

BOTANICAL SPECIALITIES

Shiso Green Leaves

The large green shiso leaf, the companion of raw fish.

Green shiso leaf, called ooba in Japan, traditionally accompanies raw fish. Large and serrated, it gives off a powerful fragrance between mint and aniseed. It is chopped into a tartare, wraps a bite of tuna or is deep-fried as tempura for a crispy garnish.

FLAVOUR
Mint, aniseed, highly fragrant

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

- **12 punnets** — Netherlands

In the kitchen

- To wrap a tuna sashimi
- Finely chopped in a soy tartare
- As tempura or fried, for decoration

Orders and prices

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