



TOBIKKO MENU IDEAS

AN EXCITING, DIAMOND-LIKE
SPARKLE THAT ADDS A BRILLIANT
FLAIR TO ANY DISH!



Tuna Poke Taco

Place purple cabbage, diced Tuna on a flour tortilla. Top it off with Seaweed Salad for flavor, and garnish with tobikko.



Tuna Poke Bowl

Tuna cube cut, Seaweed salad, top off with Yuzu flavored Tobikko. Deliver some Zesty Citrus scent to your everyday Poke Bowl.



Tuna Cube Poke with Tobikko Yuzu

Place Tuna Cube, Seaweed Salad, and sprinkle some Tobikko Yuzu. Give some appearance to your Poke.



Oyster Bar with Tobikko

Lemon may be an old trend for Oysters, let Tobikko do the job of add flavor and lightning up the dish with color.



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Crispy Poke Taco

Sticky Rice, Tuna Cube, Seaweed Salad, and garnish w/ Tobikko. Taco shell with give a new texture to Poke.



Black Tobikko Tuna Tartare

Mix in Soysauce, Lime Juice, Olive Oil, Wasabi, correct with Salt & Pepper. Finish off with Black Tobikko to bring out contrast to the dish.



Steamed Buns Trio

Unagi Kabayaki & Tobikko, Tuna Patty & Cooked Egg, and Calamari Salad with chopped veggies. Creativity is limitless.



White Fish Carpaccio with Tobikko

Add Tobikko Wasabi, and Tobikko Red on Fish Carpaccio for garnish and savory flavor.



MASAGO MENU IDEAS

VARIOUS COLORS AND FLAVORS,
AN EXCITING SPARKLE,
GREAT FOR ANY DISH!



Masago California Roll

Prepare California Roll, and toss it on a bed of Masago to add Color and Texture.



Masago Roll Sushi

Make California Roll with Osushiya Salad which is better than ordinary imitation crab in every aspect. Use Masago to add bright color.



Seafood Pizza with Masago

Oven bake pizza with seafood toppings. Sprinkle Masago Habanero, and Masago Jalapeno to add Spice to the dish.



Masago Jalapeno Tartare

Form a Tartare with Crab Cake, Tuna, and Yellow Tail. Top it off with Masago Jalapeno to add some kick to the dish.



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AN EXCITING SPARKLE,
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Spicy Prosciutto with Masago

Roll Prosciutto with cream cheese and Masago. Use Masago Jalapeno and Masago Habanero for thrilling flavor.



Negi Hamachi with Masago Sauce

Form finely cut Negi Hamachi. Top off with mixture of Masago Red and Mayonnaise for delicious sauce



Seared Tuna coated with Masago Arare

Dip Tuna into tempura batter, toss with Masago Arare, pan fry but do not fully cook. Cut and serve with sauce of your choice.



Mochi Icecream coated with Masago Arare

Wash Mochi Ice with juice or water to take flour off. Bathe the Mochi Ice into Masago Arare.



SEASALAD MENU IDEAS

EAT AS IS,
OR EAT AS PART OF YOUR
DISH!



Wonton Chips Bite

Place Wonton chips, topped with Seaweed Salad, imitation crab, and cilantro. Garnish with sliced lime.



Tuna Poke Platter

Mix diced Tuna with poke sauce. Place on a plate, top off with Seaweed Salad, garnish with another Tuna Poke.



Grilled Shrimp Platter

Grill skewered shrimp with olive oil, salt, and pepper. Use Seaweed Salad as base for presentation.



Grilled Seabass Platter

Grill seabass with lemon, salt & pepper. Top off with Seaweed Salad for contrast and presentation.



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Calamari Stuffed Mushrooms Bite

Bake mushroom topped with minced garlic, rosemary, salt & pepper, red chili pepper, and Swiss cheese. Add Calamari Salad on top of the mushroom.



Calamari Green Salad

Add Calamari Salad on Mixed Greens. The Calamari Salad is high in Protein with low carb.



Calamari Pepperoncini Pasta

Simply top Calamari Salad on spaghetti, a gourmet plate with in seconds.



Calamari Roll Sandwich

Sauté minced garlic, dried red chili powder, and sliced cabbage. Combine Calamari Salad with the Sauté, place on top of the sliced baguette.



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Hijiki Quinoa Caprese

Sliced fresh mozzarella, topped with our Hijiki Salad with Quinoa and diced tomatoes.



Mixed Green with Hijiki Quinoa Salad

Simply top our Hijiki Salads with Quinoa on top of mixed greens for a satisfying salad.



Korean Seafood Pancake

Mix flour, egg, salt and Gari Tako Sansai, then pan fry with sesame oil until golden, serve with gochujang sauce.



Green Salad with Gari Tako Sansai

Cut iceberg lettuce, simply top it off with our Gari Tako Sansai for a delicious salad in less than a minute.



SEASALAD MENU IDEAS

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Tofu Veggie Poke Taco

Place soft tortilla, topped with Seaweed Salad Delight and tofu. Garnish with tobikko for the color.



Veggie Pasta Delight

Stir fry boiled pasta, olive oil, Seaweed Salad Delight, salt & pepper. Garnish with bright colored greens.



Spicy Tuna Poke

Mix cube cut tuna with our Spicy Seaweed Salad, and lay over rice. Have some kick in your poke.



Spicy Tuna Poke Taco

Cube Cut Tuna with Spicy Seaweed Salad, top off with Tobikko Arare and Masago Habanero. Server on top of Tortilla.



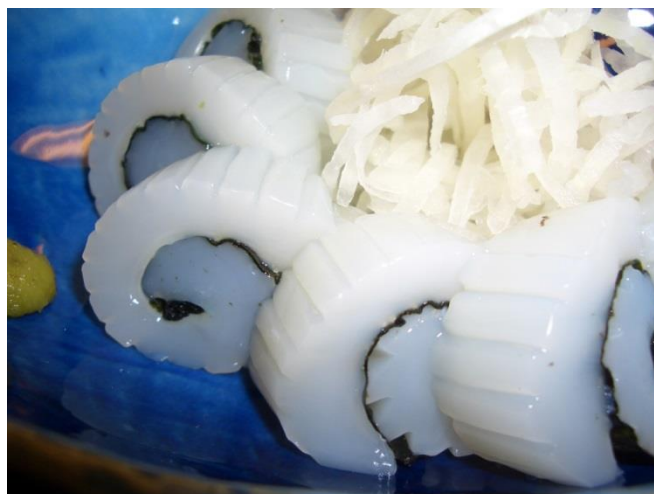
MY-DO MENU IDEAS

THE VERY BEST IN TRADITIONAL JAPANESE SUSHI/SASHIMI RELATED PRODUCTS.



Inari Sushi Trio

Put sticky rice in Ajitsuke Inari. Top with ingredients of your choice. Kizami Anago and Seaweed Salad suits well.



Osushiya Mongo Shiso Roll

Lay Osushiya Mongo, put Shiso basil and roll together. Simply cut into tube, and serve.



Osushiya Nishin Salad

Slice Osushiya Nishin, and drizzle over olive oil and dashi sauce for a very easy to prepare Carpaccio.



Salad Roll

Roll Rice Paper with Osushiya Salad, sushi rice, tamago, avocado, lettuce leaves and bell pepper for colorful and tasty Salad Roll.



TAKOHACHI MENU IDEAS

TAKOHACHI IS ABLE TO
GUARANTEE YOU THE FRESHEST,
HIGHEST-QUALITY PRODUCT POSSIBLE.



Madako Yuzu Carpaccio

Simply lay Madako on a plate, drizzle olive oil, yuzu sauce, salt & pepper. Garnish with radish sprouts for taste and color.



Madako Japanese Radish Salad

Julienne daikon radish, mix cucumber, tomato, wakame, and Madako. Drizzle sesame dressing, garnish with radish sprouts and seaweed.



Lidako Karaage Salad

Just add lidako Karaage on any salad. This will give a full flavor on a simple salad. Cream, oil, sesame, any type of dressing will go well.



Tako Karaage Noodle

Deepfry lidako Karaage, toss them with green onion and sesame dressing. Top mixture on fried noodle. Crunchy texture and flavor is unstoppable.



AZUMA FOODS BRAND MENU IDEAS

LET US INSPIRE
YOUR NEXT DISH!



Brie Bite with Angel Tears

Canapes like cheese and crackers are always looking for some decorative addition.



Ankimo Appetizer

Make small canapes on a single dish to make it into a great appetizer plate.



Meitai Paste Bruschetta

Spread Mentai Paste on bruschetta, oven bake for a couple minute till brown. Server with Umami Toppers.



Tofu Salad w/ creamy sesame dressing

Chop mixed green, toss Age Tofu, mandarin orange, tomato, and onion. Drizzle Soy sauce based Asian dressing.