

Yamasho Atlanta

Summer Special

Extra edition : until 7/31/18



KTA3101

Smoke Wood (Cherry Blossom)

50x50xH300mm (2x2x11.5")_EA



#3221001

Smoke Wood (Apple)

50x50xH300mm (2x2x11.5")

Our smoke wood is made out of natural powdered tree bark that has been compressed into shape. Once the smoke wood stick is lit, it burns consistently and steadily like incense regardless of the temperature in the smoker. Users can control the amount of smoke and burning time by cutting the smoke wood sticks or combining 2 different ones. Because these smoke wood sticks do not need a constant heat source, they work perfectly for adding fragrance and cold smoking.

One Point Advice

No. 1
Connect sticks for long smokeing

No. 2
Placing stick on metal mesh will create more smoke. * please do not use cardboard box.

No. 3
Use touch barner

Let it burn for a while

Make sure smoke is steady then place on plate



#3220070

Bincho Tan Ogatan 10kg (22lb)_Box

Charcoal



Lunch Box

#3663089

To Go Box OP-525 50P_EA

236x164x33mm

(9.3x6.5x1.3")_EA



Clear Container

#3663068

SCA-06 Clear Container

230x105x45mm 50p_EA

(9x4.1x1.8")_EA



Sushi Tray

#3663191

To Go Box HG-6 10p_EA

400x45mm (15.7x1.8")



Takoyaki Tray

#3222054

Kyogi Fune #6 Wooden Boat 100p

170x90xH38mm (6.7x3.5x1.5")



Check our new products at

