



ASUKU INDIA

Rice mill factory:

Janta Estate, Near Essar petrol pump,

Jind road Bypass, Kaithal,

Haryana 136027 India

# 谷藤米 Tanifuji Rice

酢 SUSHI  
飯 RICE

## HISTORY

It was developed in India over a period of about 8 years to match Japanese food and sushi. It is the best Japanese variety rice that goes well with Japanese food and sushi. Most Japanese chefs and Japanese owned restaurants in India use Tanifuji rice.

**1kg ₹300**

Shipping fee, tax not included

- For wholesale  
5 kg pack x 5 = 25 kg pack
- For retail  
1 kg pack x 25 = 25 kg pack

**Tanifuji rice comes from the name of Mr. Tanifuji,  
the leading seed developer in Japan.**



Tanifuji rice has produced a Japanese rice company by Ask Japan.



## Delivery days, delivery costs

Area	Deliver days	Delivery costs (per kg)
North Region	3 days after order	₹ 10
South Region	5 days after order	₹ 15
West Region	5 days after order	₹ 15
East Region	7 days after order	₹ 20

\* Please contact us for payment methods and payment terms.

## How to order



**+91 74289 14792**



vinay@asukuindia.com

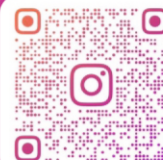
info@asukuindia.com



Cooking  
Instructions For  
**Electrical Cooker**



Cooking  
Instructions For  
**Pan Cooking**



**TANIFUJI  
INSTAGRAM**



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# 調理方法

## Cooking Instructions


A HELPFUL GUIDE FROM ASUKU INDIA  
**Tanifuji Rice**  
COOKING INSTRUCTIONS

Cooking Instructions For  
**ELECTRICAL COOKER**


**STEP 1**  
Measure the rice.  
**Don't cook like KOKUNO recipe**




**STEP 2**  
Rinse the rice to remove starch




**STEP 3**  
Wash the rice gently with soft hands  
**Extra Pressure may break rice**



**STEP 4**  
Wash rice 3 to 4 times




**STEP 5**  
Add water to the quantity of rice.  
For 150gm, match water level upto one line  
For 300gm, match water level upto two line  
For 450gm, match water level upto three line




**For SUSHI RICE use 10% less water**

Note: 1 line = Ichigo, 2 line = Nigo, 3 line = Sango


**STEP 6**  
Soak the rice after cleaning



**STEP 7**  
After soaking start cooking the rice



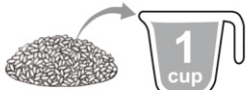
**STEP 8**  
Switch off and allow the rice to rest.




A HELPFUL GUIDE FROM ASUKU INDIA  
**Tanifuji Rice**  
COOKING INSTRUCTIONS

Cooking Instructions For  
**PAN COOKING**


**STEP 1**  
Measure the rice.  
**Don't cook like KOKUNO recipe**




**STEP 2**  
Wash rice gently with soft hands 3 to 5 times  
**Extra Pressure may break rice**



**STEP 3**  
Soak the rice for after cleaning




**STEP 4**  
Add water to rice  
For 150gm, add 200ml of water  
For 300gm, add 400ml of water  
For 450gm, add 600ml of water

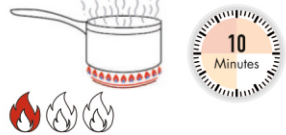


**For SUSHI RICE use 10% less water**

**STEP 5**  
Put the lid on the pan and cook at Medium Flame until it starts boiling



**STEP 6**  
Take off the lid and cook at Low Flame to let the water evaporate from surface



**STEP 7**  
Switch off flame and allow the rice to rest.

