

BOTANICAL SPECIALITIES

Wasabi root

Real fresh wasabi, to be grated to order for a clean, vegetal heat.

Wasabi root, or rhizome, is the fresh form of this emblematic condiment of Japanese cuisine. Finely grated just before serving, it reveals a clean but fleeting heat, with vegetal, slightly sweet notes, far more nuanced than those of substitute pastes. Its aroma fades quickly: it is always prepared to order.

FLAVOUR

hot, vegetal, lightly sweet

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	○	●	●	●	●	●	●	●	●	●	●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

In the kitchen

- Freshly grated for sushi and sashimi
- With grilled beef or a tartare
- Worked into a butter or a vinaigrette

Orders and prices

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