



ANA
Inspiration of JAPAN



TANIFUJI RICE

The Gold Standard of
Business Class Dining





Rice mill factory:
Janta Estate, Near Essar petrol pump,
Jind road Bypass, Kaithal,
Haryana 136027 India

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 KOKORO 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.

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COOKING INSTRUCTIONS

Cooking Instructions For
PAN COOKING

STEP 1
Measure the rice.

Don't cook like KOKORO 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.