

# MARUKAI COOKING CLASS



マルカイ料理教室

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& COUPON VALUES!

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**DELI**

RECIPE

**JAPAN  
TAKENOKO  
SLICE KNKT13**  
7.05 oz.

**1<sup>69</sup>**

Wash Takenoko before serving.

Use for simmer dishes, stir fry or tempura

RECIPE

**YAMAKURAGE  
SALAD 2.64 oz.**  
KKDM07

**2<sup>99</sup>**

Wash and soak ingredients in hot water for 5 min. Drain hot water. Rinse and lightly squeeze water. Pour dressing (included in package). Ready to eat.

RECIPE

**Ajinomoto  
OKAYU**

•KAJN53,  
8.82 oz.

•KAJN36,  
8.81 oz.

•KAJN37,  
8.81 oz.

**2<sup>29</sup>**

**1<sup>59</sup>**

**1<sup>59</sup>**

Put pouch without opening in the boiling water about 5-6 minutes.

RECIPE

**2<sup>47</sup>**

**CHUKA AJI  
for FRIED  
RICE KANPT0**  
2.5 oz.

**CHUKA NABE SOUP BASE**

**Soup:** Mix 1 bag Chuka Soup Base and 1-3/4 cup hot water.

**Ramen Soup:** In a ramen bowl, put 1 bag chuka soup base. Add 1 cup hot water and ramen.

Also, you may use for fried rice, or stir fry vegetable for extra seasoning.

RECIPE

**KUKI  
WAKAME  
SALAD**  
KRIK42, 1.4 oz.

**3<sup>39</sup>**

Soak seaweed in water for 10 min. Drain water. Pour dressing (included in package). Ready to eat!

**DELI**

RECIPE

**TEZUKURI  
TSUKUDANI  
SET KGOS04**  
5.52 oz.

**5<sup>99</sup>**

Mix anchovy, prepared kelp, dried shaved bonito, sesame seed bowl. Add seasoning sauce. Mix it again and let it stand for awhile.

**FISH  
DEPT.**

RECIPE

**BONELESS  
SALTED  
SALMON**

**5<sup>99</sup>**  
per lb.

**TOFU WITH  
LOMI SALMON**

**INGREDIENTS:** •1 small cucumber  
•1/4 lb. salted salmon  
•1 block tofu  
•1 med. size tomato  
•2-4 stalks green onion, finely chopped  
•1 small onion, thinly sliced

"GREAT FOR  
LOMI SALMON"

Soak salmon in water long enough to remove part of salt to suit individual taste. Drain water and cut into small cubes. Press tofu to remove excess water. Then cut tofu, tomato and cucumber into small cubes. Combine all ingredients in a bowl and refrigerate until ready to serve.

**MEAT  
DEPT.**

RECIPE

**New Zealand  
THIN SLICED  
BEEF**  
(Previously Frozen) **5<sup>79</sup>**  
per lb.

**BEEF WITH OYSTER SAUCE**

1/2 lb beef thin sliced  
2 tsp corn starch  
2 tsp oyster sauce  
1 can (4 oz) button sliced mushroom, drained  
2-3 green onion chopped in 2-inch lengths

Mix beef with corn starch, shoyu and sugar. Stir fry beef in oil for a few minutes. Add mushrooms, oyster sauce and green onion. Stir fry for 3 minutes. Serve while hot.

RECIPE

**CHANKO  
NABE 6.3 oz.**  
KTKS10

**2<sup>77</sup>**

Chanko Nabe Soup  
Ingredients: 7 oz. chicken breast, 3.5 oz. chicken gizzard, 1/2 hakusai, 3 tokyo negi, 1/2 carrot, 1/2 gobo, 4 shiitake, 1 pack yaki tofu, 2 aburaage, 1 bunch of mitsuba, 1 bag Chanko Nabe Soup, 4 - 4-3/4 cup water.

Cut all ingredients into bite size. Mix Chanko Nabe Soup and water. Bring to boil, reduce heat to medium, add all ingredients