



Surf Clam Soup

Ingredients

• Fresh Surf Clam	50 g
• Miso	1 tbsp
• Hondashi	½ tsp
• Sliced Japanese Bunching Onion	10 g

Our Product



Hondashi
 ฮอนดะชิ

Cooking Method

1. Wash clams with water mixed with a little bit of salt.
2. Heat water until boiled. Add the clams and cook until done.
3. Dissolve Miso in the boiling water and add **Hondashi**.
4. Pour the soup into a bowl and sprinkle sliced Japanese bunching onion.