

*THE SMOKING KOREAN
6TH TASTE FOODS
KIMCHI, PICKLES,
PRESERVES, SAUCES,
SEAWEED SNACKS*



The Smoking Korean “6th Taste Foods” Kimchi Line
Gluten Free (not made in a gluten free plant)

Traditional napa cabbage kimchi is an expression of seasonality. No sugar added. Sweetened with seasonal fruits and berries.

16 ounce jar: napa cabbage, Korean white radish, carrots, wild onions, green onions, mustard leaves, Korean pear, dried red pepper, salted shrimp, anchovy sauce, ginger, garlic, jujubes, sea salt, and rice flour.

Pineapple Kombucha Kimchi is an expression of new tastes combining old and new.

16 ounce jar: napa cabbage, pineapple, dried red chili powder, garlic, ginger, green onion, and sea salt

Tamari Soy Sauce Pickles We call these “LA Pickles”, because like LA kalbi, they were invented in LA. These pickles are tart, sweet, and a little spicy. The soy sauce and vinegar pickling juice can be used as a dipping sauce for dumplings or drizzled over rice or noodles.

16 ounce jar: cucumbers, Korean white radish, maui onions, jalapenos, green papaya, thai chilis, and cucumbers.

Made in a USDA approved facility in Los Angeles.

