





DASHI, ESSENCE OF JAPAN

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For centuries, the Japanese have learned to draw from the treasures of nature; their cuisine distills the very best from the country's oceans, mountains and forests.

'Dashi' is the bedrock of Japanese cuisine. Deceptively simple, master chefs have jealously guarded its secrets for centuries. Its development came about as a result of a historical event that triggered a "food revolution": Buddhism arrived in Japan 1500 years ago, prohibiting the consumption of meat.

Famished, the Japanese quickly sought other sources of 'umami' taste... And they found it in Dashi, made with kondbu kelp, shiitake mushrooms and dried bonito.
Dashi is the destillation of the natural resources of Japan, he essence of its very nature.

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