





BEKANA

*Discover your new favorite Asian green.
Try lightly steaming to preserve the
crunch, and you'll fall for Bekana, too.*

Flavor: mild, bitter and sweet

Texture: crunchy, wavy

Usage: enjoy raw or cooked



GREEN KOMATSUNA

Bring home Komtsuna to add a mild mustard flavor and unexpected hint of sweetness to soups and sautés.

Flavor: mellow, sweet

Texture: tender, supple

Usage: enjoy raw or cooked



GREEN MIZUNA

Mizuna has a peppery and slightly tangy flavor. Pair it with fruity balsamic dressings and other leafy greens for a next-level fresh salad.

Flavor: bitter, strong

Texture: tender, feathery

Usage: enjoy raw or cooked



GREEN MUSTARD

A must try Asian green for quick braises, stir fries and soups. These tangy Asian greens are perfect pickled, too.

Flavor: sharp, strong

Texture: tender, ruffled

Usage: enjoy cooked



RED KOMATSUNA

Red Komatsuna is a mild but subtly sweet addition to salads, a topper for sandwiches and delicious in stir fries.

Flavor: mild, sweet

Texture: tender, supple

Usage: enjoy raw or cooked



RED MIZUNA

Red Mizuna's slightly bitter and peppery taste makes it a terrific addition to salads and other dishes.

Flavor: bitter, peppery

Texture: tender, feathery

Usage: enjoy raw or cooked



RED MUSTARD

Distinct and peppery taste with a balanced tangy and earthy flavor. Red mustard is at home in any stir fry and pairs nicely with umami soy sauce.

Flavor: bitter, strong

Texture: crunchy, robust

Usage: enjoy cooked



TATSOI

Tatsoi is light, sweet and subtle. Tender and succulent, pair this Asian green with a zippy vinaigrette and other leafy greens.

Flavor: buttery, sweet

Texture: tender, crisp stem

Usage: enjoy raw or lightly cooked