



KADOYA SESAME MILLS INC.

Edible sesame oil
market share

NO.1

In Japan

*44% in 2022



History of over 160 years

Since its foundation in 1858, Kadoya has striven for a superior taste of sesame oil.

Kadoya 100% Pure Sesame Oil is made with carefully selected and roasted sesame seeds. Its fragrant nutty roasted sesame aroma and flavor is acknowledged by professionals and epicures all over the world.

Try a few golden drops of pure sesame oil on your dishes. You will recognize the difference.



egg free



gluten free



peanuts free



lactose free



cruelty free

**NON
GMO**

non-gmo

Made in
Shodoshima
an island blessed with
a warm climate
throughout the year



KADOYA PURE SESAME OIL

100% pure roasted sesame oil. Perfect for soupe, stir-fry, dumpling sauce and more.



MILD ROASTED

Fragrant nutty roasted aroma. Long & Best seller in Japan.



DARK ROASTED

Strongly roasted, this sesame oil has a rich toasted aroma and slightly bitter taste.

Chinese style fried noodle



For 4 persons

- 4 portions of steamed Chinese noodles
- 200 g of sliced pork
- 12 peeled shrimps
- 2 pieces of chikuwa(fishcake)
- 1/2 bunch of garlic chives
- 1/2 cabbage
- 4 tablespoons Kadoya pure sesame oil
- A pinch each of salt, pepper and soy sauce
- A pinch of white ground sesame seed
- small amount of sliced green onion, to taste

1. Cut chikuwa into 5 mm rounds, garlic chive into 4 cm lengths, and cabbage into chunks.
2. Heat sesame oil in a frying pan over medium heat. Add pork, chikuwa, cabbage, and peeled shrimp; when all are cooked through, season with salt and pepper, add Chinese noodles and a little water (not included), and stir-fry.
3. When cooked, add salt, pepper, and a little soy sauce, and mix quickly.
4. Finish with a sprinkling of white ground sesame seeds and sprinkle with green onions if desired.

KADOYA HOT SESAME OIL

100% pure sesame oil as base oil, having spicy taste blended with chili essence. Drop on soupe, sauce or stir-fly and more to add spiciness and sesame aroma.

Spicy salad of avocado and crab



For 4 persons

- 4 avocados
- 1 cup crab flakes
- 1 cucumber
- 3 tomatoes
- 3 tablespoons lemon juice
- 1/2 teaspoon Hot Sesame Oil
- 2 tablespoons oil
- Salt and pepper, properly
- Mesclun and other leaves, properly



1. Cut all ingredients into bite-size pieces.
2. Mix lemon juice, Hot Sesame Oil, oil, salt and pepper in a bowl, and toss the ingredients (1) with the mixture.
3. Arrange them with mesclun on a serving dish.

▼MORE RECIPES

