

“Yamaowasabi”

Sets Sail on the Queen Elizabeth



We are delighted to share some exciting news! Our Yamaowasabi was introduced to guests on the luxury cruise ship Queen Elizabeth. On the 21st of March, at their Asian restaurant Bamboo, our soya source flavor wasabi was served with roast beef. At Kagami-biraki, which is a ceremony performed at celebratory events where the lid of the sake barrel is broken open by a wooden mallet and the sake is served to everyone present, it was used with a canape as well, which was exceptionally popular with the diners.

On the 23rd of March, at its French contemporary restaurant Verandah, Miyazaki beef was served with our soya source flavor wasabi together with authentic Japanese style steak sauce. One of the diners complimented the dish as the best wagyu (Japanese beef) they had ever had.

We hope that they choose our wasabi to complement many more dishes, including Japanese sake and wine, in future.

It has been an honor to be given this opportunity to introduce our products to the historic Queen Elizabeth. We will continue to make every effort to provide the best wasabi products and become a rising star in Europe.

We would like to thank our native Hokkaido chef, Akemi Yokoyama, who was on board, for her passion and commitment.



Guest Chef Akemi Yokoyama