

PRODUCT CATALOGUE

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Chicken Karaage (Thigh / Breast) (Thai Produced)

【鶏もも/鶏むね唐揚げ】

An original Karaage recipe made with a blend of soy sauce, ginger, spices, and deep fried in a crunchy and appetising batter. Crispy and tasty on the outside, juicy on the inside. Delightful!

Cooking method (from frozen)	Microwave: 1 min 30 sec at 750W, Deep fry: 3 min at 180°C, Oven: 15 min at 180°C
Processing Factory	Thailand
Size	(both items) 1kg/pack, 10 pack/case (10kg) (only Thigh) 500g/pack, 12 pack/case (6kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Chicken Wing Karaage

【手羽唐揚げ】

"Half-cut" middle wings with a special blend of herbs and spices, deep fried to perfection. So tender and juicy, the meat just falls off the bone. Truly irresistible finger food!

Cooking method	From frozen, Microwave: 1 min 30 sec at 750W, Deep fry: 2 min at 180°C, Oven: 10 min at 180°C
Processing Factory	Thailand
Size	500g/pack, 12 pack/case (6kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Chicken Karaage (Thigh / Breast) (EU Produced) - HALAL

【鶏もも/鶏むね唐揚げ - ハラル】

An original Karaage recipe made with a blend of soy sauce, ginger, spices, and deep fried in a crunchy and appetising batter. Crispy and tasty on the outside, juicy on the inside. Delightful!

Cooking method (from frozen)	Deep fry: 3 min at 180°C, Oven: 15 min at 180°C
Processing Factory	Hungary
Size	(both items) 1kg/pack, 10 pack/case (10kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Japanese Style pork sausage (Original / with Cheese/ Chilli Chese / Truffle / Original (Long))

【日本式あらびきソーセージ オリジナル/チーズ入り/チリチーズ/トリュフ/オリジナル (ロングタイプ)】

Japanese style pork ARABIKI sausage.

Coarsely ground, succulent and mouth watering pork sausage.

Cooking method	From frozen, boil in hot water for 5 mins. Or pan-fry for 5 mins.
Processing Factory	Germany
Size	(Original) 20g/piece, 10 piece/pack x 32 pack/case (6.4kg) (Cheese) 18.5g/piece, 10 piece/pack x 32 pack/case (5.92kg) (Chilli Cheese) 18.5g/piece, 10 piece/pack x 32 pack/case (5.92kg) (Truffle) 20g/piece, 10 piece/pack x 32 pack/case (6.4kg) (Original Long) 40g/piece, 5 piece/pack x 32 pack/case (6.4kg)
Shelf life	400days
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



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Gyoza (Chicken&Vegetable / Vegetable / Pork & Vegetable)

【鶏やさい / やさい餃子 / 豚やさい】

Japanese style dumpling made to an original, authentic Japanese recipe.
Non GMO products.

Cooking method (from frozen)	Pan fry: 3-4 mins (+4 mins steam), Deep fry: 3 mins at 160°C, Microwave (Boil): 5 mins at 700W, Dim Sum: 7 - 8 mins, Boil: 4 - 5 mins, Steam: 7-9 mins, Oven: 15 mins at 200°C, Grill: 6-8 mins
Processing Factory	Lithuania
Size	600g/pack, 15packs / carton (9kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Croquette (Katsu Curry / Pumpkin)

【コロッケ (カレー/かぼちゃ)】

Japanese croquettes, inspired by the French croquette. They are coated in crispy panko breadcrumbs and deep-fried making it the perfect snack and addition to a dish.

Cooking method (from frozen)	Deep fry: 6 min at 170°C, Oven: 15 min at 250°C, Microwave: 3 min at 800W, Air Fryer: 13 min at 180°C
Processing Factory	Vietnam
Size	(both items) 600g/pack, 20 packs/case (12kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Tofu katsu

【豆腐カツ】

The perfect bite-sized treat.

Juicy tofu coated in bread crumbs and deep fried, providing a crispy texture to each bite.

Cooking method (from frozen)	Deep fry: 4 min at 170°C, Oven: 20 min at 200°C, Microwave: 2 min at 800W, Air Fryer: 8 min at 200°C
Processing Factory	Vietnam
Size	500g/pack, 20 packs/case (10kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



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Kakiage Tempura (Vegetable / Seafood)

【かき揚げ（野菜かき揚げ/ 海鮮かき揚げ）】

Assorted Vegetable and seafood tempura fritter.

Enjoy as a soup topping or as a traditional tempura dish.

Cooking method (from frozen)	deep fry for 45 secs on each side at 170°C (Total 1 min 30 secs)
Processing Factory	Thailand
Size	80g/piece, 5 pieces/bag x 10 bags/case (4kg) ; 2 case/bundles (8kg)
Size	110g/piece, 5 pieces/bag x 10bags/case (5.5kg) ; 2 case/bundles (11kg)
Shelf life	18 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Sliced Pork Cha Siu

【チャーシュー】

Using an authentic Japanese recipe; marinated with Japanese soy sauce and mirin (sweet sake). Easy to prepare, as a small dish or topping.

Cooking method	only requires defrosting
Processing Factory	Austria
Size	3mm thickness
	- 150g/ pack, approx. 8 slices/pack, 30packs/ carton
	- 300g/ pack, approx. 16 slices/pack, 20packs/ carton
	5mm thickness
Shelf life	- 300g/ pack, approx. 16 slices/pack, 20packs/ carton
	12 months
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



Plant-based Ramen Soup Base (Tonkotsu flavour /Shoyu/ TanTan / Miso)

【植物性ラーメンスープベース(豚骨風/醤油/担々/味噌)】

Authentic ramen soup flavour from plant-based ingredients.

Plant-Based / Super Easy Prep / Authentic Flavour

Cooking method	add boiling water
Processing Factory	Japan
Size	(Tonkotsu) 70g/sachet, 10 sachets/pack x 8 packs/case (5.6kg)
	(Shoyu) 70g/sachet, 10 sachets/pack x 8 packs/case (5.6kg)
	(TanTan) 90g/sachet, 10 sachets/pack x 8 packs/case (7.2kg)
	(Miso) 90g/sachet, 10 sachets/pack x 8 packs/case (7.2kg)
Shelf life	545 days
Storage instruction	Keep frozen at -18°C or lower. Do not refreeze after defrosting.



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