

Extremely Delicious Miso Sauce

3 kinds of different types of Miso, Shinshu-Miso, Saikyo-Miso and Haccho-Miso are blended. Soft brown sugar makes this sauce richer taste. It goes well with noodles.



Product code	15432	
JAN CODE	4971880154328	
Packing Style	585g × 12	
Shelf life	180 days	
Ingredients	Miso, Soy bean, High-fructose corn syrup, Fermented seasoning, Sugar, Onion paste, Vinegar, Condensed apple juice, Salt, Grated garlic, Grated ginger, Sesame, Thickeners, (Processed starch, Xanthan gum, Arabic gum), Alcohol, Seasoning, (Amino acid, Disodium inosinate, Sodium guanylate), caramel coloring, Spice extract, (Wheat, Sesame, Soybean, Apple, are included as part of raw material.)	
Nutrition Facts (per 100g)	Energy	140kcal
	Protein	3.8g
	Total fat	1.4g
	Carbohydrates	28.0g
	Sodium	2513mg
	Salt	6.4g



ZHA JIANG MIAN with Miso Sauce

Ingredients

- 35g ground pork
- 10g thin cut bamboo shoots
- 5g thin cut long onion
- 50g Miso sauce
- 250g Chinese noodle
- 10g thin cut carrot
- 15g thin cut cucumber
- 10g thin cut onion
- 25g cut tomato
- Adequate amount of sprouts
- 1 poached egg



Directions

- ① Stir-fry pork, bamboo shoots and long onion with oil and Miso sauce
- ② Dish up Chinese noodle and ① on a dish.
- ③ Put carrot, cucumber, onion and tomato.
- ④ Top with poached egg and sprouts.

Grilled rice ball with Miso sauce

Ingredients

- 180g Rice
- 15g Miso sauce
- 20g Miso Sauce (for spread)
- Bit of shredded leek
- Bit of sliced onion
- Bit of sliced scallion
- Chili pepper



Directions

- ① Mix rice and miso sauce.
- ② Divide ① into two equal parts and make Triangle
- ③ Spread miso sauce on them and grill in the oven.
- ④ Do the same for opposite side of them.
- ⑤ Place them on a plate and put leek, onion and scallion on them. Top with chili pepper.

YAKISOBA with Miso sauce

Ingredients

- 60g bite size cut pork
- 20g thin cut carrot
- 50g bite size cut cabbage
- 30g bean sprout
- 170g chinese noodle
- 55g Miso sauce
- 15g sliced scallion



Directions

- ① Stir-fry pork, carrot cabbage and bean sprout in oil.
- ② Add chinese noodle and miso sauce.
- ③ Dish up them on a dish and top with scallion.