



THE
**WASABI
COMPANY.**
ENGLAND

2022



Our Story

Watercress has been growing on our Dorset and Hampshire farms since the Victorian era. A chef visiting one of our watercress farms in 2010 remarked how the only other crop he had seen growing in similar conditions was wasabi in Japan. A seed of an idea was planted so we began looking at what it might take to grow wasabi in the UK. We discovered a lot of similarities between the conditions required for watercress and wasabi. We also discovered plenty of warnings that wasabi was a difficult crop to grow and that it had never been done successfully in Europe. Inspired by being told it could not be done we began growing wasabi in some abandoned watercress beds, after a good deal of trial and error, we brought our first wasabi crop to maturity two years later. A very steep but rewarding learning curve brings us to 2022 and the ten year anniversary of first wasabi harvest.

Fresh Wasabi

A perennial brassica native to Japan, wasabi's natural habitat is the banks of mountain streams flowing with abundant spring water, loaded with nutrients and minerals. We re-create these wild wasabi conditions following ancient Japanese cultivation techniques. All parts of the wasabi plants are edible. Fresh rhizomes are harvested all year round; leaves, leaf stems and flowers are seasonal. The rhizome is formed at the base of the plant and grows upwards, above ground taking up to two years to reach maturity. It is this stem (commonly referred to as a rhizome) which is grated to produce wasabi paste. Fine grating breaks down the wasabi at a cellular level instigating an enzyme reaction that delivers an aromatic, fresh flavoured pungency with a natural sweetness.

Wasabi Label Products

Our multi-award-winning range of condiments is made with all natural ingredients and packed with original flavours bursting with aroma, pungency, citrus and above all umami. Classic English condiments are blended with bold Japanese flavours, many are made with our own wasabi; others feature the famous Japanese citrus, yuzu. The rest of the range comprises premium quality, authentically made Japanese ingredients that allow home cooks a short cut to the essence of Japanese cuisine.

Wasabi Mustard

An original, all natural mustard recipe specifically created to combine with the authentic flavour of fresh wasabi grown on our Dorset and Hampshire farms. Delicious in sandwiches, with beef, patê or cheese.

Wasabi Mayonnaise

Fresh tasting, all natural mayo perfectly balanced with the flavour of fresh wasabi grown in water that flows from artesian springs. Serve with smoked salmon canapés, spread liberally on your favourite sandwich or liven up a potato salad.

175g



Wasabi Tartare Sauce

Take your fish & chips to a new level. Enjoy our tartare sauce with the authentic heat of fresh English wasabi grown on our very own farms. Adds an exciting twist to roast chicken and potato salad, a great dip for onion rings.

175g



Wasabi Powder

With a market busting 20% real wasabi, our wasabi powder is a kitchen cupboard staple. Freeze drying locks in the fabulous flavour and pungency of fresh wasabi. A classic with sushi, fantastic with fish and great with meat.

23g



Pungent, fiery wasabi, zesty, aromatic yuzu and tangy, umami rich miso - classic Japanese flavours blended with all natural, award-winning mayonnaise.

Vegan Wasabi Mayonnaise

Finally! A vegan version of our hugely popular, award-winning wasabi mayo. Light and creamy all natural mayo perfectly balanced with the mild, authentic flavour of fresh wasabi grown in spring water on our Dorset and Hampshire farms. Enjoy in your favourite sandwich or vegan burger; works great as a dip for chips or veggies.

Vegan Yuzu Mayonnaise

Our award-winning yuzu mayo has been such a hit it just wasn't fair for vegans to miss out. This light and creamy, all natural mayo is bursting with the uniquely tart and zesty flavour of yuzu, the famous Japanese citrus. Enjoy in sandwiches, jacket potatoes or with chips, also makes an original dip for crudité.

Vegan Miso Mayonnaise

We love all things Japanese, so we just had to create a miso mayo! Vegan friendly so everyone can enjoy it, this mayo is brimming with rich, flavour-enhancing umami. Take your chips and dips to umami heaven, give that burger a boost or enjoy on the side of just about any dish.

All natural condiments with BIG Japanese flavours



MADE IN ENGLAND · INSPIRED BY JAPAN

Yuzu Mayonnaise

The aromatic and tart flavour of fresh yuzu, with notes of lemon, mandarin and grapefruit, combines exceptionally well with this all natural mayonnaise. An excellent topping to salmon or crab canapés, yuzu mayo also makes an original, zesty dip and is delicious with avocado toast.

Yuzu Mustard

The unique, tart flavour of fresh yuzu combining lemon, mandarin and grapefruit balances exceptionally well with this mild mustard. Enjoy with cheese, fish or white meats. Add to sauces and dressings for an original burst of citrus

175g



Green Shiso Tea

Green shiso, grown on our Dorset farm and carefully dried to create a deliciously different, delicately flavoured tea. Shiso leaves and stems are widely used to treat stomach pain and nausea and the tea can have a calming effect on these symptoms.

Purple Shiso Tea

Purple shiso pours from the pot as light blue and turns purple over time. There is a savoury herb like quality to the flavour that is likened to basil, or caraway, with a hint of citrus. Iced shiso tea is wonderfully refreshing, the addition of lemon juice will lighten the colour from purple to bright pink.

30g



Togarashi Shichimi

7 Japanese spices in a traditional blend first created in 1625. Delivers a warming heat with an original spicy kick. Sprinkle into soups, noodles, fish & meat tartars, or carpaccio.

100g

Black and Gold Sesame Seeds

Expertly roasted sesame seeds of exquisite quality with plump texture, rich nutty flavour and strong aroma. Excellent with sushi, sashimi, steamed veg and ice cream.

90g



Forest Grown Organic Shiitake Mushrooms

Our premium dried Shiitake Mushrooms are naturally cultivated on Sawtooth oak logs in the forests of Kyushu, a Southern Island of Japan. Picked when budding, Donko shiitake have a dome shaped cap that gives them a thick and meaty texture. Exposure to the natural elements gives these mushrooms a deep and unique flavour that compliments their outstanding firm texture.

While Glutamate and Inosinate are widely recognised as Umami-boosters, the chemical reaction that occurs when you rehydrate these mushrooms produces enough Guanylate to intensify the Glutamate Umami by around 7-8 times – that's a big difference on the palate. Rehydrated weight is approximately 5 times the dry weight.

70g



Yuzucello

Famously tart and complex with a heady floral aroma, the powerful flavour of yuzu makes a wonderfully original liqueur. Distilled with whole yuzu fruits from Kōchi, notes of lemon, mandarin, grapefruit and lime abound; the result is a unique citrus experience and an authentic cloudy appearance.

Spectacularly refreshing tartness is very carefully balanced with sweetness, making this an ideal digestif when served neat and a show-stopping aperitif when mixed with soda water or your choice of mixer.

50cl
22% Vol



Wasabi Vodka

Distilled with the power and flavour of our fresh English wasabi, this small batch vodka captures and releases the flavour and fire of real wasabi. Made with real wasabi and nothing else, it is no wonder the flavour and pungent heat is so fresh and powerful. With artisan distillers working their magic from our old watercress bunching shed it was only a matter of time before we joined forces to create Wasabi Vodka.

40% Vol | 50cl



Sanbaizu

Rice vinegar delicately flavoured with natural ingredients: kombu (kelp), bonito fish flakes, mirin and mushrooms mixed with water from the Kumano mountains. Hand controlled fermentation results in a quintessentially Japanese flavour rich in umami. Ideal for marinating vegetables, adding to dressings and sauces.

300ml

Sudachi Kombu Ponzu

A traditional ponzu sauce suitable for vegans. The peppery lime flavour of fresh sudachi juice combines with kombu seaweed stock for a rich umami flavour, that is the essence of Japanese cuisine. Ready to use direct on salads, in a dressing, as a dip for gyoza and sushi.

300ml



Organic White Sesame Oil

With a supremely delicate texture, bright, clear colour and wonderfully enticing flavour this is the epitome of fine sesame oil. The flavour is so clean it can even be used on sashimi without overpowering the flavour.

90g



Organic Soy Sauce

Aged in traditional cedar casks for a minimum of one year, the rich aroma and perfect balance enhances the flavour of sushi and sashimi and creates a superb marinade for vegetables and meat.

150ml

Yuzu Soy Sauce

The powerful aroma of yuzu and the rich depth of authentic soy sauce combine to create a unique sauce packed with citrus and umami. Use as a sumptuous dip for sushi and sashimi, to enhance dressings, sauces and marinades.

200ml

Smoked Soy Sauce

Naturally smoked using cherry wood, this soy has a very powerful smoky flavour. Add sparingly to sauces, marinades and any dish calling for full-bodied flavour of smoke and umami.

200ml



Yuzu Jam



Yuzu citrus brings traditional marmalade kicking and screaming back to life with a tart flavour that manages to combine mandarin, grapefruit and lemon yet remains resolutely original.

210g



THE FULL RANGE

Award winning and flavour packed condiments, spirits & premium quality Japanese ingredients.

- Wasabi Mustard 
- Wasabi Mayonnaise 
- Yuzu Mustard 
- Yuzu Mayonnaise 
- Wasabi Tartare Sauce
- Vegan Wasabi Mayonnaise
- Vegan Yuzu Mayonnaise
- Vegan Miso Mayonnaise
- Organic White Sesame Oil 
- Purple Shiso Tea
- Green Shiso Tea
- Organic Soy Sauce
- Yuzu Soy Sauce 
- Smoked Soy Sauce
- Togarashi Shichimi
- Organic Black Sesame Seeds
- Organic Gold Sesame Seeds
- Wasabi Powder 
- Sudachi Kombu Ponzu 
- Sanbaizu 
- Organic Shiitake Mushrooms
- Yuzu Jam 
- Wasabi Mayonnaise & Wasabi Mustard Twin Pack
- Yuzu Mayonnaise & Yuzu Mustard Twin Pack
- Organic Soy Sauce & Yuzu Soy Sauce Twin Pack
- Vegan Mayonnaise 3 Jar Gift Pack – Wasabi, Yuzu & Miso
- Wasabi Condiment 3 Jar Gift Pack - Mayonnaise, Mustard & Tartare Sauce
- Wasabi Vodka 
- Yuzucello

Please email or call us to find out more, request a price list or place an order at: sales@thewasabicompany.co.uk Or call Sofia on: 01929 463824 / 07795 343205. We would love to hear from you!