

Yuzu Kosho



A classic table condiment found throughout Japan, Yakami Orchards Yuzu Kosho has become a secret ingredient of America's finest chefs. Fresh Yuzu Zest is combined with a fermented sea salt & chili mash and kombu seaweed to create a bright, spicy 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. A must try for any Japanese cuisine enthusiast.

Product Specifics:

Ingredient List: Chili Pepper, Yuzu Zest, Sea Salt, Kombu, Yeast Extract, Natural Bisulfate of Soda, Sodium Benzoate, Potassium Sorbate

Flavor: Bright Clean Citrus up front, spicy chili as it travels across palate with a pleasant, lingering Umami finish.

Color: Available in both red and green chili

Handling: Shelf Stable (see best by date), Refrigerate after opening

Pack Size: 2oz/56g – 17.6oz/500g

Nutrition Facts

Serving Size 1 Teaspoon (1g)
Serving Per Container 96

Amount Per Serving	
Calories 18	
	% Daily Values*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Potassium 64mg	2%
Sodium 144mg	6%
Total Carbohydrate 4g	1%
Dietary Fiber 2g	8%
Sugars 18g	
Protein 0g	0%
Vitamin C 64%	
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Origin: Kyushu Region

Japan