

Japanese Pantry

Kitchen

The small number of ingredients behind most Japanese home cooking.

A handful of ingredients covers a great deal.

The base

Kombu — dried kelp

Katsuobushi — bonito flakes

Together they make dashi

Seasonings

Soy sauce (shoyu)

Mirin — sweet rice wine

Sake

Rice vinegar

Miso — white and red

Staples

Short-grain rice

Noodles: udon, soba, ramen

Nori

Panko

Never boil kombu or miso. Kombu turns bitter; miso loses its aroma and its living cultures.