

TOKYO CENTRAL

Specialty Market

SEPTEMBER SPECIALS!

9/1 (Sunday) - 9/30 (Monday), 2024



BEEF SHABU SHABU OR SUKIYAKI

12⁹⁹
Lb.



BONELESS CHUCK STEAK

6⁹⁹
Lb.



BEEF KIRIOTOSHI

9⁹⁹
Lb.

Jonetz SUKIYAKI SAUCE
16.9 oz.



2⁴⁹

Jonetz SESAME SEED OIL
7.05 oz.



2⁵⁹

Drinks



COCA-COLA DRINKS
12 pk. / 12 oz. cans
Selected Varieties

6⁹⁹



Gold Peak TEA
59 oz.
Selected Varieties

2⁹⁹



Glacéau SMARTWATER
6 pk. / .5L

6⁹⁹



Shiseido TSUBAKI SHAMPOO & CONDITIONER PUMP SET
16.5 oz. x 2
Selected Varieties

19⁹⁹

Beauty



INGREDIENTS

Shirakiku Frozen Mixed Vegetables
1 bag (Approximately 16.01oz)



Boneless Skinless Chicken Breast
1 piece diced (Approximately 8.0oz)

Ninben Tsuyu No Moto (33.8oz)
7fl oz



Jonetz Mirin type
4 Tbsp



Jonetz Marudaisu Shoyu
2 Tbsp



Spoon Johakuto (Sugar)
2 Tsp



1
Put Dashi Base (Tsuyu), 7fl oz Water, Shoyu, Mirin, sugar, and a pinch of salt in a pot. Heat it until it starts to boil.



2
Put the frozen Mixed Vegetables and diced Chicken Breast, wait until they boil again.



3
Reduce to low heat. Cover the surface with a paper towel like a small lid (Drop lid) and cook for 10-15 minutes.



4
Finish with some green onions on top.

Open Daily 6am - 10pm

590 Kailua Road
Kailua 96734

Limit 5 units per customer, per purchase unless otherwise specified.
Subject to product availability. Some items may not be exactly as shown.
We reserve the right to correct typographical or pictorial errors.



Kanpai!



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SEPTEMBER SPECIALS!



SOONIHARI
FLAVORED
SOJU
375 ml.
Selected Varieties

MAL GUL SOO
ROK FLAVORED
LIQUOR
375 ml.
Selected Varieties

3.99

ORION
BEER
BOTTLE
21.4 oz.

3.29



KUBOTA
JUNMAI
DAIGINJO

720 ml.

24.99



1.8 L

54.99



NECTAR
SULTZER

12 pk. / 12 oz.

19.99



YOJU YOGURT
SOJU COCKTAIL

8 pk. / 12 oz. cans
• Original • Peach
• Mango • Lychee

23.99

DONPEN'S Favorites



More Details here!



EASY COOK

INGREDIENTS

Recipe (1-2 Serving)



Sun Noodle
Yakisoba (6oz)
1-2 bags

Frozen
Shrimp (16oz)
5/pcs.

Cabbage
1/2 (3.52oz)

Carrot
1/2 (1.41oz)

SAUCE AND CONDIMENTS



Otafuku
Yakisoba
sauce (17.6oz)
1.69 oz

WP KIZAMI
BENI SHOJA
GINGER
As you like



YAKISOBA

"Yakisoba" translates to "fried noodles" in Japanese. The dish is usually prepared in a wok or large skillet. The key to great yakisoba is to cook the noodles just right—often a bit crispy on the edges while keeping them tender inside.

1 Cut carrot into thin rectangles, and cabbage and shrimp into bite size pieces.

2 Heat the pan to medium heat, and stir-fry the noodles for 5 and a half minutes remove from pan.

3 Fry defrosted shrimp until their color changes. Add cut cabbage and carrots. Cover them with the stir-fried noodles and cook them for 2 and a half minutes.

4 After the ingredients are cooked, mix the noodles and ingredients.

5 Splash some Yakisoba Sauce and lightly stir-fry for about 20 seconds.

6 Serve them on a plate, and top with some Red Pickled Ginger.

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