

What is Koji Amazake?

It is a fermented beverage made by fermenting rice koji, which is produced by steaming rice and breeding and fermenting koji bacteria, with water.

By mixing rice koji with rice, the starch in the rice becomes saccharified, giving it a natural sweetness.

It is rich in glucose, contains B vitamins that help metabolize energy, and essential amino acids that cannot be produced by the body.



糀 KOJI

There's more, it's amazing!

It is expected to have an effect of improving the intestinal condition!

Koji amazake contains oligosaccharides, which are expected to have the effect of regulating the intestinal environment.

Moisturizing of the skin is expected!

Koji amazake contains glucosylceramide, which is expected to have a moisturizing effect on the skin.



糀甘酒 koji Amasake

Good points of koji amazake

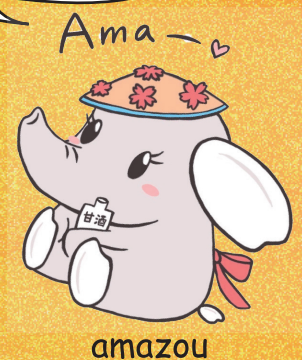
Non-alcoholic!

Amazake made from rice koji is non-alcoholic. Therefore, it can be drunk by men and women of all ages.

Rich in glucose!

Glucose is the brain's only source of energy. It is best suited for quick energy replenishment, such as during sports or studying, when the brain is in high demand.

Koji amazake is amazing!



amazou

**Non-alcoholic
Koji Amazake**

糀甘酒

When is it best to drink Koji Amazake?

You can feel refreshed by drinking it in the afternoon or evening, when you are most likely to feel tired during the day.

Amazake at night will soothe

your tired body after a long day. Also, substances such as GABA contained in amazake are known to relieve stress. Ingesting amazake will warm your body, calm your mind, and improve your sleep.

Is it bad to warm amazake?

The optimum temperature for amazake is said to be between 55°C and 60°C; if it gets higher than this, the enzymes will be destroyed, so let's heat it slowly at a low temperature.

Moist fried chicken with sweet sake koji

Ingredients (serves 2-3)

Chicken thigh.....300g
Potato starch.....3 tbsps

seasoning

koji amasake.....2 tablespoons
Soy sauce.....1. 1/2 tablespoons
Grated ginger.....1/2 piece
Frying oil.....Appropriate amount

- ① Cut the chicken thighs into large bite-sized pieces.
- ② Put ① and the seasonings into a ziplock bag, rub together, and leave to marinate for at least 15 minutes.
- ③ Put the potato starch in a bowl, add the drained ② ingredients, and sprinkle the potato starch evenly and thoroughly.
- ④ Deep fry in 170°C oil until golden brown.



Peach and koji Amasake granita

Ingredients

Peaches cut into bite-sized pieces and frozen with the skin on.....2 pieces

seasoning

koji Amasake.....125ml
Lemon juice.....1 teaspoon

- ① Put the frozen peaches, koji amazake, and lemon juice into a food processor and blend until smooth, then place in a thick storage bag and freeze. Once frozen, knead the outside with your hands to loosen the mixture and serve on a plate.



Yogurt drink made with koji Amasake

Ingredients (for one cup)

Koji Amasake.....125ml
Plain yogurt.....3 tbsps
Strawberry.....2 pieces

- ① Mash the strawberries until they form a paste.
- ② Add the ingredients to a glass and mix until smooth.



Turnip pickled in amazake

Ingredients for 2

Turnip.....2 pieces
Koji Amazake.....150g
Salt.....1/2 teaspoon

- ① Peel the turnip and cut it into half moon slices. Chop the stem into small pieces.
- ② Put the koji amazake, salt, and turnip into a plastic food bag, knead it together, then place it in the refrigerator and leave it for half a day.
- ③ Serve on a plate and it's done.



Amazake is a highly nutritious drink that is said to be an infusion drink. You can drink it all year round, chilled in the summer and heated in the winter.

Please enjoy to your heart's content our pride and joy, Koji Amazake, carefully crafted using Haenuki rice from Yamagata Prefecture, Japan.



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