

Japan Class Series
Spring Salads
Virtual Cooking Demo Via Facebook Live
Wednesday, May 20th, 5:30PM

SPRING SALADS



RSVP: www.WabiSabiJapanLiving.com/Events

Japan Class Series

Spring Salads



About the Store

Food Drive—Well in The Desert

Shabu Shabu Zen

Sake

Gasanyu Shoko—Honjozo, by Shindo—\$27.95

Tools We Use

Recipes

Japan Class Series

Spring Salads

About the Store



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FOOD DRIVE

Benefitting



Well in the Desert

poverty prevention • intervention • advocacy

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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

Spring Salads



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



Japan Class Series

Spring Salads



Sake

Gasanyu Shoko—Honjozo by Shindo-\$27.95

Tasting Notes

Crisp refreshing flavors of green pineapple, green apple, and pale melon with soft floral notes.

Sake Facts

Class: Honjozo

Rice: Miyama Nishiki

Rice-Polishing Ratio: 65%

Alcohol: 14.2%

Brewery Location: Yonezawa, Yamagata

Size: 720ml

Brewed by Yuka Kunifuji



Japan Class Series

Spring Salads

Tools we use and sell



\$24.95



\$184.95



\$79.95



\$19.95

Japan Class Series

Spring Salads



Spinach No Shirae

Ingredients

- 1 lb Spinach
- ¼ cube tofu (squeezed almost dry)
- 1 Tbsp Aka Miso
- 2 tsp Sesame Seeds
- 2 tsp Sugar
- Salt and pepper to taste

Directions

- Wash, drain, and cook spinach until it turns bright green
- Rinse w/cold water and let drain
- Cut into 2" lengths
- Grind Sesame Seeds into powder
- In a bowl add all ingredients and mix well



\$5.95



\$3.95



\$3.95

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Tako Su – Octopus Salad



Ingredients

- ¼ lb octopus sashimi
- ⅓ English cucumber
- ½ Tbsp dried wakame seaweed
- ½ Tbsp toasted white sesame seeds

Vinaigrette:

- 3 Tbsp rice vinegar
- 1½ Tbsp sugar
- 1 tsp soy sauce
- ⅛ tsp kosher/sea salt (use half for table salt)
- 1 tsp toasted white sesame seeds

Directions

- Slice the octopus into thin slices
- With a Kyocera Slicer, slice or julienne the cucumber
- In a small bowl add water and wakame and leave for 15 minutes, then drain
- Medium bowl, combine vinaigrette ingredients
- Add all ingredients to vinaigrette, toss, chill for 15 minutes



\$19.95



\$3.95

\$3.45

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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