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mighty SHOGUN kitchen accessories that come with a unique blend of innovation, elegance and functionality.



Anti Microbial Cutting Board

29.8cm x 21.5cm x 0.6cm

Stamps + RM49.90

RRP RM119.00



Acacia Cutting & Serving Platter

31cm x 25cm x 2cm

Stamps + RM39.90

RRP RM99.00



SHOGUN **Knife Sharpener**

Stamps + RM25.90 RRP RM99.90



SHOGUN **Knife Block**

Stamps + RM29.90

RRP RM119.00



* Terms and conditions apply







Learn to Sharpen Knives in 5 mins!



Setting Up

Choose a suitable uncluttered space in your kitchen. Place a chopping board below the sharpener to prevent table top damage.



Sharpening selection

Select a suitable stage for based on your knife's condition

Stage 1 - Sharpens and prepares the knife

Stage 2 - Refining and finer sharpening Stage 3 - Provides a final polish for an ultra sharp edge



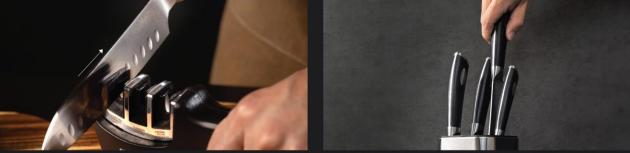
Technique

Position your knife directly on top and perpendicular to the sharpener. Move the blade across in a sweeping motion. Sharpen each side evenly.



Cleaning & Storage

Clean your knife to remove any residue. Store in a knife block or magnetic strip to ensure it stays sharp longer.















COOKING DEMO by Gregor Sherson Lian Celebrity Chef

Kung Pao Chicken

INGREDIENTS

2 nos	Chicken breast (diced)
1 tbsp	Oysters Sauce
1 tbsp	Soy Sauce
White pepper	
2tsp	Corn Starch
1 nos	Red Bell Pepper (diced)
4 nos	Shallots (quartered)
5 cloves	Garlic (minced)
1 sprig	Spring Onion (cut 1inch length)
50 gms	Ginger (sliced)
8 nos	Dried Chillies (deseeded, soak)
1/4 CUD	Cashew Nuts (fried)
Oil	

SAUCE

2 tbsp	Soy Sauce
1 tbsp	Oyster Sauce
1 tbsp	Hoisin Sauce
1/2 tbsp	Chinese Black Vinegar
1/2 tbsp	Dark Caramel
1 tsp	Sesame Oil
1 tsp	Sugar
4 tbsp	Kombucha
1tsp	Salt

GARNISH

(Asian Bouquet)



DIRECTIONS

- · Marinate chicken breast with sov sc. oyster sc, white pepper and corn starch.
- Prepare all the other condiments.
- Combine all the sauce ingredients together and mix well.
- Heat up the wok till smoking point and add in some oil, once the oil is heated flash fry the chicken.
- Add a little more oil and fry the ginger, when golden add in the minced garlic.
- Once golden add in the shallots and the capsicum saute for a minute then add in the chicken followed by the sauce.
- Toss them around for a couple of minutes then add in the cashew nuts and spring onion.
- Turn off the heat and serve up.

Pucuk Paku

INGREDIENTS

1/2 kg	Paku Pakis (blanched
	& soaked in ice water)
½ cup	
	pounded)
1nos	Purple Onion (sliced)
1nos	Bunga Kantan (sliced)
1nos	Red Chilles (julienne)
6 nos	Cherry Tornatoes
	(wedged)
1/4 cup	Ground Nuts (grounded)
4 seeds	Jackfruit (deseeded,
	Julienne)

DRESSING

2 tbsp	Thai Chili Sauce
2 nos	Lime Juice
1 nos	Garlic (grated)
2 nos	Red Chili Padi
1 tbsp	Fish Sauce

DIRECTIONS

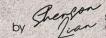
- Blanch the paku and shock them in ice water then toss them. in a colander.
- Combine all the dressing ingredient a bowl and add in the cherry tomatoes to marinate
- . Now combine all the ingredients into a large bowl except for the ground nuts and mix well.
- Plate up and toss with ground nuts.







Stan Ewards COOKING DEMO by Thereon Lian Celebrity Chef



INGREDIENTS

2	Fresh Corn		
lnos	Onion		
1/2	Carrots		
1 handful	Chinese Chives		
3 tbsp	Regular Flour		
1 tbsp	Rice Flour		
	Baking Powder		
	Turmeric powder		
1 pinch			
Some Chicken Box	ne Chicken Bouillon Powder		
A Dash	of White pepper		
2/3 cup	Water		
A little extra rice flo			

DIRECTIONS

- Strip the corn off the knob
- Slice the red onion and carrot · Chop a handful of spring onions
- Mix 3 cups of regular flour and a cup of rice flour. Add sliced red onion, sliced carrot, and chopped spring onions. Put in a teaspoon of baking powder, a teaspoon of turmeric powder, a pinch of salt, a pinch of chicken buoyant, and a dash of white pepper. Stir together with some water to make a batter. Put the batter aside.
- Heat up the oil in a frying pan over medium heat.
 Drop spoonfuls of the batter into the hot oil,
- spreading them slightly with the back of the spoon to form small patties



- Fry the fritters for 2-3 minutes on each side, or until they are golden brown and crispy.
- Remove the fritters from the pan and place them on a plate lined with paper towels to absorb any excess oil.
- For the dipping sauce, mince 2 cloves of Garlic, 2 numbers of shallots, thinly slice 3 bird eye chilies. Put all the ingredients in pestle and mortar to pound. Add some brown sugar.
- · Pour over the soy sauces and fresh lime juice and mix it well.
- It's ready to serve.



INGREDIENTS

1	whole Sea Bass (Ikan Siakap)
30 gm	Ginger
50 gm	Garlic
2 stalks	of Lemongrass
3	Bird's eye chilies
2 nos	Lime
1 handful	of Thai Basil
40 gm	Gula Melaka
1 tbsp	Comflour (coat fish)
1 tsp	Com flour (make a slurry)
3 tbsp	Fish Sauce
1/4 cup	Water
oil	

DIRECTIONS

- Butterfly cut the fish, remove the centre bone and pat dry the fish.
- Season the fish with salt and coat it with corn flour.
- . Deep fry the fish skin side down, when the fish is cooked remove and let it rest for a minute and double fry the fish for 30-45 seconds.

SAUCE

- Finely diced the ginger, chopped up lemongrass and garlic and thinly sliced bird's eye chillies.
 Use the oil from the fish frying, sautee the ginger.
- and lemongrass and once it starts browning, put in the shaved palm sugar and bird's eye chillies.
- · Remove the Thai basil from the stems and toss it in. · Pour the sauce on the fish and ready to serve.





