



Vol. 01

# J-Quality Menu

Nov., 2025

*"Japanese high quality" presented by SGC.*

## Meat03—Cold Shabu with Crunchy Soy Sauce Almond Sauce

Crunchy Soy Sauce Almond adds both flavor and a crisp texture.

Serve with plenty of tender vegetables and finish with aromatic herbs and ichimi chili for depth.

Dip the pork in water that isn't too hot for a moist finish.

| <Ingredients> * 2 servings        |                                    |
|-----------------------------------|------------------------------------|
| Beef slices for shabu-shabu 150 g | 1/4 piece Fresh ginger (julienned) |
| 1 Eggplant                        | 1 Myoga (julienned)                |
| 2 Cabbage leaves                  | 5 Perilla leaves (julienned)       |
| 1/4 Agar stick                    | 2 Tbsp Crunchy Soy Sauce Almond    |
|                                   | A pinch of red chili powder        |

