



TASTE THE DIFFERENCE!

Hodo is the pre-eminent maker of artisan tofu and fresh yuba in the US. Fresh Yuba, or in Japanese, Nama Yuba, is a delicacy made from only soybeans and water. Yuba is the thin veil that forms on the surface of rich and creamy soymilk. When soymilk is heated, the cream and protein rise to form a skin. From its Kyoto provenance, yuba has evolved to become an esteemed epicurean ingredient. The alluring texture and pureness of flavors bespeak characteristics sought by chefs from deeply traditional to innovative approaches alike.

At Hodo, we harvest these greatly prized sheets by hand. Hodo is the only maker of fresh, organic and non-GMO yuba in the country.

At **Hodo Soy**, our mission is to craft the highest quality tofu and create innovative and delicious tofu-based artisan foods that will forever change the way you know tofu. Our hand-crafted tofu is made from organic, non-GMO, US-grown, whole soybeans. Hodo tofu reflects, in both taste and nutrition, the high quality ingredients we use.

Specialty Yubas: We offer four distinctive textures of yuba as defined by traditional Kyoto yuba makers – each differs based on its precise maturity during the formation of yuba.



Kumiage Hodo No.1 Yuba is the earliest harvested yuba – unctuous, rich and creamy with a smooth texture similar to burrata. So delicate it is notoriously difficult to harvest and can only be gathered with a scoop. Its intensely rich flavor and luscious texture lend itself well to savory and sweet applications.

Food Service Case: 3x1lb · UPC 850565007033 · Shelf life: 10 days



Hikiage Hodo No.3 Yuba is young yuba in sheets that offer a firm bite, yet soft, plump, and delicate. The sheets are fully pliable. These toothsome, milky sheets are prized for their alluring, sweet, mild flavor, and how they hold their shape. Because of the way it slides off your tongue, this yuba is often used as a sashimi of tofu.

Food Service Case: 3x1lb · UPC 850565007057 · Shelf life: 10 days



Tsumami Hodo No.2 Yuba is barely-there skin that forms on the surface of soymilk. We use finger tips to delicately pinch the yuba to harvest it. The silky smooth,

delicately thin skins are then floated in soymilk. Sheer as a laceless caul, with a texture similar to raw oyster, this luscious ultra-tender yuba provides an ambrosial sensory experience first, followed by buttery sweetness.

Food Service Case: 3x1lb · UPC 850565007040 · Shelf life: 10 days



Hodo No.4 Fresh Yuba is the fully formed, mature soymilk skin. With the same creamy, nutty and sweet flavors of the other young yuba, it has a distinctive bite that is firm yet somewhat chewy.

Fresh Yuba is favored for its pliable texture, and its extreme versatility in the kitchen. It can be crisped, or turned into gluten-free pastas. Or, used as a papillote, a roulade base or as thin ribbons in soups.

Food Service Case: 2x2.5lbs · UPC 853404002350 · Shelf life: 21 days

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