

Ponzu Sauce

Ingredients

Takumi Aji[®] Shoyu I Pun
Pure Refined Sugar
Water
Distilled Vinegar Acidity 5%
Hondashi
Fresh Lime Juice
1 1/2 cup
8 tbsp
2/3 cup
1 cup + 2 tbsp
1 tbsp + 2 tsp
1 tbsp + 2 tsp

Our Products



Cooking Method

1. Put together **Takumi Aji[®] Shoyu I Pun**, water and Distilled Vinegar Acidity 5% then mix them well.

2. Add Hondashi and pure Refined Sugar then stir until they melt.

3. Increase the flavor and refreshing aroma with fresh lime juice and ready to serve.

Fat Well Live

Eat Well, Live Well.

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Takumi Aji[®]
Shoyu I Pun
ทาคูมิ อายี[®]
โชยุญี่ปุ่น

Eat Well, Live V

請從此處拉開來鏈使用

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Hondashi

Tips

• After it is well mixed, keep them in sealed container and let it rest until cool. With this, it can be kept at 1-5 °C for about 5 days.

• Never melt pure Refined Sugar or Hondashi by heating up on stove as it will alter the texture, aroma and the taste of the sauce.

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