

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.







Echigo Kirimochi Tsukitate

700 grams



Mame or Goma **Echigo** Tappuri Mochi 220 grams



Shirakiku Korean Style Seasoned Seaweed 15 ct. **699**



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



Shirakiku **Baby Clams** Seasoned

5.99 oz.





Toraya Beans Hokkaido Azuki or Dainagon 200 grams



599

499

Powdered Kelp Tea Hishiwaen Konbu Cha 2.82 oz.



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

HOT COUPON

Without cpn 7.49, Limit 3 per cpn.



Yaba Abalone Assorted 220 grams



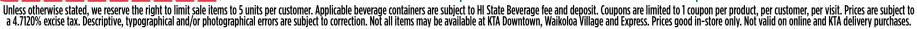
2.37 to 20.19 oz. REGULAR





Assorted Shirakiku Daifuku 3.52 oz. **Assorted**

Kashiwara Shiro or Shio Yokan 6 count





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)

1 tbsp. shoyu 1 tbsp. sugar 1 tbsp. sake

6 oz. lotus root, peeled & sliced

- Heat a medium sized pot on high heat and add in the oil. When the oil lightly smokes, add the in 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.
- 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.

Whole or Sliced Shirakiku Water Chestnut 8 oz.



Seasoning Shirakiku Mirin 13.52 oz.



SUPER COUPON

Good Dec. 15 to 28, 2021

Original Flavor Our Home Roasted Seasoned Laver 3 count



Without cpn 1.29 Limit 5 per cpn.



HOT COUPON

Good Dec. 15 to 28, 2021

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

Without cpn 2.59, Limit 5 per cpn.



3-30



Gourd Strips

Soup Stock 1.75 oz.....

Katsuo Dashi No Moto

Wel•Pac Wakame わかめ

Wel•Pac

Dried Seaweed

Fueru

Shirakiku Dried Kanpvo .7 oz.



99¢

Shirakiku **Kuromame** Takarani In Syrup 6.34 oz.

Shirakiku Azuki Red **Beans** 12 oz.



Yakitori, Korean BBQ or Teriyaki

J Basket Sauce Deals!

15.2 to 15.6 oz.

Prepared in Tube S&B Wasabi or Hot Mustard 1.52 oz.



Long Rice Nice Brand Bean Thread 7.75 oz.



Family Brand Mushrooms



Made with Moroheiya

GreeNoodle **Brown Rice Noodles** 2.6 to 3.5 oz. **99**

Daisho Nagahama or Hakata **Tonkotsu** Ramen 188 grams

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



Instant Fried Rice

Mama Handi Rice 2.82 oz.

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 Sukovaka Genmai 4.4 lbs.....

Q99

Premium Grade

Nishiki White 10 lbs.



Rice Seasoning **Marumiya** Mazekomi Wakame 1.09 oz.



Nature's Charm

Coconut Milk

Assorted Regent



Sesame Oil 6.25 oz.

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

Pure

Crushed with Seeds

Koha

Chili

Pepper

Shirakiku

749



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

chili flakes to taste sesame seed oil to taste sesame seeds to taste

- Cut the tofu into ¼" thick bite sized pieces and place on paper towels to dry.
- 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.
- 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.
- 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.



Powdered Sushi Flavoring

White or Brown **Dynasty Jasmine**

Rice 5 lbs.

Tamanoi

Sale!

2.64 oz.

Sushinoko

Rice

Coconut Whipping Cream. Sweetened Condensed or Evaporated

11.25 to 13.5 oz.



Whole Shirakiku **Seedless** Lvchee

Ground Roasted

Koha

Sesame

Seeds

1.25 lbs.

Chiran or Shizuoka Cha

Hishiwaen

Tea

Deals!

3.52 oz.

Rainforest & Organic

Hishiwaen Yuki Sencha 3.52 oz.



Easy Andagi (Okinawan Doughnuts) Created by Chef Grant Sato



4 cups flour ½ tsp. salt

134 cups granulated sugar 2 tbsp. baking powder

4 eggs 1 cup milk

1 tsp. vanilla extract vegetable oil

- Mix the flour, salt, sugar and baking powder. In a separate bowl blend the eggs, milk and vanilla extract
- 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.)
- Pour vegetable oil into small or medium sized pot, until he 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.



Usui Hokki Clams

Hot Chili Koikeya Karamucho **Potato** Chips 1.9 oz.

Crackers Buv! 3 to 3.5 oz. **189**

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.



Cabernet Sauvignon Ghost Pines Wine 750 ml.....



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.



Blended Scotch Whisky 750 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 delecatable semi-dry finish.



Classic Junmai Sho Chiku Bai Sake 1.5 liters

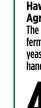
Lyric By Etude

Pinot Noir Wine 750 ml. This wine has red fruit confiture aromas alongside fresh Bing cherry, raspberry



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.



Kuleana Rum Works

Hawaiian Rum Agricole 750 ml. The sugarcane juice is fermented using a special yeast and distilled in a handmade copper pot.





Kura **Pure Malt Whisky** 750 ml.

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



Kikusui Junmai Ginio Sake 720 ml. This sake carries great rich flavor of Junmai, as well as



Talbott

Pinot Noir Wine 750 ml. This wine offers aromas of cola, clove and opulent plum and blackberry.



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.



Breckenridge

Bourbon Whiskey 750 ml.

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



Davidoff VSOP

Cognac 750 ml.

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



Murai

Tokubetsu Honjozo Sake 720 ml. This sake has aromatic notes of banana and nectarine, lavered with melon, toffee and light anise seed flavors.



Gekkeikan

Black & Gold Sake 750 ml. Eniov the hints of honevdew. papaya, anise, roasted nuts, full-bodied with a long smooth finish!



Stags Leap

Cabernet Sauvignon Wine 750 ml. This wine has wild bramble berry fruits alongside lifted floral notes of lavender and violet

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.



Redneck Riviera Whiskey

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



Clvde May's

Alabama Style Whiskey 750 ml. This whiskey has distinct aromatics of rich caramel, dried orchard fruits and green apple.



Hana Sake Lychee or Fuii

Apple 750 ml. This sake is recommended to drink chilled or as a delicious addition to a frozen cocktail.



Pulpy

Sake 180 ml. A perfect balance of sake and real fruit juice. Enjoy over ice or with a splash of club soda!



