



2652 Long Beach Ave
Los Angeles, CA 90058
www.wwproduce.com
213.747.4411



BLACK GARLIC

CalPAC
BLACK GARLIC PROVISIONS



CalPAC

Black Garlic Molasses

250mL x 6

A standout ingredient for the chef with a keen eye and creative mind, Black Garlic Molasses is a wonderfully complex symphony of flavors playing in perfect harmony.

Nutty, savory, dried fruit, roasted garlic undertones, natural sweetness. The applications are endless.

Item Code: 19284



Haku

Black Garlic Shoyu

500mL x 6

A truly extraordinary expression of the progressive next generation of Shoyu Masters from Kyoto Prefecture. Master craftsmen have perfectly paired the individual qualities of Shoyu and Black Garlic to create a symphony of flavors unrivaled by any Shoyu today.

Complex aromas of earthy must and fermented soy beans are present on the nose while flavors notes of Fig, Raisin, Molasses and subdued hints of Garlic fill the palate. Used in Japan as a finishing shoyu or as a stand-alone ingredient, Haku Black Garlic Shoyu stands out among Japan's great shoyus.

Item Code: 19279

CalPAC
BLACK GARLIC PROVISIONS



CalPAC

Peeled Black Garlic

1LB x 6

Local craftsman source, ferment and age this culinary gem using ancestral practices handed down through generations learned in Japan. Fermenting quality garlic with proper care and technique brings out its many layers of flavor. Notes of dried fig, raisin and balsamic are present along with aromas of black truffle and grape must.

Item Code: 19286



MISO & BONITO



Namikura Miso Co is a family-owned, 5th generation producer that is highly regarded throughout Japan for its incredible depth of flavor and superb texture.



Namikura Aka Red Miso 1kg x 10

Namikura Aka (Red) miso is classified as a “red miso” due to being aged for at least 6 months and also by using less rice and more soybeans in its production. The longer miso ages, the darker and stronger it becomes.

Item Code: 19282



Namikura Kyoto Shiro White Miso 1kg x 10

Kyoto Shiro miso is typically made with 1.5 to 2 times as much white rice koji as cooked soybeans and lower salt ratio than other miso. It is known for its lighter color, smooth texture and milder flavor and is often thinned with sake and spread on fish to marinate prior to grilling.

Item Code:
19281 - 10/1kg case
19692 - Each



WA Imports Bonito Flakes 1lb x 6

Katsubushi, or Skipjack Tuna is filleted into 4 loins, simmered for couple of hours, deboned, rubbed with fish paste and then smoked for about a month. Each loin is then elegantly shaved down to create a perfect shape and is sprayed with a mold similar to Koji.

Item Code: 19283

May require pre-order

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YAKAMI ORCHARDS KOSHO & MARMALADE



Yakami Orchards Yuzu Marmalade - 20.45oz x 6

Truly a treasure among the world's greatest marmalades,

Yakami Orchards Yuzu Marmalade simply combines ripe, fresh Yuzu Fruit, Cane Sugar & Honey. The perfect breakfast condiment, add it to tea or pair it with seared foie gras or ripe blue cheese. Yuzu Marmalade is a staple on the finest cheese boards. Bright, fresh and floral, with notes of ripe tangerine, grapefruit and hints of pine, Yuzu Marmalade is a versatile ingredient for the finest chefs and home cooks alike.

Item Code: 19274



Yakami Orchards Yuzu Kosho Red Yuzu Kosho Green 17.6oz x 6

A classic table condiment found throughout Japan, Yakami Orchard Yuzu Kosho has become a secret ingredient of America's finest chefs. Fresh Yuzu Zest is combined with a chili & sea salt mash and kombu seaweed to create a bright citrus, spicy chili flavor profile with a subtle Umami finish. Incredible as a rub on meat & poultry, a wonderful condiment with sushi, add a dab to marinades, salad dressings, soups or eggs, or even toss with pasta.

Item Code:

Red - 19276 6/17.6oz case
Green - 19622 6/17.6oz case
Green - 19696 17.6oz each



Yakami Orchards Ginger Marmalade - 20.45oz x 6

Ginger fans rejoice! Yakami Orchards Ginger Marmalade is a hand crafted using only the freshest Ginger Root, Cane Sugar & Honey. Spicy and fresh, Ginger Marmalade is a natural fit for many creations; From exotic cocktails to glazing meat & fish, to cheese boards and dressings. Limited only by your imagination, Yakami Orchards Ginger Marmalade is great addition to any chef's arsenal.

Item Code: 19275

May require pre-order

May require pre-order



YAKAMI ORCHARDS JUICE



Yakami Orchards Sudachi Juice Marugoto Shibori (first press) 750ml x 6

First press, whole fruit, capturing intense floral aroma and tart flavor of fresh Yuzu fruit. A vibrant ingredient perfect for superb Cocktails and Non-Alcoholic Drinks, Vinaigrettes, Sashimi, Ceviche, Sauces, Vegetables and Dessert.

Item Code: 19675



Yakami Orchards Kabosu Juice Marugoto Shibori (first press) 750ml x 6

Desired by the worlds finest chefs and mixologists, a first press using the whole fruit, capturing the intense floral aroma and tart flavor qualities of Meyer Lemon with accents of Cucumber and Melon. A rare & vibrant ingredient perfect for Cocktails and Non-Alcoholic Drinks, Vinaigrettes, Sashimi, Ceviche, Sauces, Vegetables & Deserts or whenever a splash of Fresh Kabosu Citrus will create the flavor complexity you desire in whatever creation demands the BEST.

Item Code: 19676



Yakami Orchards Yuzu Juice Marugoto Shibori (first press) 750ml x 6

First press, whole fruit, capturing intense floral aroma and tart flavor of fresh Yuzu fruit. A vibrant ingredient perfect for superb Cocktails and Non-Alcoholic Drinks, Vinaigrettes, Sashimi, Ceviche, Sauces, Vegetables and Dessert.

Item Code:

19619 - 6/750ml case

19695 - 750ml each

May require pre-order



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MIRIN, SESAME OIL & FISH SAUCE



Haku
Iwashi Whisky Barrel
Aged Fish Sauce
750ml x 6

Delicate, subtle and refined, a fundamental Ingredient of Japanese cuisine. Japanese Iwashi fish sauce is first aged 2 years before it is further refined and aged an additional 12 months in Japanese Whisky Barrels yielding a more mellow, delicate texture and flavor with an understated sweetness. Quintessentially the perfect finishing sauce.

Item Code 19677



Nouka
Golden Sesame Oil
60oz x 6

Pressure-extracted from carefully selected sesame seeds that have been toasted at a low heat. This technique is time honored but necessary to produce the quality that Nouka Golden Sesame Oil is known for. Although it is time consuming, it is the traditional method. Nouka sesame oil is appreciated for its unique nuttiness, amber color and deep aroma.

Item Code: 19890



Quintessential to all Japanese cuisine, **Tsuki Suiji-Mirin** is an indispensable ingredient providing the foundation to many culinary creations.



Tsuki Suiji Mirin
60oz x 6

Dark Gold in color, Suiji-Mirin has a rich aroma of sake and delicate sweetness. The all-natural amino acids enhance flavor, while the alcohol accelerates flavor absorption. From glazing to sauces to stir-fries & marinades, Suiji-Mirin can be used to elevate or mellow.

Item Code: 19285



Tsuki Suiji Mirin
Bag In Box 18L

Dark Gold in color, Suiji-Mirin has a rich aroma of sake and delicate sweetness. The all-natural amino acids enhance flavor, while the alcohol accelerates flavor absorption. From glazing to sauces to stir-fries & marinades, Suiji-Mirin can be used to elevate or mellow.

Item Code: 19892

May require pre-order **May require pre-order**

May require pre-order

SHOYU



**Takuko
Tamari Shoyu
Gluten Free
60oz x 6**

A naturally brewed, traditional style tamari shoyu with great flavor and aroma. Naturally gluten free, this tamari shoyu you can cook with or use as a stand alone. A very versatile ingredient.
Item Code: 19277



**Takuko
Tamari Shoyu
Gluten Free
Bag In Box 18L**

A naturally brewed, traditional style tamari shoyu with great flavor and aroma. Naturally gluten free, this tamari shoyu you can cook with or use as a stand alone. A very versatile ingredient.
Item Code: 19891



**Takuko Shoyu
60oz x 6**

Every chef needs some workhorses in his or her kitchen and Takuko Shoyu fills that bill. A naturally brewed, traditional style shoyu with great flavor and aroma. A shoyu you can cook with or use as a stand alone. A very versatile ingredient.
Item Code: 19278



**Takuko
White Shoyu
750ml x 6**

A rare ingredient with a long tradition in Japan. Soybeans are added late in the brewing process to keep the color a light, almost clear amber, while giving the Shoyu a thinner texture and more subtle overall flavor profile than dark soy sauce. Long used by the most discerning to protect the color of delicate broths or brushed on sashimi,
Item Code: 19889



**Haku
Matsutake Shoyu
500ml x 6**

Master craftsmen have perfectly paired the individual qualities of Shoyu and Matsutake to create a symphony of flavors unrivaled by any Shoyu today. Complex aromas of earthy must, leather, fermented soy beans and White Pepper are present on the nose while flavor notes of Savory, Umami, Fungal and hints of Pine fill the palate. Used in Japan as a finishing Shoyu or as a stand-alone ingredient,
Item Code: 19280

May require pre-order

May require pre-order