



You're Someone Special

Offers Good
Dec. 15 to 28, 2021



www.ktasuperstores.com

Echigo

Hiraite Pon! 19.4 oz.,
Okagami Marumochi 11.6 oz.
or Kiri Mochi 12.41 oz.

15⁹⁹

ea.



serving suggestion

SUPER COUPON

Good Dec. 15 to 28, 2021

Assorted
Echigo
Kagami Mochi
2.32 to 2.33 oz.

5⁹⁹

ea.



Without cpn 6.49, Limit 3 per cpn.
10-50



Echigo
Kirimochi
Tsukitate
700 grams

10⁹⁹



Shirakiku
Baby Clams
Seasoned
5.99 oz.

3⁴⁹



Mame or Goma
Echigo
Tappuri Mochi 220 grams

5⁹⁹

ea.



Roasted
Shirakiku Korean Style
Seasoned Seaweed 15 ct.

6⁹⁹



Toraya Beans
Hokkaido Azuki or
Dainagon 200 grams

4⁹⁹

ea.



Powdered Kelp Tea
Hishiwaen
Konbu Cha 2.82 oz.

4³⁹

HOT COUPON

Good Dec. 15 to 28, 2021



Marukyo
Aji No Meisaku 12 count
or Kuri Iri Dorayaki
8 count

6⁹⁹

ea.

Without cpn 7.49, Limit 3 per cpn.
11-50



Yaba
Abalone
Assorted
220 grams

8⁹⁹

ea.



Akai Bohshi
Cookie
Assorted
2.37 to 20.19 oz.

25% OFF

REGULAR PRICES



Assorted
Shirakiku
Daifuku 3.52 oz.

1¹⁹

ea.



Assorted
Kashiwara Shiro
or Shio Yokan 6 count

3⁹⁹

ea.

Unless otherwise stated, we reserve the right to limit sale items to 5 units per customer. Applicable beverage containers are subject to HI State Beverage fee and deposit. Coupons are limited to 1 coupon per product, per customer, per visit. Prices are subject to a 4.7120% excise tax. Descriptive, typographical and/or photographic errors are subject to correction. Not all items may be available at KTA Downtown, Waikoloa Village and Express. Prices good in-store only. Not valid on online and KTA delivery purchases.

Simmered Chicken

with Lotus Root (Chikuzenni)

Created by Chef Grant Sato



2 tbsp. salad oil
1 lb. chicken, cut into 1" cubes
4 cups dashi
6 oz. carrot, cut into 3/16" thick round disks or obliques (roll cut)
6 oz. lotus root, peeled & sliced
1 tbsp. shoyu
1 tbsp. sugar
1 tbsp. sake

1. Heat a medium sized pot on high heat and add in the oil. When the oil lightly smokes, add the chicken. Prepare dashi according to package directions. Brown the chicken on all sides, deglaze with dashi (add the dashi liquid to the hot pan to help remove the flavorful brown particles from the bottom of the pan) and reduce the heat to medium.
2. Add in the carrot, lotus root, shoyu, sugar and sake and simmer until the liquid reduces by 3/4 and serve hot.



All-Purpose Seasoning
Kikkoman
Soy Sauce 10 oz.

2.79



Whole or Sliced
Shirakiku
Water Chestnut 8 oz.

99¢ ea.



Katsuo Dashi No Moto
Wel•Pac
Soup Stock 1.75 oz.

99¢



Seasoning
Shirakiku
Mirin 13.52 oz.

2.99



SUPER COUPON

Good Dec. 15 to 28, 2021

Original Flavor
Our Home
Roasted Seasoned
Laver 3 count



99¢ ea.

Without cpn 1.29 Limit 5 per cpn.

1-30



Dried Seaweed
Wel•Pac
Fueru
Wakame
2 oz.



2.49

Gourd Strips
Shirakiku
Dried
Kanpyo
.7 oz.



2.19



Shirakiku
Kuromame
Takarani
In Syrup 6.34 oz.

2.39

Shirakiku
Azuki
Red
Beans
12 oz.



2.69



HOT COUPON

Good Dec. 15 to 28, 2021

Tsubushian or Koshian
Mum's Brand
Prepared Red
Bean Paste 18 oz.



2.29 ea.

Without cpn 2.59, Limit 5 per cpn.

3-30



Yakitori, Korean BBQ or Teriyaki
J Basket
Sauce
Deals!

15.2 to 15.6 oz.

2 for \$5



Prepared in Tube
S&B Wasabi
or Hot
Mustard

1.52 oz.

1.79 ea.



Long Rice
Nice Brand
Bean
Thread

7.75 oz.

3.99



Whole or Pieces & Stems
Family Brand
Mushrooms
4 oz.

99¢ ea.

Made with Moroheiya
Greenoodle
Brown Rice
Noodles

2.6 to 3.5 oz.

1.99 ea.



Daisho Nagahama
or Hakata
Tonkotsu
Ramen

188 grams

2.99 ea.



Silver Swan
Soy Sauce 34 oz.,
Regular
or Cane
Vinegar
33.81 oz.

2.19 ea.



Instant Fried Rice

Mama
Handi Rice
2.82 oz.

1.69 ea.

Unless otherwise stated, we reserve the right to limit sale items to 5 units per customer. Coupons are limited to 1 coupon per product, per customer, per visit.

Happy Holidays from KTA!



Microwavable
**Shirakiku Cooked
Sticky Rice** 10 count

16⁹⁷



Whole Grain Brown Rice
**Sukoyaka
Genmai** 4.4 lbs.

9⁹⁹



Soft, Firm or Extra Firm
**Mori-Nu
Tofu** 12 to 12.3 oz.

2^f o \$3^r



Pure
**Shirakiku
Sesame Oil** 6.25 oz.

2⁴⁹

Sautéed Tofu

in Soy Sauce (Dubu Jorim)

Created by Chef Grant Sato



1 block tofu, firm
3 tbsp. salad oil
½ onion, small diced
3 cloves garlic, sliced

1 tbsp. ginger, minced
1 stalk green onion,
chopped
½ cup stock or water
1 tbsp. soy sauce

1 tsp. sugar
chili flakes to taste
sesame seed oil to taste
sesame seeds to taste

1. Cut the tofu into ¾" thick bite sized pieces and place on paper towels to dry.
2. Heat a medium sized sauté pan on medium heat, add in the oil and sauté the tofu pieces until golden brown on both sides and remove the tofu from the pan.
3. Add in the onions, garlic, ginger and green onion and sauté for 1 minute. Deglaze with the water or stock (add the liquid to the hot pan usually after browning a protein to help remove the flavorful brown particles from the bottom of the pan) and add in the soy sauce, sugar and the desired amount of chili flakes.
4. Stir well and add the tofu back to the pan and simmer until the liquid is almost evaporated from the pan, add in sesame seed oil to taste, plate the tofu and garnish with sesame seeds.



White or Brown
**Dynasty
Jasmine
Rice** 5 lbs.

6⁹⁷
ea.

Premium Grade
**Nishiki
White
Rice**

10 lbs.

14⁹⁷



Crushed with Seeds
**Koha
Chili
Pepper**

2 oz.

2^f o \$3^r



Ground Roasted
**Koha
Sesame
Seeds**

6 oz.

3⁹⁹



Chiran or Shizuoka Cha
**Hishiwaen
Tea
Deals!**

3.52 oz.

8⁴⁹
ea.



Rainforest & Organic
**Hishiwaen
Yuki
Sencha**

3.52 oz.

6⁹⁹



Powdered Sushi Flavoring
**Tamanoi
Sushinoko
Sale!**

2.64 oz.

2¹⁹



Rice Seasoning
**Marumiya
Mazekomi
Wakame**

1.09 oz.

1⁶⁹
ea.



Nature's Charm

Coconut Whipping Cream,
Sweetened Condensed
or Evaporated
Coconut Milk

11.25 to 13.5 oz.

2²⁹
ea.



Whole
**Shirakiku
Seedless
Lychee**

1.25 lbs.

2³⁹



Easy Andagi (Okinawan Doughnuts)

Created by Chef Grant Sato



4 cups flour
½ tsp. salt
1¾ cups granulated sugar
2 tbsp. baking powder
4 eggs
1 cup milk
1 tsp. vanilla extract
vegetable oil

1. Mix the flour, salt, sugar and baking powder. In a separate bowl blend the eggs, milk and vanilla extract.
2. Combine the wet ingredients and the dry ingredients and mix by hand until the batter forms a thick texture, free of any lumps. Chill for 1 hour before frying. (Batter can be chilled for up to 3 days before frying.)
3. Pour vegetable oil into small or medium sized pot, until the oil is about 4 inches deep, (exact quantity of oil depends on the size of pan used) heat on medium heat until the oil reaches 320° F. dollop 3 tbsp. Portions of the andagi mixture into the oil, and allow to fry until golden brown and crispy, usually around 7 minutes in total.



In Premium Oyster Sauce

**Lee Kum Kee
Abalone**

7.8 oz.

9⁹⁹



**Usui Hokki
Clams**

Boiled 6.87 oz.

17⁹⁹

Hot Chili
**Koikeya Karamucho
Potato
Chips**

1.9 oz.

1⁷⁹
ea.



Assorted
**Regent
Crackers
Buy!**

3 to 3.5 oz.

1⁸⁹
ea.



Not all products may be available at KTA Downtown, Waikoloa Village and KTA Express.

Holiday Spirits

Frei Brothers Chardonnay Wine 750 ml.

This wine displays flavors of green apple, orange zest and apple pie, completed by notes of butter and toast. The rich, nutty flavors in this wine lead to a silky finish and a plush mouthfeel.



12⁹⁹



Cabernet Sauvignon
Ghost Pines
Wine 750 ml.

16⁹⁹

The Dalmore Aged 12 Years Single Malt Scotch Whisky 750 ml.

This is recognized as a whisky with character far beyond its age. The spirit is initially matured in American white oak ex-Bourbon casks, yielding soft vanilla and honey notes.



59⁹⁷



Mizunara
Chivas Regal
Blended Scotch Whisky 750 ml.

39⁹⁹

Kubota Senju Junmai Ginjo Sake 720 ml.

This Junmai Ginjo Sake has gentle and enticing aromas of sweet pea, melon and essence of vanilla yogurt lead into soft silky sips and a short but delectable semi-dry finish.



21⁹⁹



Classic Junmai
Sho Chiku Bai
Sake 1.5 liters

11⁹⁹

Lyric By Etude Pinot Noir Wine 750 ml.

This wine has red fruit confiture aromas alongside fresh Bing cherry, raspberry and hints of kola nut.



24⁹⁹

Beaulieu Vineyard Napa Valley Cabernet Sauvignon Wine 750 ml.

This wine opens with layers of blackberry, Bing cherry and ripe plum, followed by notes of mocha and chocolate.



29⁹⁷

Kuleana Rum Works Hawaiian Rum Agricole 750 ml.

The sugarcane juice is fermented using a special yeast and distilled in a handmade copper pot.



44⁹⁷

Black Irish Irish Cream Liqueur 750 ml.

Rich and creamy. Fantastic enjoyed on its own over ice, drizzle over ice cream or added to any milkshake!



23⁹⁷

Kura Pure Malt Whisky 750 ml.

This whisky is finished in Japanese rum casks. The smoky taste is completed by hints of toffee & chocolate.



59⁹⁹

Kikusui Junmai Ginjo Sake 720 ml.

This sake carries great rich flavor of Junmai, as well as clean and refreshing aftertaste of Ginjo.



19⁹⁹

Talbott Pinot Noir Wine 750 ml.

This wine offers aromas of cola, clove and opulent plum and blackberry.



34⁹⁹

Stags Leap Investor Red Wine 750 ml.

The soft, round mouthfeel is rich and generous. Pairs perfectly with a variety of foods as the ultimate crowd-pleaser.



42⁹⁹

Breckenridge Bourbon Whiskey 750 ml.

This Award winning whiskey has aromas of caramel, toffee apples, coffee beans and sweet, spicy barrel char.



53⁹⁷

Davidoff VSOP Cognac 750 ml.

Oriental and woody aromas of cedar wood licorice and honey, with smooth fruity notes of plum and prune.



44⁹⁹

Murai Tokubetsu Honjozo Sake 720 ml.

This sake has aromatic notes of banana and nectarine, layered with melon, toffee and light anise seed flavors.



19⁹⁹

Gekkeikan Black & Gold Sake 750 ml.

Enjoy the hints of honeydew, papaya, anise, roasted nuts, full-bodied with a long smooth finish!



15⁹⁹

Stags Leap Cabernet Sauvignon Wine 750 ml.

This wine has wild bramble berry fruits alongside lifted floral notes of lavender and violet.



47⁹⁹

Trilogy By Flora Springs Red Wine 750 ml.

The mix of French and American oak adds spice and notes of vanilla crème that linger on a satisfying finish.



\$79

Redneck Riviera Whiskey 750 ml.

This whiskey has light vanilla, butterscotch sweetness, caramel with a bright touch of honey.



17⁹⁹

Clyde May's Alabama Style Whiskey 750 ml.

This whiskey has distinct aromatics of rich caramel, dried orchard fruits and green apple.



32⁹⁷

Hana Sake Lychee or Fuji Apple 750 ml.

This sake is recommended to drink chilled or as a delicious addition to a frozen cocktail.



9⁹⁷

Pulpy Sake 180 ml.

A perfect balance of sake and real fruit juice. Enjoy over ice or with a splash of club soda!



2^fo\$11^r

Unless otherwise stated, we reserve the right to limit sale items to 5 units per customer. Coupons are limited to 1 coupon per product, per customer, per visit.