



Steamed marinated pork

The flavor of herbs and olive oil brings out the delicious taste of Japanese pork. This delicate dish is well suited to the flavor of high quality pork.

Recommended cuts

Boston Butt

Ingredients

4 140g pieces of thinly sliced pork (Boston Butt)
 1 1/3 teaspoon salt
 Pinch of pepper
 2 cloves of garlic thinly sliced
 Fresh herbs (thyme, rosemary), onion, carrot, celery, etc.
 100ml white wine
 100ml olive oil

Directions

1. Marinate pork. Make slices into sinews of pork and tenderize, then sprinkle with salt and pepper. Place in a heat resistant container. Top with garlic, herbs, onions chopped into appropriate sized pieces, carrots, celery, etc. Pour white wine and olive oil over and mix. Marinate in a refrigerator for 30 minutes or more.
2. Put ingredients from step 1 in a steamer and steam over high heat for 8-10 minutes.



Pork belly simmered in catsup

Fatty cuts of Japanese pork have a sweet flavor that is not lost with rich seasoning. Simmer to remove fat and to make the texture even more tender.

Recommended cuts

Belly

Ingredients

300g whole cut pork (Belly)
 Salt
 Cooking liquid
 480ml water
 120ml sake for cooking
 60g sugar
 2 tablespoons soy sauce
 2 tablespoons catsup
 Mustard

Directions

1. Tie pork tightly, sprinkle with salt and let rest for one day. Rinse pork with water and wipe well to remove salt.
2. Heat a frying pan and cook meat. Cook well turning until fat is drawn out and it is browned.
3. Put meat into a pot and pour in water and sake. Bring to a boil over high heat, lower heat and add sugar and soy sauce. When this has reduced, add catsup.
4. Allow to cool, remove strings and cut into slices 5mm thick.

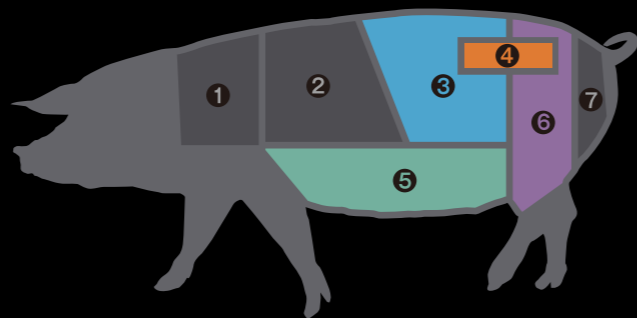


Fried

Recommended cuts

③ Loin ④ Tenderloin ⑤ Belly ⑥ Ham

A deep fried bite of pork will be enjoyed differently depending on the cut of meat. Use “Loin” to enjoy the flavor of a marbled cut, and try “Tenderloin” to enjoy a light and tender meaty cut. “Boston Butt” is tender because it is marbled throughout the cut, “Ham” and “Ham Knuckle” are lean and light so they work well as fried cutlets. Choose your cut according to the texture and taste you desire.



Bite sized pork cutlet

Coat and fry for a simple meal that brings out the flavor of high quality Japanese pork. Enjoy a variety of flavors and textures depending on the cut used.

Recommended cuts

Loin Tenderloin Ham

Ingredients

- 4 thickly cut slices of pork (Ham Knuckle)
- Flour
- beaten egg
- bread crumbs
- Frying oil
- Sauce
- mustard

Directions

1. Slice into the pork sinews, tenderize and lightly salt and pepper.
2. Coat the pork in step 1 with flour, beaten egg and bread crumbs in that order. Thoroughly fry in 180°C oil until the pork is light brown.
3. Place pork from step 2 on a plate and garnish with sliced lemon and cabbage.
4. Enjoy with sauce and mustard if desired.