

Japanese Rice

UBARAMAI



Rice Information

Product Name: UBARAMAI
(From IBARAKI, Japan)
Contents: 10KG
MOQ: 20f Dry Container
Available Loading is 9-10t of rice.
Package: You can change the packaging for an additional fee

What is "UBARAMAI"?

UBARAMAI is produced in a rich natural environment at the foot of Mt. TSUKUBA in IBARAKI prefecture. IBARAKI is known as one of the largest rice production regions around the country. UBARAMAI is delicious rice brought to you by professional craftsmen in the IBARAKI prefecture. Approximately 30,000 tons have been used domestically.

"UBARAMAI" Characteristics

Each and every grain has a strong presence, chewy, sweet and fragrant with a sticky feel enabling you to fully enjoy its sweetness. Since the rice still tastes great even after it cools down, it's also well suited for rice balls and packed lunch. Also, it has a sophisticated taste which is said to be superior to Koshihikari.

How to enjoy "UBARAMAI"

This rice can be used not only for bento boxes but also for making sushi.

COOKING DIRECTION

1. Soak the rice in cold purified water (500cc, 2 cups) then drain. Starting with the purified water is the key. Dried rice absorbs the water most.
2. Stir and rub the rice together 15-20 times then pour water then drain. Repeat 2 times.
3. Soak the rice in cold water 500cc for at least 15 to 20 minutes. Drain, then put the rice into the cooking pan.



QT Foods Co., Ltd.



243-0437, 2-12-5 Izumi, Ebina City, Kanagawa, Japan



+81-46-236-1444



contact@qtfoods.co.jp



www.qtfoods.co.jp

