

Itadori is a traditional food item of the Japanese Cuisine



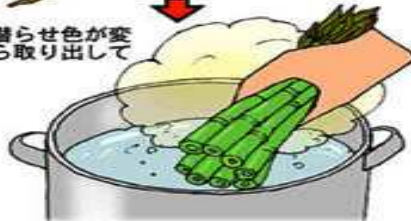
川の土手や野原で
こんなの見たこと
ありませんか
これがイタドリ



イタドリの皮を丁寧
に剥き



熱湯に潜らせ色が変
わったら取り出して



お父さんにおすすめ
イタドリのおつまみ

かつお節を振り掛け
醤油で



マヨネーズもよし
芥子マヨネーズまたよし



化学調味料をふり
振ずりをすると
味がまろやかに



水でさらし

Whereas the manufactory of the NewTritonInk Knotty Food`s may be the most regional japanese food item available anywhere in the world. The harvest of this noxious weed takes place in nature reserves, to protect the native biodiversity from being displaced and introduced as a sustainable alternative to chemical eradication; this bionic control is promoted by your strategic consumption to fund Nature Conservation.

**THE MOST AUTHENTIC COMPLIMENTATION
OF YOUR JAPANESE MENU**



**Now in 140 ml glasses or the gastrosized 1062 ml Jar
Serve this hot, sweet & sour delicacy along with.....**



Sashimi



Tempura



Yakitori



Sushi

Order now at: www.newtritionink.de !