



Cream cheese

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Ripe Japanese pepper flavored Rice Bran Oil

The mellow flavor of ripe Japanese pepper flavored oil adds an elegant richness and flavor to the salty cheese!
Even if it is mixed in, it is a good idea.
Perfect for dipping grilled vegetables!



Mascarpone cheese

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Japanese pepper flavored Rice Bran Oil

For milky and rich cheese With a sharp flavor Combining
Japanese pepper-flavored oils is a good idea.
Flavor and taste.
Perfect as a topping for ramen, etc.♪



Purple cabbage rubbed with salt

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Japanese pepper flavored Rice Bran Oil & Ripe Japanese pepper flavored Rice Bran Oil

Just sprinkle some salt on the shredded cabbage and let it soften, then squeeze out the water, add beans, fruit, and your favorite Japanese pepper flavor, and mix. You can also mix it with lemon juice or vinegar to make a marinade if you like.



Grilled purple cabbage

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Japanese pepper flavored Rice Bran Oil & Ripe Japanese pepper flavored Rice Bran Oil

Grilled, sweet, purple cabbage Smooth flavoring oil is perfect. Drizzle with your desired amount of Japanese pepper flavored oil and sprinkle with salt.

The flavor of Japanese pepper and the purple cabbage make it so delicious that you will get addicted to it.



Laxpudding

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Japanese pepper flavored Rice Bran Oil & Ripe Japanese pepper flavored Rice Bran Oil

Add Japanese pepper-flavored oil to the Nordic dishes.

Instead of mixing and baking the dills, Put some Japanese pepper-flavored oil just before eating!

With pepper pepper on both fish and potatoes

Freshness of taste that is different from usual



Hasselback potatoes

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Japanese pepper flavored Rice Bran Oil & Ripe Japanese pepper flavored Rice Bran Oil

Perfect for hasselback potatoes

Try adding your desired amount of Japanese pepper flavored oil as if you were sprinkling herbs.

Have a rich flavor

It's a flavor of adults.



For Ramen

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Japanese pepper flavored Rice Bran Oil & Ripe Japanese pepper flavored Rice Bran Oil

Using in the seafood toppings on ramen

Easy marinating of Japanese pepper-flavored oil.

If the soup is compatible, with the soup flavor Sprinkling Japanese pepper-flavored oil is also an important factor.

The flavor of Japanese pepper adds depth and flavor to the taste♪



For use in noodles

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Japanese pepper flavored Rice Bran Oil & Ripe Japanese pepper flavored Rice Bran Oil

This is a recommended method to make the most of the elegant and delicate flavor of Japanese pepper.

Mix the boiled and drained noodles with the Japanese pepper flavored oil.

The flavor will not escape and the noodles will loosen up better.

Two birds with one stone!



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French bread

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Japanese pepper flavored Rice Bran Oil

Eat bread with Japanese pepper flavored oil.



Vanilla Icecream

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Japanese pepper flavored Rice Bran Oil

Eat vanilla ice cream with Japanese
pepper flavored oil



Tofu

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Japanese pepper flavored Rice Bran Oil

Eat tofu with Japanese pepper flavored oil