

Sechuan Button Price List



Single Sechuan Button (1) \$0.75 each

Buy one or more to experience the Sechuan button yourself. One button can go a long ways.

Small Package of Buttons (40) \$30.00

Please your chef and surprise your customers all at the same time. A great addition to any kitchen or restaurant.

Large Package of Buttons (80) \$60.00

Make this garnish a permanent addition to your kitchen by keeping a constant supply available. They freeze really well.

Sechuan Button Mother Plant \$45.00

Buy a fully matured Sechuan plant to have a never ending supply of buttons. Seasonal.

Exotic Beverage Mixer



Sechuan buttons excel as the cocktail mixer of the future, and a lot of cutting edge mixologists are experimenting with them as we speak. Most often the tiny yellow/brown petals are used (pinched off or cut off and then sprinkled or mixed into things).

Beyond alcoholic beverages, they're also delicious with coconut water (either store-bought or fresh), sparkling water and of course citrus drinks like lemonades or smoothies.



Local & Fresh Sechuan Buttons

Informational Brochure



**Gourmet Garnish
Exotic Beverage Mixer
Delivered Fresh as Needed
Packed with Antioxidants**

**Call 808-238-2264
Online at ZachRoyer.com**

What is it?

The Sechuan button is a small, yellow flower bud that, when eaten, creates a strong tingling sensation in the mouth.

Today, it's used by world class chefs in sushi dishes and other culinary masterpieces.



The active ingredient is *spilanthol*, a chemical that's used in food manufacturing and candies (to counteract astringents, which dry out the mouth, and to create the sensation of "freshness".)

The full Sechuan button experience comes in three stages: first, a grassy taste, followed by a tingling and numbing sensation, then salivation, and finally a fresh, clean finish. (It's usually broken up into smaller pieces for cooking.)

Clearly, having something feel like it's electrocuting your mouth isn't the only highlight of Sechuan button consumption, and, as one blogger described it, "the closest that anybody could compare was putting a 9v battery on your tongue." The Washington Post has more demurely called its taste a "mix of Altoids and Tellicherry." It's not an unpleasant experience, and it's actually really good for you containing an abundance of antioxidants.

Where's it from?

The button comes from the *Acmella oleracea* plant (also known as paracress or the toothache plant or eyeball plant). It's long been used for flavoring and health reasons in South America, Africa and Asia. Indian manufacturers use the buttons to flavor chewing tobacco, for example, while others use it's numbing qualities to help relieve toothaches and stomach ailments, and some believe it can help treat blood parasites. (The Sechuan button is unrelated to the Sechuan peppercorn, which was long banned in the U.S.)

Grown locally with
ALOHA!



Who's eating it?

The appeal of the buttons remains largely to high end chefs, mostly because they are very hard to find in the U.S. In 2006, Chef Jeff Ramsey used the buttons in his winning entry into the Seven Sushi Samurai contest. Among the restaurants that have caught the button fever are *The East Coast Haru Japanese restaurant group* (which has used it in cocktails), *Poste* in Washington, D.C. (which has used it in a halibut sauce), and *Ferran Adria's El Bulli* restaurant in Spain (which serves Sechuan button-infused milk).

Gourmet Garnish



Other than being considered one of the top ten fancy foods, Sechuan buttons are very high in antioxidants, so including them on your restaurants menu might not be a bad idea.

Here are a few gourmet dishes that call for this special flower:

Scallop & Shrimp Carpaccio

Kona Kampachi Tartare

Hiramasa Tartare

Dungeness Crab in Dashi

Any sushi, salad, or sorbet

