

CRESS & MICROGREENS

Shiso Green Cress

Green shiso as a baby leaf, between mint and aniseed.

Shiso Green Cress is the young shoot of green shiso, an essential herb of Japanese cuisine. Its small leaves have a fresh mint fragrance lifted by an aniseed note. It is the ideal companion to raw fish and brings aromatic freshness to Asian-inspired dishes. Keep cool, not cold.

FLAVOUR
Mint, aniseed, fresh

ORIGIN
Netherlands

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Netherlands	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

• **16 punnets**	Netherlands

In the kitchen

- On sashimi or a tuna tartare
- In a dashi broth or a ramen
- With a ceviche or marinated fish

Orders and prices

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