

JAPANESE LARDER

The Japanese sensitivity to nature is powerfully expressed at the table... but this love of nature is more than just an abstract affinity for the outdoors. It is one of the most powerful of all Japanese traits: a feeling for the particular, the solid, and the local; for the real circumstances that surround people and things.

Japanese gastronomy is also a matter of variations, emphasis, and subtle permutations. Our ability to present this type of cuisine in California is based on our shared philosophy of honoring nature at our table.

The following items are available for mail order from boulettes larder. For up-to-the-moment availability and to mail order items, please call us, or [download the order form](#) and fax it to us at 415.399.1177

select japanese items offered by boulettes larder

bamboo charcoal from Japan



Traditional Japanese way of treating water organically. Naturally-occurring minerals in the charcoal (iron, potassium, zinc) absorb into the water, making it much milder in taste and breaking up polymerization. Once piece of charcoal can be used for about 2 months (under normal circumstances) before its effectiveness wears down. Bamboo charcoal can also be used to clean the air (bathrooms, cars, refrigerators), cook food in water (rice), or in a bath.

2.50 pc

A 1x3 piece of bamboo charcoal is enough to treat a half liter of water. Charcoal should be pre-washed and boiled for 3 minutes before using. Wash it once a week and dry in the sun for continuous use.

katsuobushi



Cured and smoke-dried skipjack tuna from Shikoku. Produced by the traditional method developed in the Edo period (17th century), which has a molding process at the end. The molding process itself takes a couple of months to a year,

60.00

which adds rich flavor and taste. Katsuobushi made with utmost care is called Honkarebushi- the best grade of katsuobushi. Our katsuobushi is particularly made from the back fillet of the fish, very good for producing low-fat, clean, tasteful broth. The aroma of cooking broth with freshly-shaven katsuobushi is very fragrant and appetizing, full of umami-inosinic acid. Katsuobushi can be stored at room temperature in an airy cool environment, or pack it tightly in plastic and a paper bag and refrigerate.

kuro budo komitsu ni

Best quality black soy beans from the Tamba region of Japan, cooked in sweet syrup

40.00 jar

kanten (agar agar)



A vegetarian gelatin substitute made from dried red algae during a laborious hand-made process utilizing pure mountain water in the cold dry winter climate of the Japan Alps. As a zero-calorie ingredient without any sea residue, kanten is versatile and ideal for desserts, hors d'oeuvres, salads, or any recipes

14.00 oz

calling for a vegetarian gelatin. Kanten solidifies at room temperature and melts at 80 degrees Celsius. Since it does not dissolve with digestive enzymes or intestinal bacteria, it is the ideal intestinal cleanser.

- For firm consistency:
1 piece bar per 500ml (30 fluid oz) liquid
- For soft consistency:
1/2 bar per 500 ml liquid

kuzu(starch)



Starch extracted from the roots of the wild *kuzu* vine. Excellent as a thickener and for producing translucent shiny sauces and soups with a gently pleasant aroma. Kuzu has been used since the 9th century in Japan and is indispensable for making *wagashi* - traditional sweets served with green tea.

9.00

yuzu peel (freeze dried)



Freeze-dried yuzu (Japanese citrus skin) with a refreshing fragrance. This can be used for sauce, dressings, toppings for soup, pickles, jam... or any other cooking. Originally from China, Yuzu is a popular citrus in the Far East Asian countries.

22.00 bag

yuzu juice



Juice from the yuzu fruit that can also be used for sauces, dressings and toppings.

15.00 3.5 oz
btl

rare japanese salts, spices & condiments

made by hand - complex flavors - exceptional quality

shichimi togarashi

traditional 7-spice mix



A medium-hot spice condiment. It is a mix of pepper, ginger, orange peel, sesame, sansho, shiso, and hemp seeds. We carry versions with (yellow packet) and without (pink packet) a yuzu citrus flavor.

14.00 15 g

wasabi

japanese dried horseradish

Fine powdered dried horseradish. Dissolve with luke-warm water to enhance fresh wasabi flavor. Together with soy sauce, wasabi is essential for *sashimi* and *sushi* and also goes well with other meats. Made by a Kyoto shop with a 350-year history.

12.00



karashi

japanese dried mustard

Fine powdered dried mustard. Hotter and spicier than western mustard. Dissolve with luke-warm water to enhance spicy flavor before serving. Perfect for pot-au-feu or any meat or seafood. Made by a long-established shop in Kyoto.

12.00

japanese matcha green tea salt



Fine grind sea salt and powdered matcha tea create an umami sensation and beautiful green color. The matcha salt melts as a finishing salt on fish, eggs or rice.

25.00 150 g

rare & beautiful japanese artisan sugars

made by hand - complex flavors - exceptional quality

wasanbon
powder-fine sugar



Traditional sugar that has the fine granularity of powdered sugar and a natural whiteness. Particularly used for *wagashi*, Japanese sweets. Elaborate hand-ground process leaves a slight molasses residue in the sugar, so that it melts quickly in the mouth.

10.00 400 g

shunsetsu "yukidoke" tou
"spring snow sugar"



Pure Okinawa brown sugar blended into Ohtori's original sugar, with strong brown sugar flavor aftertaste. Good for cooking seafood or meat and for baking. It imparts a nice flavor.

18.00 300g

namasatoh
raw sugar



Japanese raw sugar from sugarcane that is grown in the Saltsunan Islands of Kyushu. The traditional liquid removal process leaves molasses in the sugar. Good for cooking fish and meat.

18.00 400g

tiizukui konakuruzaataa

handmade brown powder sugar



Made from sugarcane juice which is cooked, extracted, and cooled. It contains molasses, which are rich in minerals, vitamin,s and flavor. Perfect for baking

18.00 300g

satsunan niontoh

raw processed sugarcane



From the Satsunan islands of Japan. "Nion" means "cooked twice" in the refining process. This minimally refined sugar contains more minerals than sugars that are processed for longer. Particularly good for uncooked dishes such as sunomono, vinegar relishes, but also for cooking

18.00 400g

vegetables, meat, and seafood.