

## Cold Udon Noodle



【Ingredients\_serves 4】 (Tsuyu Sauce)  
 per serving 289 kcal **PONZU ZANMAI**.....100ml  
 Udon.....4 packs **Don Don Katsuitsuyu**...50ml  
 White Radish.....200g Water.....50ml  
 Thin Long Leek...Adequate  
 Nori.....Adequate  
 Bonito.....Adequate

### 【Directions】

- ① Grate the white radish, leave on the sieve to drain water.
- ② Mix **Don Don Katsuitsuyu**, **PONZUZANMAI**, and water for noodle sauce.
- ③ Boil the Udon noodle, wash them by cold running water.
- ④ Serve Udon on the plates, decorate grated white radish. Pour ② sauce on the top.

## SEASONED VINEGAR (PONZU ZANMAI) "FUTABA" NET 1.8L

### PRESERVATION:

Store in room temperature away from heat, high humidity and sunlight.

### AFTER OPENING:

Store in refrigerator.

### INFORMATION:

Contents may settle. This does not affect quality.

MADE IN JAPAN

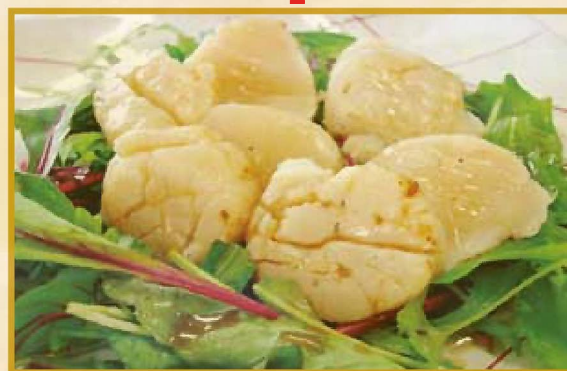
## NUTRITION INFORMATION

Servings per package: 90

Serving size: 20 mL

	Quantity per serving	Quantity per 100mL
Energy	53 kJ	264 kJ
Protein	1 g	5 g
Fat,total	0 g	0 g
-Saturated	0 g	0 g
Carbohydrate	2.1 g	10.5 g
-Sugars	0.72 g	3.6 g
Sodium	549 mg	2746 mg

## Scallop Salad



【Ingredients\_serves 4】  
 per serving 81 kcal **PONZU ZANMAI**.....30ml  
 Scallop (fresh sashimi)••120g Olive Oil.....5ml  
 Arugula.....20g  
 Watercress.....25g  
 Celery.....20g  
 Mustard.....25g

### 【Directions】

- ① Bake the both side of the scallop on a very hot pan. Cook rare, and cut into the half size.
- ② Mix **PONZU ZANMAI** and olive oil.
- ③ Serve the vegetables and the scallop on a plate, Pour ② dressing.

## Pork Loin BBQ



【Ingredients\_serves 4】  
 per serving 232 kcal **PONZUZANMAI**.....60ml  
 Pork Loin.....320g Mirin.....30ml  
 Cabbage .....Adequate Ginger.....Adequate  
 Cherry Tomato...Adequate

### 【Directions】

- ① Mix **PONZU ZANMAI**, Mirin, grated ginger, soak the pork loin in it for 5 minutes.
- ② Heat a pan, bake the pork well.
- ③ When the pork is cooked, pour ① sauce and heat until boiling.
- ④ Serve ③ on the plates, decorate the shredded cabbage and cherry tomato.

IMPORTED BY:



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