## グデind Japan 愛媛。四国の旨い時の大集合 [ 10/2 = ▷10/29 = □] 首為明 Direct from Tokyo Shikoku Yoshu Kogyo Kombu Salted Mackerel きおき Ehime Miso-braised Mackerel 予州興業 昆布塩鯖/ 鯖のやわらか味噌煮 9.88-11.29 oz Shimanto Unagi Rich, semi-dried fatty macker Tosasaga Sanchoku Unagi Kabayaki/Shirayaki finished with kelp extract to bring Selected mackerel simmered in a Shukka Kumiai Grilled Eel with sauce out its smooth, savory flavor. flavorful miso blend, tender and Warayaki Katsuo Tataki deeply seasoned to the bone. 土佐佐賀産直出荷組合 土佐沖一本釣り 蒲焼/白焼 小袋タレ付 3.88 oz 鳴門鯛入りの 甘口おかず味噌 藁焼き鰹タタキ Carefully raised in the pristine 7.05 oz environment of the Shimanto River these eels are expertly grilled to Kamada Shovu Freshly caught bonito is traditionally grilled over straw, eliminating the bring out their tender texture and Dashi Shoyu fishy smell and enhancing the delicious flavor. rich, savory flavor. 瀬戸内産真ダコ使用! Low Sodium Takara Shokuhin 鎌田醤油 Kamameshi Shimaya Miso Seasoning Mix Sudachi Miso/ 低塩だし醤油 **Assorted Varieties** Yuzu Miso A flavorful dashi sov sauce made by 炊き込みご飯の素 すだちみそ/ゆずみそ Tai Miso blending Honiozo 小豆島/じゃこ/さんま/た 志まや味噌 鯛みそ 5.29 oz sauce with carefully Miso with sudachi or yuzu as a High-quality natural Naruto sea selected dried bream finished with sweet miso delicious not only in dishes, but also on mackerel, dried bonito















Ishimaru Seimen Sanuki Somen

石丸製麺 讃岐そうめん 14.11 oz

and resilient texture.



計

Shodoshima Ponzu

Ponzu sauce with a gentle,

refreshing spiciness from Kochi ginger, and a bolder, spicier

version made with green chi

Ginger/Green Chili

小豆島ぽん酢

しょうが/青唐辛子

200ml

1.94-2.47 oz

headless sardines, seasoned for an easy-to-eat snack.

















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