

EXPO2025 OSAKA KANSAI TAKOYAKI GOHAN

Tsuno Foods Industrial Co., Ltd.



ingredients [4 serving]

- Rice.....300g
- Chikuwa.....2pieces (65g)
- Konjac.....50g
- Sakura shrimp (dried).....10g
- Drain the pickled ginger.....20g
- ◎Sake.....2 tablespoons
- ◎Sweet sake.....1 tablespoon
- ◎Dried bonito powder....1 teaspoon
- ◎Salt.....½ teaspoon
- Rice bran oil**.....1 teaspoon
- Sauce tempura flakesto taste
- Green laver.....pinch

How to Cook

1. Wash the rice and drain it in a colander. Add less water than the amount called for and soak for at least 30 minutes.
2. Slice the chikuwa into 5mm thick rounds. Cut the Konjac into 2cm long sticks and wipe off the excess water with kitchen paper.
Drain the pickled ginger and roughly chop it.
3. Add the ◎ ingredients to ① and mix. Add **rice bran oil** and mix lightly.
Add ② and sakura shrimp on top and cook.
4. Once cooked, place into bowls, top with tempura flakes and green laver, and it's done♪

Delicious new discovery !?

How to cook ♪

「Japanese sauce flavored
tempura flakes」

- ★Cake flour /Potato starch
.....each2 tablespoons
- Worcestershire sauce....2 tablespoons
- Water.....1 tablespoon
- Rice vinegar.....½ teaspoon
- Salt.....pinch
- Rice bran oil**(for frying)....to taste

1. Sift the ★ ingredients into a bowl. Combine the ○ ingredients and mix until there are no lumps.
2. Add ① to the heated rice oil in granular form and fry. Once cooked, remove from oil and drain.