

Suitable for Gluten-Free and VEGAN

※This product is made without gluten-containing ingredients; however, it may contain traces of gluten due to shared manufacturing equipment.

NO CHEMICAL
ADDITIVES



**JUST USING MAROKON
MAKES YOUR DISH
EVEN MORE DELICIOUS!**



Vegetarian Udon

<Ingredients_ 4 Servings>

[A]	Marokon	6 tbs	Udon Noodle	4 servings
	Water	1600ml		
	Light Soy Sauce	2½ tbs		
	Dark Soy Sauce	2½ tbs		
	Mirin	5 tbs		
	Sake	5 tbs		
	Salt	Adequate		

<How to Cook>

- ① Put [A] into a pot and boil until evaporate alcohol.
- ② Boil Udon noodle following to the noodle package instruction.
- ③ Serve ① and ② into a bowl.
- ④ Decorate your favorite ingredients. E.g. Tempura, long onion, egg.

Reasons why cost reduction is possible

Part1 : Shortening cold brew time

A significant benefit of Marokon is its convenience. While traditional dried kelp needs 2+ hours of cold brewing for dashi, Marokon simply requires dilution for immediate use.

Part2 : Decreasing waste

With kombu kelp, you get dashi scraps after each broth extraction.

However, Marokon produces zero scraps!

This significantly contributes to waste reduction.

Part3 : Its liquid form and good spreadability make it cost-effective

As a liquid concentrate, Marokon allows you to use only the required amount of dashi, eliminating any waste of leftover broth. Furthermore, it's rich in intense kelp umami, spreads well, and a single bottle yields an impressive 50 to 100 liters of kombu dashi.



Miso Soup

<Ingredients_ 4 Servings>

Marokon	2 tbs
Water	800ml
Miso	40g
Vegetable and Tofu	Adequate

<How to Cook>

- ① Boil water into a pot.
- ② Add Marokon, vegetable, and Tofu.
- ③ Put Miso when the vegetable is cooked.
- ④ Serve into a bowl.



SUSHI-MESHI
~ Vinegared Rice for Sushi ~

<Ingredients_ 4 Servings>

Rice	2 cups	Sugar	1/3 tbs
Water	400ml	Vinegar	2 tbs
Marokon	1 tbs	Water	1 tbs

<How to Cook>

- ① Wash rice and leave into a sieve for 30 minutes.
- ② Put the rice ①, 400ml water, and Marokon into a rice cooker. Mix roughly then start cooking.
- ③ Mix sugar, vinegar and water well.
- ④ Remove the rice into a large bowl when it is cooked, then add ③.
- ⑤ Mix them well, give wind to the rice by fan during mix.