

tetsuya's

- * three hats - tetsuya's restaurant was awarded the highest rating in the SMH Good Food Guide 07
- * master chef developed - these products have been developed by tetsuya wakuda
- * restaurant experience - produced so that elements of dining at tetsuya's can be enjoyed at home
- * supreme quality - produced using the finest ingredients
- * gershgoods is the exclusive distributor for the tetsuya range in NSW and the ACT
- * tetsuya's restaurant - awarded best fine dining restaurant - restaurant & catering industry awards:

tetsuya's truffle salt 100 g

developed under tetsuya's supervision, with an esteemed truffle supplier a versatile, unique and delicious product.

ingredients: sea salt, truffle, truffle aroma



tetsuya's black truffle salsa for butter 80 g

using this product and following the simple recipes the consumer can make the truffle butter which is served with crusty fresh bread at tetsuya's restaurant.

ingredients: cultivated mushrooms, olives, water, olive oil, breadcrumbs, black summer truffle, porcini mushrooms, anchovy paste, starch, garlic, white pepper, flavours.

tetsuya's vinaigrette for oysters 200ml

a signature vinaigrette designed by chef tetsuya wakuda to be used exclusively on fresh shucked oysters .

ingredients: sunflower oil, rice vinegar, sugar, ginger, extra virgin olive oil, soy sauce (wheat)



tetsuya's vinaigrette for salad 200ml

a salad vinaigrette adaptable for green garden salads, steamed vegetables, or to marinate meat or poultry

ingredients: sunflower oil, antioxidant 320, balsamic vinegar, mirin, extra virgin olive oil, soy sauce, salt, garlic.



NEW! products

honey rosemary vinaigrette 200ml

ingredients: grapeseed oil, honey, vinegar, rosemary, salt, vegetable gum

tasmanian pepper berries & honey vinaigrette 200ml

ingredients: vinegar, honey, fish sauce, soy sauce, tasmanian wild pepper, salt

seasoning rice vinegar 200ml

ingredients: rice vinegar, sugar, dried seaweed

nori (roasted seaweed) rice vinegar 200ml

ingredients: rice vinegar, sugar, nori extract (roasted seaweed), salt



soft smoked ocean trout thin sliced and frozen 100g

produced in Tasmania using a cold smoking method in

accordance with chef tetsuya's specifications, resulting in a soft and delicate taste. 11 months shelf life frozen, 2 weeks once defrosted.

200g

avruga "caviar" tastes like caviar 120g

transformed herring product 940g

water, smoked herring, salt, corn starch, lemon juice, squid ink, acidity regulator, spices, xanthum gum

