



Product Catalogue

KOSHI BEGINS

Every day in the Koshi Kitchen we prepare authentic Japanese cuisine, including Sushi, Gyoza, Rice Paper Rolls and Duck Crepes. Our restaurant quality food, guarantees flavour in every single bite.

Koshi is a family owned business and commenced in September 1998. Passionate about the potential of healthy, fresh Japanese sushi locally made, today we are proudly the largest sushi manufacturer in Melbourne supplying great tasting food to 5 star hotels, major events, restaurants, hospitals, schools, function venues and retail.

Our passion for Japanese finger food has seen our product portfolio expand. With over 200 product and pack combinations, we can service your needs whether you are in foodservice, hospitality or retail.

Koshi has built a reputation for great value, great products and service excellence. Customer loyalty is not considered an end, but a process whereby we continuously monitor market trends, service, product quality, range and delivery to ensure we support our customers.

Our recipes are based on authentic Japanese recipes, while all our main ingredients are sourced from local suppliers who understand our exacting standards. If we can find Australian Made, we use it. We proudly support Australian Made knowing its good for consumers, good for business and good for Australia.

In 2010 Koshi moved into a purpose built facility, with the commitment to ongoing investment to ensure the highest operational standards. Koshi uses a highly sophisticated semi-automated system developed by the Japanese and has the capacity to cook over 5 tonnes of rice per day and prepare over 50,000 pieces daily.

Our dedicated management team is devoted to delivering customer satisfaction. Uncompromising dedication to product and service drives the decisions, as we continually strive to improve our business and product offering for all our customers.



“We’re committed to working with our customers to offer the best tasting range of Japanese finger foods.”

CONTENTS

OUR PRODUCT RANGE

Food Service Range 4

Retail Range 5

FOOD SERVICE 6

Deluxe Nigiri 7

Nigiri 7

Inside Out Futomaki 7

Futomaki 8

Chumaki 8

Hosomaki 8

Sushi Rolls 9

Rice Paper Rolls 9

Duck Crepes 9

Inari 10

Platters 10-11

RETAIL 12

Sushi Mix Packs 13

Lunch Packs 14

Twin Packs 15

WHY KOSHI? 17

Ordering & Delivery 18

Handling 19



FOOD SERVICE RANGE

Our foodservice offer has been specifically developed to support the needs of restaurants, hotels, catering companies, and other businesses whose customers are demanding fresh and tasty products, which they can't or do not have the time to produce themselves.

Some of the benefits available by utilising our foodservice range:

- Improved range and competitive advantage: our products are in high demand. If sushi, rice paper rolls and duck crepes are not on your menu, you can now enjoy the benefits of including them in your range.
- Save time: even if you make sushi in-house, if you are suddenly understaffed or have an impossible workload for a function, call us for help.
- Save money: ever calculated the labour cost in making sushi and rice paper rolls? Compare that to our wholesale prices and we are confident we can do it cheaper.
- Peace of mind: we are a great supply partner in times of need. If you need support with a function, event or even a party, you can rely on us.



“

We earn customer loyalty through delivering the highest quality products combined with excellent customer service.

”

RETAIL RANGE

We have developed a range of products specifically for resale in retail outlets, including supermarkets, convenience stores, cafes, bars and major events.

Our retail products stand out and are a great addition to your outlet.

Benefits of using our prepacked products include:

- Minimal Handling: Pre-packaged products are fast and easy to sell over the counter, or can even be displayed in a "help yourself" fridge for extra convenience.
- Presentation: Our packs look great on display and we have many options available depending on your target market.
- Tamper Evident: All our packs show signs of tampering, which increases the end consumers' confidence that they are purchasing a safe product.
- Label: Contains all details required by the Food Standards Code, including use by date, nutritional panel, allergen statement and ingredients.
- Increased Sales: Sushi is everywhere. Many retail outlets take on our products to stop the public walking across the street to purchase sushi from another store. Introducing our pre-packed range can increase sales of other food and beverage items.



A person wearing a bright pink shirt is holding a silver tray. The tray is lined with a bamboo mat and contains a variety of sushi, including nigiri, maki, and a slice of orange. The background is blurred, showing other people and a restaurant setting.

FOOD SERVICE

FOOD SERVICE

Deluxe Nigiri



Leave a lasting impression with our hand made, deluxe sushi range. Designed for that special function or event where premium presentation and taste are a must.

FLAVOUR	ORDERING CODE
Salmon	D-SU01
Tuna	D-SU02
Eel	D-SU03
Prawn	D-SU04
Vegetable	D-SU05
Shiso Ball	D-SU06
Nori Wrap - Salmon	D-SU07
Nori Wrap - Tuna	D-SU08
Cucumber Wrap - Salmon	D-SU09
Cucumber Wrap - Seaweed Salad	D-SU10

*Minimum orders apply (2-day lead time)

Nigiri



Traditional Japanese ball of rice with topping. A solid addition to any menu requiring sushi.

FLAVOUR	ORDERING CODE
Salmon	SU01
Tuna	SU02
Prawn	SU03
Japanese Omelette	SU04
Peking Duck	SU06
Cucumber	SU07

Inside Out Futomaki



Great looking sushi rolls with rice on the outside, and coated to add colour and flavour.

FLAVOUR	ORDERING CODE
Masago	IN-F01
Sesame Seed	IN-F02
Aonori (Seaweed Flakes)	IN-F03

(Order multiples: 8 Pieces)
*Also can be supplied as a whole roll uncut (18cm length) for slicing on site.

FOOD SERVICE

Futomaki



Large size rolls, sliced into pieces with a selection of fillings.
Approximatley 48mm diameter.

FLAVOUR	ORDERING CODE
Salmon	FM01
Vegetarian	FM03
Teriyaki Chicken	FM05
California	FM06
Cooked Tuna	FM07

(Order multiples: 8 Pieces)

Chumaki



Medium size rolls, sliced into pieces with a selection of fillings.
Approximatley 35mm diameter.

FLAVOUR	ORDERING CODE
Vegetarian	TR01S
Salmon	TR03S
California	TR04S
Japanese Omelette	TR05S
Teriyaki Chicken	TR06S
Prawn	TR07S
Cooked Tuna	TR10S
Smoked Salmon	TR12S
Sweet Chilli Salmon	TR14S
Spicy Tuna	TR21S
Shitaki Mushroom	TR22S

(Order multiples: 8 Pieces)

Hosomaki



Thin rolls, sliced into pieces with a selection of fillings.
Approximately 22mm diameter.

FLAVOUR	ORDERING CODE
Tuna	HM01
Cucumber	HM02
Pickle Radish	HM03
Salmon	HM04

(Order multiples: 6 Pieces)

FOOD SERVICE

Sushi Rolls



The most popular product in the market. Also known as “hand rolls” or “nori-maki”, these items are usually first off the plate. Available in standard 9cm length, or can be supplied uncut at 18cm.

FLAVOUR	ORDER CODE	FLAVOUR	ORDER CODE
Vegetable	TR01	Cooked Tuna	TR10
Fresh Salmon	TR03	Smoked Salmon	TR12
California	TR04	Sweet Chili Salmon	TR14
Japanese Omelette	TR05	Seaweed Salad	TR15
Teriyaki Chicken	TR06	Spicy Tuna	TR21
Prawn	TR07	Shitaki Mushroom	TR22
Crispy Chicken	TR09		

Add 'W' to the Order Code for whole uncut rolls (eg. TR10W)

Rice Paper Rolls



Light, tasty and healthy! Thin rice noodles mixed with vegetables, mint leaf and your choice of filling, wrapped in rice paper.

Rice paper rolls are fast growing in popularity and will impress at any function.

FLAVOUR	ORDERING CODE
Vegetarian	C-RPR01
Chicken	C-RPR02
Prawn	C-RPR03
Duck	C-RPR04
Spicy Pork	C-RPR13

Duck Crepes



Delicious! Premium duck fillet marinated in a peking sauce, with a touch of coriander, spring onion and cucumber wrapped in a crepe.

FLAVOUR	ORDERING CODE
Peking Duck	CREPE-PD

FOOD SERVICE

Inari



Sweet and savoury pouch of fried bean curd stuffed with rice and topped with a filling of your choice.

FLAVOUR	ORDERING CODE
Plain	INARI
Seaweed Salad	INARIO1
Tuna Salad	INARIO2
Sweet Chilli Salmon	NARIO3
Seaweed Salad & Sweet Chilli Salmon	NARIO4

Sushi Roll Party Platter



- 8 x Veg Chumaki
- 8 x Chicken Teriyaki Chumaki
- 8 x Salmon Chumaki
- 6 x Prawn Chumaki
- 8 x Veg Futomaki
- 8 x Salmon Futomaki
- 5 x Masago Inside-out Futomaki
- 5 x Veg Inside-out Futomaki

ITEM	ORDERING CODE
Sushi Roll Party Platter (56 pcs)	SPLATA

Combo Party Platter



- 4 x Salmon Nigiri
- 4 x Tuna Nigiri
- 4 x Prawn Nigiri
- 4 x Japanese Omelette Nigiri
- 8 x Veg Chumaki
- 8 x Salmon Chumaki
- 4 x California Chumaki
- 6 x Salmon Futomaki
- 6 x Masago Inside-out Futomaki
- 4 x Sesame Inside-out Futomaki

ITEM	ORDERING CODE
Combo Party Platter (52 pcs)	SPLATB

FOOD SERVICE

Nigiri Combo Platter



- 6 x Salmon Nigiri
- 6 x Tuna Nigiri
- 6 x Prawn Nigiri
- 6 x Japanese Omelette Nigiri
- 8 x Veg Chumaki
- 8 x Salmon Chumaki
- 8 x California Chumaki
- 8 x Chicken Teriyaki Chumaki

45 piece Platter



- 2 x Japanese Omelette Nigiri
- 2 x Salmon Nigiri
- 2 x Prawn Nigiri
- 2 x Tuna Nigiri
- 5 x Veg Futomaki
- 7 x Veg Chumaki
- 7 x Salmon Chumaki
- 6 x Tuna Hosomaki
- 6 x Radish Hosomaki
- 6 x Cucumber Hosomaki

Hosomaki Platter



- 24 x Salmon Hosomaki
- 24 x Tuna Hosomaki
- 24 x Cucumber Hosomaki
- 18 x Radish Hosomaki

ITEM	ORDERING CODE
Nigiri Combo Party Platter (56 pcs)	SPLATC

ITEM	ORDERING CODE
45 Piece Platter	SPLAT05

ITEM	ORDERING CODE
Hosomaki Platter (90pcs)	SPLAT11



RETAIL



RETAIL

Vegetarian Sushi Pack



- 1 x Japanese Omelette Nigiri
- 1 x Cucumber Nigiri
- 3 x Cucumber Hosomaki
- 2 x Vegetable Chumaki
- 2 x Vegetable Futomaki

Seafood Sushi Pack



- 1 x Salmon Nigiri
- 1 x Prawn Nigiri
- 1 x Tuna Nigiri
- 1 x Japanese Omelette Nigiri
- 2 x Salmon Futomaki
- 1 x Aonori Inside-out Futomaki
- 1x Masago Inside-out Futomaki

Salmon Sushi Pack



- 2 x Seared Salmon Nigiri
- 2 x Salmon Chumaki
- 3 x Salmon Hosomaki
- 2 x Salmon Inside Out Futomaki (wasabi masago)

ITEM	ORDERING CODE
Vegetable Sushi Pack	SUSHI02

ITEM	ORDERING CODE
Seafood Sushi Pack	SUSHI05

ITEM	ORDERING CODE
Salmon Sushi Pack	SUSHI07

RETAIL

Lunch Packs



ITEM	ORDERING CODE
Teriyaki Chicken Futomaki (8pcs)	LUNCH05



ITEM	ORDERING CODE
California Futomaki (8pcs)	LUNCH06



ITEM	ORDERING CODE
Cooked Tuna Futomaki (8pcs)	LUNCH07



ITEM	ORDERING CODE
California (4pcs) & Cooked Tuna (4pcs)	LUNCH08



ITEM	ORDERING CODE
California (4pcs) & Teriyaki Chicken (4pcs)	LUNCH09



ITEM	ORDERING CODE
Vegetable Futomaki (8pcs)	LUNCH12

Sushi Roll Twin Pack



Pack of two sushi rolls. Great for resale at events, schools, cafes and other retail and convenience outlets. The standard packaging is a clam shell pack - premium style packaging also available.

FLAVOUR	ORDER CODE	FLAVOUR	ORDER CODE
Vegetable	TRPACK01	Cooked Tuna	TRPACK12
Fresh Salmon	TRPACK06	Smoked Salmon	TRPACK14
California	TRPACK07	Sweet Chili Salmon	TRPACK15
Japanese Omelette	TRPACK08	Seaweed Salad	TRPACK16
Teriyaki Chicken	TRPACK09	Spicy Tuna	TRPACK26
Prawn	TRPACK10	Shitaki Mushroom	TRPACK27
		Crispy Chicken	TRPACK29

Rice Paper Roll Twin Pack



Two rice paper rolls with sweet chilli dipping sauce. These packs offer a great addition to any range.

FLAVOUR	ORDERING CODE
Vegetable	P-RPR01L
Chicken	P-RPR02L
Prawn	P-RPR03L
Duck	P-RPR04L
Spicy Pork	P-RPR13L

Duck Crepe Pack



Impress guests or customers with this gourmet pack of two duck crepes with a hoi sin dipping sauce.

FLAVOUR	ORDERING CODE
Peking Duck Crepe 2pc	CRPACK-PD

A top-down view of a variety of sushi pieces arranged on a dark, textured wooden surface. The sushi includes nigiri (salmon, tuna, and salmon with roe), maki (mackerel, salmon, tuna, and salmon with roe), and tempura (shrimp and vegetable). There are also two pieces of yellow tamago (egg) nigiri and two pieces of tempura with black sesame seeds. The text 'KOSHI DELIVERS' is overlaid in the center in a white, hand-drawn font on a red background.

KOSHI DELIVERS

WHY KOSHI?

SAFETY

Our factory is regularly audited by an independent auditor, that provides us with our HACCP certification. All of our products are made in a sophisticated temperature controlled kitchen and our systems of production and distribution incorporate the strict requirements of any HACCP program.

In today's food safe environment, it is important to know how your food is produced. Ask yourself – Is your current supplier certified to HACCP? and if not – Is it worth the risk?

QUALITY

Professional Production Team, processes and equipment ensure consistent quality from product specification to order fulfilment.

CUSTOMER SERVICE

Dedicated, trained and friendly team on the phones ready to help with inquiries.

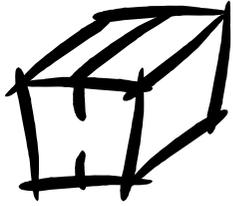
PRE-SALES AND POST SALES SUPPORT

We understand what is important to your business and can provide advice and support throughout the sales process, including awareness generation, educating staff and range reviews.

DELIVERIES

Our DIFOT (Delivery In-Full & On-Time) performance exceeds 98% which means we deliver what we promise.





ORDERING & DELIVERY

- ❑ Office hours are Monday to Friday 9:00am – 5:00pm; however production is 7 days per week.
- ❑ Next Day Delivery for all orders received by 12pm. For Sunday and Monday deliveries, we must receive order by 2pm the preceding Friday.
- ❑ Orders can be placed by email, fax or over the phone.
- ❑ 7 day delivery to CBD and many inner city suburbs.
- ❑ Most metro suburbs are Monday to Friday only.
- ❑ Please call to confirm average delivery time into your suburb.
- ❑ Outer Melbourne and rural Victoria: Please call to confirm if we deliver to your area.
- ❑ Minimum Order for Free Delivery is \$60 excluding GST Orders Between \$40-\$60 excluding GST will incur a \$6.50 freight charge.
- ❑ Orders below \$40 not accepted.





HANDLING

- ❑ Sushi must be stored below 5°C, however we recommend serving it at 15°C by taking it out of the fridge for a short period before serving.
- ❑ Shelf Life is 2 days from receipt provided temperature controls are in place.
- ❑ Shelf Life is 2 days from receipt provided temperature controls are in place.
- ❑ Product must not be sold or consumed after the use-by date
- ❑ Rice Hardening in Fridge: The greatest challenge with chilled sushi is the rice can tend to harden when refrigerated. We have internal controls and know-how to counter this, but we ask our customers to follow some basic guidelines to further improve the quality of rice on the second day of use:
 - ❑ If displaying loose (unpacked pieces) in a retail fridge, do not expose to large amounts of chilled wind as this will dry product quickly. Positioning and covering product is important.
 - ❑ Store any unused product in sealed containers.
 - ❑ Sushi has an exemption in the standards and can be kept at 15°C for 12 hours in the case of rolls, or 8 hours in the case of nigiri. The higher temperature supports the rice quality. Adequate records must be kept if you store at higher temperatures. Call us for more information.





Koshi

AUTHENTIC JAPANESE CUISINE

www.koshi.com.au

170 Perry Street Fairfield VIC 3078

Tel: 03 9486 2422

Fax: 03 9486 2488

email: sales@koshi.com.au