



GRILLS OF JAPAN
日本のグリル

BINCHOTAN CHARCOAL

Dating back centuries in Japan, Binchotan (備長炭) is famously known as the King of all Charcoals and is a firm favourite amongst Japanese Yakitori bars due to its long, clean burn and reusability.

Produced sustainably using the traditional Japanese method, Grills of Japan's high-carbon Binchotan Charcoal takes the 100% natural form of the hardwood that was used to make it.

Food grilled over Binchotan results in a juicier texture and heightened flavours, and there is little to no smoke or odour when burning, so the integrity of the taste is maintained.

Binchotan is the ultimate reusable charcoal, whether you are using a tabletop grill (see Grills of Japan's Hibachi), or any mainstream grill such as Everdure, Weber, Big Green Egg or Kamado Jan.

HOW TO USE BINCHOTAN

USING A MAINSTREAM GRILL

IGNITE

To light your African Binchotan, simply use a Grills of Japan Charcoal Starter Pot or a regular Chimney Starter, using firelighters outside, as you would normally when starting your fire for a grill. For Japanese Binchotan, only a Charcoal Starter Pot should be used. Once fully lit, transfer the Binchotan to your grill.

For any medium-sized mainstream grill, use the entire 2kg each time to ensure sufficient heat and intensity. Larger grills may require additional Binchotan. Remember to only keep your charcoal lit for as long as you would like to grill, and then extinguish promptly.

Please note, never leave Binchotan to burn out, as with standard charcoal.

EXTINGUISH & REUSE

Should you be using a Weber, Kamado Jan, Big Green Egg, Everdure or a similar mainstream grill, simply close all vents after grilling and leave to cool, ready for future use.

Please note, extinguish time will depend on the size of the grill in use.



USING A HIBACHI

IGNITE

A Charcoal Starter Pot, the traditional Japanese method, is a useful tool enabling you to light either your African or Japanese Binchotan ready to be transferred to your Hibachi. Place the pot over your gas hob or open flame, allow for the charcoal to be flamed until fully lit and then place into your Hibachi. Alternatively, with African Binchotan, you can use a standard Chimney Firestarter and firelighters.

On first use, a protective resin coating will burn off the Starter Pot and can release odour. This is harmless and simply ventilate.

Binchotan can take up to 15 minutes to fully glow, so be patient. Standing the Binchotan upright and turning over after 8-10 minutes is recommended. Do not overfill or leave unattended.

Once fully lit, transfer your Binchotan directly to your Hibachi, using tongs or carefully pour it in. Wait for a minimum of 3-5 minutes for the heat to insulate, and place your grill mesh on to heat up.

If using a bigger Hibachi, place additional unlit Binchotan on top of the lit Binchotan, and wait for it to be fully lit before grilling. To release additional heat, knock off ash at regular intervals.

EXTINGUISH & REUSE

Binchotan can be reused so extinguish it using a Grills of Japan Extinguishing Pot, which starves the charcoal of oxygen, taking it back to its original state ready to be used again.

Otherwise, dip the Binchotan in water outside to extinguish, then dry in the sun and return to its original packaging for storage.

Thank you for your Grills of Japan purchase
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for the full range of hibachi, accessories,
FAQ, tips and recipes



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HOW TO USE BINCHOTAN

WARNING:

If grilling inside, please ventilate the room sufficiently.
If you feel unsteady whilst using the Binchotan inside,
please stop immediately and ventilate the room further.
If no improvement please consult a doctor.

FIRE HAZARD: Never leave lit charcoal unattended.

LONG BURN. SMOKELESS. REUSABLE

Premium reusable, smoke and odour-free
natural charcoal, produced the
traditional Japanese way.