

SAUCES

japanese eats and beats

takako tamura

Let cooking be an experience.

This isn't like any cookbook you've used before. Authentically Japanese and backed by a hip-hop soundtrack, this is a sensory experience.

Takako Tamura is a Japanese-Australian chef known for blending traditional Japanese flavours with contemporary seasonal cooking, culture, music, and art.

In these pages you will find mouth-watering recipes – think zingy yuzu oil and deliciously umami nori dressing – each accompanied by original beats by Japanese composer Moyou (scannable via QR code). Sauces have never sounded so good.

Whether you are a novice in the kitchen or an everyday chef, your experience of cooking – and eating – will be forever elevated.

Sauces is a testament that food can connect people across cultures.



Sample spreads from *Sauces: Japanese eats and beats*

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This book is about ease

You don't need to be a professional cook. You don't need extra hours in the day. If you have a few of these sauces ready in your fridge, and fresh ingredients on hand, your plate can be restaurant-quality — effortlessly. Yes, there are many good condiments in supermarkets and local groceries today. But if you care even a little about what you eat, making your own is always better — especially when it's this easy. That simple thought is why I chose to share these recipes. I hope they become part of your everyday eating, and quietly brighten your life, one meal at a time.

tamura sbo-ten original

YUZU OIL

yuzu,
vinegar,
sugar, olive
oilrefrigerate
after opening

Yuzu oil was one of the very first and most meaningful creations I developed after the COVID-19 lockdown in Melbourne. It marked the beginning of a new chapter as we worked to rebuild Tamura Sake Bar, which had operated solely as takeaway for nearly two years. At that moment, it felt essential to create dishes that celebrated in-house dining again — something special that couldn't be experienced from a takeaway box. I wanted to reintroduce the joy of fresh sashimi, but in a way that felt new and exciting.

While soy sauce is the traditional accompaniment, I thought, 'What if we made sashimi more playful? More refreshing?' That's how the idea of yuzu oil came about. It adds a bright, citrusy lift to raw tuna, which we now serve in a crudo or carpaccio-style dish. It's a simple twist, but it's one that truly brought the spirit of dining out back to life for us and our guests.

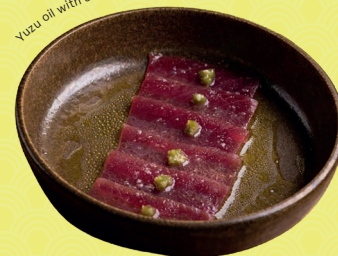
OIL 41

Pairs well with sashimi, oyster, salad, fried fish, steak, chicken & ramen

- 30ml Yuzu Juice
- 10ml Rice vinegar
- 20g Sugar
- 30ml Olive oil

1. Dissolve sugar with vinegar in a pot over medium heat. Stir until sugar is dissolved.
2. Once the vinegar and sugar mixture has cooled to room temperature, mix in yuzu juice and olive oil.
3. Pour the sauce over the sashimi, anything you wish, then sprinkle with a pinch of salt and add a small dab of wasabi on top.

Yuzu oil with sashimi



Sample spreads from *Sauces: Japanese eats and beats*

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TAMURA SHO-TEN 田村笑店

In Japanese, Sho-ten usually means a shop or business and is written as 商店. We chose a different character, 笑, meaning to laugh or smile. By replacing business with laughter, we made a clear statement. Our focus is not profit, but joy, creativity, and human connection. We want to create spaces that make both our customers and our team feel happy and relaxed.

During the COVID-19 pandemic, when hospitality and all people-focused industries were pushed to their limits, we created our FUCK SAKE merchandise. It came from a place of honesty; it was truly a fucks sake moment for all of us. But instead of sinking into misery, we chose humour. We are a sake bar. We felt fucks sake. But we didn't stop; we laughed, made fun of the moment, and kept going. That spirit – finding joy, creativity, and resilience even in hard times – is what Tamura Sho-ten is about.



tamura sho-ten original

KIMCHI KOJI

rice koji, onion,
garlic, ginger,
apple
korean chilli
flakes, fish
sauce, anchovy



refrigerate
after opening

One of my absolute favorite—and daily—breakfast routines is natto, fermented soybeans. I used to make them myself (yes, from scratch!), but I won't go into that recipe here—because this is all about sauce. My special go-to topping for natto is kimchi. These days, you can easily find kimchi at Asian grocery stores and even in regular supermarkets, which shows just how popular it's become.

But when you eat something every day, you start to care about the ingredients. Some store-bought versions include things you may want to avoid for daily consumption. So I usually make my own kimchi—most often with Chinese cabbage, though that depends on the season and what's available. And here's my little twist: You can make the kimchi paste much easier (and tastier!) by using koji. It adds more depth, more umami, and turns it into a healthier version. With just a few ingredients and some patience, you can create a beautiful, deep-flavored kimchi paste at home.

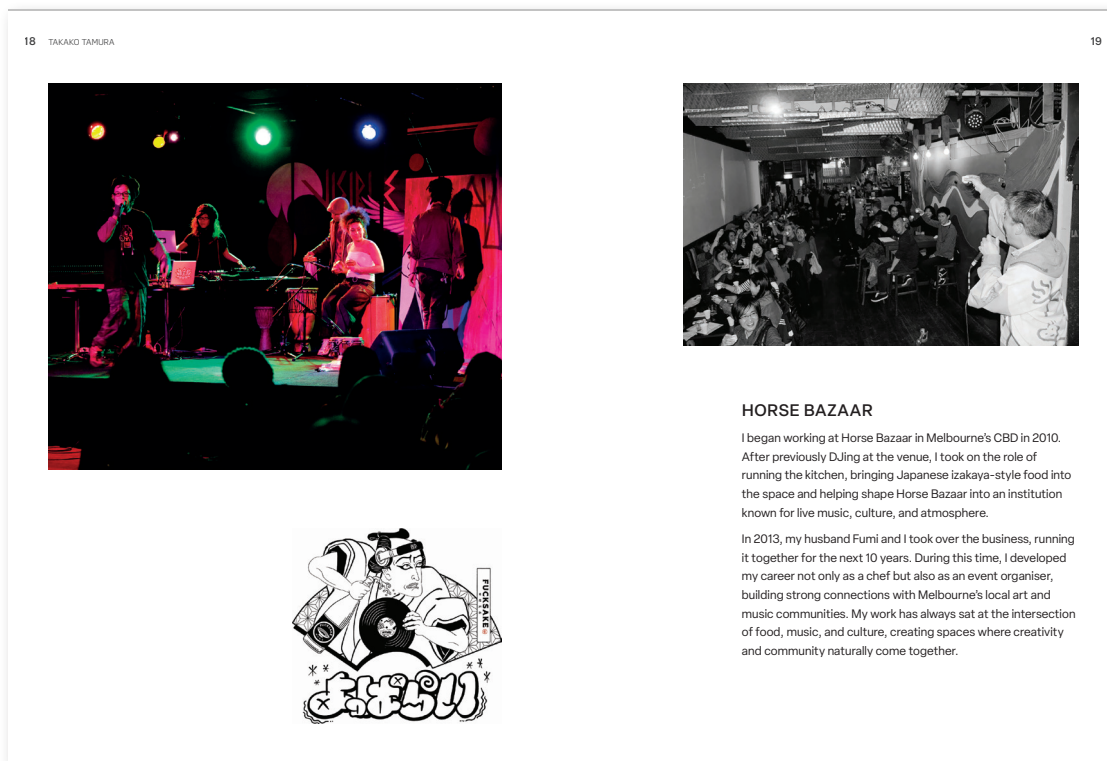
KOJI 143

Pairs well with

- Rice Koji – 200g
 - Onion – 1/2 piece
 - Garlic – 25g
 - Ginger – 15g
 - Apple – 1/2 piece
 - Korean chili flakes – 200g
 - Fish sauce – 100ml
 - Anchovy – 40g
 - Water – 300ml
1. Put everything into a food processor and blend until smooth.
 2. Transfer the mixture into a clean jar or container.
 3. Ferment at 60°C for 8–10 hours using a yogurt maker or a rice cooker on 'keep warm' mode.



Sample spreads from *Sauces: Japanese eats and beats*

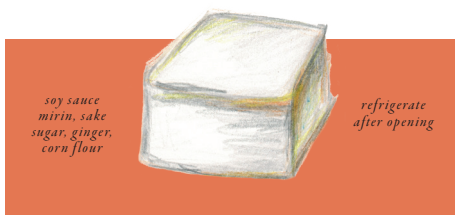


HORSE BAZAAR

I began working at Horse Bazaar in Melbourne's CBD in 2010. After previously DJ'ing at the venue, I took on the role of running the kitchen, bringing Japanese izakaya-style food into the space and helping shape Horse Bazaar into an institution known for live music, culture, and atmosphere.

In 2013, my husband Fumi and I took over the business, running it together for the next 10 years. During this time, I developed my career not only as a chef but also as an event organiser, building strong connections with Melbourne's local art and music communities. My work has always sat at the intersection of food, music, and culture, creating spaces where creativity and community naturally come together.

tamura sho-ten original
AGEDASHI TOFU SAUCE



*soy sauce
mirin, sake
sugar, ginger,
corn flour*

*refrigerate
after opening*

This is incredible on chilled silken tofu (Hiyayakko) as well as the usual fried tofu. Feel free to use it on anything you wish – the possibilities are endless!

TRADITIONAL 105

Pairs well with tofu - fried or silken

- Soy sauce 100ml
 - Mirin 50ml
 - Cooking sake 50ml*
 - Sugar 25g
 - Ginger 1tsp
 - Water 200ml
 - Corn flour 1tbsp
 - Potato starch 15g
1. Combine all the ingredients in a pot over medium heat and stir until sugar is dissolved.
 2. Make a potato starch slurry by mixing potato starch and water in a 1:1 ratio. Whisk well until smooth.
 3. Add this potato starch slurry into the pot and whisk until thickened.



*You can use drinking sake if you have it on hand.