



Gyoza and Shumai with Stamina Ginger and Garlic Sauce

INGREDIENTS

- Gyoza
- Shumai
- Ponzu Soy Sauce
- Ⓐ Ginger (chopped)
- Garlic (chopped)
- Roasted White Sesame Seeds
- Scallions (finely chopped)
- Sesame oil

COOKING METHODS

- 1 Put ingredients (Ⓐ) in a bowl and mix them well.
- 2 Serve the Gyoza and shumai with the sauce in a separate bowl and enjoy.

© 2020 AJINOMOTO FROZEN FOODS CO., INC.

Japanese Hot Pot with Gyoza



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Hondashi (bonito broth) or Chicken soup stock
- Chinese Cabbage
- Carrot
- Japanese Mustard Spinach (komatsuna)
- Silken Tofu
- Water

COOKING METHODS

- 1 Cut Chinese cabbage, carrots and spinach into small, bite size pieces.
- 2 Add water and chicken soup stock in a small pot and heat it until it boils.
- 3 Add frozen Gyoza, silken tofu and the vegetables ingredients from step ①, stew them for about 10 mins.

Gyoza Bruschetta



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Bread (of your choice)
- Cream Cheese
- Olive Oil
- Garlic
- Sliced Red Pepper
- Dried Whitebait (silverfish)
- Salt
- Cherry Tomato
- Basil

COOKING METHODS

- 1 Cut the bread into small pieces, toast them and spread cream cheese on them.
- 2 Fry chopped garlic, red pepper and dried whitebait with olive oil until they are crispy.
- 3 Put the Gyoza, diced cherry tomato, and ingredients from step ② on bread and garnish with basil.



SALES EXPANSION

- High quality products
- Reliable brand
- Wide variety of Japanese-style menu

TASK REDUCTION

- Simple operation
- Stable deliciousness
- Time-saving

WASTE REDUCTION

- Food loss reduction
- Environmentally friendly
- Better hygienic condition at kitchen

Gyoza with Colourful Vegetables



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Asparagus
- French Beans
- Red Bell Pepper
- Yellow Bell Pepper
- Chinese Soup Base Powder
- Mirin
- Soy Sauce
- Water
- Bonito Flakes
- Potato Starch (dissolved in water)
- Sesame Oil
- Scallion

COOKING METHODS

- 1 Prepare the vegetables and cut into bite-sized pieces:
- 2 Sauce: Boil ingredients (A) in a pan, then add potato starch mixture to thicken it. Add sesame oil and scallions.
- 3 Gyoza & Vegetables:
 - a. Heat up a hot plate and place a heatproof container in the center.
 - b. Arrange the Gyoza and the vegetables around the hotplate.
- 4 Pour the sauce from step 2 into the heatproof container, cover, and steam.
- 5 Enjoy Gyoza and the vegetables with the sauce.

Gyoza with Dan Dan Spicy Sauce



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Minced Pork
- Ginger (chopped)
- Garlic (chopped)
- Sesame Oil
- Doubanjiang (Fermented Chili Bean Paste)
- Oyster Sauce
- Chicken Broth
- Sugar
- Soy Sauce
- White Sesame Seeds
- Potato Starch (dissolved in water)
- Cashew Nuts

COOKING METHODS

- 1 Fry the chopped ginger, garlic and minced pork with sesame oil in a pan.
- 2 When the colour of the minced pork changes, add the Doubanjiang and oyster sauce and fry further. Add chicken broth, sugar and soy sauce to taste.
- 3 Add the sesame seeds and thicken it by adding potato starch mixture.
- 4 Finally, add chopped cashew nuts. Serve Gyoza with the sauce in a separate bowl and enjoy.

Gyoza with Crispy Garlic Sauce



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Mixed Nuts
- Garlic (chopped)
- Vegetable Oil
- Soy Sauce
- Salt
- Parsley (chopped)
- Shredded Red Pepper

COOKING METHODS

- 1 In a frying pan, add the vegetable oil and chopped garlic, fry over low heat.
- 2 When the garlic turns a light golden brown, add the chopped mixed nuts and fry until crispy. Be careful not to burn.
- 3 Add salt, chopped parsley and soy sauce and then spread it on a piece of kitchen paper towel.
- 4 Put a good amount of the mixed nuts from step 3 over the gyoza and serve it with the shredded red pepper on top.

Gyoza with Lemon Jelly Sauce



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Dashi Broth
- Powdered Gelatine
- Lemon Juice
- Soy Sauce
- Lemon (sliced)
- Parsley

COOKING METHODS

- 1 Put gelatine powder into heated dashi broth and mix well to dissolve.
- 2 Add lemon juice and soy sauce, mix, then cool it in ice water.
- 3 Pour the mixture into a tray and cool it in the fridge until it sets.
- 4 Crush the lemon jelly into small pieces with a fork and serve with the Gyoza. Garnish with lemon slices and parsley.

Gyoza with Grated Radish Ponzu Sauce



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Grated Radish
- Ponzu Soy Sauce
- Shichimi Togarashi (a blend of 7 spices - red pepper and other spices)

COOKING METHODS

- 1 Mix the ingredients (A) to make the sauce.
- 2 Serve gyoza with sauce from step 1.

Gyoza with Onion & Ponzu Sauce



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Onion
- Ponzu Soy Sauce
- Bonito Flakes
- Shiso (cut into fine strips)

COOKING METHODS

- 1 Dice the onion and soak it in the water then drain well.
- 2 Add onions into ponzu sauce and garnish with bonito flakes and shiso. Serve together with the dumplings.

Gyoza with Hatcho Miso



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Cabbage
- A Hatcho Miso
- Sugar
- Mirin
- Sake
- Dashi Broth

COOKING METHODS

- 1 Place the Hatcho miso in a saucepan and add the dashi broth a little at a time to dissolve the Hatcho miso. Add the rest of the ingredients in (A) and heat it, stirring constantly. When the mixture thickens, remove from heat.
- 2 Cut the cabbage into fine strips and place on a serving plate. Put Gyoza on top and drizzle the Hatcho miso sauce on top.

Niboshi Noodle with Gyoza



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Mixed Vegetable Tempura
- Fresh Noodle
- A Broth for Noodle (commercially available)
- Hot Water
- Roasted Pork Fillet/Char Siew
- Bamboo Shoots
- Scallions

COOKING METHODS

- 1 Boil the noodles in boiling water and drain them well.
- 2 Combine (A) to make soup, and put it in a bowl.
- 3 Add the noodles in the bowl and put roasted pork fillet, pan-fried Gyoza, bamboo shoots, mixed vegetable tempura and chopped scallions on the top.

Coconut Milk Soup with Gyoza



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Rice Noodles
- Bok-choy
- Bell pepper
- A Coconut Milk
- Clear Soup
- Doubanjiang
- Salt and Pepper

COOKING METHODS

- 1 Cook the Gyoza and rice noodles in boiling water for 3-4 min.
- 2 Cut Bok-choy into small pieces and boil it for 1-2 min.
- 3 Put (A), ①, ② and chopped bell peppers in a pot and boil them for 1-2 min.

Clams and Lettuce Soup with Gyoza



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Clams
- Lettuce
- Chinese Soup Base Powder
- Salt and Pepper

COOKING METHODS

- 1 Cook the frozen Gyoza in boiling water for 4-5 mins.
- 2 In a pot, cook the clams in Chinese soup, add Gyoza, salt and pepper, chopped lettuce and bring to a boil.

Gyoza Chige Soup



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Clams
- Chinese Cabbage Kimchi
- A Shiitake Mushroom
- Zucchini
- Scallions
- B Garlic
- Ginger
- Pepper Powder
- Salt and Pepper
- Gochujang (Korean red chili paste)
- Miso
- Chinese Soup Base Powder

COOKING METHODS

- 1 Cook the frozen gyoza in boiling water for 2 to 3 minutes.
- 2 Cut Chinese cabbage kimchi and all the ingredients in group (A), into small, bite sized pieces.
- 3 Put all the cut vegetables, clams and group (B) seasoning in a pot and heat them up to make chige soup.
- 4 When it starts to simmer, add Gyoza.

Gyoza Soup Curry



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Onion
- Potato
- Carrot
- Bell Pepper (red)
- Cabbage
- A Water
- Stock cube
- Curry powder
- B Worcestershire sauce
- Salt
- Vegetable oil

COOKING METHODS

- 1 Finely chop onions and cut potatoes, carrots, bell peppers and cabbages into small pieces.
- 2 Heat the vegetable oil in a pan and fry the onions well. Add potatoes and carrots and sauté briefly. Add (A) and bring to a boil. Simmer over low-medium heat for about 8 minutes while removing scum.
- 3 Put Gyoza, cabbage and bell peppers and cook them on medium heat for another 4 min.
- 4 Add curry powder and (B) in the pot and boil them lightly.

Italian Deep-fried Gyoza



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Grated Parmesan Cheese
- Dried Basil
- Lemon
- Oil (for deep frying)
- Basil

COOKING METHODS

- 1 Deep-fry the Gyoza in 180°C oil for 2-3 min and toss it with grated Parmesan cheese.
- 2 Serve with sliced lemon and basil.

Gyoza Wrapped with Vegetables



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Coral Lettuce
- White Radish Sprouts
- Shiso
- Kimchi
- Gochujang (Korean red chili paste)

COOKING METHODS

- 1 Wash and tear the coral lettuce into half. Remove the roots from the white radish sprouts.
- 2 Wrap Gyoza, white radish sprouts, shiso, kimchi and gochujang with the coral lettuce and serve.

Steamed Vegetable Salad with Gyoza



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Broccoli
- Pumpkin
- Lotus Root
- Carrot
- A Ponzu
- Chopped ginger
- Olive oil

COOKING METHODS

- 1 Cut the broccoli, pumpkin, lotus root and carrot into small pieces.
- 2 Cover the vegetables from step 1 with a damp kitchen paper and cover with food wrap then microwave at 600W for about 4 to 5 minutes until it becomes soft.
- 3 Cook the gyoza and then place them on top of the vegetables. Pour the sauce (from mixing A) together) over and serve as dressing.

Gyoza with Mushroom Ankake Sauce



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Shimeji Mushroom
- Shiitake Mushroom
- Carrot
- Leek (green part)
- A Water
- Chicken Sock Powder
- Soy Sauce
- Oyster Sauce
- B Water
- Potato Starch (dissolved in water)

COOKING METHODS

- 1 Separate shimeji mushrooms into small bunches and cut shiitake mushrooms into six equal pieces. Cut carrots into small cubes and slice leek into diagonal pieces.
- 2 Combine A, shimeji mushrooms, shiitake mushrooms, and carrots in a small saucepan and bring to a boil. When cooked, add potato starch with water B to thicken the mushroom sauce.
- 3 Arrange the gyoza in a radial pattern in a skillet and cook as directed. Turn them over, pour over the mushroom sauce from step 2 and add the leek on top.

Gyoza Cheese Fondue



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- Broccoli
- Cherry Tomato
- Pizza Cheese (shredded)
- Milk
- Coarse Black Pepper

COOKING METHODS

- 1 Cook the Gyoza on an electric griddle.
- 2 Cut the broccoli into bite-sized pieces and pre-cook them on the grill.
- 3 Put milk in a heat-resistant container, and heat it in the microwave for about 1 min. Add pizza cheese and mix it then heat it again in a microwave for about 1 min to make cheese fondue. Sprinkle black pepper for taste.
- 4 Place the cheese fondue sauce in the center of the griddle and put Gyoza, cherry tomato and cooked broccoli around it. Lightly grill the ingredients.
- 5 Serve the gyoza with the cheese fondue.

Gyoza Fortune Sushi Roll



© 2020 AJINOMOTO FROZEN FOODS CO., INC.

INGREDIENTS

- Gyoza
- French Beans
- Sesame Oil
- Kimchi
- Bell Pepper
- Cooked Rice
- Salt
- Seaweed

COOKING METHODS

- 1 Boiled the French beans and cut them into pieces. Cut bell peppers into thin strips.
- 2 Place the seaweed on a food wrap with the rough side facing up and spread sesame oil and salt on it.
- 3 Moisten your hands with water and spread the rice on top of the seaweed, leaving 3cm of the back of the rice flat.
- 4 Place the pan-fried Gyoza, kimchi, bell pepper and French beans on the rice and roll it tightly until it reaches the end and forms a roll.