

Broth Guide



01 BEEF BONE BROTH

Slow-simmered beef bone broth with a rich, deep umami flavour.



02 CHICKEN CLEAR BROTH

Light and clear chicken broth with a delicate, balanced flavour.



03 CHICKEN PAITAN BROTH

Creamy chicken broth simmered for hours to create a rich and velvety texture.



04 TONKOTSU BROTH

Rich pork bone broth slow-cooked to achieve a creamy and full-bodied flavour.



05 SHOYU BROTH

Japanese soy sauce-based broth with a savoury and well-balanced flavour.



06 SHIO BROTH

Light salt-based broth that highlights the natural flavours of the ingredients.