

Don Don Series

Bonito DASHI 60%

KAPPO DASHI

1.0 l

**Concentrated Japanese Broth !!
Easy to Use Liquid Type!!
Light Broth Color !!**



Mellow DASHI Taste

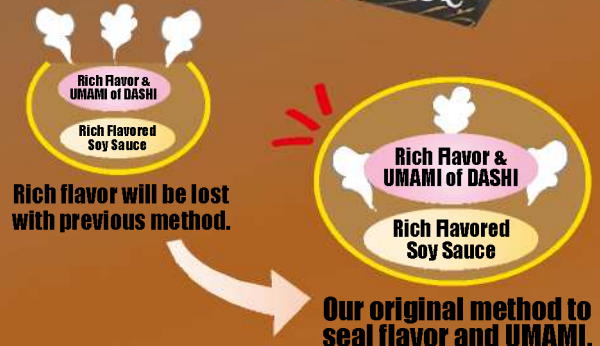
UMAMI (Tastiness) of Natural Ingredients

Plenty of DASHI have been used. Mellow sweetness and less saltiness. Mild taste will suit variety of dishes and menus.

Flesh DASHI Flavor

Sealed by FUTABA Original Method

DASHI flavor is easily lost as time passes. We sealed UMAMI and flesh flavor of DASHI before they have been lost. The fleshness will enhance cooking even better.

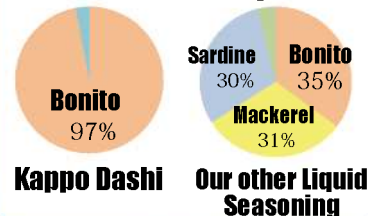


Cost Effective

Maximum 50 times Dilution with Water

60% of 1 liter "Kappo Dashi" is DASHI broth. This allow us higher rate of water dilution. Save your DASHI cost with FUTABA liquid DASHI.

Bonito DASHI Comparison



◆ Mushroom Soup ◆



Kappo DASHI **Water**

1 : **17**

<Ingredients_2 servings>

Kappo Dashi 2 table spoon (15ml)
 Water 2 and 1/2 cups (500ml)
 Shimeji Mushroom 25g
 Enoki Mushroom 15g
 Maitake Mushroom 15g
 Satoimo (Taro) 75g
 Trefoil (or chopped green onions)

<How to Make>

- ① Cut Satoimo (Taro) into 1/4 half moon, break mushrooms into small clusters, cut trefoil into 3cm long.
- ② Mix water and Kappo Dashi in a pot. Add Satoimo and heat it up.
- ③ When Satoimo is cooked, add mushroom and bring to boil.
- ④ Serve in individual bowl and topping trefoil (or chopped green onions).

◆ Giant White Radish Ground Meat Sauce ◆



Kappo DASHI **Water**

Soup **1** : **15**
Sauce **1** : **10**

<Ingredients_2 servings>

Giant White Radish 1/3 sticks
 (Cut in 1cm thick half moon and parboil)
 Kappo Dashi 20 ml
 Water 1 and 1/2 cups (300ml)
 (Sauce)
 Ground Chicken 30g
 Kappo Dashi 2 tea spoon (10 ml)
 Water 1/2 cups (100ml)
 Starch water
 Chopped Ginger
 Chopped Green Onions

<How to Make>

- ① Mix water and Kappo Dashi in a pot, add parboiled giant white radish and cook thoroughly over medium heat.
- ② In a separate pot, mix water and Kappo Dashi for sauce and heat up. When its boiled add ginger and ground chicken.
- ③ When ② chicken is cooked, thicken the sauce with starch water.
- ④ Place ① radish and pour ③ sauce on top. Sprinkle chopped green onions.

◆ Rice Porridge Seafood Sauce ◆



Kappo DASHI **Water**

1 : **10**

<Ingredients_4 servings>

Plain Rice Porridge 200g
 (Seafood Sauce)
 Kappo Dashi 40 ml
 Water 2 cups (400 ml)
 Starch 2 tea spoons
 Crab Meat 4 legs
 Dried Konbu (Fine strips) 4g
 Boiled Shrimps 200g
 Dried Scallops 2 pieces
 Ginger Juice 15g

<How to Make>

- ① Prepare rice porridge.
- ② Heat water and Kappo Dashi in a pot. Thicken the sauce with starch water.
- ④ Add soaked konbu, soaked and split scallops, crab meat, and shrimp, heat up and add ginger juice at last.
- ⑤ Pour sauce on hot rice porridge.

※ Thick seafood sauce is well match with fried rice or noodle as well.

Product Code	7263
Product Name	DonDon Series Kappo Dashi 1L
Package	1 liter × 6 bottles / carton
Ingredients	Light-colored soy sauce, Dried bonito, Salt, Sugar, Mirin, Sake, Dried sardine, Hydrolyzed fish protein, Dried bonito extract, Hakkochomiryo, White soy sauce, Kombu (Dried seaweed), Dried mackerel, Shiitake mushroom, Amino acid (sodium glutamate), Shusei (ethyl alcohol), Acidulant
Expiration	1 year from manufacturing date
Bottle Size	W 85 × D 85 × H 200 mm
Case Size	W 294 × D 199 × H 220 mm
Case Weight	8.0 kg
JAN Code	4960002049307

Preservation Method/ Room Temperature
 (Refrigerate after opening)



Usage Guide		
Menu	Kappo Dashi	Water
Sonen	1	8
Udon Soup	1	1 0
Oden	1	1 3
Clear Soup	1	2 0
Simmered Vegetables	1	1 5
Thick Sauce	1	1 0 ~ 1 3

Nutrition Facts (per product 100g)

Calories	Water	Protein	Fat	Carbohydrate	Ash	Sodium Chloride Equivalent	Natrium
71kcal	67.3g	3.4g	0.0g	14.4g	14.9g	14.7g	5800mg

FUTABA Analysis Value