITO



The **bonito** is a tribe of medium-sized, predatory fish in the family Scombridae belonging to the Sardini tribe.

Katsuobushi is the Japanese name for dried, fermented, and

宗田鰹 Soda Katsuo
FRIGATE TUNA



The **frigate tuna** or **frigate mackerel**, is a subspecies of tuna, in the family Scombridae, found around the world in tropic ocean. Smaller than Katsuo(Bonito) .

鯖 Saba
MACKEREL



The **mackerel** is a common name applied to the family Scombridae . Mackerel typically have vertical stripes on their backs and deeply forked tails.



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PROFESSIONAL CATALOG

旨味の

Products Line Up for Essence of Fine Japanese Cuisine

By FUTABA Co. Ltd., Expert of Japanese *DASHI*

本流へ

What is *DASHI*?

DASHI (出汁, だし) is a class of soup and cooking stock used in Japanese cuisines. Dashi forms the base for miso soup, clear broth, noodle broth, and many kinds of simmering liquid.

The most common form of dashi is a simple broth or fish stock made by heating water containing konbu (edible kelp) and kezuribushi (shavings of katsuobushi - dried, fermented bonito) to near-boiling, then straining the resultant liquid.

The element of *UMAMI* (旨み), considered one of the five basic tastes in Japan, is introduced into dashi from the use of katsuobushi. Katsuobushi is especially high in sodium inosinate, which is identified as one source of umami.