



Tokyo Taste

Origin

Taste / Aroma

The flavours of Tokyo on your plate, in one refined blend

Season(s)

Storage

Cold, 2-7 °C

A refined, cut cress blend that combines convenience with precision. Finely cut and therefore perfect for chefs who want to combine speed with a high-quality, culinary finish.



TASTE, COMPLEXITY, SIMPLIFIED.

Tokyo Taste is composed of Shiso Purple, Shiso Green, Daikon Cress® and Mustard Cress. This blend captures the iconic Japanese flavour profile ranging from the sharp, peppery notes of radish to the fresh, aromatic complexity of shiso.

Blends of the World is Koppert Cress' new ready-to-use concept, created for professional kitchens focusing on maximising flavour. Composed by our culinary experts, each blend combines carefully selected cut cresses into one consistent, ready-to-serve solution. With Tokyo Taste: a bold and refined blend bringing Japanese-inspired flavour complexity to every plate.

USAGE, NO PREP, JUST SERVE.

This refined blend brings the flavours of Tokyo to the plate and is ideal for chefs that want to give every meal its own distinctive character, with the convenience of cut cress. No chopping, no guesswork, just pure, concentrated flavour ready to go from box to plate in seconds. No prep, just serve.

Tokyo Taste pairs perfectly with sushi, sashimi, seafood, grilled meats, ramen, rice dishes and vegetable-based creations. It can be used as a refined garnish, mixed through salads, or as a flavourful finishing touch in both hot and cold dishes.

A new ready-to-use principle inspired by flavours from around the world. Developed for chefs who need speed, consistency and impact in the heat of service. Expertly pre-cut using advanced techniques that preserve 100% of flavour, freshness and visual quality.

Discover all our destinations within Blends of the World and experience the convenience of our new mixblends of cut cresses.

Tokyo Taste delivers speed, consistency and premium flavour in every service.

AVAILABILITY AND STORAGE

Tokyo Taste is available year-round and can easily be stored for up to seven days at a temperature of 2-7 °C. Produced in a socially responsible culture, Tokyo Taste meets professional kitchen standards and is grown clean and hygienically. Ready to use straight from the pack, because chefs already have enough on their plate.

ALLERGENS

Mustard is a known allergen. Mustard Cress is not true mustard, but it does contain the substance that causes an allergic reaction to mustard.

SPECIFICATIONS

Packaging	2 x 150 g, 8 x 50 g, 4 x 50 g
Dishes	Fish, Grill, Lunch, Main course, Meat, Salad, Sandwich, Sushi, Vegetarian, Vegetables, Various, Vegan