

How to enjoy the "NABE"



Turn the heat on "HI" to start

When it starts boiling

Turn the heat to "MID"


If you need your soup with some kick then add seasonings when they are cooked.

Turn the heat to "LOW"

Add your favorite toppings

- #1. Premium sliced beef
- #2. Assorted fresh vegetables
- #3. Assorted fresh mushrooms
- #4. Tofu
- #7. Udon noodles

Seeking for perfect taste?


red pepper: Crushed red pepper is a great addition to a meal and can help reduce inflammation, health benefits like weight loss, pain relief, and Disease Prevention try adding crushed red pepper to your meals.

yuzu kosho: What a really unique Japanese seasoning. It is made with only three ingredients: salt, hot peppers, and grated yuzu zest. A rough paste, a bit hot and like a finely chopped chutney with a citrus flavour

NOTE:
Tip to eat healthier!

How to cook tasty soup "zo-sui"

You can choose to scoop out the top layer of the oily part of the soup

Turn the heat on "HI"

Put the rice in the soup and boil it for couple of mins.

TIP:
Not to stir the raw eggs too much

Stir and beat eggs gently in the bowl then pour it over

the soup and gently mix the whole soup then **turn OFF the heat!!**

Watch and adjust the heat **not to over cook!!**

Done!!! Now Ready to eat!!

Make sure turn the heat "OFF" again!!

