

Japan Class Series
Focus on Crunchy Garlic
Virtual Cooking Demo Via Facebook Live
Saturday, May 16th, 12:30PM



CRUNCHY GARLIC



RSVP: www.WabiSabiJapanLiving.com/Events

Japan Class Series

Focus on Crunchy Garlic



About the Store

Food Drive—Well in The Desert

Shabu Shabu Zen

Sake

Denshin “Haru” Spring JG—\$34.95

Tools We Use

About Crunchy Garlic

Recipe

Japan Class Series

Focus on Crunchy Garlic

About the Store



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FOOD DRIVE

Benefitting



Well in the Desert

poverty prevention • intervention • advocacy

[Click Here to Donate
Or More Information](#)

All Food Drive Results To-Date

| | |
|-------------------------|--------|
| Rice Servings | 12,276 |
| Ramen Meals | 1,920 |
| To-Go Snacks | 1,950 |
| Spaghetti Servings | 400 |
| Salad Dressing Servings | 384 |

Japan Class Series

Focus on Crunchy Garlic



Shabu Shabu Zen
71680 Hwy111 #F
Rancho Mirage
760-779-500

Shabu Shabu Zen

Take Home To Go Menu

Open 12-830pm Daily

SHABU SHABU ZEN & SAKE BAR
shabu-shabu-zen.com

To Go Menu

760 779 5000

| | | |
|---|--|--|
|  | WASHU BEEF SHABU SHABU A5 Miyazaki, US Prime and Pork are also available! Ask prices *Need hot pot or pan to enjoy | \$28.00 |
|  | GYUDON. Wagyu Beef Bowl Flavored Wagyu Beef on Rice | \$20.00 |
|  | CHA-SHU-DON 5 hour Braised Pork Belly on Rice | \$14.00 |
|  | RAMEN. Tokyo Style *please cook ramen noodle in boiling water at home for the best taste | \$14.00 |
|  | WAGYU TERIYAKI BURGER Ground Wagyu Beef with Original Teriyaki Sauce on Ciabatta Bread or Protein Style | \$17.00 |
|  | OKONOMI-YAKI Japanese Pan Cake with Special Sauce | \$14.00 |
| | | pork \$14.00 shrimp \$16.00 |

Gyoza, Chicken Karaage and other appetizers and assortment of Desserts and fine bottle of Sake are also available to go

71680 hwy 111 Rancho Mirage, CA 92270



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Focus on Crunchy Garlic



Ippongi-Ultimate Truth

Sake

Denshin “Haru” Spring Limited Edition
JG by Ippongi-\$34.95

Tasting Notes

Soft floral nose with notes of peach and melon. Textural sensation across palate with a sharp finish. Perfect for Hanami, enjoying the cherry blossoms

Semi-Sweet

Namazake and Muroka

- Un-pasteurized
- No filtered with carbon

Sake Facts

Class: Junmai Ginjo, Namazake, Muroka

Rice: Japanese Rice

Rice-Polishing Ratio: 73%

Alcohol: 17%

Brewery Location: Katsuyama, Fukui Prefecture

Sizes: 720ml



Foothills of Mt Katsuyama
AKA Dinosaur Kingdom

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Tools we use and sell



\$24.95



\$184.95



\$79.95



\$19.95

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Fried Rice w/Natto Recipe

Ingredients (for 1)

- ½ tbsp Olive Oil
- 1 cup cooked Rice
- 1 egg
- 1tbsp Crunchy Garlic
- 1 pack Natto
- Scallions

Directions

- Mix Natto with Crunchy Garlic
- Cook the egg scrambled and set aside
- Add oil to fry pan and cook the rice for 3-5 minutes on medium heat
- Add the natto and crunchy garlic mixture and mix in rice
- Garnish with scallions and serve



5# \$8.95



2# \$3.95



\$2.95



10# \$16.95



\$8.95

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Hearty Pasta

Ingredients (for 2)

- ½ tbsp Olive Oil
- ½ pack of pasta
- 1/8 cabbage
- ¼ lb thinly sliced pork
- 2 tbsp Crunchy Garlic
- 2 tsp Torigara (chicken stock paste)
- 1/8 cup chopped red bell pepper
- Scallions



5# \$8.95



2# \$3.95



\$2.95



10# \$16.95



\$8.95

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Hearty Pasta

Directions

- Boil pasta for 3 minute and add pork and cabbage cut into bite size pieces
- Add the olive oil to a fry pan at medium heat and then add the red bell peppers cooking until al dente
- Finish cooking the pasta for a total of 11 minutes and drain
- Add Torigara and Crunchy Garlic to fry pan with cabbage and pork from pasta pot and stir for 2-3 minutes
- Add noodles to fry pan mixing together



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2# \$3.95



\$2.95



10# \$16.95



\$8.95

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Arigato



To order:

- www.wabisabijapanliving.com/groceries
- Phone: 760-537-3838
- Email: Info@WabiSabiJapanLiving.com
- FaceTime: 323-428-4270

During this time, we deliver locally at no charge to Palm Springs, Cathedral City, Rancho Mirage, and Desert Hot Springs