

wasabi

simplicity with a kick

Wasabia japonica

THIN

Better known as “Japanese horseradish”

BOLD ITALIC

river valley flavor

CONDENSED EXTRALIGHT

Extremely

THIN

STRONG FLAVOR THAT APPEALS TO THE SINUSES

CONDENSED BOOK

producing vapors that stimulate

LIGHT

WHICH MUST BE VERY FINELY GRATED

CONDENSED MEDIUM

TRAVEL TOOTHPASTE TUBES

LIGHT (SMALL CAP AND LOWERCASE UTILIZED)

wasabi

wasabi is often grated with a metal

oro shigane

some prefer to use a more

traditional tool

made of dried sharkskin

in the year 918AD

finest sawa wasabi

wasabi

Six big devils from Japan quickly forgot how to u

Six big devils from Japan quickly forgot how to u

Six big devils from Japan quickly forgot how to

Six big devils from Japan quickly forgot how to

Six big devils from Japan quickly forgot how to

Six big devils from Japan quickly forgot how to

Six big devils from Japan quickly forgot how to

Six big devils from Japan quickly forgot how to

Six big devils from Japan quickly forgot how to

Six big devils from Japan quickly forgot how to

Six big devils from Japan quickly forgot how t

Six big devils from Japan quickly forgot how t

wasabi

Six big devils from Japan quickly forgot how to waltz Six big devils from Jap

Six big devils from Japan quickly forgot how to waltz Six big devils from J

Six big devils from Japan quickly forgot how to waltz Six big devils fro

Six big devils from Japan quickly forgot how to waltz Six big devils fr

Six big devils from Japan quickly forgot how to waltz Six big devils

Six big devils from Japan quickly forgot how to waltz Six big devils

Six big devils from Japan quickly forgot how to waltz Six big de

Six big devils from Japan quickly forgot how to waltz Six big d

Six big devils from Japan quickly forgot how to waltz Six big

Six big devils from Japan quickly forgot how to waltz Six big

Six big devils from Japan quickly forgot how to waltz Six bi

Six big devils from Japan quickly forgot how to waltz Six

wasabi

Small Cap height and the x-height of the lowercase are equal—allowing for unique letter combinations between the two along with stylistic alternates

wasabi *wasabi*

wasabi *wasabi*

wasabi *wasabi*

wasabi *wasabi*

wasabi

Book 12/14

Wasabia japonica, *Cochlearia wasabi*, or *Eutrema japonica* is a member of the Brassicaceae family, which includes cabbages, horseradish, and mustard. Known as “Japanese horseradish”, its root is used as a spice and has an extremely strong flavor. Its hotness is more akin to that of a hot mustard rather than the capsaicin in a chili pepper, producing vapors that stimulate the nasal passages more than the tongue. The plant grows naturally along stream beds in mountain river valleys in Japan. There are also other species used, such as **ш. КОРЕАНА**, and **ш. ТЕТСУИГИ**. The two main cultivars in the marketplace are **ш. ЯПОНИКА** cv. ‘Daruma’ and cv. ‘Mazuma’, but there are many others.

Book 10/12

Wasabia japonica, *Cochlearia wasabi*, or *Eutrema japonica* is a member of the Brassicaceae family, which includes cabbages, horseradish, and mustard. Known as “Japanese horseradish”, its root is used as a spice and has an extremely strong flavor. Its hotness is more akin to that of a hot mustard rather than the capsaicin in a chili pepper, producing vapors that stimulate the nasal passages more than the tongue. The plant grows naturally along stream beds in mountain river valleys in Japan. There are also other species used, such as **ш. КОРЕАНА**, and **ш. ТЕТСУИГИ**. The two main cultivars in the marketplace are **ш. ЯПОНИКА** cv. ‘Daruma’ and cv. ‘Mazuma’, but there are many others.

Book 8/11

Wasabia japonica, *Cochlearia wasabi*, or *Eutrema japonica* is a member of the Brassicaceae family, which includes cabbages, horseradish, and mustard. Known as “Japanese horseradish”, its root is used as a spice and has an extremely strong flavor. Its hotness is more akin to that of a hot mustard rather than the capsaicin in a chili pepper, producing vapors that stimulate the nasal passages more than the tongue. The plant grows naturally along stream beds in mountain river valleys in Japan. There are also other species used, such as **ш. КОРЕАНА**, and **ш. ТЕТСУИГИ**. The two main cultivars in the marketplace are **ш. ЯПОНИКА** cv. ‘Daruma’ and cv. ‘Mazuma’, but there are many others.

Light, Book, Bold 12/14

Wasabia japonica, *Cochlearia wasabi*, or *Eutrema japonica* is a member of the Brassicaceae family, which includes cabbages, horseradish, and mustard. Known as “Japanese horseradish”, its root is used as a spice and has an extremely strong flavor. Its hotness is more akin to that of a hot mustard rather than the **capsaicin** in a chili pepper, producing vapors that stimulate the nasal passages more than the tongue. The plant grows naturally along stream beds in mountain river valleys in Japan. There are also other species used, such as **ш. КОРЕАНА**, and **ш. ТЕТСУИГИ**. The two main cultivars in the marketplace are **ш. ЯПОНИКА** cv. ‘Daruma’ and cv. ‘Mazuma’, but there are many others.

Light, Book, Bold 10/12

Wasabia japonica, *Cochlearia wasabi*, or *Eutrema japonica* is a member of the Brassicaceae family, which includes cabbages, horseradish, and mustard. Known as “Japanese horseradish”, its root is used as a spice and has an extremely strong flavor. Its hotness is more akin to that of a hot mustard rather than the **capsaicin** in a chili pepper, producing vapors that stimulate the nasal passages more than the tongue. The plant grows naturally along stream beds in mountain river valleys in Japan. There are also other species used, such as **ш. КОРЕАНА**, and **ш. ТЕТСУИГИ**. The two main cultivars in the marketplace are **ш. ЯПОНИКА** cv. ‘Daruma’ and cv. ‘Mazuma’, but there are many others.

Light, Book, Bold 8/11

Wasabia japonica, *Cochlearia wasabi*, or *Eutrema japonica* is a member of the Brassicaceae family, which includes cabbages, horseradish, and mustard. Known as “Japanese horseradish”, its root is used as a spice and has an extremely strong flavor. Its hotness is more akin to that of a hot mustard rather than the **capsaicin** in a chili pepper, producing vapors that stimulate the nasal passages more than the tongue. The plant grows naturally along stream beds in mountain river valleys in Japan. There are also other species used, such as **ш. КОРЕАНА**, and **ш. ТЕТСУИГИ**. The two main cultivars in the marketplace are **ш. ЯПОНИКА** cv. ‘Daruma’ and cv. ‘Mazuma’, but there are many others.

wasabi

Regular vs. Condensed

wasabi

wasabi

wasabi