

# Taiyo Foods' Japanese-Grown Job's Tears Series

## Japanese-Grown Roasted Job's Tears

"Japanese-Grown Roasted Job's Tears Grains" keep the natural shape of Job's Tears and can be enjoyed as a crunchy snack. They are perfect for children's snacks, as a topping for side dishes, or served as a cereal.



150g



112 g (7 g × 16 tea bags)

Crunchy and ready to eat as is



Job's Tears Cereal



Easy! Job's Tears Rice



Honey-Coated Job's Tears Grains



Job's Tears Ochazuke (Tea-Rice Bowl)



Pumpkin Soup with Job's Tears



Tomato Salad with Job's Tears Topping



Job's Tears Fruit Dessert



Miso Soup with Job's Tears

## Japanese-Grown Job's Tears Grains

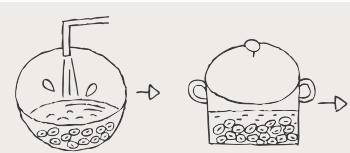
Job's Tears are also used as a traditional herbal medicine.



Because Job's Tears grains are larger and firmer than rice, they should be cooked slowly using a pressure cooker or simmered gently in a pot. If your rice cooker has a brown rice setting, they can also be cooked in the same way as brown rice.

200g

### How to Cook Japanese-Grown Job's Tears Grains



Rinse the Job's Tears grains thoroughly until the water runs clear.

Soak the grains in plenty of water for about one hour.



Drain and discard the soaking water.

Add fresh water and cook with plenty of water until the grains are tender and no hard core remains.

Mix the cooked Job's Tears into rice at about 20%, and your Job's Tears Rice is ready!



Colorful Job's Tears Marinade



Job's Tears Rice



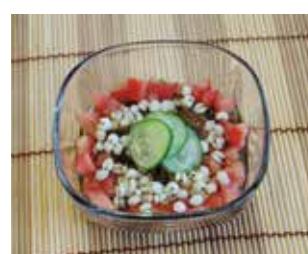
Job's Tears Salad



Job's Tears Minestrone



Job's Tears and Fruit Jelly



Seaweed Salad

## Japanese-Grown Job's Tears for Rice Cookers



200g



450g

The polished Job's Tears are crushed to about the size of rice grains, making them convenient to cook together with rice.

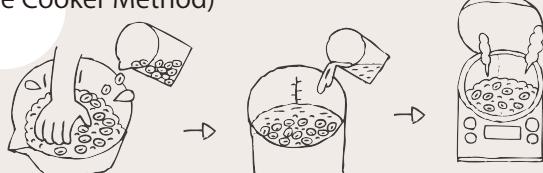


Sweet Potato Rice with Job's Tears



Job's Tears and Bean Soup

### How to Cook Japanese-Grown Job's Tears (Rice Cooker Method)



Cook together with white rice in a rice cooker.  
Use the same amount of water as you would for white rice.



Tomato Risotto with Job's Tears



Ginger Rice with Job's Tears



California Roll



Ginger Soup

## Japanese-Grown Roasted Job's Tears Powder



150g

"Japanese-Grown Roasted Job's Tears Powder" is roasted, so it can be added directly to drinks and enjoyed easily. As a fine powder, it dissolves smoothly into your favorite beverages, and can also be mixed with honey and spread on bread, offering many ways to enjoy it.



Job's Tears Canapé



Job's Tears Dumplings



Job's Tears Yogurt



Job's Tears and Soy Milk Shake



Job's Tears & Honey Crackers

## Japanese-Grown Job's Tears Powder



150g

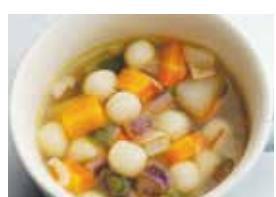
This product is made by grinding Japanese-grown Job's Tears into a fine powder without roasting, so please use it after cooking or heating. It can be used in a wide variety of dishes and desserts, just like wheat flour. Compared to wheat flour, it has different binding and rising properties, so we recommend mixing it at about 10–30%.



Job's Tears Steamed Bread



Job's Tears Pancakes



Vegetable Soup with Job's Tears Dumplings



Gratin with Job's Tears Powder



Job's Tears White Bread

Taiyo Foods Co., Ltd.  
<https://taiyosyokuhin.co.jp>  
TEL: +81-120-20-2077  
141-1 Deyashiki-cho, Nara City,  
Nara 630-8423, Japan  
[hatomugi@skyblue.ocn.ne.jp](mailto:hatomugi@skyblue.ocn.ne.jp)



太陽食品株式会社

〒630-8423 奈良県奈良市出屋敷町141-1

0120-20-2077 <https://taiyosyokuhin.co.jp>