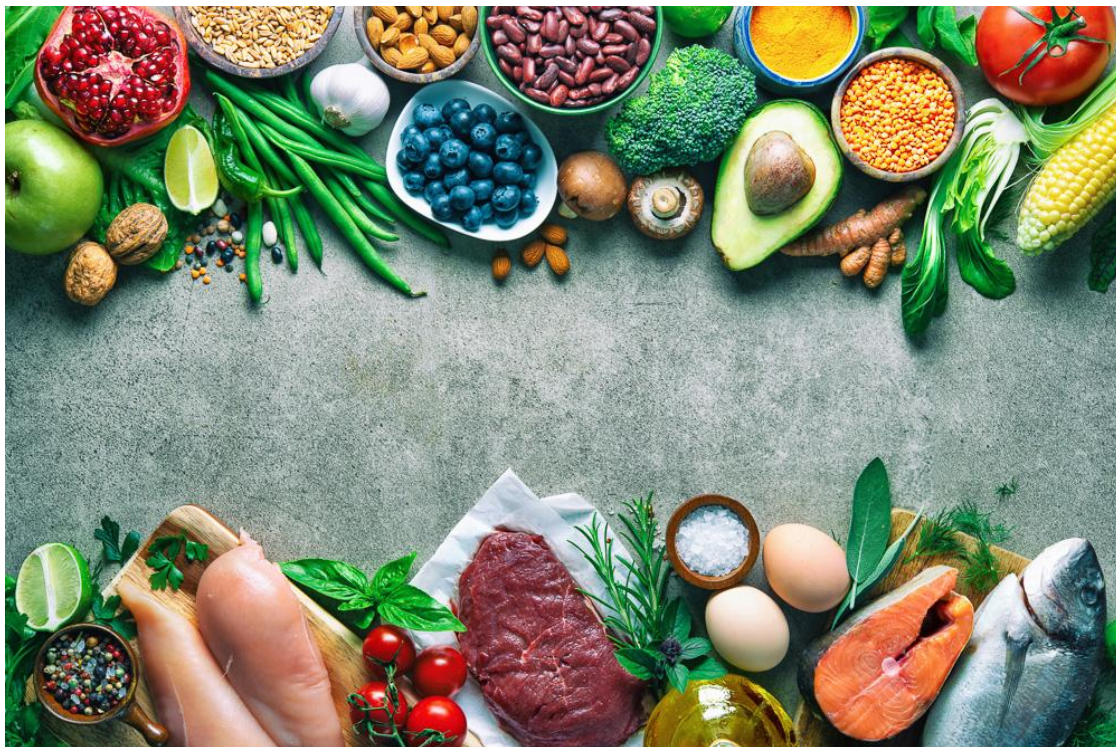




2026 LONDON Global Gateway

Product Catalog

JETRO

Japan External Trade Organization

CONTENTS / 目次

A SOUP, NOODLES, RICE / スープ・麺・穀類

A-001	Igarashi Seimen Co., Ltd.	株式会社五十嵐製麺	6
A-002	Inaniwa Udon Ogawa Co., Ltd.	株式会社稲庭うどん小川	7
A-003	Ishimaru Seimen Co., Ltd.	石丸製麺株式会社	8
A-004	Jonetsu-Company co., Ltd.	株式会社情熱カンパニー	9
A-005	KITCHORAKU Co., Ltd.	株式会社吉兆楽	10
A-006	KURIYA Co., Ltd.	くりや株式会社	11
A-007	MARUTAI CO., LTD.	株式会社マルタイ	12
A-008	MISOHAN Co., Ltd.	株式会社みそ半	13
A-009	NARAYA Co., Ltd.	株式会社奈良屋	14
A-010	TAMAYA noodle manufacturing Co., Ltd.	有限会社玉谷製麺所	15
A-011	TENCHO FOODS CO., LTD.	天長食品工業株式会社	16

B SEASONINGS / 調味料

B-001	Ako Aranami Salt Co., Ltd.	赤穂あらなみ塩株式会社	17
B-002	Amari Spice Foods Co., Ltd.	甘利香辛食品株式会社	18
B-003	DAISHO CO., LTD.	株式会社ダイショー	19
B-004	Farm Cino	おひーさんの農園 チーノ	20
B-005	FUNDODAI, Inc.	株式会社フンドーダイ	21
B-006	International Product Ltd.	有限会社インターナショナルプロダクト	22
B-007	Jonetsu-Company co., Ltd.	株式会社情熱カンパニー	23
B-008	Kameya Foods Corporation	カメヤ食品株式会社	24
B-009	Kinjirushi Sales Co., Ltd.	金印物産株式会社	25
B-010	Kyotodengyo Co., Ltd. Kamisharaku	京都電業株式会社	26
B-011	MARUYAMA FOODS Co., Ltd.	マルヤマ食品株式会社	27
B-012	Mishima Foods Co., Ltd.	三島食品株式会社	28
B-013	Odawaraya Co., Ltd.	株式会社小田原屋	29
B-014	OGON NO MURA Co., Ltd.	株式会社黄金の村	30
B-015	SENNARI Co., Ltd.	センナリ株式会社	31
B-016	SETTENCE Inc.	株式会社 S E T T E N C E	32
B-017	Shibanuma Soy sauce International Co., Ltd.	株式会社柴沼醤油インターナショナル	33
B-018	SOMI SHOKUJIN CO., LTD.	株式会社創味食品	34
B-019	Sowakajuen Co., Ltd.	株式会社早和果樹園	35
B-020	Teraoka Yuuki Jyouzou Co., Ltd.	寺岡有機醸造株式会社	36
B-021	yokohama food service co., Ltd.	株式会社横浜食品サービス	37
B-022	YOKOI VINEGAR BREWING CO., LTD.	横井醸造工業株式会社	38

C SWEETS, SNACKS / 菓子類

C-001	Foodstaff Co., Ltd.	株式会社フードスタッフ	39
C-002	Maruyanagi Foods Inc.	株式会社マルヤナギ小倉屋	40
C-003	TAPintertrade Co., Ltd.	株式会社 T A P インタートレード	41
C-004	Tokyobal Inc.	株式会社東京バル	42

D OTHERS / その他食品

D-001	Chlorella Industry Co., Ltd.	クロレラ工業株式会社	43
D-002	CITRUS JAPAN INC.	株式会社 C I T R U S J A P A N	44
D-003	Crown Trading Co., Ltd.	クラウン貿易株式会社	45
D-004	IA-Foods Co., Ltd.	株式会社アイエー・フーズ	46
D-005	JAPAN NETWORK TRADING COMPANY	株式会社 J A P A N N E T W O R K T R A D I N G	47
D-006	Japan Satsumaimo Export Ascension Consortium	さつまいもの輸出を促進するコンソーシアム	48
D-007	Kaishindo	株式会社回進堂	49
D-008	Kameya Foods Corporation	カメヤ食品株式会社	50
D-009	KawagoeKaiundo Co.	川越開運堂株式会社	51
D-010	Kobira Corporation	株式会社 K O B I R A	52
D-011	KUKI SANGYO CO., LTD. (JAPAN)	九鬼産業株式会社	53
D-012	MAKOTO & CO., LTD.	株式会社マコト	54
D-013	MARUSOKU, INC.	株式会社丸促	55
D-014	MARUYAMA FOODS Co., Ltd.	マルヤマ食品株式会社	56

D-015	Mishima Foods Co., Ltd.	三島食品株式会社	57
D-016	NIHON BAIOTECH CO., LTD	株式会社日本バイオテック	58
D-017	Nihon Kaisui Co., Ltd.	株式会社日本海水	59
D-018	SHINMARUSHO CO., LTD.	株式会社新丸正	60
D-019	Sonomono Inc.	そのもの株式会社	61
D-020	Takalabo Produce	たからばプロデュース合同会社	62
D-021	Takesumi-no-Sato Co., Ltd.	有限会社竹炭の里	63
D-022	WILL.COM INC.	株式会社ウィル・コム	64
D-023	YAMADASUISAN Co., Ltd.	山田水産株式会社	65
D-024	YAMAJIN Co., Ltd.	株式会社山神	66

E NON-ALCOHOLIC BEVERAGES / ノンアルコール飲料

E-001	Aglaia Co. Ltd.	株式会社アグレイア	67
E-002	Bando foods Co., Ltd.	株式会社阪東食品	68
E-003	Blue Farm inc.	B l u e F a r m株式会社	69
E-004	CHASANDAI Co., Ltd.	株式会社茶三代一	70
E-005	CITRUS JAPAN INC.	株式会社C I T R U S J A P A N	71
E-006	Corazon Corporation	株式会社コラゾン	72
E-007	Ishihara-Tokyo Inc.	株式会社いしはらT o k y o	73
E-008	JAPAN GREENTEA CO., LTD.	日本緑茶センター株式会社	74
E-009	Jonetsu-Company co., ltd.	株式会社情熱カンパニー	75
E-010	KawagoeKaiundo Co.	川越開運堂株式会社	76
E-011	Kinjirushi Sales Co., Ltd.	金印物産株式会社	77
E-012	Kobira Corporation	株式会社K O B I R A	78
E-013	KUKI SANGYO CO., LTD. (JAPAN)	九鬼産業株式会社	79
E-014	MARUEI INC.	株式会社まるゑい	80
E-015	Marufuku Seicha Co., Ltd.	丸福製茶株式会社	81
E-016	MARUKAI CORPORATION	マルカイコーポレーション株式会社	82
E-017	NARAYA Co., Ltd.	株式会社奈良屋	83
E-018	NISHIFUKUSEICHA Co., Ltd.	西福製茶株式会社	84
E-019	Ryutsu Service Co., Ltd.	株式会社流通サービス	85
E-020	SAKURA Times & Co.	S A K U R A T i m e s & C o.	86
E-021	SENNARI Co., Ltd.	センナリ株式会社	87
E-022	Sowakajuen Co., Ltd.	株式会社早和果樹園	88
E-023	Yamato Honey Co., Ltd.	株式会社やまと蜂蜜	89

F ALCOHOLIC BEVERAGES / アルコール飲料

F-001	Furusawa Shuzo Co., Ltd.	古澤酒造株式会社	90
F-002	Hakutaka Co., Ltd.	白鷹株式会社	91
F-003	KIKUSUI BREWERY CO., Ltd.	喜久水酒造株式会社	92
F-004	MK Trading	MKトレーディング	93
F-005	OUMIYA NAGAOKA	近江屋ながおか	94
F-006	PENASHURU BOSU Co., Ltd.	ペナシュール房総株式会社	95
F-007	RESSY INTERNATIONAL CORPORATION	株式会社レッシー・インターナショナル	96
F-008	Takalabo Produce	たからばプロデュース合同会社	97
F-009	Tochigi Liqueur Inc.	株式会社栃木リキュール	98
F-010	Yamato Honey Co., Ltd.	株式会社やまと蜂蜜	99

INDEX/索引

A			
Aglaia Co. Ltd.	株式会社アグレイア	E-001	67
Ako Aranami Salt Co., Ltd.	赤穂あらなみ塩株式会社	B-001	17
Amari Spice Foods Co., Ltd.	甘利香辛食品株式会社	B-002	18
B			
Bando foods Co., Ltd.	株式会社阪東食品	E-002	68
Blue Farm inc.	B l u e F a r m株式会社	E-003	69
C			
CHASANDAI Co., Ltd.	株式会社茶三代ー	E-004	70
Chlorella Industry Co., Ltd.	クロレラ工業株式会社	D-001	43
CITRUS JAPAN INC.	株式会社C I T R U S J A P A N	D-002	44
		E-005	71
Corazon Corporation	株式会社コラゾン	E-006	72
Crown Trading Co., Ltd.	クラウン貿易株式会社	D-003	45
D			
DAISHO CO., LTD.	株式会社ダイショー	B-003	19
F			
Farm Cino	おひーさんの農園 チーノ	B-004	20
Foodstaff Co., Ltd.	株式会社フードスタッフ	C-001	39
FUNDODAI, Inc.	株式会社フンドーダイ	B-005	21
Furusawa Shuzo Co., Ltd.	古澤酒造株式会社	F-001	90
H			
Hakutaka Co., Ltd.	白鷹株式会社	F-002	91
I			
IA-Foods Co., Ltd.	株式会社アイエー・フーズ	D-004	46
Igarashi Seimen Co., Ltd.	株式会社五十嵐製麺	A-001	6
Inaniwa Udon Ogawa Co., Ltd.	株式会社稲庭うどん小川	A-002	7
International Product Ltd.	有限会社インターナショナルプロダクト	B-006	22
Ishihara-Tokyo Inc.	株式会社いしはらT o k y o	E-007	73
Ishimaru Seimen Co., Ltd.	石丸製麺株式会社	A-003	8
J			
JAPAN GREENTEA CO., LTD.	日本緑茶センター株式会社	E-008	74
JAPAN NETWORK TRADING COMPANY	株式会社J A P A N N E T W O R K T R A D I N G	D-005	47
Japan Satsumaimo Export Ascension Consortium	さつまいもの輸出を促進するコンソーシアム	D-006	48
Jonetsu-Company co., Ltd.	株式会社情熱カンパニー	A-004	9
		B-007	23
		E-009	75
K			
Kaishindo	株式会社回進堂	D-007	49
Kameya Foods Corporation	カメヤ食品株式会社	B-008	24
		D-008	50
KawagoeKaiundo Co.	川越開運堂株式会社	D-009	51
		E-010	76
KIKUSUI BREWERY CO., Ltd.	喜久水酒造株式会社	F-003	92
Kinjirushi Sales Co., Ltd.	金印物産株式会社	B-009	25
		E-011	77
KITCHORAKU Co., Ltd.	株式会社吉兆楽	A-005	10
Kobira Corporation	株式会社K O B I R A	D-010	52
		E-012	78
KUKI SANGYO CO., LTD. (JAPAN)	九鬼産業株式会社	D-011	53
		E-013	79
KURIYA Co., Ltd.	くりや株式会社	A-006	11
Kyotodengyo.Co., Ltd. Kamisharaku	京都電業株式会社	B-010	26
M			
MAKOTO & CO., LTD.	株式会社マコト	D-012	54
MARUEI INC.	株式会社まるゑい	E-014	80
Marufuku Seicha Co., Ltd.	丸福製茶株式会社	E-015	81
MARUKAI CORPORATION	マルカイコーポレーション株式会社	E-016	82

MARUSOKU, INC.	株式会社丸促	D-013	55
MARUTAI CO., LTD.	株式会社マルタイ	A-007	12
MARUYAMA FOODS Co., Ltd.	マルヤマ食品株式会社	B-011	27
		D-014	56
Maruyanagi Foods Inc.	株式会社マルヤナギ小倉屋	C-002	40
Mishima Foods Co., Ltd.	三島食品株式会社	B-012	28
		D-015	57
MISOHAN Co., Ltd.	株式会社みそ半	A-008	13
MK Trading	MKトレーディング	F-004	93
N			
NARAYA Co., Ltd.	株式会社奈良屋	A-009	14
		E-017	83
NIHON BAIOTECH CO., LTD	株式会社日本バイオテック	D-016	58
Nihon Kaisui Co., Ltd.	株式会社日本海水	D-017	59
NISHIFUKUSEICHA Co., Ltd.	西福製茶株式会社	E-018	84
O			
Odawaraya Co., Ltd.	株式会社小田原屋	B-013	29
OGON NO MURA Co., Ltd.	株式会社黄金の村	B-014	30
OUMIYA NAGAOKA	近江屋ながおか	F-005	94
P			
PENASHURU BOSU Co., Ltd.	ペナシュール房総株式会社	F-006	95
R			
RESSY INTERNATIONAL CORPORATION	株式会社レッシー・インターナショナル	F-007	96
Ryutsu Service Co., Ltd.	株式会社流通サービス	E-019	85
S			
SAKURA Times & Co.	SAKURA Times & Co.	E-020	86
SENNARI Co., Ltd.	センナリ株式会社	B-015	31
		E-021	87
SETTENCE Inc.	株式会社SETTENCE	B-016	32
Shibanuma Soy sauce International Co., Ltd.	株式会社柴沼醤油インターナショナル	B-017	33
SHINMARUSHO CO., LTD.	株式会社新丸正	D-018	60
SOMI SHOKUJIN CO., LTD.	株式会社創味食品	B-018	34
Sonomono Inc.	そのもの株式会社	D-019	61
Sowakajuen Co., Ltd.	株式会社早和果樹園	B-019	35
		E-022	88
T			
Takalabo Produce	たからぼプロデュース合同会社	D-020	62
		F-008	97
Takesumi-no-Sato Co., Ltd.	有限会社竹炭の里	D-021	63
TAMAYA noodle manufacturing Co., Ltd.	有限会社玉谷製麺所	A-010	15
TAPintertrade Co., Ltd.	株式会社TAPインタートレード	C-003	41
TENCHO FOODS CO., LTD.	天長食品工業株式会社	A-011	16
Teraoka Yuuki Jyouzou Co., Ltd.	寺岡有機醸造株式会社	B-020	36
Tochigi Liqueur Inc.	株式会社栃木リキュール	F-009	98
Tokyobal Inc.	株式会社東京バル	C-004	42
W			
WILL.COM INC.	株式会社ウィル・コム	D-022	64
Y			
YAMADASUISAN Co., Ltd.	山田水産株式会社	D-023	65
YAMAJIN Co., Ltd.	株式会社山神	D-024	66
Yamato Honey Co., Ltd.	株式会社やまと蜂蜜	E-023	89
		F-010	99
yokohama food service co., ltd.	株式会社横浜食品サービス	B-021	37
YOKOI VINEGAR BREWING CO., LTD.	横井醸造工業株式会社	B-022	38



A-001-1

Plant-Based Yuzu Shio Ramen 1 serving

Exhibited

[2025年7月発売開始] Plant-Basedゆずしおラーメン1食



● Shelf life : 9month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Noodle (wheat flour,salt), soup (salt, protein hydrolysate, sugar, vegetable oil and fat, fermented seasoning, kelp extract, yuzu juice, yeast extract, spices/alcohol, Lye water, Acidulant, thickener (xanthan), flavor, caramel color)

(No Added MSG)(Non Fried Noodle)Medium-thin noodles aged and dried at low temperature for 48 hours without oil frying,Yuzu flavored shio ramen noodles.*Contamination: eggs, buckwheat

A-001-2

Plant-Based Hiroshima Tsukemen 1 serving

Exhibited

[2025/7発売] Plant-Based広島つけ麺1食



● Shelf life : 9month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Noodles: Wheat flour, saltSoup: Soy sauce, vegetable oil, sugar, chili oil, salt, yeast extract, sesame, spices, kelp extract, brewed vinegar / Lye water, alcohol, thickener (tara gum), spice extract

(No Added MSG)(Non Fried Noodle)Medium-thin noodles aged and dried at low temperature for 48 hours, not fried, with a tangy, spicy, soy-sauce-sweet sauce with dashi broth flavor. Please dip the noodles in the sauce and enjoy.Contaminants: eggs, buckwheat

A-001-3

/Releasing in July 2026/Plant-Based Yuzu Shio Ramen 3 serving

Exhibited

[2026年7月発売開始] Plant-Basedゆずしおラーメン3食



● Shelf life : 9month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Noodle (wheat flour,salt), soup (salt, protein hydrolysate, sugar, vegetable oil and fat, fermented seasoning, kelp extract, yuzu juice, yeast extract, spices/alcohol, Lye water, Acidulant, thickener (xanthan), flavor, caramel color)

(No Added MSG)(Non Fried Noodle)Medium-thin noodles aged and dried at low temperature for 48 hours without oil frying,Yuzu flavored shio ramen noodles.*Contamination: eggs, buckwheat

A-002

Inaniwa Udon Ogawa Co., Ltd.



Akita 秋田県/株式会社稲庭うどん小川

<https://www.ogawaudon.com>

A-002-1 Inaniwaudon

Exhibited

稲庭うどん

● Shelf life : None/Not applicable ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

flour,salt,water,potato starch (*potato starch is used to keep the noodles from sticking to each other)

Udon noodles are popular in Japan. Boiling time is as short as 3 minutes, and although thin, the noodles have a strong texture and a rich wheat aroma. It is handmade using our original manufacturing method, and is matured repeatedly over a period of 4 days.





A-003-1

SANUKI UDON BARA REGULAR

Exhibited

讃岐うどんバラ物



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients :Wheat flour, salt

Standard Sanuki udon made with a traditional method that has been in business for over 100 years.You can enjoy the smooth texture and the flavor of wheat.It is a bilingual package product of Japanese and English for 5 servings..

A-003-2

PREMIUM SANUKI UDON "100 YEARS SKILL" -HANDMADE STYLE-

Exhibited

百年の技讃岐うどん包丁切り



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients : Wheat flour / Salt / Starch

The noodles are carefully cut one by one using a knife-cutting method to create noodles with sharp corners and a smooth texture. This is a product for 3 servings. It is a premium Sanuki udon that you can enjoy the texture of raw noodles even though it is dried noodles.

A-003-3

SANUKI CHE UDON ~GREEN TEA NOODLES~

Exhibited

讃岐茶うどん



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

flour produced in japan/green tea produced in kagawa prefecture/salt/starch

kagawa prefecture's famous Takase tea is kneaded into the udon noodles, and because of the knife-cutting method, the cross section of the noodles stands out and is satisfying to eat.

A-004

Jonetsu-Company co., ltd.



Tokushima

徳島県/株式会社情熱カンパニー

<https://jonetsu-company.com/>

A-004-1

pesticide-free rice

Exhibited

農薬不使用米



● Shelf life : 1year(s)

● Storage : Refrigerated

● Sales channels in Europe: None

● Ingredients :

rice

No chemical pesticides or fertilizers are used, and the products are made using environmentally friendly farming methods based on BLOF theory (Bio Logical Farming: theory of ecological harmony agriculture). Ethical products made with handicapped people.



A-005-1

Snow Pure Harvest Rice Niigata-Koshihikari

Exhibited

雪温精法水温熟成新潟産コシヒカリ



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Koshihikari

Brown rice lovingly polished by the Rice Brewers' Association in the Niigata Plain along the Shinano River, Japan's largest river, is stored at ultra-low temperatures of below 5°C all year round in a snow warehouse with a capacity of 701 tons of snow, preserving its freshness, and then gently polished at the ultra-low temperature of the snow-cold air using the snow-warm polishing method. Furthermore, the rice is aged at ice temperature just before freezing to bring out its flavor, and delivered in fresh rice packaging with a one-year expiration date, in keeping with our desire to "deliver delicious rice, always delicious."

A-005-2

Snow Pure Harvest Rice Uonuma-Koshihikari

Exhibited

雪温精法水温熟成魚沼産コシヒカリ



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Koshihikari

Brown rice grown under contract mainly in the highly acclaimed Minami-Uonuma area of Uonuma is kept fresh all year round at ultra-low temperatures of below 5°C in a snow warehouse with a capacity of 700 tons of snow, and is gently polished at the ultra-low temperature of the snow-cold air using the snow-warming method. The rice is then aged at ice temperature just before it freezes to bring out its flavor, and delivered in fresh rice packaging with a one-year shelf life, in keeping with our philosophy of "delicious rice, always delicious."

A-006

KURIYA Co., Ltd.



Kagawa

香川県/くりや株式会社

<https://www.kuriya.jp/>

A-006-1

O,co-mail

Exhibited



オコメール



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Japanese rice 100%

Two cups (300g) of rice from all over Japan are vacuum-packed in a single serving size, giving you a chance to try different varieties. The best-by date is one year at room temperature, making it very easy to handle during the distribution process and in stores. Also suitable as novelties and gifts.

A-006-2

O,Co-mail

Exhibited



オコメールJAPAN



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Ingredients: Koshihikari from Niigata

Okomail with Ukiyo-e pattern popular with foreign customers. 150g of polished rice is vacuum packed. The shelf life is 1 year at room temperature, and it is easy to handle even during the distribution process. The rice uses the famous Koshihikari rice from Niigata.

A-006-3

KURIYA RICE

Exhibited

KURIYA RICE



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

RICE 100%

It is packaged in oxygen-free packaging and has a shelf life of one year at room temperature. This product is very easy to handle in distribution. We can handle rice from all over Japan, so please feel free to contact us.



A-007-1 Plant Based Hakata Paitan Ramen

Exhibited

Plant Based 博多白湯ラーメン



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Noodles (wheat flour (manufactured in Japan), salt), soup (vegetable oil, powdered vegetables, vegetable oil powder, salt, soy sauce powder, hydrolyzed protein, yeast extract, sugar, roasted sesame seeds, spices, green onion) / seasonings (amino acids, etc.), brine water, modified starch, antioxidant (vitamin E), (including wheat, sesame, soybeans)

The noodles are straight noodles made using a non-fried, non-steamed method, resulting in a flavor just like fresh noodles. The soup is a Hakata-style tonkotsu broth made with the umami of aromatic vegetables, powdered soy sauce, and fragrant oil (such as garlic). No animal-derived ingredients (meat extracts, seafood extracts, or dairy) are used.

A-007-2 Plant Based Kumamoto Paitan Ramen

Exhibited

Plant Based 熊本白湯ラーメン



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Noodles (wheat flour (manufactured in Japan), salt), soup (mah oil, vegetable oil powder, salt, soy sauce powder, powdered vegetables, sugar, hydrolyzed protein, spices, yeast extract, starch, sesame oil) / seasonings (amino acids, etc.), brine water, modified starch, antioxidant (vitamin E), (including wheat, sesame, soybeans)

The noodles are straight noodles made using a non-fried, non-steamed method, resulting in a flavor just like fresh noodles. The soup is a Kumamoto-style tonkotsu broth based on plant-derived ingredients, flavored with three types of garlic powder and powdered soy sauce. The seasoning oil includes a special black garlic oil, which is a characteristic of Kumamoto ramen. No animal-derived ingredients (meat extracts, seafood extracts, or dairy) are used.

A-007-3 Plant Based Kagoshima Paitan Ramen

Exhibited

Plant Based 鹿児島白湯ラーメン



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Noodles (wheat flour (manufactured in Japan), salt), soup (vegetable oil, vegetable oil powder, powdered vegetables, salt, soy sauce powder, sugar, yeast extract, browned green onions, spices, sesame oil) / seasonings (amino acids, etc.), modified starch, brine water, acidulant, antioxidant (vitamin E), (including wheat, sesame, soybeans)

The noodles are straight noodles made using a non-fried, non-steamed method, resulting in a flavor just like fresh noodles. The soup is a Kagoshima-style tonkotsu broth based on plant-derived ingredients, featuring the sweetness of aromatic vegetables and the flavor of fragrant oil (such as onion). It includes "scorched green onions," which is one of the distinctive features of Kagoshima ramen. No animal-derived ingredients (meat extracts, seafood extracts, or dairy) are used.



A-008-1 HANZO Silky Craft Noodle Salt flavor

Exhibited

半蔵 Silky Craft Noodle Salt flavor (HANZO 旨塩だしにゅうめん)



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Ingredients: (NOODLE)Wheat flour(Japanese production), Salt, Edible vegetable oil(SOUP)Glucose, Salt, Starch decomposition product, Yeast extract,Fermented seasoning, Onion powder, Garlic powder, Pepper powder,Powdered soy sauce, Sesame oil, Thickener(Guar gum),Kelp extract, Shiitake mushroom extract, Turmeric powder

Easy cooking with one pot! Boiling time is 100 seconds.We used a "Shimabara handmade somen(noodle)" made of Kyushu wheat 100% and a soup "Nippon no kaizen(sea salt)" which was made from seawater of Nagasaki Goto Nada. Silky texture of noodles and gentle UMAMI salty soup make a great match.This product is approved as vegan certification.

A-008-2 Silky Craft Noodle Vegetable flavor

Exhibited

Silky Craft Noodle Vegetable flavor (HANZO 野菜だしにゅうめん)



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Ingredients: (NOODLE)Wheat flour(Japanese production), Salt, Edible vegetable oil(SOUP)Starch decomposition products(Japanese production), Sugar, Salt, Onion powder,Yeast extract, Vegetable extract, Garlic powder,Roasted garlic powder, Powdered soy sauce, Thickener(Guar gum),Pepper powder, Celery powder (Some ingredients include wheat and soy)

Easy cooking with one pot! Boiling time is 100 seconds.We used a "Shimabara handmade soumen(noodle)" made of Kyushu wheat 100% and a soup made of "Yasai dashi(vegetables)".Silky texture of noodles and gentle Yasai dashi soup make a great match.This product is approved as vegan certification.

A-008-3 Silky Craft Noodle Japanese Curry flavor

Exhibited

Silky Craft Noodle Japanese Curry flavor (HANZO 和風カレーにゅうめん)



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Ingredients: (NOODLE)Wheat flour(Japanese production), Salt, Edible vegetable oil (SOUP)Sugar, Salt, Yeast extract, Glucose, Onion powder, Powdered soy sauce, Fermented seasoning, Starch decomposition product,Curry powder,Garlic powder, Soybean powder, Pepper powder,Kelp extract, Shiitake mushroom extract, Thickener(Guar gum), Turmeric powder, Caramel color Ginger powder, Canola oil,(Some ingredients include wheat and soy)

Easy cooking with one pot! Boiling time is 100 seconds."Shimabara Tenobe Somen" using 100% Kyushu wheat, we combined it with Japanese curry soup. Silky texture of noodles and gentle Japanese curry soup make a great match.This product is approved as vegan certification.

A-009

NARAYA Co., Ltd.



Fukushima

福島県/株式会社奈良屋

<https://www.naraya-soba.com/>

A-009-1

Hikitatenihachisoba

Exhibited

挽きたて二八



● Shelf life : 2year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Buckwheat flour, Wheat flour, Salt, Wheat protein

NIHACHI SOBA means it's made of 80% buckwheat four and 20% wheat flour.(The higher the percentage of buckwheat flour, the better the dried noodles will be, with the buckwheat flavor being even more noticeable.)Thinly rolled noodle dough, randomly cut(1.6/1.9/2.4mm)Packed in a luxurious packaging made of Japanese paper-like (WASHI) material.1)Freshly ground flavorful buckwheat flour HIKIGURUMI is a way of milling .After removing the husk of the buckwheat completely, it is milled with its pellicle all at once to get the full advantage.We also mill the buckwheat right before processing dried noodles in order to keep the fresh flavor as much as possible.2) Delicious melted snow water from Aizu.In Aizu area, a large amount of snow pile up in winter.The mineral-rich water passed through the filter of mountains and rivers is also the secret to the delicious taste.(How to cook)1)Boil for 4 minutes, until cooked through (Don't over cook.) 2)Rinse in cold running water, swish and rub noodles together to remove the excess starch.3)Put in iced water for 10 seconds for firm texture.4)Eat with soy-based dipping sauce. wasabi. nori . and spring onions.



A-010-1 Sakura Pasta

Exhibited

サクラパスタ



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients : Durum wheat flour / Beet paste (Japan)/ salt (Japan)

This is the first time in the world of macaroni that loveth at the table the beautiful cherry blossom. Form of "Sakura" is a completely original. Glossy color of the cherry blossoms, we put in the domestic beets. This does not use the additive. Happy day dining table or, pass prayer, celebration employment, etc., will produce joy, a joy get to give. And, is the pasta to eat happy is flourish. This creates the Japanese mind, is the pasta of cherry blossom that can not be only in Japanese technology. Happy day dining table or, pass prayer, celebration employment, etc., will produce joy, a joy get to give. And, is the pasta to eat happy is flourish. This pasta is now 2015, "Ise-Shima Summit" cheer goods.

A-010-2 Snow Flake Pasta

Exhibited

雪結晶パスタ



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Durum wheat semolina/ sprouted rice flour (Yamagata Prefecture Tsuyahime)/salt

It is the only snowflake-shaped macaroni in the world created in the image of the perennial snow of Mt. Tsuki. It was born out of an industry-academia collaboration project with the Tohoku University of Art and Design. The beauty of the appearance and its shape make it a good mix of sauces. It is a popular product with a chewy texture like fresh pasta. The raw material is "Tsuyahime germination" from Nishikawa Town, Yamagata Prefecture. Contains GABA. Extruded in an authentic Italian pasta machine. Over the course of two days, it is slowly dried at a low temperature. In 2014 and 2015, he exhibited at the Paris trade fair "Maison & Objet", and was introduced in the Yomiuri Shimbun's "Taste of Orders" on May 12, 2015. Good Design Award 2014 (Food Action Nippon Award 2014 "Product Division" Winning Product)

A-010-3 Gassan Mugikiri Udon

Exhibited

月山麦切り



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Flour/ salt

Uses 100% Japan wheat. Handmade Yamagata prefecture traditional noodles. "Mugi-kiri" is the name of noodles that is handed down in Yamagata and refers to "shredded udon noodles". You can enjoy a smooth texture and a smooth texture by the skillful skill of the noodle craftsman. It is the most popular dried noodles at Tamaya Noodle Factory| which was introduced in "Order for delicious longevity" by cooking researcher Asako Kishi.



A-011-1

Animal Free -Kabuki ramen Vegetarian Pork flavored

Exhibited

アニマルフリー豚骨風歌舞伎ラーメン



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Noodles(Flour/Salt)/Soup(Salt/Soy milk powder/Spice/Sugar/Powdered soy sauce/Yeast extract powder/Vegetable Extract Powder/Dextrin/vegetable oil/Sesame/Dried leek/Seasoning (amino acids etc.)/Thickening agent (guar gum)/Calcium carbonate/Flavoring/Flavor oil (Sesame oil/rice oil/Spice extract

It is a pork bones-style ramen that made without using animal ingredients. Straight noodles with a rich wheat flavor are combined with a creamy and rich pork bone-style soup.

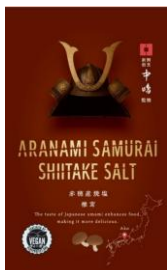


B-001-1

ARANAMI SAMURAI SHIITAKE SALT

Exhibited

ARANAMI SAMURAI SHIITAKE SALT



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Sea salt (manufactured in Ako), Dextrin, Shiitake mushroom extract, Fermented seasoning, Fermented koji seasoning, Powdered kelp

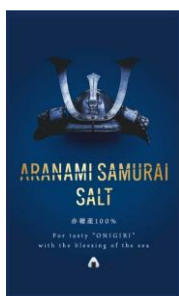
This is the third installment in the SAMURA SALT series developed with the desire to "convey the taste of Japan to the world."It was developed and commercialized based on the concept of "the rich flavor of oriental shiitake mushrooms that are unbeatable to Western mushrooms such as triff and borcini for you."Supervised by Professor Sadaharu Nakajima of "Shinjuku Kappo Nakajima" which has been receiving 1 Michelin star for 14 years, it is an authentic shiitake mushroom salt that can be used for a wide range of purposes, from home cooking to professional cooking. Also, it is a product that has obtained vegan certification.As a further commitment, in addition to adopting product names and designs that foreigners find cool, they have created recipe videos for shiitake mushroom salt rice balls, shiitake mushroom salted butter pasta, shiitake mushroom salt fried noodles, and consomme soup, and have posted QR codes in English, Chinese, and Japanese versions on the package.This product can be applied to a variety of menus, from Japanese food such as shiitake mushroom salt rice balls and shiitake mushroom umami salt chilled udon, to Western food such as shiitake mushroom salt and butter pasta and consomme soup, and Asian food such as shiitake mushroom salt fried noodles (+ fish sauce for those who prefer Thai style).

B-001-2

ARANAMI SAMURAI SALT

Exhibited

ARANAMI SAMURAI SALT



● **Shelf life :** 5year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Sea salt (100% from Ako), Crude seawater magnesium chloride (bittern)

This product was created based on the concept of "creating a culture of making onigiri" since there is no culture of making onigiri at home, although there is a culture of eating onigiri in other countries as well.Generally, salt that is not too salty and has a moderate salty taste is preferred for onigiri, and it is said that the grains of salt should be small and contain the blessings of seawater. We have succeeded in developing and commercializing this product through a process of trial and error, aiming to bring out the best of both worlds: the flavor of our main product, "ARANAMI SALT," which is rich in the blessings of seawater, and the flavor of "Cooking Salt," which is small in grain size and has a pleasant taste on the tongue. We also adopted a product name and packaging that foreigners would find cool.To create a system that makes foreigners want to make onigiri, we created recipe videos for salt onigiri, salmon onigiri, and Spam onigiri, and edited them into English, Chinese, and Japanese versions, and placed QR codes on the package.The salt is 100% Ako-produced salt exclusively for onigiri (Japanese rice balls).It is ideal for making onigiri (rice balls) because of its small grain size and the relatively smooth texture of coarse salt. It is also a coarse salt, so it goes well with Japanese food in general.



B-002-1 CA Curry Powder Gold 100g

Exhibited

C A カレーパウダーゴールド 100g



● Shelf life : 2year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients: Turmeric, coriander, mustard, chimpi (orange peel), fenugreek, cumin, dill seeds, fennel, red pepper, black pepper, laurel, cinnamon

We are a spice-exclusive manufacturer that was founded in Kyoto and is approaching nearly 100 years in the industry. We started as a manufacturer of "curry powder". 100% Natural Spices & Herbs No MSG No GMO (Product Highlights) 1. We selected only the best spices and herbs from all over the world. 2. Well balanced by years of experience. 3. The natural flavor is kept by using a stamp mill for production. 4. This can be used for dried curries, grilled chicken, curry soups, salads, dressings, etc.

B-002-2 Natural Basic shichimi 300g

Exhibited

Natural Basic shichimi 300g



● Shelf life : 2year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients: Red Pepper, Citrus Unshiu Peel, Mustard, White sesame, Black sesame, Dried sea lettuce, Sichuan pepper. Size per item: 265mm(length) x 165mm(width) x Weight per item(g): 315 Size per case: 487mm(length) x 250mm(width) x 360mm(height) Weight per case(kg): 15.8

As one of the leading manufacturers of chili pepper products in Japan, we have variety of kinds of chili pepper products. All the ingredients are selected and processed with 100 years of our experiences we have. We blend seven common spices to create the traditional Japanese seasoning known as "Shichimi Togarashi." While it maintains its versatility as a classic Shichimi, it offers a stronger level of spiciness, making it particularly popular among those who enjoy spicy flavors in Southeast Asia. Product Features: 1. Crafted by Kanekari Kosho Shokuhin, a renowned spice maker with a century of history in Kyoto. 2. Available in cost-effective bulk packaging for commercial use. 3. Offers a well-balanced blend of spiciness and aroma, suitable for professional use. 4. Manufactured in an FSSC 22000 certified facility and Halal certified. 5. Equipped with a resealable zipper bag for enhanced storage. Recommended Uses: *Ideal for classic dishes like udon, soba, ramen, and pasta. *Enhance hot pot, miso soup, and oden with a dash of flavor. *Perfect for preparing grilled dishes, such as yakitori and meat dishes. *Use in dressings, marinades, mayonnaise, cheese, and white sauce for a flavorful twist. *Elevate your favorite recipes, including cup noodles, sunny-side-up eggs, and dishes like ajillo. Clients in Japan's Food Service Industry: As a trusted supplier, we have proudly served the Kyushu mentaiko industry, holding the top market share in the sector.

B-002-3 Kyoto Craft Curry Sauce Mix (Flake type, medium hot) 120g

Exhibited

京都クラフトカレーパウダー (中辛) 120g



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Wheat Flour (Domestically Produced) (Wheat)/Edible Palm Oil (Palm)/Sugar/Sugarcane-Derived Sugar (Sugarcane)/Beet-Derived Sugar (Beet)/Curry Powder/Coriander/Turmeric/Cumin/Paprika/Black Pepper/Cardamom/Cinnamon/Fennel/Chili Pepper/Cloves/Celery Seed/Fenugreek/Table Salt (Seawater)/Hydrogenated Palm Oil (Palm Oil)/Tomato Powder (Tomato)/Caramel Coloring/Hydrolyzed Starch (Corn, Potato, Sweet Potato)/Molasses (Beet)/Sugar (Sugarcane, Beet)/Yeast Extract/Yeast Extract (Yeast, Sweet Potato, Cassava)/Table Salt (Seawater)/Dextrin (Sugarcane, Cassava)/Liquid Sugar (Corn)/Fructose/Cornstarch/Onion/Chili Pepper.

This curry roux is crafted by a long-standing curry maker in Kyoto with nearly a century of history, using expertise developed over many years. (Product Highlights) 1. Exceptional Flavor from Direct Flame Roasting: Our curry roux is crafted using a unique direct flame roasting method, resulting in a rich and savory taste that sets it apart. 2. Premium Curry Powder: We exclusively use our in-house milled and blended curry powder, renowned for its aromatic qualities, to enhance the flavor profile. 3. Convenient Flake Form: Our roux is meticulously aged and shaved into convenient flakes, allowing you to use just the right amount, making meal preparation a breeze. 4. Animal Ingredient-Free: Our product is entirely free of animal-derived ingredients, making it suitable for regions with stringent regulations on animal-based materials. 5. Locally Sourced Kyoto Chili Peppers: For a hint of spice, we incorporate locally grown Kyoto chili peppers into both our medium-spiced and spicy variants. 6. SDGs-Compliant Packaging: We are committed to environmental sustainability, and our packaging reflects this. Our product is wrapped in eco-friendly paper marked with the SDGs emblem. 7. Safe Materials: Our packaging materials are entirely BPA-free, and we use water-based flexographic inks, ensuring the safety of our product and the environment. Experience the unmatched quality and tradition of Kyoto's curry craftsmanship in every bite. Our commitment to flavor, convenience, and sustainability shines through in our latest offering. Please try our new curry roux and embark on a culinary journey that combines heritage with innovation. In addition to curry rice, it can be used for stir-fries, soups, and flavor accents. Its flake-like form allows you to use it in various cooking methods as per your preference.



B-003-1 AJIKO

Exhibited

AJIKO



● **Shelf life :** 18month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Ingredients: Salt, Black Pepper, Corn Grits etc.

Salt and pepper blended with our own special methods. Enjoyable until the last shake and perfect for various dishes.

B-003-2 YAKIICHI

Exhibited

YAKIICHI



● **Shelf life :** 15-18month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Ingredients: (Garlic Soy Sauce GB) High Fructose Corn Syrup/Soy Sauce/Glucose Syrup etc. (Black Pepper GB) High Fructose Corn Syrup/Soy Sauce/Salt etc. (Umami Salt GB) High Fructose Syrup/Hydrogenated Glucose Syrup/Salt etc. (Umami Hot GB) High Fructose Syrup/Salt/Soy Sauce etc.

(Garlic Soy Sauce GB) Mild BBQ sauce with mild soy sauce, garlic and sesame oil. Sweet flavor will be loved by wide range of people. (Black Pepper GB) Flavorful BBQ sauce with mild soy sauce, black pepper and red chili. Savory BBQ sauce that you won't be able to stop once tried. (Umami Salt GB) Flavorful Salty BBQ sauce with garlic, black pepper and sesame oil. Once you try it, you can't stop; it's an all-purpose BBQ sauce. (Umami Hot GB) A Hot BBQ sauce with the spiciness of chili peppers and vinegar. Accented with chili peppers, it's so good you'll want to eat it again and again. *Animal Free, No PHOs, Product of Kyushu

B-003-3 Wasabi Dressing

Exhibited

わさびドレッシング G B業務用*専用ラベル



● **Shelf life :** 15month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Saccharide (Sugar, Glucose Syrup), Soy Sauce, Distilled Vinegar, etc.

Japanese dressing with the savory taste of onion and Japanese wasabi. It perfectly matches for salad, poke bowl, meat and so on.



B-004-1 Sudaccio

Exhibited

Sudaccio



- **Shelf life :** 1.5year(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** None
- **Ingredients :**
sea salt from Okinawa, Organic JAS sudachi

Sudaccio is a sudachi-flavored seasoning salt made with Organic JAS sudachi grown on our farm and sea salt from Okinawa. It is not made only from sudachi peel. After removing only the seeds, we dry the peel, pulp, and juice together and grind them into powder. This gives Sudaccio the aroma, acidity, gentle bitterness, and fruity taste of whole sudachi, like biting into a fresh sudachi in the field. Sprinkle a dash as a finishing touch. It goes well with sashimi, hot pots, carpaccio, tofu dishes, steamed vegetables, fish, meat, pasta, and bread. It is also recommended with garlic oil. It pairs well with cheese and honey, and even with vanilla ice cream. Because it is small and can be stored at room temperature, it is also suitable as a casual gift or souvenir.

B-004-2 Sudachi Koikoi

Exhibited

すだちコイコイ



- **Shelf life :** 3year(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** None
- **Ingredients :**
Organic JAS sudachi

Sudachi Koikoi is a concentrated sudachi extract made by slowly boiling down the juice of sudachi fruit ripened on the tree. Approximately 1.5 kg of sudachi is concentrated into about 40 g. It has a vivid acidity, a fresh citrus aroma, and a lingering bitter finish. Just a small amount adds depth and character to dishes and desserts. It can be used as a hidden accent in sauces, or as a finishing touch for meat, fish, cheese, yogurt, and ice cream. It can also be enjoyed on its own in a very small amount, using the tip of a toothpick. The package features an original illustration by an artist. It is also suitable as a gift for chefs, food lovers, and people looking for a unique flavor experience. Shelf life: 3 years from the date of manufacture. An inner lid is attached to help prevent leakage during transportation.



B-005-1 YUZU HOT sauce - Green

Exhibited

YUZU HOT sauce - Green



● **Shelf life :** 18month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Ingredients: Yuzu pepper (green pepper, yuzu peel, salt), brewed vinegar, soy sauce distillate, fermented seasoning, yuzu juice, yuzu peel, salt/seasoning (amino acids, etc.), antioxidant (vitamin C), thickener (xanthan), sweetener (sucralose)

The spiciness of punchy red pepper and the refreshing scent and acidity of yuzu spread. It is also recommended for meat dishes such as fried chicken and nuggets, fish dishes, tofu, etc.

B-005-2 Wasabi Oil

Exhibited

わさびオイル



● **Shelf life :** 18month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Canola oil, Wasabi / Spice extract

The original aroma and piquancy of wasabi are locked in canola oil. Enjoy with carpaccio, sushi, roast beef, salads, avocado or dairy products.

B-005-3 YUZU oil

Exhibited

ゆずオイル



● **Shelf life :** 18month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

Ingredients: edible rapeseed oil, yuzu peel/flavoring

Yuzu peel is added to rapeseed oil to create a superb product where you can enjoy the refreshing citrus scent and sweet and sour flavor of yuzu. It also goes well with white fish meuniere, carpaccio, salads, noodles, and dairy products.



B-006-1 Lemon Salt Malt Powder

Exhibited

レモン塩麹パウダー



● **Shelf life :** 10month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Lemon/Salt/Malt

This powder is made by adding koji and salt to lemons dried using ultra-low temperature drying technology. Nutritional ingredients (nutrients, enzymes, dietary fiber, etc.) are not destroyed by the heat of drying. Of course, it is a new powder with no additives, colorings, or fragrances. Simply sprinkle it on various dishes such as meat dishes, fish dishes, noodles, soups, and pastas to create a delicious dish with a different flavor. It can also be sprinkled on ice cream, yogurt, or drinks. It is easy to carry, so you can use it anytime, anywhere outdoors (camping, BBQ, etc.). We hope you will use it casually in your daily meals and live a healthy life.

B-006-2 Mushroom Salt Powder

Exhibited

きのこ塩パウダー



● **Shelf life :** 10month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Mushroom (Shiitake, Maitake, Buna Shimeji)/Salt

This powder is made by adding salt to Mushrooms (Shiitake, Maitake, Buna Shimeji) dried using ultra-low temperature drying technology. Nutritional ingredients (nutrients, enzymes, dietary fiber, etc.) are not destroyed by the heat of drying. Of course, it is a new powder with no additives, colorings, or fragrances. Simply sprinkle it on various dishes such as meat dishes, fish dishes, noodles, soups, and pastas to create a delicious dish with a different flavor. It can also be sprinkled on ice cream, yogurt, or drinks. It is easy to carry, so you can use it anytime, anywhere outdoors (camping, BBQ, etc.). We hope you will use it casually in your daily meals and live a healthy life.

B-006-3 Sencha Salt with Lemon & Sesame Powder

Exhibited

レモン香るごま入り煎茶塩パウダー



● **Shelf life :** 10month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Domestic Green Tea (Sencha)/Salt/Lemon/Sesame

Our patented ultra-low temperature drying technology results in a seasoning that is additive-free, colorant-free, and fragrance-free, preserving the nutritional value of the raw materials—a product unlike any other on the market.

B-007

Jonetsu-Company co., ltd.



Tokushima

徳島県/株式会社情熱カンパニー

<https://jonetsu-company.com/>

B-007-1

pesticide-free mandarin orange salad dressing

Exhibited



無農薬みかンドレッシング

● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Ingredients: Mandarins (from Tokushima Prefecture), Beet sugar, Onions, Apple cider vinegar, Salt, Soy sauce, Kelp broth, Rice bran oil, Pepper



An elderly farmer took over the mandarin orange tree, which is no longer being taken over, to maintain agriculture, which is a regional industry, and put in a system where people with disabilities can play an active role there, and this product was completed. Mandarin oranges are pesticide-free.



B-008-1 Premium Wasabi Grated (No Coloring)

Exhibited

プレミアムおろし本わさび（無着色）



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

wasabi, maltose, hydrolysates syrup, dietary fiber, starch, salt, vegetable oil(soybean), spice extracts, acidulant, xanthan gum, Contains:soy

This is a premium grated hon-wasabi (real wasabi) that is free of artificial coloring, MSG, and gluten. Enjoy the authentic spiciness and flavor of the highest-quality Shizuoka-grown wasabi, renowned for its excellence. With a shelf life of one year, it can be used overseas as well. This product has become a staple in over 100 locations of the upscale American supermarket Whole Foods. It is perfect not only for sushi and sashimi but also as a flavorful condiment for soba noodles.

B-008-2 Wasabi Salt

Exhibited

わさび塩



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

salt, maltose, kelp powder, wasabi, cyclodextrin, flavor

This is a salt infused with the spicy kick of wasabi. Enjoy the sharp, tangy heat and aroma of wasabi as a versatile seasoning for various dishes. It pairs especially well with tempura, fried foods, yakitori, and meat dishes. A quick sprinkle on salads also adds a delicious touch. This product is a regular item at World Market in the United States.

B-009

Kinjirushi Sales Co., Ltd.



Aichi 愛知県/金印物産株式会社

<https://www.kinjirushi.co.jp/>

B-009-1 YUJ-900 Yuzu Juice

Exhibited



YUJ-900 高知県産ゆずしぼり果汁100%



- Shelf life : 15month(s)
- Storage : Frozen
- Sales channels in Europe: EU
- Ingredients : Yuzu

Made from high quality yuzu from Kochi prefecture. The refreshing aroma and taste can complement any cuisine.

B-009-2 YUS-50 KINJIRUSHI YUZU SALT

Exhibited



YUS-50 金印ゆず塩



- Shelf life : 10month(s)
- Storage : Room temperature
- Sales channels in Europe: UK
- Ingredients : Salt (Produced in Japan) / Yuzu juice powder (Dextrin, Yuzu juice) / Starch / Vegetable oil/Modified starch / Antioxidant (VitaminC) / Fine silicon dioxide

This is an elegant and refreshing yuzu-flavored salt made using Japanese yuzu juice powder. The beautiful color makes it perfect for adding an accent to your dishes. It goes well with dishes such as sushi, tempura, and carpaccio.



Kyoto

京都府/京都電業株式会社

<http://kamisharaku.com/>

B-010-1 Yuzu shichimi

Exhibited



柚子七味



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Red pepper / Yuzu citrus peel / Sesame / Poppy seeds / Aosa-seaweed / Hemp seed / Japanese pepper

Yuzu citrus peel, made using our special method that brings out every bit of refreshing aroma, is blended into specialty shichimi.

B-010-2 Uji matcha (green tea) salt

Exhibited



宇治抹茶塩



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Salt / Green tee powder

Matcha green tea powder by Gion Tsujiri luxuriously blended into fine-grain sea salt. Sprinkle tempura, soba noodles, fish dishes for a simple arrangement.

B-010-3 Yuzu salt

Exhibited



柚子塩



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Salt/yuzu peel

The mellow aroma of the yuzu citron peel is brought out to the fullest in this aromatic salt, which is made using a process that is particular about its production method. Tempura, Dressing, Fried chicken, Fried onion

B-011

MARUYAMA FOODS Co., Ltd.



Tokyo

東京都/マルヤマ食品株式会社

<https://www.maruyama-foods.com/>

B-011-1

Dried salted pickled plum with SHISO granules "PARA-PARA-UME

Exhibited



料理用しそ漬梅顆粒「パラパラ梅」

● Shelf life : 3year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Salt, Plum, Vinegar with Shiso,



Shiso-zuke plums from Wakayama prefecture are dried into granules. It can be used for cooking. Nothing other than plum and perilla vinegar is used. It is in the form of granules. So it can be used for various dishes in Japanese, Western and Chinese. Pasta, salad, carpaccio, fried rice, ramen, soup, sauce, sauce, fried, seasoned tempura, batter blend.

B-012

Mishima Foods Co., Ltd.



Hiroshima

広島県/三島食品株式会社

<https://www.mishima.co.jp/>

B-012-1

Aonori (Green Seaweed Powder)

Exhibited

青のり



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Ingredients: Green seaweed (Japan)

Vegetarian. Using 100% land-based farmed suji aonori (streak green seaweed) from Japan. Its rich, oceanic aroma and vibrant green color enhance the flavor and appearance of your dishes. How to use: Use it as a versatile condiment to enhance a wide variety of dishes. Simply sprinkle it over fried foods, pasta, salads, sandwich spreads, and more for an extra boost of flavor and color. Allergen Information: The seawater used to cultivate green laver (aonori) is sourced from areas where shrimp and crab are present.



B-013-1 Garlic crunch oil Sesami(ANIMAL FREE)

Exhibited

食べる和風ごま油 [ANIMAL FREE]



● Shelf life : 14month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

CANOLA OIL,SESAME,SESAME OIL,MONOSODIUM GLUTAMATE,FRIED GARLIC,FRIED ONION,SALT,SUGAR,GARLIC,POWDERED SOY SAUCE,YEAST EXTRACT,SPICE,DEXTRIN,VEGETABLE EXTRACT,VITAMIN E,VEGETABLE OIL

A versatile seasoning with a crispy texture of fried garlic and fried onions and a rich sesame flavor.Japanese-style pasta, fried rice, etc. can easily be finished in a higher class.

B-013-2 BUBU Crunch Garlic chili crisp

Exhibited

BUBU Crunch Garlic chili crisp 【Animal Free/MSG Free】



● Shelf life : 14month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

RICE OIL,FRIED GARLIC,SESAME,RICE CRACKER,FRIED ONION,SUGAR,SALT,SESAME OIL,SPICE,GARLIC,CHILI PEPPER,MISO POWDER(SOYBEAN,RICE,SALT),POWDERED SOY SAUCE(SOYBEAN,WHEAT,SALT,SWEET POTATO,TAPIOCA),YEAST EXTRACT,KOMBU POWDER,DEXTRIN,VEGETABLE EXTRACT,VITAMIN E

This product features “bubu arare” (a traditional Japanese rice cracker), giving it a pleasantly crisp texture. It is a spicy chili oil packed with ingredients, with spicy sesame seeds taking center stage. We recommend it as a topping for seafood or noodles.

B-013-3 BUBU Crunch Garlic Sesame Crisp

Exhibited

BUBU Crunch Garlic Sesame Crisp 【Animal Free/MSG Free】



● Shelf life : 14month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

RICE OIL,FRIED GARLIC,SESAME,RICE CRACKER,FRIED ONION,SUGAR,SALT,SESAME OIL,MISO POWDER(SOYBEAN,RICE,SALT),GARLIC,POWDERED SOY SAUCE(SOYBEAN,WHEAT,SALT,SWEET POTATO,TAPIOCA),YEAST EXTRACT,KOMBU POWDER,SPICE,CHILI PEPPER,DEXTRIN,VEGETABLE EXTRACT,VITAMIN E

This product features “bubu arare” (a traditional Japanese rice cracker), giving it a delightfully crunchy texture. It's a sesame oil-based condiment packed with ingredients, primarily sesame seeds. It's perfect as a topping for seafood and noodles.

B-014

OGON NO MURA Co., Ltd.



Tokushima

徳島県/株式会社黄金の村

<https://ogonnomura.jp/>

B SEASONINGS / 調味料

B-014-1 Kito Yuzu Juice 100ml

Exhibited



木頭ゆず一番搾り100ml



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Yuzu Juice

Aromatic Kito Yuzu is entirely squeezed.

B-014-2 Green Yuzu Citrus Pepper

Exhibited



青ゆずこしょう



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Green Yuzu, Green Chili Pepper, Salt

B-015

SENNARI Co., Ltd.



Hiroshima

広島県/センナリ株式会社

<https://sennari-oochi.com/>

B-015-1

Organic rice vinegar kome nosu

Exhibited

有機純米酢"米の酢"



● Shelf life : 2year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Organic rice (produced in Akita prefecture)

Using Akitakomachi, an organic rice produced in Akita Prefecture, it is an organic JAS certified pure rice vinegar made with a traditional method that has been protected since establishment in 1927 (First made SAKE and goes through a long aging period in a fermentation) and natural spring water in the northern part of Hiroshima Prefecture.

B-016

SETTENCE Inc.



Tokushima

徳島県/株式会社SETTENCE

<https://www.hitotomi.net>

B-016-1 Dried Suji Aonori Green Laver from Yoshino River Tokushima Japan 10g

Exhibited

徳島県吉野川産すじ青のり 10g



● Shelf life : 8month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Suji Aonori Green Laver from the Yoshino River in Tokushima Japan

A finishing touch of aroma, born in the Yoshino River. Grown in the Yoshino River in Tokushima, Japan, Suji Aonori is an aromatic dried green laver distinguished by its refined marine fragrance, vivid green colour and delicate thread-like strands. Unlike a powdered seasoning, this product retains its beautiful whole-strand form. Lightly crumbled over a finished dish, it releases its aroma and adds an elegant green accent to the plate. The seaweed used in this product begins with natural seeding in the Yoshino River. Unseeded nets are placed in the river's natural seeding grounds, where naturally occurring Suji Aonori spores attach to the nets. The seaweed is then carefully cultivated by the producer in the brackish river environment where fresh water and seawater meet, before being harvested and dried. We source this naturally seeded river-grown Suji Aonori directly from the producer. Use it as a finishing ingredient to add a further layer of marine aroma to oysters, scallops, white fish or abalone. It brings fragrance and vivid colour to beurre blanc, brown butter and cream sauces, and adds a distinctly Japanese aromatic accent to fresh pasta, risotto and focaccia. Beyond traditional Japanese applications, Suji Aonori gives contemporary chefs a refined ingredient for expressing aroma, colour and a unique sense of place. At hitotomi project, we do not seek to buy excellent ingredients at the lowest possible price. We value the producer's skill and care, respecting qualities that cannot be measured by market price alone. Through this approach, we aim to support the producers who continue cultivating this distinctive ingredient and to bring the aroma of the Yoshino River to tables around the world. This 10g pack is suitable for premium retail presentation and for chefs wishing to evaluate its aroma and culinary potential. The only ingredient is Suji Aonori from the Yoshino River in Tokushima, Japan. Allergen advisory: The Suji Aonori used in this product is harvested from waters inhabited by shrimp and crab.



B-017-1 Shibanuma Regular Soy Sauce 18LBIB with tap

Exhibited

柴沼濃口醤油18LBIB蛇口入



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients: Water, Defatted soybean, wheat, salt , Alcohol

Shibanuma Regular Soy Sauce is a traditional Japanese Soy Sauce brewed in wooden barrels. It is characterized by its rich aroma and deep umami flavor.

B-017-2 Shibanuma Less salt soy sauce 10% 18LBIB with tap

Exhibited

柴沼減塩醤油18LBIB蛇口入



● Shelf life : 18month(s) ● Storage : ● Sales channels in Europe: EU

● Ingredients :

Ingredients: Water, Defatted Soybean, Wheat, Salt, Alcohol, Seasoning (Amino Acid and etc.), Caramel Colouring, Preservative (sodium benzoate), Sweetener (sodium saccharin)

Less salt soy sauce made by a wooden barrel. Less salt soy sauce cut 41% salt value with sweet taste

B-017-3 EUHACCP Ponzu Yuzu Katsuo 300ml

Exhibited

EUHACCP対応ポン酢ゆずかつお300ml×6本×5箱



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

-

We used bonito grains suitable for EU export. Ponzu citrus yuzu soy sauce with bonito. Ponzu dressing with strong umami with a salt value of 8.2%



B-018-1 MENTSUYU EX

Exhibited

めんつゆEX



- **Shelf life :** 16month(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** EU
- **Ingredients :**
 Soy sauce (Water, Soybeans, Wheat, Salt, Glucose, Wheat protein, Rice, Alcohol), Water, Starch syrup, Sugar, Fermented seasoning (Rice brew (Rice, Glucose, Salt, Grape), Glucose, Starch syrup, Glucose fructose syrup mixed with sugar, Glucose fructose syrup, Alcohol, Salt), Salt, Hydrolyzed protein (Soybeans, Yeast, Wheat, Corn), Flavour enhancer (Monosodium glutamate, Disodium inosinate, Disodium guanylate), Kelp extract, Shiitake mushroom extract, Yeast extract, Dried bonito powder, Kelp powder, Color (Plain caramel), Acid (Lactic acid), Thickener (Xanthan gum). Allergy advice: Contains wheat, soybeans and fish.

This is very authentic MENTSUYU. This is a High quality, Authentic tasting noodle soup with the flavor of dried bonito flakes. As an all-purpose sauce, it makes it easier to make restaurant taste even better.

B-018-2 Ramen Soup Tantanmen V

Exhibited

担担麵V



- **Shelf life :** 18month(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** EU
- **Ingredients :**
 Water, Vegetable oil (Canola, Sesame), Sesame, Sugar, Hydrolyzed protein (Soybeans, Corn, Wheat), Salt, Soybean paste (Soybeans, Water, Rice, Salt), Soy sauce (Water, Soybeans, Wheat, Salt), Isolated soy protein, Chili oil (Sesame oil, Chili pepper), Yeast extract, Spicy bean paste (Chili, Salt, Rice vinegar, Broad beans, Wheat flour), Garlic paste, Spices (Chili pepper, Sichuan pepper, Fennel, Star anise), Color (Plain caramel, Paprika extract).

A rich and creamy Tantanmen soup base made entirely from plant-based ingredients. The combination of bold sesame aroma and variety of spices create the deep flavor with mild and smooth profile.

B-019

Sowakajuen Co., Ltd.



Wakayama

和歌山県/株式会社早和果樹園

<https://www.sowakajuen.co.jp/>

B-019-1 Ponzu sauce Mikapon for Vegan and No MSG (Japanese citrus soy sauce)

Exhibited



みかんボン酢 みかポン ビーガン



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Mikan(Mandarin orange)(Wakayama origin), Soy sauce, brewed vinegar, Sugar, Daidai juice, Yuzu juice, Kelp extract, Ougonkan juice, Yeast extract, Salt/Contain Wheat, Soybeans

Based on Mikan juice, a blend of 4 citrus fruits including Yuzu, Daidai bitter Orange, and Ohgonkan citrus. Characterized by a mild acidity and made with 40% pure fruit juice, it is even appreciated by Ponzu' recalcitrants, as well as by children. To be used for seasonal dishes. Salad, fish, meat, shabushabu, etc.



B-020-1

Teraokake Gluten free Rice Soy Sauce

Exhibited



寺岡家のグルテンフリーお米醤油



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Ingredients: Soy, rice, salt/alcohol

Gluten-Free Soy SauceBrewed without wheat, this soy sauce is made primarily from soybeans and rice, offering a rich aroma and a smooth, well-balanced flavor.Perfect for those following a gluten-free lifestyle.

B-020-2

Teraokake Soy Sauce for Eggs MILD 150ml

Exhibited



寺岡家のたまごにかけるお醤油マイルド150ml



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Soy sauce (including soybeans and wheat) (manufactured in Japan), Sugar, Mirin, Salt, Shiitake mushroom extract, Yeast extract/Alcohol

Slightly-sweetened soy sauce that goes perfectly with eggs.This soy sauce can be used for not only egg dishes but also as a secret ingredient for various other dishes.*This product is export only.

B-020-3

Teraokake Yuzu Ponzu Soy Sauce 150ml

Exhibited



寺岡家のゆずぽん酢醤油150ml



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Soy sauce (including soybeans and wheat) (manufactured in Japan), Brewed vinegar,Yuzu juice, Glucose-fructose liquid sugar mixed with sugar, Salt, Shiitake mushroom extract, Yeast extract / Antioxidant (Vitamin C)

Seasoned Yuzu ponzu sauce with a slightly addictive acidic taste is brewed soy sauce blended with the juice of the Yuzu Citrus from Shikoku.



B-021-1 SHIMIZUYA Tomato Ketchup Habanero

Exhibited



清水屋 トマトケチャップ ハバネロ



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Organic Tomato Paste/Organic Sugar/Organic vinegay/salt/Organic Onion/Organic Spices

A revival of the legendary ketchup born in 1896. Shimizuya Ketchup is Japan's first tomato ketchup, born in Yokohama. This tomato ketchup is made from 100% organic ingredients, is color-free, and contains no additives such as thickeners or preservatives, and is finished with a spicy taste by adding habanero.

B-021-2 "SHIMIZUYA" midium-thick sauce

Exhibited



清水屋 中濃ソース



● Shelf life : 2year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Vegetables/Fruits (Tomato/Apple/Carrot/Onion/Ginger/Garlic/Pineapple/Celery)/Sugars (Sugar (Domestically Produced)/Fructose Glucose Liquid Syrup)/Salt/Distilled Vinegar/Corn Starch/Spices/Yeast Extract. (Contains apples)

This sauce contains no colorings or preservatives, so you can use it with confidence. It is a sweet, fruity sauce that brings out the flavor of vegetables and fruits. It can also be used as a secret ingredient in pork cutlets, fried foods, and curries.

B-021-3 Yokohamaya Honpo Daidai Vinegar

Exhibited



横浜屋本舗 だいだい酢



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Daidai citrus juice,vinegar,sugar,salt

This fruit vinegar is made by adding fresh daidai juice to vinegar extracted from daidai peels, making the most of its flavor and aroma. You can enjoy the rich taste of this vinegar.



Tokyo

東京都/横井醸造工業株式会社

<https://yokoi-vinegar.co.jp/>

B-022-1 Kinsho

金将

Exhibited



● **Shelf life :** 2year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Ingredients : Rice / Alcohol / Sake lees / Salt

Our Rice Vinegar is made by taking our time in a town called Shinkiba of Tokyo, using only Japanese rice to make Japanese Sake first, and then Acetobacter is mixed in to make vinegar. The smooth tanginess from the savory umami flavor of rice matches sushi perfectly. Yokoi's Rice Vinegar is blended with the Red Vinegar in a superb balance, so its "aroma" and "savory umami flavor" are passionately backed by countless professionals.

B-022-2 Hakuju

白寿

Exhibited



● **Shelf life :** 2year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Apple juice / rice / grape juice / alcohol / sake lees / salt

A modern fusion vinegar with well-balanced blend of mellow rice vinegar, sake lees, apple vinegar, and wine vinegar. It goes quite well any recipes that using vinegar like sushi vinegar base, dressing base, meat dishes, fish vinegar. I recommend you to use Hakuju instead of normal vinegar. Hakuju is also suitable for pickles base.

B-022-3 Edo Tannen Su

江戸丹念酢

Exhibited



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Fermented vinegar / Hydrolyzed vegetable protein / sugar / yeast extract

Edo tannen su is a seasoning vinegar based on Yokoi's Red Vinegar. Using long aged sake lees as the ingredient and then fermenting it creates Yokoi Akazu Red Vinegar. The red vinegar made in this fashion is smooth and delicious, and above all, the aroma is unlike any other. When sushi rice is prepared with our red vinegar, it glows in light brown hue with a flavor that inspires our imaginations to wonder how sushi must have tasted in the Edo period (1603-1868 CE)

C-001

Foodstaff Co., Ltd.

Kanagawa 神奈川県/株式会社フードスタッフ <https://www.facebook.com/profile.php?id=100034760186072>

C SWEETS, SNACKS / 菓子類

C-001-1 Seasoned Cashew with Green Tea

Exhibited



カシューナッツと宇治抹茶



● Shelf life : 1year(s) ● Storage : Refrigerated ● Sales channels in Europe: EU

● Ingredients :

Ingredients: Cashew Nuts/Suger/chocolate/Matcha

A luxurious combination of fragrant maccha| one of the most popular tea bland in Japan| and chocolate with cashew nuts| the king of nuts.The the slight astringency and noble aroma of matcha| crunchy texture of cashew nuts and the rich taste of the coating chocolate enhance each flavor.

C-001-2 Yuzu jelly (100% organic yuzu)

Exhibited



柚子ジュレ (100%有機)



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients: Sugar/ yuzu juice /gelling agent (polysaccharide thickener)

Since 2020| the country has been registered as a 'citrus production area for the EU'.After undergoing cultivation and export inspections by the plant quarantine office| the citrus fruits have been exported to the UK and France so far.This refreshing drinking jelly is made from the juice of yuzu citrus grown carefully on the farm.The refreshing taste and aroma of yuzu can be enjoyed in the mouth.It can also be enjoyed as a dessert or lightly frozen as a sherbet.Point 1. The texture of the drink is just barely solidified to give it a smooth| smooth feel.Easy to drink and popular with people of all ages| from children to the elderly.Point 2 The yuzu juice used is squeezed from the whole yuzu peel.This gives it a good colour and aroma.Point 3 Yuzu is grown organically and is carefully nurtured by human hands and in a favourable natural environment.Yuzu Juice is also available in gift sets of 10 pieces.



Hyogo

兵庫県/株式会社マルヤナギ小倉屋

<https://www.maruyanagi.co.jp/>

C-002-1 Azukyun- Steamed Bean Adzuki

Exhibited

あずきゅん



● Shelf life : 9month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Adzuki beans, sugar, reduced starch syrup

We used 100% adzuki beans from Hokkaido and steamed them to a mild sweetness. It is an ingredient-type snack with a gentle sweetness and a soft texture that will make you want to eat it again.

C-002-2 Kuromamerun-Steamed Sweet Black Soybeans

Exhibited

黒まめるん



● Shelf life : 9month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Black soybeans, sugar, reduced starch syrup, brown sugar

Using 100% black soybeans from Hokkaido, it was steamed to a mild sweetness. It has a plump new texture, and it's an ingredient based snack that you can quickly eat as it is.



C-003-1 PUFFL Super spicy flavor 40g

Exhibited

PUFFL激うま辛味 40g



● **Shelf life :** 8month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Corn grits (manufactured in Japan), vegetable oil, sugar, dextrin, table salt, spices, powdered soy sauce, protein hydrolyzate, yeast extract powder/seasoning (amino acids, etc.), fragrance, spice extract, paprika pigment, (contains wheat and soybeans in part)

Of girls who work and study hard I want to make snack time happy. With that in mind, candy enthusiast girls in their 20s it was created through repeated trial and error. Carefully selected authentic flavors. Surprisingly stress-free and light texture. Because it's an easy snack to pick up something that's a little bit stylish and makes you feel special. When you want to take a break. At home time. To go with alcoholic beverages. It makes every scene of everyday life delicious, fun and exciting.

C-003-2 8 Cuppy Ramune Candy

Exhibited

8連クッピーラムネ



● **Shelf life :** 11month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Sugar (domestically produced), sugar preparations (sugar, cornstarch), cornstarch, potato starch, concentrated apple juice, dextrin/modified starch, acidulant (citric acid), baking soda, flavoring, annatto color, grape juice color, safflower yellow, (contains apples in some products)

This is a bite-sized assortment of sweet and sour lemon, strawberry, and orange flavored Ramune candies that melt in your mouth.

C-003-3 78g Pillow Cuppy Ramune

Exhibited

78gピロークッピーラムネ



● **Shelf life :** 11month(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Sugar (domestically produced), sugar preparations (sugar, cornstarch), cornstarch, potato starch, soy protein, dextrin/modified starch, acidulant (citric acid, tartaric acid), baking soda, flavoring, grape juice color, safflower yellow, (contains soybeans)

This product contains large, individually wrapped pieces of lemon, strawberry, and yogurt flavored Ramune.



C-004-1 THIS IS SALAD Kale and fruits granola

Exhibited

THIS IS SALAD ケールとフルーツの板グラノーラ



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Organic kale, organic oats, banana, rice oil, rice flour, brown sugar, sugar beet, organic coconut chips, raisins, dried dates, organic lemon juice, matcha, salt, ginger powder, turmeric powder

In Japanese, KAWA means peels and IINE means good. Here is our story. Our first child was born with Down syndrome. After few surgeries and doing many rehabilitations, we saw that her development is strongly connected with a exercise and what she eats. When weaning her, it was so challenging for her to eat, even just small amounts of food. We wished her to grow and live healthily, so we wanted her to get lots of nutrients through feeding her the most nutritious parts of vegetables, such as the peels and leaves. The leaves, peels, and other hard-to-use parts of vegetables with the highest nutritional value tend to be thrown away. And so we thought of how we can make use of these nutrient-packed food wastes into healthy and delicious snack options for both children and adults. (A new type of granola that "supplements vegetables") We have created a granola that contains the largest amount of organic kale, which is rich in nutrients but difficult to eat on a regular basis. The vegetable content has been manufactured to be high, so you can consume vegetables while eating granola! (Grab and Go! A zesty texture that is satisfying to eat.) This granola is made with a lavish amount of organic vegetables, making it a delicious granola for everyone, from children to adults. It is rich in kale but also contains a good amount of fruit, so it can be enjoyed with an easy-to-eat sweetness without bitterness.

C-004-2 THIS IS SALAD Carrot and fruits granola

Exhibited

THIS IS SALAD にんじんの板グラノーラ フルーツ



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Organic carrots, organic oats, banana, rice oil, rice flour, pumpkin seeds, brown sugar, sugar beet, salt, cinnamon powder, ginger powder, turmeric powder, nutmeg powder

We created a granola packed with the highest amount of carrot nutrients. No artificial sweeteners and made with organic vegetables from organic juice made in Japan. Sweetened only with cane and brown sugar.

Pieces of varying sizes give it a satisfying crunch that lasts to the last bite, even topped with yogurt. It's rich in carrots yet full of fruit, so kids and adults alike can enjoy its easy, natural sweetness.

Made with organic carrot juice produced using a patented method at Belle Farm in Tsukuba, Ibaraki, to preserve its full nutritional value.

Enjoy it as a snack on its own, sprinkled over yogurt, or mixed with your favorite fruit.

C-004-3 THIS IS SALAD Carrot granola Savory

Exhibited

THIS IS SALAD にんじんの板グラノーラ ブラックペッパー



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Organic carrots, organic oats, rice oil, sake lees, rice flour, pumpkin seeds, walnuts, cane sugar, black sesame seeds, soy sauce, salt, onion powder, green seaweed, turmeric powder, Japanese pepper, pepper, chili pepper powder

We created a granola packed with the highest amount of carrot nutrients — a vegetable that's rich in nutrition. No artificial sweeteners and made with organic vegetables from our own organic juice.

Sesame and sake lees add rich depth, making it a savory snack that pairs perfectly with a drink, while a punch of Japanese sansho pepper and black pepper make it a great pick-me-up when energy runs low.

Carrots are packed with beta-carotene, potassium, and fiber. Made with organic carrot juice produced using a patented method at Belle Farm in Tsukuba, Ibaraki, to preserve its full nutritional value.

D-001

Chlorella Industry Co., Ltd.



Fukuoka 福岡県/クロレラ工業株式会社

<https://www.chlorella.co.jp/>

D OTHERS / その他食品

D-001-1 Chlorella Theory

クロレラセオリー

Exhibited



- Shelf life : 3year(s)
- Storage : Room temperature
- Sales channels in Europe: None
- Ingredients : Chlorella



Dietary Chlorella supplement for Inner Beauty. Easy-to-take tablets containing 100 % chlorella. We use our own unique chlorella, which has a high digestibility and absorption rate without breaking cell wall. Portable aluminum packaging Chlorella is Japanese Superfood that surpasses vegetables. Chlorella contains protein, chlorophyll, vitamin B12, and Chlorella Extract, a unique component called CVE, those are difficult to take from green and yellow vegetables. Try Chlorella Theory to detox and take nutrition for radiant beauty.

D-001-2 Chlorella tasumo

クロレラ tasumo

Exhibited



- Shelf life : 3year(s)
- Storage : Room temperature
- Sales channels in Europe: None
- Ingredients : Chlorella (made in Fukuoka Japan)



No coagulants are used—only chlorella grown in Chikugo City, Fukuoka Prefecture. No blending with other ingredients, no coagulants—100% chlorella tablets. Packaged in a convenient aluminum pouch, making it easy to carry and use according to your daily lifestyle. Since 1964, we have been a pioneer in the research, cultivation, and production of chlorella. With over 740 research reports in medicine, pharmacy, and nutrition related to chlorella, we have built proven expertise and a strong track record in its production and R&D. Our chlorella contains more than 60 types of nutrients, supporting daily nutritional intake—especially vitamins and minerals that are often lacking in everyday meals. These include: vitamin B12, vitamin D, iron, folate, dietary fiber, chlorophyll, and plant-based protein. These nutrients are often insufficient in modern diets, and the presence of vitamin B12 and vitamin D is particularly rare in plant-based foods. Produced exclusively from chlorella cultivated in Chikugo City, Fukuoka Prefecture, using clean flowing water and shallow 15 cm pools, grown under abundant sunlight. All processes—from cultivation to final product—are carried out in our domestic facilities in Japan, under strict quality control based on GMP standards. This allows for convenient intake of essential nutrients needed for a healthy body. A recommended daily intake is 10–15 tablets. The tablets are designed to be small and easy to incorporate into a daily health routine. The carotenoids contained in chlorella significantly exceed those found in typical vegetables, making it an excellent choice for those focused on inner wellness. Recommended for those who are concerned about insufficient vegetable intake, eat out frequently, or want to maintain their health—ideal as a daily nutritional base supplement. This product is entirely produced in Japan, with all steps including cultivation, drying, tableting, inspection, and final production carried out consistently in our own domestic facilities. Manufactured under strict GMP standards, we ensure reliable quality and safety. We also offer two product options: “Chlorella tasumo” made with 100% Chikugo-grown chlorella “Lactic Acid Bacteria Plus” with added plant-based lactic acid bacteria. Choose according to your lifestyle. Recommended for: 100% Chikugo Chlorella: those who want to experience pure chlorella or focus on beauty and wellness. Lactic Acid Bacteria Plus: those who already incorporate probiotics or are focused on gut health.

D-001-3 Chlorella tasumo Lactic Acid Bacteria Plus

クロレラ tasumo 乳酸菌プラス

Exhibited



- Shelf life : 3year(s)
- Storage : Room temperature
- Sales channels in Europe: None
- Ingredients :

Chlorella powder (made in Japan), lactulose-fructooligosaccharide powder, indigestible dextrin, plant-based lactic acid bacteria (heat-killed), dextrin, soybean extract (dextrin, soybean extract) (contains soy) / vitamin B1, vitamin B2, vitamin B6, hyaluronic acid, folic acid



No coagulants are used—only chlorella grown in Chikugo City, Fukuoka Prefecture. No blending with other ingredients, no coagulants—100% chlorella tablets. Packaged in a convenient aluminum pouch, making it easy to carry and use according to your daily lifestyle. Since 1964, we have been a pioneer in the research, cultivation, and production of chlorella. With over 740 research reports in medicine, pharmacy, and nutrition related to chlorella, we have built proven expertise and a strong track record in its production and R&D. Our chlorella contains more than 60 types of nutrients, supporting daily nutritional intake—especially vitamins and minerals that are often lacking in everyday meals. These include: vitamin B12, vitamin D, iron, folate, dietary fiber, chlorophyll, and plant-based protein. These nutrients are often insufficient in modern diets, and the presence of vitamin B12 and vitamin D is particularly rare in plant-based foods. Produced exclusively from chlorella cultivated in Chikugo City, Fukuoka Prefecture, using clean flowing water and shallow 15 cm pools, grown under abundant sunlight. All processes—from cultivation to final product—are carried out in our domestic facilities in Japan, under strict quality control based on GMP standards. This allows for convenient intake of essential nutrients needed for a healthy body. A recommended daily intake is 10–15 tablets. The tablets are designed to be small and easy to incorporate into a daily health routine. The carotenoids contained in chlorella significantly exceed those found in typical vegetables, making it an excellent choice for those focused on inner wellness. Recommended for those who are concerned about insufficient vegetable intake, eat out frequently, or want to maintain their health—ideal as a daily nutritional base supplement. This product is entirely produced in Japan, with all steps including cultivation, drying, tableting, inspection, and final production carried out consistently in our own domestic facilities. Manufactured under strict GMP standards, we ensure reliable quality and safety. We also offer two product options: “Chlorella tasumo” made with 100% Chikugo-grown chlorella “Lactic Acid Bacteria Plus” with added plant-based lactic acid bacteria. Choose according to your lifestyle. Recommended for: 100% Chikugo Chlorella: those who want to experience pure chlorella or focus on beauty and wellness. Lactic Acid Bacteria Plus: those who already incorporate probiotics or are focused on gut health.

D-002

CITRUS JAPAN INC.



Miyazaki 宮崎県/株式会社CITRUS JAPAN

<https://citrusjapan.net/>

OTHERS / その他食品

D-002-1 Lemon Candied Peel

レモンピール30g

Exhibited



● Shelf life : 6month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Yuzu peel, sugar (beet sugar), vitamin C, acidulant

Once you start, you can't stop - our lemon peel is irresistibly delicious. Enjoy it on its own, or use it as a topping for desserts, or knead it into bread for extra flavour.

D-003

Crown Trading Co., Ltd.



Hyogo

兵庫県/クラウン貿易株式会社

<https://umami-insider.store/>

D-003-1

Ume Plum Furikake

Exhibited

梅干しフレーク



● Shelf life : 5year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Ume Plum / Salt

Sprinkle on Anything



D-004-1

Konjac Deli Spaghetti Style

Exhibited

Konjac Deli スパゲッティスタイル

● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Konjac powder / Coagulant for Konjac

Konjac Deli is a series of konjac dishes designed to cook konjac easy. This product is a spaghetti-type healthy, gluten-free konjac noodle. Just a quick rinse with water is all that is needed for easy cooking.



D-004-2

Konjac Deli Dessert Pearl Style

Exhibited

Konjac Deli デザートパールスタイル

● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Konjac powder / Coagulant for Konjac

Konjac Deli is a series of konjac dishes designed to cook konjac easy. This product is a healthy, gluten-free konjac in the form of pearls. Just a quick rinse with water is all that is needed for easy cooking.



D-004-3

Konjac Deli Fettuccine style

Exhibited

Konjac Deli フェットチーネスタイル

● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Konjac powder / Coagulant for Konjac

Konjac Deli is a series of konjac dishes designed to cook konjac easy. This product is a fettuccine-type healthy, gluten-free konjac noodle. Just a quick rinse with water is all that is needed for easy cooking.





Kanagawa

神奈川県/株式会社 JAPAN NETWORK TRADING <https://janet-trading.com/ja/>

D-005-1 Wild caught scallops from Hokkaido (for raw consumption)

Exhibited

北海道産 冷凍 天然帆立貝柱 生食用



● Shelf life : 2year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

Scallop (from Hokkaido)

These are the highest quality scallops that have grown robustly in the wide ocean with harsh tidal currents. Because the processing plant is located right next to the sea, the raw materials are very fresh and are flash-frozen while still alive. As a result, it feels so fresh and chewy that you won't believe it has been frozen. These scallops are so high in quality that they are known for their quality and taste, and are even called "white diamonds." We have introduced a "tunnel freezer" facility that can rapidly cool and freeze scallops, minimizing ice crystals on the scallops, extending their storage period and improving their quality after thawing. Furthermore, the processing facility is US-HACCP and EU-HACC certified, and the product is checked multiple times to ensure that even the slightest bit of sand does not get into the product, making it difficult to receive complaints.

D-005-2 Frozen sea bream (fillet) Sashimi grade

Exhibited

冷凍真鯛フィレ



● Shelf life : 2year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

Sea bream

Sea bream has a variety of uses, including as an ingredient in sushi, sashimi, and shabu-shabu. Overseas, sea bream is also used as an ingredient in bouillabaisse and paella. In Japan, since ancient times, sea bream has been used in celebrations as the "king of fish" for its superior appearance, color, and taste. In particular, collar the part attached to the snapper's pectoral fins, is a rare part of the fish, with only two pieces from each fish, and is said to be the most delicious and fatty part. The sea bream is grown healthily in one of Japan's leading sea-farming areas, where the nutrient-rich Kuroshio Current flows into the beautiful Rias coastline, and is carefully processed piece by piece in a hygienic processing plant that has acquired US-HACCP and EU-HACCP certification, resulting in a highly fresh and high-quality product.

D-005-3 Frozen Amberjack fillet (sashimi grade)

Exhibited

冷凍ハマチフィレ (刺身用)



● Shelf life : 2year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

Amberjack

Yellowtail Hamachi fillet has a variety of uses, including as an ingredient in sushi, sashimi, and shabu-shabu. Because it is farmed in seas rich in nutrients and only fish with 30% fat content are selected from farms, it is very fatty, highly nutritious, and its rich flavor melts in the mouth. The blood is drained completely, and great care is taken to avoid fishy smells and spoilage. It is quick-frozen within two hours of capture to ensure freshness. US-HACCP and EU-HACCP compliant plants ensure the highest level of hygiene control to minimize the risk of "infectious food poisoning," the leading cause of food poisoning. As a safe and secure farmed fish, each fish is carefully handled one by one and piece by piece in the entire process, resulting in high freshness and quality products.

D-006

Japan Satsumaimo Export Ascension



Kagoshima

鹿児島県/さつまいもの輸出を促進するコンソーシアム

Exhibited

D-006-1 Paste Sweet Potato Paste (Beni-Haruka/Anno-Imo/Purple Sweet Potato)

さつまいもペースト（紅はるか/安納芋/紫芋）



● Shelf life : 1year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

Sweet Potato

A harmonious blend paste which is made from several specially crafted pastes, each unique in its aging and prepared using distinct heating methods. Crafted with precision and care, Beni-Haruka paste is versatile, making it a delightful addition to a variety of culinary creations such as cakes, smoothies, and ice cream.

Exhibited

D-006-2 Baked Satsuma Frozen Sweet Potato (Beni Haruka)

紅はるか冷凍焼き芋



● Shelf life : 1year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

Baked sweet potato (Manufactured in Kagoshima Prefecture)

BENI-HARUKA offers an exceptional sweetness without any added sugar, and its rich, moist flavor requires no butter or additional sweeteners. Its taste rivals that of traditional sweets and confections. This unique variety is not yet available in the U.S., making it a perfect choice for those seeking a healthy, sweet, and distinctive treat. Great combination with ice cream to serve at restaurant.*More than 12 months shelf life / English-language packaging / FDA labels (e.g. Nutrition Facts table) / Specification Sheet / Desserts and confectionery / Vegan / Gluten-free

Exhibited

D-006-3 Satsumaimo Sweet Potato Powder

さつまいもパウダー



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Sweet potato (Anno-imo)

Concentrated sweetness of "Anno-imo," also known as the honey sweet potato. It adds a deep, naturally sweet profile to your dishes, allowing you to reduce added sugars.



D-007-1 Bite size Yokan (sweet bean jelly, red beans)

Exhibited

ひとくち羊羹 本煉



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Sugar, red beans, starch syrup, agar, salt

This is the basic product of traditional Japanese yokan. You can enjoy the flavor of red beans.

D-007-2 Bite size Yokan (sweet bean jelly, sesame)

Exhibited

ひとくち羊羹 ごま



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Sugar, white bean paste, starch syrup, sesame, agar, salt

The chewy yokan is made by kneading sesame seeds into the yokan. Please enjoy with tea or coffee when eating.

D-007-3 Bite size Yokan (sweet bean jelly, green tea)

Exhibited

ひとくち羊羹 抹茶



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Sugar, white bean paste, starch syrup, agar, matcha, salt

Japanese matcha is popular all over the world, and we have infused it into yokan. This yokan is a distinctive deep green color that is bright even when you open it.

D-008

Kameya Foods Corporation



Shizuoka

静岡県/カメヤ食品株式会社

<https://kameya-foods.co.jp/>

OTHERS / その他食品

D-008-1

Wasabi Furikake No MSG

Exhibited

わさびふりかけ（アミノ酸不使用、無着色タイプ）



● Shelf life : 14month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

roasted sesame, salt, rice cracker, dried laver, starch, lactose, kelp, sugars(sugar, glucose), flavors, sea lettuce, cornstarch, wasabi, tea, yeast extract, matcha, kelp powder, cyclic oligosaccharide, water

This is a classic wasabi furikake, widely enjoyed in Japan. For international markets, it is made without MSG or artificial coloring. It offers the authentic spiciness and aroma of premium wasabi from Shizuoka Prefecture. Perfect for sprinkling over rice or seasoning rice balls, it's also a great addition to creative recipes like spaghetti. This product is a staple at World Market, a stylish chain of imported goods stores in the United States.

D-009

KawagoeKaiundo Co.



OTHERS / その他食品

Saitama 埼玉県/川越開運堂株式会社

D-009-1 kawagoe sweet potato paste

Exhibited

川越いもペースト



● Shelf life : 1year(s)

● Storage : Frozen

● Sales channels in Europe: EU

● Ingredients :

Ingredients: sweet potato

this paste is made from precious kawagoe sweet potatoes grow in a region certified as a world agricultural heritage site, and is baked to bring out its sweetness.

D-010

Kobira Corporation



Kagoshima

鹿児島県/株式会社K O B I R A

<https://www.kobira.co.jp/>

D-010-1

Deats Meatballs

Exhibited

ディーツミート (ボールタイプ)



● Shelf life : 1year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

Vegetable oil (domestically produced), konjac flour, soy protein, onion, okara (soy pulp), polydextrose, starch syrup / Thickener (modified starch, methylcellulose), pH regulator, calcium hydroxide (coagulant for konjac).(Contains soy)

A Healthy, Plant-Based Alternative
Deats Meat is a sustainable, vegan-friendly meatball alternative crafted from okara (soy pulp) and konjac. This unique combination offers a satisfying texture while remaining entirely plant-based.



Mie 三重県/九鬼産業株式会社

<https://www.kuki-info.co.jp/>

D-011-1 KUKI BLACK SESAME POWDER MIX FOR CONFECTIONERY & BAKING

Exhibited

九鬼 製菓用 黒ごまパウダーミックス



KUKI Black Sesame Powder Mix for Confectionery & Baking
Certified : FSSC22000, Halal, Kosher

● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

Ingredients: Black seaweed sesame seeds, Roasted ground soybean

Our unique ultra- fine and airy black sesame powder is blended with ground roasted soybean to further enhance the black sesame aroma. It has the following characteristics, making it ideal for confectionery and baking; ✓ Easy to blend with flour ✓ Does not interfere with fermentation or dough rising, maintaining a neutral nature ✓ Produces a deep black color ✓ Easily processed into creams or sauces ✓ Can be used in the same way as matcha powder All plant based, Non-GMO, Gluten-free, Dairy free



D-012-1 Yuzu Citrus Flavored Roasted Sesame Seeds

Exhibited

ゆず味いり胡麻 ボトル入 70 g



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Roasted sesame seeds (produced in Japan), hydrolyzed protein, yuzu citrus juice (yuzu citrus produced in the Kochi Prefecture), saccharides (sugar, oligosaccharide), salt / Seasonings (amino acid, etc.), food flavoring, marigold pigment, (partially contains soy and sesame seeds)

Freshly roasted sesame seeds flavored with the juice of yuzu citrus fruits grown in Kochi Prefecture. Has just the right saltiness and refreshing sourness. It can be enjoyed as "furikake" or as a delicious topping for udon noodles, salads, cold tofu, etc. Contents is 70g.

D-012-2 Japanese Horseradish Flavored Roasted Sesame Seeds

Exhibited

わさび味いり胡麻 70 g



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Sesame seeds (produced in Japan), salt, saccharides (sugar, oligosaccharide), chlorella powder, Japanese horseradish powder / Seasonings (amino acid, etc.), food flavoring, acidulant, spice extract, (partially contains sesame seeds)

Freshly roasted sesame seeds with the spicy and pungent flavor of Japanese horseradish (wasabi). It is also perfect as furikake for rice balls, hand-rolled sushi, and ochazuke. Contents is 70g.

D-012-3 Sweet Sesame Pudding Black

Exhibited

Sweet Sesame Pudding Black (甘いごま豆腐)



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

(Sesame Tofu)Irrigoma (domestic production),starch,sugar,salt(Brown sugar syrup)Brown sugar(manufactured in Thailand), Sugar,Starch syrup

Our sesame tofu uses no additives or preservatives and has a sweet taste. This product can be distributed at room temperature and has a best-before date of 365 days. In addition, all raw materials are made from only natural materials. Halal and vegans can enjoy it with confidence. You can enjoy it as a Japanese sweet by adding the included brown sugar syrup.



D-013-1 NOUMITSUIMO (A FROZEN BAKED SWEET POTATO BENIHARUKA)

Exhibited

濃蜜芋 (冷凍焼き芋 紅はるか)



● Shelf life : 2year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

Ingredients: Sweet potato (Beni Haruka)

Sweet potatoes are harvested in the fall as a one-season crop. At our company, we carefully select only sweet potatoes that have been aged for at least 3 months and have progressed in saccharification. Our baking technology is special, and temperature is applied so that the sweet potatoes do not rise above 80 degrees Celsius. This is a baking technology so that the enzymes that convert starch in sweet potatoes into maltose are not deactivated. By baking for as long as possible, a lot of maltose is produced. Also, in order to bring out the aroma, it is fired at a high temperature in the final process. The roasted sweet potatoes baked in this way contain a lot of sucrose, which has a strong sweetness, and maltose, which has a broad sweetness, and produces sweet and tasty roasted sweet potatoes. In order to lock in the deliciousness, we are particular about refrigerators. Liquid quick freezers are used to quickly freeze, lock in the deliciousness, and not impair the umami during defrosting. This makes long-term storage possible with peace of mind. To eat it, you can thaw it, cool it as it is, and enjoy it as roasted sweet potatoes. If you heat it in the microwave, it can also be made into hot roasted sweet potatoes. Also, if you want to make roasted sweet potatoes made by professionals, bake them in an oven at 180-200 degrees Celsius for about 20 minutes after thawing to make Japanese YAKIIMO ready. We propose Marusoku's frozen roasted sweet potatoes so that you can eat Japanese roasted sweet potatoes anywhere in all seasons.

D-013-2 frozen baked sweet potato (anime)

Exhibited

冷凍焼き芋 (キャラクター)



● Shelf life : 2year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

sweet potato

These are roasted sweet potatoes with anime-inspired designs. They feature cute packaging.

D-013-3 NOUMITSUIMO (SHIROKUMA)

Exhibited

濃蜜芋 シロクマ



● Shelf life : 2year(s)

● Storage : Frozen

● Sales channels in Europe: None

● Ingredients :

Ingredients: Sweet potato (Beni Haruka or Silk Sweet)

This is the summer version of the polar bear package. Marusoku's unique rich sweet potato, Beni Haruka, or Silk Sweet, is packaged one bottle at a time. We sell it as frozen roasted sweet potatoes. It is popular to defrost it naturally in the refrigerator and eat it as chilled roasted sweet potatoes. Also, you can enjoy it deliciously even if you heat it in the microwave. As a professional finish, if baked in the open, the aroma will increase, and you can enjoy it as Japanese YAKIIMO.

D-014

MARUYAMA FOODS Co., Ltd.



Tokyo 東京都/マルヤマ食品株式会社

<https://www.maruyama-foods.com/>

D-014-1

Salted pickled plum UMEBOSHI Paste less salt "HIBIKI"

Exhibited

紀州産減塩梅肉「響き」150g



● Shelf life : 14month(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Plum (Wakayama Prefecture) / reduced syrup / salt / brewed vinegar / trehalose / alcohol / acidifier / sweetener (sucralose)

Lightly salted plum paste with a salt content of 5%. It can be used for seasoning various dishes, seasoning tare, sauces and dressings, as a sauce for frying and sauteing, and as a topping for sushi, tofu and a wide range of other dishes.



D-015-1 Yukari (Red shiso furikake)

Exhibited

ゆかり(R) (赤しそふりかけ)



● Shelf life : 13month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Salted red shiso (red shiso, salt, plum extract), salt, sugar, flavor enhancer (amino acids, etc.), acidulant

*YUKARI Furikake is a traditional Japanese multi-purpose seasoning that is made from red shiso. It has unique refreshing aroma and natural bright colour. *It is widely used in Japanese dishes, it can also be used in salad, pasta, fried food, potato dishes. *We only use high quality red shiso that is strictly managed and supplied by our contract farmers.

D-015-2 NORI KOMI (Sesame Seeds and Seaweed Rice Seasoning)

Exhibited

海苔香味



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

White sesame, black sesame, sugar, black laver, salt, soy sauce, green laver, flavor enhancer (monosodium L-glutamate, disodium 5'-ribonucleotide)

This premium furikake combines fragrant sesame seeds with black nori and green aonori seaweed for a rich yet balanced flavor. Made simply to let the quality of the ingredients shine, it delivers an elegant taste experience. Versatile and easy to use, enjoy it as a condiment for with rice, salad, potato dishes, pop corn, french fries, spaghetti, etc. Do not contain animal ingredients. No pork, No lard



Okinawa 沖縄県/株式会社日本バイオテック

<https://www.uminchi.com/>

D-016-1 Fukuramu Puchi Puchi Sea Grapes without stems

Exhibited

ふくらむぷちぷち海ぶどう（ぷちぷちタイプ）40g



● Shelf life : 2year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Caulerpa lentillifera (Sea Grapes) / Brine (salt solutio)

2-Year Shelf Life! Sea Grapes That Pop and Swell When Soaked in Water! We've preserved "freshly harvested sea grapes" from Okinawa in brine while they're still fresh. We carefully sorted the sea grapes—separating those with stems from those without—and selected only the signature "pop-pop" parts. As soon as you put them in your mouth, the sea grapes burst with a satisfying "pop" and melt away. The highlight is being able to luxuriate in every single sea grape!

D-016-2 Fukuramu Puchi Puchi Sea Grapes with stems

Exhibited

ふくらむぷちぷち海ぶどう（ぷちシャキサラダ）30g



● Shelf life : 2year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Caulerpa lentillifera (Sea Grapes) / Brine (salt solutio)

2-Year Shelf Life! Sea Grapes That Pop and Swell When Soaked in Water! We've preserved "freshly harvested sea grapes" from Okinawa in brine while they're still fresh. While sea grapes are often picked to include only the "pop-pop" parts, we've deliberately left the stems intact for this product. This adds a "crunchy" texture to the stems, creating a brand-new "pop-crunch" sensation! The result is sea grapes that are closer to their natural state, and their freshness is our selling point!



Tokyo

東京都/株式会社日本海水

<https://www.urashimaonline.shop/>

D-017-1 Biniri Nori Wasabi Furikake(Animal free)

Exhibited

瓶入のりわさびふりかけ(動物原料不使用)



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Ingredients: Prepared sesame, Black sesame, Seasoning Wasabi powder (salt, sugar, wasabi powder, green tea powder), Seaweed, Starch processed products, Sugar, Wasabi stalk (Wasabi stalk, salt, dextrin), Fermented seasoning, Green laver, Soy sauce / Glutamic acid Na, (Amino acid), flavor

- The taste of flavorful Nori and savory sesame go well with rice. - Animal-derived materials free.

D-017-2 Bottle Furikake Yuzu Kosho

Exhibited

瓶入 柚子胡椒ふりかけ



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Spinach-flavored granules (lactose, salt, starch, spinach powder, etc.) , sesame, sugar, yuzu pepper powder, fermented seasonings, soy sauce / seasonings (amino acids, etc.), flavor, vitamin C

- Popular furikake especially among kids in Japan. - The taste of refreshing Yuzu and spicy chilli pepper go well with rice. - We use raw materials that can be exported to the EU.

D-017-3 Curry Furikake 45g

Exhibited

カレーふりかけ45g



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: UK

● Ingredients :

Ingredients: Curry flavored chips (granular soy protein, edible oils and fats, sugars (sugar, fructose), salt, others) (domestically produced), roasted sesame seeds, carrot flakes (carrots, lactose, starch), pumpkin flakes (lactose, starch, pumpkin, carrot), sugar, soy sauce, fermented seasoning, salt / seasonings (amino acids, etc.), colorings (caramel, paprika coloring, carotene), flavorings, antioxidants (vitamin E), (contains milk ingredients, wheat, soybeans, sesame)

- The taste of Japanese-style mild curry is popular worldwide and enjoyable for wide range of people, from adults to children. - Using only ingredients that can be exported to North America and the EU. (The ingredient "lactose" is made from ingredients that comply with EU standards.)



D-018-1 ZAKUZAKU UMAMI CRUNCH 40g

Exhibited



ざくざく旨みクランチ 40g



● Shelf life : 8month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Sugar/processed soy product/dried bonito flakes/ salt/ sesame/ mirin/soy sauce (contains soybeans and wheat)/kelp powder

A blended topping made with EU HACCP-certified bonito flakes. Its simple recipe allows it to be marketed in many countries, including throughout the EU. A unique topping with a signature "ZAKUZAKU" crunchy texture. Made with EU HACCP-certified bonito flakes and a simple recipe suitable for global markets. Its chunky, satisfying bite—popular in Western markets—adds a richer crunch than fried onions or croutons. Perfect for salads, rice dishes, noodles, and a wide range of menu creations. A carefully crafted crunch from a traditional bonito flake maker, releasing deeper umami with every bite. The natural umami of bonito and kelp is enhanced only with natural seasonings. Non-MSG and no yeast extract added.

D-018-2 ZAKUZAKU UMAMI CRUNCH 400g

Exhibited



ざくざく旨みクランチ 400g



● Shelf life : 10month(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Sugar/ processed soy product/ dried bonito flakes/ salt/sesame/ mirin/soy sauce (contains soybeans and wheat)/ kelp powder

A blended topping made with EU HACCP-certified bonito flakes. Its simple recipe allows it to be marketed in many countries, including throughout the EU. A unique topping with a signature "ZAKUZAKU" crunchy texture. Made with EU HACCP-certified bonito flakes and a simple recipe suitable for global markets. Its chunky, satisfying bite—popular in Western markets—adds a richer crunch than fried onions or croutons. Perfect for salads, rice dishes, noodles, and a wide range of menu creations. A carefully crafted crunch from a traditional bonito flake maker, releasing deeper umami with every bite. The natural umami of bonito and kelp is enhanced only with natural seasonings. Non-MSG and no yeast extract added. Nigiri sushi, hand rolls, California rolls, and poke bowls. This product offers a strong advantage for fusion cuisine around the world. Overseas chefs often create innovative uses that Japanese developers would never imagine. First, let your chefs taste it and discover its potential.



D-019-1 Sonomono natto powder regular 50g

Exhibited

こな納豆/通常タイプ (50g)



- **Shelf life :** 18month(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** EU
- **Ingredients :**

Natto (fermented soybeans), natto bacteria (Bacillus subtilis var. natto)

An Unmatchable Source of Health. Sonomono's fermented soybeans natto powder is packed with probiotics, vitamin K2, nattokinase, minerals, and amino acids. Unlike regular Japanese natto, ours is freeze-dried to preserve its nutrients and increase the number of probiotics per gram. Adding this probiotic powder to your food gives it a rich, umami flavor. Produced through cutting-edge technology, our natto soybeans powder is an excellent alternative to raw natto that has a stronger taste and aroma. The combination of fermented Japanese soybeans and natural probiotics Bacillus subtilis help strengthen your gut barrier. A healthy, well-balanced gut microbiome also supports better immune defense and optimal digestive function. Sonomono supports the preservation of Japanese nature, traditions, and long-established food culture through whole foods that deliver real wellness. Our vegan, non-GMO soybean powder is made with no salt, sugar, or additives. The pungency of fermented food might overwhelm you, that's why we created 2 types of natto powder for you to choose from: Classic and Mild. Consume 1 teaspoon directly or mix it with rice, soup, salad dressings, yogurt, and more.

D-019-2 Natto powder mild

Exhibited

こな納豆匂い *粘りひかえめタイプ



- **Shelf life :** 18month(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** EU
- **Ingredients :**

Natto (fermented soybeans), natto bacteria (Bacillus subtilis var. natto)

The easiest way to turn any food into a probiotics food, each gram containing 16 billion CFU probiotics per gram. Just sprinkle and mix with yogurt, ice cream, porridge, smoothie, miso soup, curry, pasta, rice, pizza, etc. The smell and stickiness of natto are low, can be used for baby food, and fortifying meals for children and seniors.



D-020-1 (1,140g) (Pouched) Japanese Smoked Radish Coppamijin

Exhibited



(1,140g)(パウチ)ジャパニーズ スモークド ラディッシュ 木っ端みじん



- **Shelf life :** 3year(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** UK
- **Ingredients :** Pickled pickled radish (made in japan), Liquid Japanese style dashi (reduced starch syrup,kelp extract,kelp powder)/seasoning(Amino acids etc.), Alcohol,polysaccharide thickener,pH adjuster (Citric acid)

D-020-2 Gacco Jerky

Exhibited



Gacco Jerky



- **Shelf life :** 1.5year(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** UK
- **Ingredients :** Ingredients: Daikon radish, sugar, salt, rice bran, rice vinegar

Japanese white radish made by smoking Japanese white radish and then fermenting it with lactic acid bacteria is called "iburigakko."It is a jerky made by slicing and drying the iburigakko.It's a new type of jerky snack that has a smoky flavor, and the saltiness that spreads in your mouth the more you chew.You can enjoy it as a snack with Japanese sake or as a "tenderloin" by adding it to hot sake. It's also delicious as a whiskey snack. Since it is a smoked snack, it goes well with whiskey and mezcal.Since it is a vegan product, it can be used as a vegan snack in bars, restaurants that serve Japanese sake, etc., in the store's new menu.One bag contains 100g of sliced jerky.It contains 1.5 sticks of Iburigakko.



D-021-1

Edible Bamboo Charcoal Powder

Exhibited



食用竹炭パウダー



● Shelf life : 3year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Bamboo charcoal

Takesumi-no-Sato was established in 1997 to solve the problem of neglected bamboo forests that lead to the degradation of the forest environment and to make effective use of bamboo resources. Using bamboo harvested from our own bamboo forests, which are JAS Organic certified, we produce safe and reliable bamboo charcoal of the highest quality, carefully baked by charcoal-making artisans using traditional charcoal-making methods in earthen kilns. Edible bamboo charcoal powder is a food additive plant charcoal powder coloring (Food coloring). It is an odorless, tasteless black powder made from only energizing bamboo charcoal with few impurities and a high degree of carbonization. By making it a finer powder than flour or potato starch, it is easier to mix into various dishes and smoother on the tongue. We also ensure safety by conducting heavy metal and radioactivity tests, bacteria tests, particle size measurements, and moisture content measurements. The standard amount of bamboo charcoal powder to be mixed is about 5-8% of the ingredients. It can be used as an accent in a variety of dishes, including breads, cakes, cookies, biscuits, ice cream, puddings and other sweets, noodles such as udon and pasta, dough such as pizza and naan, liquids such as dressings and juices, curry, jam, sauces, etc. The bamboo charcoal powder itself is tasteless and odorless, so it does not spoil the original taste of food or ingredients.



D-022-1

Frozen whole-shell oysters

Exhibited

生食用冷凍殻付かき

● Shelf life : 2year(s)

● Storage : Frozen

● Sales channels in Europe: EU

● Ingredients :

Ingredients: Oyster



This product is made from oysters harvested in waters approved for raw consumption. They are purified at our processing facility while maintaining their freshness, and then quickly frozen. We conduct thorough in-house quality checks, including meat yield and bacterial testing, based on our own strict standards. A wide range of sizes is available: 40-60g, 61-80g, 81-100g, 101-150g, and 151-200g. Our oysters are sourced from various regions across Japan, including EU-approved waters in Hiroshima (Mitsuwan), as well as from Hiroshima, Okayama, Hyogo, and Iwate.

D-022-2

Frozen Breaded Oysters (Kaki fry)

Exhibited

冷凍カキフライ

● Shelf life : 18month(s)

● Storage : Frozen

● Sales channels in Europe: EU

● Ingredients :

Ingredients: Oysters, batter (bread crumbs, flour, starch), (contains wheat in part)



Our production facility is one of the largest in Japan, boasting world-class capabilities in both manufacturing and quality control. We are certified under U.S. HACCP and were the first in Japan to obtain EU HACCP approval. In addition, we hold export licenses for multiple other countries. Currently, we export to over 20 countries worldwide, and we are able to develop oyster fry products tailored to each market's specific needs. We offer a wide range of sizes, from 18g to 40g, and all of our products are coated with fresh panko breadcrumbs for optimal texture and flavor.

D-022-3

Frozen oyster meat

Exhibited

冷凍かき（むき身）

● Shelf life : 18month(s)

● Storage : Frozen

● Sales channels in Europe: EU

● Ingredients :

Oyster



Sea milk—renowned for its rich, creamy flavor. Each oyster is carefully shucked and individually quick-frozen to lock in its just-harvested freshness, preserving its natural umami and plump, tender texture.

D-023

YAMADASUISAN Co., Ltd.



Oita 大分県/山田水産株式会社

<https://yamadasuisan.com/>

D-023-1 YAMADANOUNAGI IKI

Exhibited

山田のうなぎ 粹

● Shelf life : 2year(s)

● Storage : Frozen

● Sales channels in Europe: EU

● Ingredients :

[Eel kabayaki] Eel/Soy sauce/Mirin/Sugar[Sauce attached] Soy sauce/Mirin/Sugar



The raw material is eel that has been raised without any antibiotics or synthetic antibacterial agents during the eel farming process, and is raised using underground water that is clean enough for people to drink. Furthermore, the only ingredients used in the sauce are soy sauce, mirin, and sugar, all of which are certified organic. It is made with the idea of eel kabayaki that brings out the flavor and umami of eel that would have been eaten in the Edo period.



D-024-1 BREADED SCALLOPS

Exhibited

漁師のほたてフライ20粒輸出用

● Shelf life : 2year(s) ● Storage : Frozen ● Sales channels in Europe: None

● Ingredients :

Scallops (from Mutsu Bay, Aomori Prefecture), Coating (bread crumbs, wheat flour, corn flour, glucose, starch, vegetable oil) / Thickener (guar gum), Leavening agent, (Contains wheat)

Because our company president is a scallop fisherman, we can offer this level of quality. We lock in the delicious flavor of one-year farm-raised scallops by boiling them, then coat each whole scallop with our special fresh bread crumbs. Simply fry them straight from frozen, and anyone can make perfectly delicious scallop fries.



D-024-2 YAMAJIN STEAMED SCALLOPS

Exhibited

山神ボイルほたて

● Shelf life : 2year(s) ● Storage : Frozen ● Sales channels in Europe: EU

● Ingredients :

Ingredients : Scallops

We are the only company in Aomori Prefecture that handles everything from aquaculture to processing. We carefully raise our scallops and harvest them only during the peak season. They are immediately boiled and flash-frozen at our factory located near the fishing grounds. This ensures their freshness and delivers the natural taste of the ingredients. Aomori scallops are known for their "sweetness" and "tenderness," even the ears are tender. They are versatile in cooking and their rich flavor complements any dish.



E-001

Aglaia Co. Ltd.



Tokyo

東京都/株式会社アグレイア

<https://chef-doeuvre.shop/>

E-001-1

Matcha Genmaicha

Exhibited

抹茶入り玄米茶



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Japanese Green Tea, Roasted Brown Rice

Genmaicha with Kyoto Uji MatchaA beautifully balanced Japanese green tea combining the comforting roasted aroma of genmaicha with the smooth, mellow character of Kyoto Uji matcha.The toasted brown rice brings a warm, nutty fragrance, while premium Uji matcha adds a gentle umami richness, a soft sweetness, and a vibrant green liquor. The result is a smooth and approachable tea with a refreshing finish and a distinctly Japanese character.Perfect as an everyday tea, it pairs wonderfully with meals, Japanese sweets, light desserts, or simply as a relaxing cup throughout the day.

E-001-2

Freeze-dried SAKURA - Cherry Blossoms (Made in JAPAN)

Exhibited

日本産フリーズドライ桜花



● Shelf life : 2year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Ingredients: Japanese Cherry blossoms

Crafted with care using our unique freeze-drying technology, this herbal tea features 100% pure Japanese cherry blossoms (SAKURA), cultivated in Japan's naturally rich environment. This method preserves the flowers' vibrant color, refined fragrance, and delicate flavor-capturing the fleeting beauty of spring.Completely natural, with no additives or artificial flavors, this tea offers the elegant, sweet aroma and gentle floral taste of authentic Japanese SAKURA.More than just a tea, it's an experience for all five senses. Add the blossoms to your favorite tea or float them in a teacup to create a graceful and aromatic atmosphere-like enjoying a personal Hanami, the cherished tradition of flower viewing in Japan.Enjoy the visual beauty, subtle fragrance, and soft taste of Sakura petals-an enchanting addition to any tea moment.Enjoy It Your WayA) Pure Herbal Tea: Enjoy the tea on its own for a natural and soothing sakura experience. Savor the gentle aroma and subtle floral taste.B) Add to Other Teas: Float a few Sakura petals in your favorite tea-black, green, or herbal-to enhance its beauty and aroma with a seasonal floral note.C) Culinary Decoration: Use the blossoms to elegantly decorate dishes or desserts, adding a refined Sakura flavor and visual accent.D) Floral Drinks: Add a touch of spring to champagne, wine, or cocktails by floating petals in the glass. A festive and graceful presentation.E) Sakura Ice Cubes: Place petals in an ice tray to create charming Sakura ice cubes. Perfect for iced tea or any chilled beverage.

E-001-3

Japan YUZU Green Tea

Exhibited

柚子薫る京煎茶



● Shelf life : 2year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Green Tea(Camellia sinensis), Yuzu Peel (Citrus junos) / Natural Yuzu Flavour

A Symphony of Kyoto Sencha and Natural Japanese CitrusExperience the exquisite harmony of premium Japanese traditions. Our "Yuzu Kaoru Kyo Sencha" blends high-quality Uji Sencha green tea from Kyoto Prefecture with the zest of aromatic Yuzu citrus.We carefully blend the tea leaves with Yuzu peel from Tokushima and wrap them in the natural aroma of Yuzu essential oil from Kochi.This premium Yuzu Green Tea is made by strictly selecting high-quality Japanese tea leaves and natural fruits. Enjoy the refreshing harmony of the gentle citrus scent and the crisp, purifying taste of Uji Sencha.



E-002-1

SPARKLING AWA BANCHA

Exhibited



スパークリング阿波晩茶



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Organic black tea (from Kamikatsu-cho, Tokushima-ken) /Vitamin C, carbonic acid

It is a sparkling tea from "Awa Bancha," which has been enjoyed since the Edo period in Kamikatsu-cho, Tokushima-ken. It is a medium body type with the acidity and unique aroma of post-fermented tea. It is a new type of non-alcoholic beverage born from Tokushima, the birthplace of Awa Bancha. We recommend chilling before drinking.

E-002-2

Sudachi&Cucumber syrup

Exhibited



すだち&きゅうりんシロップ



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

Granulated sugar, Sudachi Juice, Cucumber, Apple vinegar

Made with sudachi citrus and cucumber grown in Tokushima Prefecture, Japan. Enjoy the refreshing acidity of the sudachi and the unique aroma of the cucumber. Dilute the syrup (1:4-5 ratio) and drink.

E-002-3

Yuzu syrup

Exhibited



ゆずシロップ



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

Granulated sugar, Yuzu Juice, Apple vinegar

Made with yuzu citrus grown in Tokushima Prefecture, Japan. Enjoy the unique and refreshing acidity from of the yuzu. Dilute the syrup (1:4-5 ratio) and drink. Hot drink is recommended.



E-003-1 Organic Matcha (made in Shizuoka, Japan)

Exhibited



有機抹茶 (静岡県藤枝産)



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Green tea (Camellia sinensis)

Organic Matcha 100% Yabukita from our farm, first flush (ceremonial grade), second flush, and autumn flush (culinary - confectionery and beverages). Our organic Matcha is cultivated by incorporating the traditions of historic mountainous tea plantations in Fujieda City in Shizuoka Pref. with the shading technique of the Okabe area in the same city which is famous as the Gyokuro production. Yabukita is an excellent cultivar developed in Shizuoka and widely cultivated throughout the region for decades. We offer three types—first flush (ceremonial grade), second flush (Semi-ceremonial), and autumn-winter harvest (culinary). Both in bulk for professional use (Horeca) and OEM packages for retail are available from small batches*. (*Note: The number of units per case changes based on bulk packaging sizes/OEM package type and sizes requested by clients, therefore, tentative number 1 unit is listed.)

E-003-2 Hoji-cha (roasted green tea; made in Shizuoka, Japan)

Exhibited



ほうじ茶 (静岡県産)

● **Shelf life :** 2year(s)● **Storage :** Room temperature● **Sales channels in Europe:** None● **Ingredients :**

green tea (camellia sinensis)

Roasted sencha 100% Yabukita from our tea garden made with traditional techniques passed down by the historic tea farmer in the mountainous regions of Fujieda City, Shizuoka Prefecture. Yabukita is a cultivar developed in Shizuoka that has been widely cultivated for decades. Bulk (for Horeca) and retail OEM packages both as loose leaf and tea bags, in your required size, starting from small batches are available*. Subject to powdering of our hojicha as well.* The number of units per case changes based on bulk packaging sizes/OEM package type and sizes requested by clients, therefore, tentative number 1 unit is listed.

E-003-3 Organic Sencha green tea (made in Shizuoka, Japan)

Exhibited



有機煎茶 (静岡県藤枝産)

● **Shelf life :** 1year(s)● **Storage :** Room temperature● **Sales channels in Europe:** None● **Ingredients :**

green tea (camarilla sinensis)

Organic sencha 100% Yabukita, made using traditional techniques passed down by the historic tea farmer in the mountainous regions of Fujieda City, Shizuoka Prefecture. We serve the first-flush as standard, and can supply the second-flush and autumn flush upon request from our tea garden. Yabukita is a cultivar developed in Shizuoka that has been widely cultivated for decades. Bulk (for Horeca) and retail OEM packages both as loose leaf and tea bags, in your required size, starting from small batches are available*. (*Note: The number of units per case changes based on bulk packaging sizes/OEM package type and sizes requested by clients, therefore, tentative number 1 unit is listed.)



E-004-1 Sakura green tea

Exhibited



桜煎茶



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Organic green tea, Sakura leaves preserved in sugar, Sakura flowers

Blended organic green tea with Sakura leaves and flowers. The cherry blossom aroma released from cherry leaves reminds us of spring's arrival. Also SAKURA blossom blooming is a symbol item of happiness in Japan. A gift that symbolizes good fortune.

E-004-2 Domestically-grown buckwheat tea

Exhibited



国産そば茶



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

Buckwheat(Shimane, tottori, or south Kyushu)

The largest grains are the largest feature. Crispy soba grains can be used for preparing a tea or can be eaten as such in a form of add for toppings or as a snack. Easy recipe for Soba-rice: When you cook rice, add a little bit of salt and Soba-tea (5 cups of rice, a tablespoon of salt and two tablespoons of Soba-tea).

E-004-3 Lindera tea

Exhibited



くろもじ茶



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

Ingredients : KUROMOJI(Lindera branch, leaf) <wild-harvested in Shimane prefecture>

While KUROMOJI is used for aroma oil and essential cosmetics, in Shimane the drinking practices as health tea has been handed down. Try the noble scent and refreshing flavor. It is hard to believe that this profound flavor is natural!!In 2025, its popularity remained high after posted by a single social media, leading to shipment restrictions due to overwhelming demand. CAFFEINE-FREE.



E-005-1

Nichinan Lemon Syrup 300ml

Exhibited



日南レモンシロップ300ml



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Sugar(Beet Sugar), Lemon Juice

Additive-free. All ingredients are produced in Japan. The lemons used for our syrup is grown in Nichinan City, Miyazaki where has a mild climate with great sunshine. Our Nichinan Lemon Syrup is made of Hokkaido beet sugar and a several varieties of lemons. The special blended lemons give the syrup a moderate acidity and a refreshing aroma. It's easy to make Lemonade by mixing this syrup with water/sparkling water. It also goes well with beer and the other alcoholic beverages. Other URL :(a

href%"https://www.tiktok.com/@nichinanlemon/video/7194725276369046786

E-005-2

Shiromi Yuzu Syrup 300ml

Exhibited



銀鏡ゆずシロップ300ml



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Sugar(Beet Sugar), Yuzu Juice

Additive-free. All ingredients are produced in Japan. "SHIROMI", One of the largest Yuzu production areas in Miyazaki prefecture, has moderate sunshine, abundant precipitation, and a steep fortress mountain. The weather, with its extreme temperature differences, produces high quality Yuzu which is known for its slightly flattened shape and high aroma. It's easy to make Yuzu Lemonade by mixing this syrup with water/sparkling water. It also goes well with beer and the other alcoholic beverages. Other URL :(a

href%"https://drive.google.com/file/d/1X7Bq6mTSaWGYwQT-psv7dO8q6W4xF89Z/view?usp%share_link

E-006

Corazon Corporation



Tokyo 東京都/株式会社コラゾン

<http://www.corazon.jp>

E-006-1 KOJI DRINK A 300ml

Exhibited



KOJI DRINK A 300ml



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Domestic rice, domestic rice koji, water

*Non-alcoholic, non-sugar *Health drink that is kind to the body using only natural ingredients *Contains more resistant protein than other amazake, which is said to lower cholesterol levels (university research) *I'm particular about the taste so that I don't get tired of drinking it every day

Other URL

: <https://koujiamasake.jp/products/bng00100200100>

E-006-2 Organic Matcha Powder Ceremonial Grade 30g

Exhibited



有機抹茶パウダー（セレモニアル）30g缶



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Matcha

Organic matcha that's gentle on the body. Because it's ceremonial grade, you can enjoy it simply by adding water. You can also add milk to make a matcha latte.

E-006-3 Organic Brown Rice KOJI DRINK Bioene 300ml

Exhibited



有機玄米KOJI DRINK Bioene 300ml



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Brown Rice, Koji

Brown rice is said to contain more B vitamins than white rice. This healthy, delicious, and easy-to-continue fermented brown rice beverage is perfect for those starting a brown rice diet or those who want to easily incorporate brown rice into their daily routine.

E-007

Ishihara-Tokyo Inc.



Tokyo 東京都/株式会社いしはら T o k y o

<https://www.tokyo-matcha-selection.com/>

E-007-1

Organic Ceremonial Matcha 2.2 lbs (1 kg)

Exhibited

Organic Ceremonial Matcha 2.2 lbs (1 kg)

- **Shelf life :** 8month(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** None
- **Ingredients :**
Organic green tea

[TEA NOTE]REGION:- Kagoshima pref, JapanGrade / Harvest:- Ceremonial (Spring 2026)PACKAGING:- BagSTORAGE:- Store in an airtight container away from sunlight in a cool, dry place.



E-007-2

Organic Culinary Matcha 2.2 lbs (1 kg)

Exhibited

Organic Culinary Matcha 2.2 lbs (1 kg)

- **Shelf life :** 8month(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** None
- **Ingredients :**
Organic matcha

[TEA NOTE]REGION:- Shizuoka pref, JapanGrade / Harvest:- Culinary / Autumn - Winter 2025PACKAGING:- BagSTORAGE:- Store in an airtight container away from sunlight in a cool, dry place.



E-007-3

Organic Houji Powder 2.2 lbs (1 kg)

Exhibited

Organic Houji Powder 2.2 lbs (1 kg)

- **Shelf life :** 8month(s)
- **Storage :** Room temperature
- **Sales channels in Europe:** None
- **Ingredients :**
Organic Green Tea

Free sample | Private Label | Bulk Supply | Certified Organic | 100% Japan grown[TEA NOTE]REGION:- Japan (Main/ Kagoshima pref.)Cultivar:- Multiple CultivarsHarvest:- Year-round (2024 & 2025)PACKAGING:- BagSTORAGE:- Store in an airtight container away from sunlight in a cool, dry place.



E-008

JAPAN GREENTEA CO., LTD.



Tokyo 東京都/日本緑茶センター株式会社

<https://www.jp-greentea.co.jp/>

E-008-1 Kuromame cha 10 Tea bags

Exhibited

旨さ丸出し黒豆茶10TB



● Shelf life : 2year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Black soy bean

Black soybeans from Hokkaido are roasted twice in a stone kiln and finished with a rich flavor without crushing the beans. You can enjoy the natural sweetness and umami of the black soybeans deliciously.

E-009

Jonetsu-Company co., Ltd.



Tokushima

徳島県/株式会社情熱カンパニー

<https://jonetsu-company.com/>

E-009-1

JONETSU mandarin orange juice

Exhibited



情熱みかんジュース



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

mandarin orange

Our company name, Jonetsu, represents our passion for our work, our drive to pursue our dreams, and our strong sense of purpose in life. Our company's 'Mandarin oranges'—grown in the rich soil of Anan City, Tokushima Prefecture, basking in the full glory of the sun. What we cherish most is the natural, unadulterated flavour. We have used 100% of these mandarins, cultivated without any pesticides or chemical fertilisers and nurtured with great care and attention. This juice is also filled with another kind of 'passion'. Each bottle is the result of 'agriculture-welfare collaboration', where we work alongside people with disabilities. Every individual has put their heart and soul into carefully tending to each fruit, turning the joy of delivering this product to you into reality. Take a sip and experience a gentle sweetness that permeates your body, followed by a refreshing aftertaste that lingers. From children to the elderly, this is a 'safe and secure' drop of juice that the whole family can enjoy with peace of mind. ◆

Recommended ways to enjoy First, chill well and drink it straight. You can enjoy the natural, gentle sweetness and refreshing tartness of the mandarin oranges. It is also recommended for cooking. When chicken is simmered in mandarin juice, the fruit's natural sweetness and tartness are added, further enhancing the chicken's flavour. Furthermore, if you turn it into mandarin jelly, it has a smooth texture and is easy to eat, making it enjoyable for everyone from young children to the elderly.

E-010

KawagoeKaiundo Co.



Saitama 埼玉県/川越開運堂株式会社

E-010-1

saimoo cider (beaked sweet potato flavored cider)

Exhibited

サイモー



● Shelf life : 18month(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients: High Fructose Corn Syrup (manufactured in Japan), Salt / Carbonation, acidulants (Citric Acid, Malic Acid, Sodium acid), Flavoring

it is a cider that you can enjoy the first roasted sweet potato flavor in japan.a carbonated drink with strong carbonaiton and a good mouthfeel.it is delicious to drink as it is,but you can also enjoy it by arranging cream soda or cocktail with vanilla ice cream.



E-011-1 YSJ-900 KINJIRUSHI Okinawa Citrus (Shikuwasa Juice 100%)

Exhibited



YSJ-900 金印 OKINAWA CITRUS (シークワサー果汁 100%)



● Shelf life : 15month(s)

● Storage : Frozen

● Sales channels in Europe: EU

● Ingredients :

Ingredients: Shikuwasa Citrus

*Made from high quality citrus from Okinawa prefecture. *The squeezed fruit juice is frozen immediately.



E-012-1 Matcha

抹茶

Exhibited



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Tencha (raw material used to make Matcha green tea)

At KOBIRA Corporation, we offer a comprehensive range of high-quality Matcha to meet your exact specifications. We understand that different applications require different profiles, which is why we proudly provide Matcha in various particle sizes (fineness) and concentrations (color and flavor intensity). We source our exceptional Matcha from leading tea regions across Japan, including Kagoshima Prefecture, ensuring that you receive precisely the quality and quantity you require. Furthermore, we are committed to supporting businesses of all sizes. While we accommodate large-volume orders, we also specialize in catering to retailers and cafes, offering flexible ordering options starting from 20-kilogram monthly units. Partner with KOBIRA Corporation for stable supply, unparalleled quality, and tailored sourcing solutions for your global market.

E-012-2 Houjicha Powder

ほうじ茶

Exhibited



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Green Tea

KOBIRA Corporation offers a specialized range of high-quality Houjicha Powder designed to meet diverse customer demands. We provide various grades tailored for applications ranging from modern beverages (lattes, bubble tea) to culinary and confectionery uses. We offer flexibility in sourcing, including powders with different roasting depths, aromatic intensities, and particle sizes (fineness). We ensure a stable supply of product derived from premium tea leaves sourced across Japan, including the renowned region of Kagoshima Prefecture. We are uniquely positioned to support businesses of every scale: while we efficiently handle large-volume orders, we also accommodate smaller enterprises such as retailers and cafes, offering flexible procurement options starting from 20-kilogram monthly units. Partnering with KOBIRA Corporation means securing a reliable source for high-quality, fragrant Houjicha Powder, supporting your business growth with both exceptional product quality and adaptable quantity solutions.



E-013-1 KUKI BLACK SESAME LATEE MIX, SWEETENED

Exhibited

九鬼 黒ごまラテ



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients : Roasted black sesame seed, Sugar, Roasted soy bean, Salt*No sugar added type is also available

Drink mix powder for Black Sesame Latte using an amazing amount of sesame seed (more than 6000 sesame seeds for 1 serving).No additive, Caffeine free, Gluten free, Non GMO, All plant-based.((Easy to drink))Just mix this powder with milk / soy milk / other alternative mil. Hot and iced both are good.((Simple and natural ingredients))Ingredients are black sesame, Soy bean, Salt (and Sugar for sweetened type), that's all.The key ingredient is our original super fine black sesame powder.(Various usage)In addition to beverages, this powder is ideal for use in puddings, ice cream, and baked goods, just like matcha powder.Certified : FSSC22000, ISO22000, ISO9001, Halal

E-013-2 KUKI Black Sesame Latte Mix, Unsweetened

Exhibited

九鬼 黒ごまラテ ノンスウィート



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients: Roasted Black Sesame Seed, Roasted Ground Soybean (Kinako), Salt

Drink mix powder for making Black Sesame Latte using an amazing amount of sesame seed (more than 6500 sesame seeds for 1 serving).No additive, Caffeine free, Gluten free, Non GMO, All plant-based.((Easy to drink))Just mix this powder with milk / soy milk / other alternative mil. Hot and iced both are good.((Simple and natural ingredients))Ingredients are black sesame, Soy bean, Salt (and Sugar for sweetened type), that's all.The key ingredient is our original super fine black sesame powder.(Various usage)Not only for making beverages, this powder is also ideal for use in puddings, ice cream, and baked goods, just like matcha powder.Certified : FSSC22000, ISO22000, ISO9001, Halal



E-014-1 Matcha GD

Exhibited

抹茶 GD



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: Japanese Green Tea

Matcha that has been coated with Japanese tea with a history of over 1000 years and carefully ground with a strong sweetness and good color finish. During the winter, which is rare even in tea production areas, tencha harvested in Mie prefecture, which is covered with deep snow, is used, and matcha ground with tencha made by piling up shoots that come out of tea trees that have endured the cold of winter and stored nutrients is exquisite.

E-014-2 Organic Matcha A

Exhibited

有機抹茶A



● Shelf life : 1year(s) ● Storage : Refrigerated ● Sales channels in Europe: None

● Ingredients :

Matcha

The godmother of Japan is sleeping here in Ise and it has more than 1000 years of history in tea here. Only tea lovers know this secret location. It produces more than half of the raw material of Japanese matcha. We select only the highest quality tea leaves for this matcha and mill in our facilities to deliver you the freshest matcha.

E-014-3 Japanese Gyokuro Green Tea

Exhibited

伊勢玉露



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: green tea

Tea leaves from Ise and Mie prefectures are known to be particularly rare in their long history. Since ancient times, this area has continued to preserve the tradition of growing tea trees by covering them, and by blocking light, they have produced tea leaves that are rich in amino acids, stand out in sweetness, and have little bitterness. Gyokuro is also nurtured by this traditional technique, and it boasts unrivaled quality, which has brought wisdom and skill over many years to fruition. Furthermore, the natural environment unique to Ise's production area makes the taste of this tea even more special. Snow falls and piles up during the winter, and tea trees slowly store nutrients during that time, and sprout shoots containing plenty of amino acids so as to release their power all at once in spring. By combining these natural blessings with the handiwork of artisans, tea with deep flavor and high quality sweetness that cannot be obtained anywhere else is born. We, Maruei, are a long-established tea manufacturer that has been involved in tea making for over 75 years in Ise. We handle everything from manufacturing tea leaves to grinding with a millstone, packing, and delivery in-house, and have also obtained a world-standard food safety certification called FSSC22000. With this system, we can stably deliver safe, secure, and top-quality tea when needed, and for as long as needed.



Shizuoka

静岡県/丸福製茶株式会社

<http://www.marufuku-seicha.jp/>

E-015-1

Mt. Fuji Matcha

Exhibited

富士山パッケージ抹茶



● Shelf life : 2year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Japanese green tea

Culinary Grade Matcha in an Iconic Mt. Fuji Package Featuring an eye-catching Mt. Fuji design, this culinary grade matcha is an original blend of carefully selected Japanese tea leaves. Expertly crafted for versatility, it is the perfect choice for matcha lattes, baking, and gourmet cooking. With its refreshing profile, it's also highly recommended for your morning ritual to kickstart the day.

E-015-2

ONKA Green tea Teabags

Exhibited

ONKA 緑茶



● Shelf life : 2year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Japanese green tea, ginger, sansho pepper

The refreshing spiciness of ginger and the citrus-like spiciness of Japanese pepper create an exquisite harmony with the crisp, clean aftertaste of the green tea.

E-015-3

Organic Yuzu Sencha 25g

Exhibited

有機ゆず煎茶25 g



● Shelf life : 2year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Organic Japanese green tea. Organic Yuzu

A harmonious fusion of mellow organic green tea and zesty, fresh yuzu. This blend offers a clean, lasting aroma with a gentle finish and no bitterness. The perfect companion for your meals or a moment of pure refreshment.



Osaka 大阪府/マルカイコーポレーション株式会社

<https://www.marukai-food.com/>

E-016-1 Japanese White Peach

Exhibited



国産白桃



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Peach, Water, Sugar, Vitamin C

Blended with a couple of varieties of white peach grown in Japan. Rich flavor and creamy texture. 180ml, 500ml and 1000ml sizes available. Other URL : https://www.marukai-food.com/_files/ugd/b11fb7_e523e3cd32ef4f5b9de0e193ec8af37e.pdf

E-016-2 Japanese Sumomo Plum

Exhibited



長野県産すもも



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Japanese Plum, Water, Sugar, Vitamin C

Oishi Wase Sumomo from Nagano pref, is a variety of plum grown in Japan. It is squeezed and bottled with its pulp. Please enjoy the aromatic, sweet-tart and tangy flavor. Other URL : https://www.marukai-food.com/_files/ugd/b11fb7_89f76327d74e495997a35f68ab3924cc.pdf

E-016-3 Yuzu from Nagano

Exhibited



信州産ゆず



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Water, Yuzu, Sugar

Village of Tenryu is a tiny village located in remote area of Nagano, where Yuzu grows well thanks to the climate of the southern Japan Alps. Yuzu grown in this village and surrounding villages, is collected and gently hand squeezed that is why the juice has very aromatic flavor. Please enjoy our Yuzu drink made with this aromatic Yuzu juice. Other URL : <https://www.marukai-food.com/english>



E-017-1 Buckwheat tea

Exhibited

香ばしいそば茶



- Shelf life : 1.5year(s)
- Storage : Room temperature
- Sales channels in Europe: EU
- Ingredients : buckwheat

(CAN BE ALSO PACKED AS 1KG)Tastes great on its own!A gentle, caffeine-free tea!Buckwheat tea is a savory tea made from roasted buckwheat seeds.It is caffeine-free, so you can enjoy it before going to bed at night.Enjoy the aroma and crunchy texture of buckwheat.It is not only used as a tea, but also as an ingredient in1) Sprinkled on salad, natto, yogurt, or vanilla ice cream2) Mix with rice and cook.3) Baked with bread dough, etc.It can be used in a variety of ways.Brew the buckwheat tea just like any other tea and enjoy it as is without adding any sweetener or milk. You can serve either warm or cold.Other URL :([a href%https://www.naraya-soba.com/?pid%134799096](https://www.naraya-soba.com/?pid%134799096))

E-017-2 Tartary Buckwheat tea

Exhibited

ダッタンそば茶



- Shelf life : 1.5year(s)
- Storage : Room temperature
- Sales channels in Europe: EU
- Ingredients : Tartary buckwheat

(CAN BE ALSO PACKED AS 1KG)Tartary buckwheat contains about 100 times more rutin,a type of polyphenol, than regular buckwheat!!It is said to be effectivein preventing various lifestyle-related diseases.Tastes great on its own!A gentle, caffeine-free tea!Buckwheat tea is a savory tea made from roasted buckwheat seeds.It is caffeine-free, so you can enjoy it before going to bed at night.Enjoy the aroma and crunchy texture of buckwheat.It is not only used as a tea, but also as an ingredient in1) Sprinkled on salad, natto, yogurt, or vanilla ice cream2) Mix with rice and cook.3) Baked with bread dough, etc.It can be used in a variety of ways.Brew the buckwheat tea just like any other tea and enjoy it as is without adding any sweetener or milk. You can serve either warm or cold.Other URL :([a href%https://www.naraya-soba.com/?pid%164450214](https://www.naraya-soba.com/?pid%164450214))



E-018-1 Organic Green Tea Powder

Exhibited



有機粉末緑茶



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Greentea

This product is 100% made from organic tea leaves from Fukuoka. Made as a easy to melt powder for quick and easy use. The powder easily melts in both cold and hot water, making it perfect for not only using at home, but at the office and outdoors. It can also be used as a ingredient for cooking such as bread or cakes.

E-018-2 organic sencha

Exhibited



有機煎茶



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: green tea

Tea made using 100% organic ingredients is safe and secure, and the owner is particular about making it to deliver delicious tea. Please enjoy organic tea with aroma and umami flavor.

E-018-3 organic roasted tea

Exhibited



有機焙茶



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Ingredients: green tea

The shopkeeper is particular about making tea that uses 100% organic ingredients to deliver safe, secure, and delicious tea. Please enjoy organic tea with aroma and umami flavor.



E-019-1 Matcha tin 30g

Exhibited

抹茶缶 30g



- Shelf life : 1year(s)
- Storage : Room temperature
- Sales channels in Europe: UK
- Ingredients :
Green tea

Our matcha is crafted from pesticide-free tea leaves that are carefully shaded for one month before harvest. This traditional shading method enhances the amino acid content, resulting in a smoother flavor with reduced bitterness and a naturally sweet, mellow profile. The leaves are gently dried in a tencha oven and then finely ground using a stone mill to produce authentic, ceremonial-grade matcha. Its vibrant green color and refined taste make it an exceptional choice for both tea preparation and premium culinary use.

E-019-2 GABA Gyokuro Powder Stick

Exhibited

GABA玉露パウダースティック



- Shelf life : 1year(s)
- Storage : Room temperature
- Sales channels in Europe: UK
- Ingredients :
Green Tea

In Japan, where GABA is a trend in many products beyond tea, regulations are strict, and teas labeled as GABA must contain at least 150mg in every 100g of tea. Our GABA tea made of Gyokuro tea leaves, and as result has contained 300~600mg in ever 100g of tea. One more outstanding feature of Our GABA Gyokuro has more rich deep green and fresh flavor and sweetness as compared to normal GABA tea.

E-019-3 Kaori-cha Koshun Tea Bags

Exhibited

香り茶一香駿



- Shelf life : 1year(s)
- Storage : Room temperature
- Sales channels in Europe: UK
- Ingredients :
Green Tea

Instead of adding artificial flavor we are trying to enhance the natural aroma of our tea. This Kaori Sencha Koshun is made of 100% natural green tea. It tastes like a flowery Oolong tea but it's appearance is similar to green tea. Please enjoy our Kaori Sencha tea and its unprecedented aroma and flavor.



E-020-1

Japanese Green Tea (Matcha)

Exhibited



日本茶 (抹茶)



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Green Tea (Origin : Shizuoka, Japan)

"Drink the Forest" Matcha is not just a powder. It is born from a quiet craft — shading the tea leaves, blocking the light, and allowing them to slowly accumulate rich umami in stillness. Our matcha expresses a deep, forest-like aroma, a vibrant green color, and a calm, lingering umami that unfolds gently on the palate. ■ Product Features- Single-origin matcha made from tea leaves grown in Shizuoka, at the foothills of Mt. Fuji- Shade-grown cultivation for refined umami and soft natural sweetness- Vivid, deep green color with ultra-fine powder texture- Smooth mouthfeel with a clean, balanced finish free from bitterness- Excellent color and foam when whisked, offering strong visual appeal- High-quality matcha suitable for cafés, restaurants, and dessert applications- Versatile for both hot and cold use (ideal for lattes and desserts) ■ Product Format & Flexibility- Matcha powder available in multiple grades (drink / culinary / premium)- Custom premium packaging combining Japanese aesthetics with modern design (tea cans, individual boxes)- Total design solutions including branded paper bags- Stand-up pouch options available- OEM labeling supported- Small-lot orders available (ideal for market testing) ■ Quality Control & Export Capability- HACCP-based quality management system- Integrated quality control from sourcing to production and shipment- Full traceability through lot management- Collaboration with export-experienced producers, enabling compliance with international standards- Residue testing and quality verification available according to destination country regulations

E-020-2

Japanese Tea (Houjicha)

Exhibited



日本茶 (ほうじ茶)



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Green Tea (Origin : Shizuoka, Japan)

"Roasted Aroma, Beautifully Sculpted" Houjicha is a uniquely Japanese tea born from the craft of roasting, a technique that sculpts fragrance itself. Our houjicha is carefully roasted from low to high temperatures, creating layers of nut, cacao, and woody notes that rise like an aromatic work of art. ■ Product Features- Premium Single Origin Houjicha from Shizuoka, Japan, grown at the foothills of Mt. Fuji- Carefully roasted to bring out a rich, aromatic, and refined roasted aroma- Smooth and clean taste with a gentle natural sweetness- Characterized by a beautiful amber liquor color- High-quality tea leaves suitable for cafés, restaurants, and dessert applications- Versatile for both hot and iced preparations- Relatively low in caffeine, making it suitable for a wide range of consumers ■ Product Format & Flexibility- Available in both tea leaf and powder- Elegant premium packaging combining Japanese aesthetics with modern minimal design available (tea cans and individual gift boxes)- Total design solutions including matching paper bags available- Stand-up pouch packaging available- OEM labeling available- Small-lot production available, ideal for test marketing ■ Quality Control & Export Capability- Produced under a HACCP-based quality control system- Integrated quality control from raw material sourcing to production and shipment- Full traceability ensured through lot control- Collaborating with export-experienced tea producers, capable of meeting international standards- Residual pesticide testing available in accordance with destination country regulations

E-020-3

Japanese Green Tea (Sencha)

Exhibited



日本茶 (煎茶)



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: None

● Ingredients :

Green Tea (Origin: Shizuoka, Japan)

"Tea that Drinks in the Light" A tea infused with "light minerals" born from morning mist and strong sunlight. Its character lies not only in its green hue but in its sense of transparency. With a single sip, a three-dimensional aroma unfolds, as if you were tasting beautiful air and light themselves. ■ Product Features- Premium Single Origin Sencha from Shizuoka, Japan, grown at the foothills of Mt. Fuji- Clean aroma, refined umami, and well-balanced flavor profile- Characterized by its beautifully vibrant green color when prepared- High-quality tea suitable for cafés, restaurants, and specialty stores- Versatile for both hot and cold preparations ■ Product Format & Flexibility- Available in both tea leaf and powder formats- Elegant premium original packaging combining Japanese aesthetics with modern design available (tea cans and individual gift boxes)- Total design solutions including matching paper bags available- Stand-up pouch packaging available- OEM labeling available- Small-lot production available, ideal for test marketing ■ Quality Control & Export Capability- Produced in facilities operating under HACCP-based quality management systems- Consistent quality ensured through integrated control from sourcing to processing and shipment- Full traceability through lot management- Collaboration with experienced tea producers with proven export track records- Flexible support for compliance with international standards, including pesticide residue testing upon request



E-021-1

Yuzu drink vinegar

Exhibited

のむ柚子酢



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Yuzu juice (manufactured in Tokushima Prefecture), granulated beet sugar, honey, pure apple cider vinegar/vitamin C

Oochi Yuzu Vinegar Drink Concentrate is made with only the finest ingredients. To maintain our highly selective standards, we use 100% pure yuzu juice from Tokushima, Japan, domestically produced pure apple vinegar from Aomori, honey, and natural spring water. This is a highly fragrant and flavorful product.

E-021-2

Drink plum vinegar 200ml

Exhibited

のむ梅酢 200ml



● Shelf life : 2year(s)

● Storage : Room temperature

● Sales channels in Europe: EU

● Ingredients :

Ingredients: Apple vinegar (manufactured in Hiroshima Prefecture), beet granulated sugar, honey, apple juice, plum vinegar, shiso extract/flavoring

"Drink plum vinegar" (200ml) is a flavorful and refreshing vinegar drink made from 100% pure apple vinegar using Aomori-grown apples. Blended with Kishu-produced Nanko-ume (Japanese plum) vinegar, natural honey, and deep groundwater from northern Hiroshima, this beverage offers a well-balanced taste that is both tart and gently sweet. This triple-strength concentrate can be diluted to your preference and is ideal for supporting your daily wellness routine.

E-022

Sowakajuen Co., Ltd.



Wakayama

和歌山県/株式会社早和果樹園

<https://www.sowakajuen.co.jp/>

E-022-1 Mikan juice Nomu-Mikan brand 180ml (Japanese Mandarin juice)

Exhibited



飲むみかん180ml



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Mikan (Japanese mandarin)

100 percent pure Arida Mikan juice. Only made from ripe Arida Mikan harvested in the heart of a 450 years old production, Nomu Mikan will give you the impression to eat the fruits itself. Extracted by a very particular method allowing to peel the outer skin without damaging the endocarp. Compared to other techniques, this one allows to keep a denser but softer juice without the oily and bitterness of the outer skin. A product of which we are very proud.

E-022-2 Mikan juice Nomu-Mikan brand 720ml (Japanese Mandarin juice)

Exhibited



飲むみかん720ml



● **Shelf life :** 1year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** UK

● **Ingredients :**

Mikan (Mandarin orange)

100% pure Arida Mikan juice. Only made from ripe Arida Mikan harvested in the heart of a 450 years old production, Nomu Mikan will give you the impression to eat the fruits itself. Extracted by a very particular method allowing to peel the outer skin without damaging the endocarp. Compared to other techniques, this one allows to keep a denser but softer juice without the oily and bitterness of the outer skin. A product of which we are very proud.



E-023-1 Matcha Portion

Exhibited

抹茶ポーション

- Shelf life : 18month(s)
- Storage : Room temperature
- Sales channels in Europe: UK
- Ingredients :
Sugar / Starch degradate / Matcha / Green Tea / Emulsifier / Flavoring / Thickener / Coloring / Water



Matcha Portion "The Ultimate Matcha Experience Made Easy"1 A quick and indulgent cup. Perfect for both matcha lattes and sparkling matcha-all in one portion.2 A moment of unmatched flavor you can't get with powder. Create professional-quality Matcha Latte or Sparkling Matcha with ease."3 Made with Matcha from Kitagawa Hanbei Shouten in Kyoto Uji. Over 150 years of tradition| condensed into an 18g portion.4 Experience the smooth dissolution of authentic Uji matcha-a revolutionary way to enjoy Japanese luxury in your everyday life.5 Six 18g portions per pack.6 Mix one portion with 5-6 parts of milk| water| or sparkling water| and enjoy.

E-023-2 Coffee Portion (No Sugar)

Exhibited

Coffee Portion No Sugar (Unsweetened)

- Shelf life : 18month(s)
- Storage : Room temperature
- Sales channels in Europe: UK
- Ingredients :
Coffee, Water



Convenient Portion Pack(Individually packed container) for Single time Use- Extraction from deep roasted coffee bean (Italian roast)- No fragrance or Thickeners Enjoy genuine coffee taste and aroma.- Enjoy with hot/iced water or milk- Ideal for Cafe Latte with milk



F-001-1 Biden Bishu modern

Exhibited

美田美酒 modern



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Rice (100% Dewa San San rice from Yamagata Prefecture)/Rice malt/Water

A modern junmai daiginjo born from the nature and sake-brewing traditions of Sagae City, Yamagata Prefecture. That is Mitabishu Modern. Made with "Dewa San San," a sake-brewing rice variety from Yamagata Prefecture; soft water sourced from the underground springs of Mount Gassan; and Yamagata yeast. It was brewed using the meticulous methods cherished by Furusawa Sake Brewery, while making the most of the region's bounties. "Mita Bishu modern" inherits the gentle rice umami and elegant flavor of the traditional Mita Bishu, while the sensibilities of our young brewers have crafted a lighter, more refined impression. A clear aroma reminiscent of Shine Muscat grapes. Upon tasting, a soft umami and a light, crisp mouthfeel spread across the palate, with a clean and beautiful finish. This bottle expresses the traditional sake-making of Yamagata through a modern sensibility.

F-001-2 Benihana-ya Jubei Yukimegami

Exhibited

紅花屋重兵衛 雪女神



● Shelf life : 1year(s) ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients : 100% Yukimegami sake-brewing rice produced in Yamagata prefecture
Rice polishing ratio 35% polished in-house
Water: Subterranean water from Mt. Gassan

Ingredients 100% Yukimegami sake-brewing rice produced in Yamagata prefecture
Rice polishing ratio 35% polished in-house
Alcohol by volume 16%
GI Yamagata certified Sake four consecutive years from 2018 to 2024
No antioxidants
The soft waters of sacred Mount Gassan is the most suitable for brewing Sake, giving a soft and bright taste. This Junmai Daiginjo is made from only Yukimegami Sake-brewing rice, which is a new breed developed in Yamagata prefecture to give the highest quality Sake in the world. Yukimegami is as good quality sake-brewing rice as Yamadanishiki, endure high percentage polishing. We made 35% polishing in-house, polished for 72 hours. To match with Yukimegami, Yamagata kobo yeast developed in Yamagata prefecture is used. This Junmai Daiginjo has a soft and deep taste with a clean flavor. The Sake is brewed every year with one Toji (a chief brewer of Sake) and four Kurodo (brewers). Recommended drinking temperature 10 to 15 degrees Celsius
Taste Soft, clear, delicate
Flavor/Aroma
Elegant aroma similar to the Japanese Fuji apple of Yamagata. Recommended complement
Beef sirloin steak or roast beef with a sour sauce, venison deglazed cooked with vegetables, raw oyster with a red wine vinegar and shallots, brown bread with butter and raw oyster on top, duck roti with sauce, bloomy rind cheese (blue cheese, camembert cheese, etc.)
Countries/Regions with Export Experience : France

F-002

Hakutaka Co., Ltd.



Hyogo 兵庫県/白鷹株式会社

https://hakutaka.jp/

F ALCOHOLIC BEVERAGES / アルコール飲料

F-002-1 Hakutaka Cool Nama-chozo 300ml

Exhibited

クールハクタカ 生貯蔵酒 300ml



● Shelf life : 2028.05 ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Rice(Domestic)/Rice malt(Domestic)/Brewers alcohol

Light and Med-dry taste with slightly fresh fruits notes. Before hot filling, the unpasteurized sake is aged quietly at low temperatures to create a light, dry taste with a mellow acidity. We recommend drinking it chilled, as it has a fruity flavor and a refreshing taste. Please try with grilled barbeque, beef, pork, chicken, seafood, carpaccio.

F-002-2 Kimoto Ise Jingu Goryoshukura Tokubetsu Junmai 500ml

Exhibited

生もと・特別純米 伊勢神宮御料酒蔵純米酒 500ml



● Shelf life : 2028.05 ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Rice(Domestic)/Rice malt(Domestic)

The sake served at meals to the gods of Ise Shrine(Ise-Jingu) is called Goryoshu. And Ise Shrine is the most prestigious shrine in Japan. Of the many breweries across the country, only we(Hakutaka) has been given the honor of Goryoshu. It has been offered every day since 1924, and this "Ise Jingu Goryoshukura Kimoto Tokubetsu Junmai" commemorates that occasion. Appearance is clear as crystal, and faint aroma of butter candy and vanilla. It has a juicy mouthfeel and a perfect balance of sweetness from the rice and freshness reminiscent of citrus fruits. This "Ise Jingu Goryoshukura Kimoto Tokubetsu Junmai" made with 100% Yamadanishiki rice from Yokawa town, Hyogo Prefecture, known as the king of sake rice. Hakutaka sake has a slightly dry taste and a strong acidity, making it a good match for meat dishes and fried foods. Hakutaka will continue to contribute to environmental sustainability by utilizing the local natural environment in all processes from sake rice cultivation to brewing. We will also continue to build a stable production system for high-quality ingredients through solidarity with farmers and the local community. Furthermore, by continuing to make efficient use of by-products such as sake lees, we will preserve a tradition and establish a local recycling-based society and economy. Yamada Nishiki rice is characterized by its moderate expression of white core, its easily degradable starch structure, and its low content of bitter amino acids, which contribute to the gentle, mellow quality of the sake. And the brewing water used to make Hakutaka, "Miyamizu," also has its own unique characteristics. Miyamizu is classified as hard water, containing a lot of minerals such as calcium and magnesium, as it flows through a geological stratum that was once the sea, but is particularly rich in phosphorus and potassium. On the other hand, underground water that flows down a steep slope is fast-flowing and contains a lot of oxygen, which binds with iron, a major enemy of sake brewing (as it is said to be the cause of a bad aroma), and removes the iron by precipitating it as iron oxide. This sake is made using Yamada Nishiki rice and Miyamizu, and is brewed using the Kimoto method, is firm and refreshing, with a distinctive acidity that is characteristic of Hakutaka. Kimoto brewing method is a brilliant way to use microorganisms, and Yamada Nishiki rice is the best for mashing the koji rice, because of its unique character. Furthermore, Miyamizu, which is rich in beneficial bacteria, is essential for this technique. The mash stands up well, fermentation is strong, and it is easy to produce a dry sake. And Miyamizu also contains a moderate amount of sodium and has many important qualities that are essential for improving the quality of sake. While the Toji, master brewer had advanced skills and experienced, Hakutaka is also promoting diversification in sake brewing, including the promotion of female brewers, and is working hard to foster local brands, with the aim of revitalizing the market.

F-002-3 Hakutaka authentic Plum wine Tokubetsu Junmai preparation 720ml

Exhibited

白鷹梅酒 特別純米酒仕込み 720ml



● Shelf life : 2028.05 ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Sake(Domestic Tokubetsu Junmai)/Plum(Domestic)/Sugar

Limited edition, produced once a year. This special Junmai sake is made using 100% Yamada Nishiki rice, known as the king of sake rice, from Yoshikawa Town, Hyogo Prefecture, and is carefully steeped in carefully selected domestically grown plums. This plum wine has a refined plum aroma, soft acidity, and mellow sweetness, making it refreshing and easy to drink. It is a great aperitif as drinking straight, but also pairs well with acidity, fresh fruit and minerals, so we recommend using it in unique cocktails to make such as Kir and Kir Royale, as "Samurai Kir" or "Samurai Kir Royale". It can be enjoyed with confiture, fruits tarte, fresh salad and honey products. For my opinion, mix with Chablis makes the best Kir, try it!



Nagano 長野県/喜久水酒造株式会社

<https://kikusuisake.co.jp/>

F-003-1 KIKUSUI Junmai Ginjo

Exhibited

崙久水 純米吟醸



● Shelf life : None/Not applicable ● Storage : Refrigerated ● Sales channels in Europe: EU

● Ingredients :

Ingredients: Rice(Japan), Rice Malt(Japan)

Takananishiki" grown under contracted farmer in Minami-Shinshu is polished to 55% and brewed slowly in Minami-Shinshu during the severe cold season using water from the Central Alps. Its mild Ginjo aroma, deep flavor, and refreshing taste, it will go well with a meal.

F-003-2 Junmai Kurojunmai

Exhibited

純米 黒純米



● Shelf life : None/Not applicable ● Storage : Room temperature ● Sales channels in Europe: EU

● Ingredients :

Ingredients : Rice *Malted Rice(kome koji)

By the special polishing way, flat polished rice, it efficiently polish away only the only the parts that are not needed for sake and brewing carefully, we able to make a delicious sake while remaining the delicious taste of rice. Kurojunmai, was named since, "kuro=black", it finishes the polished rice blacker than other sake (meaning that it is not polished much but still gives the taste). Rice: Tanane-nishiki, Alcohol: 15.5%, Polish Ratio: 82%, SMV: +2.5

F-003-3 Nigori-sake Shiroki Tenryu

Exhibited

にごり酒 白貴天龍



● Shelf life : 2year(s) ● Storage : Refrigerated ● Sales channels in Europe: EU

● Ingredients :

Ingredients : Rice *Malted Rice(kome koji) *Brewing Alcohol

Nigori sake with a fluffy rice aroma, sweetness, and a creamy texture. It is a rich sake with a refreshing aftertaste that harmonizes acidity and sweetness. Alcohol: 15.2%, Rice polishing ratio: 65%, Sake degree: -22.5. At the International Wine Challenge (IWC) 2024 & 2025, for the two years in a row, the Honjozo Nigorizake Shiroki Tenryu won the Gold Medal and Great Value Sake in the Honjozo category!



F-004-1 JAPANESE CRAFT LIQUEUR KUMANO (GIN UMESHU)

Exhibited



クラフトリキュールくまの(ジン梅酒)



● **Shelf life :** None/Not applicable ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Gin, Ume Plum, Sugar

This is Gin Umeshu which has rich aroma and good aftertaste unlike any other umeshu. This is based on craft gin with rich citrus aroma and Kishu Nanko Ume plums.

F-004-2 SASAKAWA SINGLE MALT WHISKY

Exhibited



篠川シングルモルトウイスキー



● **Shelf life :** None/Not applicable ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

Ingredients : Malt

This product is Non peated Japanese single malt whiskey produced at Asaka Distillery. We carefully selected and used the bourbon barrel first fill which was aged for more than 3 years in a climate with severe temperature differences. It has a complex and profound taste with a fresh, young and a fruity aroma. You can also feel the lingering scent of citrus.

F-004-3 KUMANO JAPANESE SINGLE MALT WHISKY

Exhibited



熊野ジャパニーズシングルモルトウイスキー



● **Shelf life :** None/Not applicable ● **Storage :** Room temperature ● **Sales channels in Europe:** EU

● **Ingredients :**

Malt

This product is Non peated Japanese single malt whiskey produced at Kishu-Kumano Distillery. This Single Malt whisky has been aged for more than 3 years in Kishu mountain area with severe temperature differences. It has a complex and profound taste with a fresh, young and a fruity aroma.



F-005-1

EAST SUNRISE IWSC 2025 Silver

Exhibited



EAST SUNRISE IWSC 2025 Silver



● **Shelf life** : None/Not applicable ● **Storage** : Room temperature ● **Sales channels in Europe**: EU

● **Ingredients** :

Single-distilled shochu / brewed alcohol

Inspired by Mount Fuji and the temple seal of Ryusenji Temple, where the deity IMODAIMYOJIN is enshrined, EAST SUNRISE captures the stillness and beauty of a New Year's sunrise. Crafted from authentic Japanese shochu and distilled from Seida-imo potatoes grown in the foothills of Mount Fuji, it offers a remarkably smooth texture with delicate sweetness and refined aromatic notes derived from koji. Designed for discerning spirits enthusiasts, it can be enjoyed neat, on the rocks, or in elegant cocktails. A premium Japanese spirit that transforms heritage, landscape, and craftsmanship into a contemporary drinking experience.

F-005-2

DARK NIGHT IWSC 2025 Bronze

Exhibited



DARK NIGHT IWSC 2025 Bronze



● **Shelf life** : None/Not applicable ● **Storage** : Room temperature ● **Sales channels in Europe**: EU

● **Ingredients** :

Single-distilled shochu / brewed alcohol

Inspired by Seidayu Nakai, a magistrate of historic Koshu (present-day Yamanashi) and a quiet hero devoted to his people, this barrel-aged Japanese spirit captures the calm of twilight. Aged in sherry casks, it reveals smoky amber notes, layered sweetness, and a smooth, lingering finish.

F-005-3

IMODAIMYO-GIN IWSC 2025 Double Bronzes

Exhibited



IMODAIMYO-GIN IWSC 2025 Double Bronzes



● **Shelf life** : None/Not applicable ● **Storage** : Room temperature ● **Sales channels in Europe**: EU

● **Ingredients** :

Single-distilled shochu / brewed alcohol / Yuzu

A premium Japanese gin crafted from Seida-imo potatoes and yuzu from one of Japan's longest-living villages. Clean, smooth, and delicately aromatic, it reflects a refined expression of Japanese heritage, ideal for refined cocktails or elegant straight serves.



F-006-1

BOSO Rhum du Domaine Soleil

Exhibited

BOSO Rhum du Domaine Soleil -太陽-



● Shelf life : 5year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Sugarcane (grown in Minami-Boso, Chiba)

Agricole Rhum, the iconic BOSO Rhum, made with 100% sugarcane produced by natural farming methods exclusively for Rhum on our own farm. No pesticides or chemical fertilizers are used, of course. The natural environment of Boso and the by-products of rum production are also utilized. Boso Environmental Utilization Agriculture—Utilizing the natural environment of Boso and the by-products of rum production. This agricole rhum is made from 100% sugarcane produced by the company itself. The rhum is made with 100% of the sugarcane produced by the company. The nourishment and terroir of Minami-Boso are packed into a single bottle. The result is a bottle with a rich aroma and flavor. A limited edition product produced only during the sugar cane harvesting period. Aged for 6 months in stainless steel tanks.

F-006-2

BOSO Rhum Mer Cuvée Speciale BAGASSE MACERATION 2026

Exhibited

BOSO Rhum Mer-海-Cuvée Spéciale BAGASSE MACERATION 2026



● Shelf life : 5year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Domestic Molasses / Sugar Cane Grown on Our Own Farm

Japan's First Bagasse Fermentation — A High-Ester Rum Born on the Boso Peninsula. Crafted at the Boso Oikura Distillery, overlooking the Pacific Ocean in Minami-Boso, Chiba Prefecture, this cuvée challenges the conventions of distilled spirits. Our proprietary technique, "BAGASSE MACERATION," puts bagasse — the fibrous sugarcane residue normally discarded after pressing — to use in fermentation, allowing indigenous Boso wild yeast to ferment naturally. The complex, full-bodied ester aromas born from this method were achieved by drawing on the natural terroir of Japan alone — a true "Japan's first" endeavor. The sugarcane itself is grown on our own farm, capturing the character of this terroir directly within the bottle. Maturation takes place in stainless steel tanks for nine months, allowing the esters to develop balance and smoothness. This proprietary technique is currently under patent application, and we are working with Chiba University on the scientific analysis of its aromatic compounds, using GC-MS analysis to elucidate the ester composition. Backing sensory character with scientific evidence — that is the stance BOSO Rhum takes. Tasting Notes On pouring, vibrant ester aromas rise from the glass. Beneath them, a mineral quality evocative of the Boso sea breeze unfolds, followed by a deep richness and distinctive sweetness derived from molasses. We invite you to enjoy this bottle neat or on the rocks, savoring the evolving character of its aroma over time.



F-007-1 CHANPAN PREMIUM

Exhibited

チャンパン プレミアム



● **Shelf life :** 5year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Organic green tea, brewed alcohol, carbon dioxide

An organic tea farm with over 100 years of history has obtained its own liquor production license and created a champagne-style liqueur that fully captures the deliciousness of Japanese tea by combining organic tea, alcohol, and carbonation, a feat that would otherwise seem reckless by conventional standards. This golden yellow PREMIUM liqueur allows you to enjoy the fragrant aroma and umami of the exquisite mill buds. Luxuriously made with generous amounts of the highest quality, carefully selected organic tea leaves, some of which have won awards at tea tastings, you can enjoy the "natural flavor" of the fragrant new buds that only bloom for a few days a year. This exquisite liqueur pairs perfectly with lightly seasoned Japanese cuisine, allowing you to fully enjoy its umami flavor.

F-007-2 CHANPAN GREEN TEA

Exhibited

チャンパン 緑茶



● **Shelf life :** 5year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Organic green tea | brewed alcohol | carbon dioxide gas

Organic tea farmer with over 100 years of history has obtained a liquor manufacturing license for himself and has created a champagne-type liqueur that allows you to fully enjoy the deliciousness of Japanese tea by combining organic tea | alcohol | and carbonation | which is considered reckless by common sense. A green GREEN TEA with a harmonious blend of the aroma | flavor | and astringency of young leaves. Made from Kakegawa's famous "organic deep-steamed new tea" | it has a rich flavor and is finished in a way that allows you to feel the "season" of the tea fields. It goes well with fried dishes and is recommended for those who don't like astringency.

F-007-3 CHANPAN WAKOCHA

Exhibited

チャンパン 和紅茶



● **Shelf life :** 5year(s) ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Ingredients: Organic Japanese black tea, brewed alcohol, carbon dioxide

Organic tea farmer with over 100 years of history has obtained a liquor manufacturing license for itself and has created a champagne-type liqueur that allows you to fully enjoy the deliciousness of Japanese tea by combining organic tea | alcohol | and carbonation | which would be considered reckless by common sense. WAKOCHA is an organic Japanese black tea with a refreshing fruity aroma and a touch of elegance. Made from organic Japanese black tea (first flush) | this Japanese black tea has a refreshing aroma | and a clean sweetness and umami flavor. Its clean taste goes well with desserts and sweets.

F-008

Takalabo Produce



Akita 秋田県/たからぼプロデュース合同会社

<https://takalabopro.com/>

F-008-1

Gacco Brine (500ml) Cocktail Mixer

Exhibited



ガッコ ブライン (カクテルミキサー)



● Shelf life : 1year(s)

● Storage : Room temperature

● Sales channels in Europe: UK

● Ingredients :

Takuan pickling brine / Seasoning liquid, reduced glucose syrup, kelp extract, powdered kelp (ma-konbu), amino acids (E621), alcohol, thickening agents (E415, E400), pH adjuster (E330)

This cocktail mixer is made using the brine from 'iburigakko', a fermented food from Akita. It adds the distinctive taste of iburigakko and a smoky flavour to your drink, creating a whole new drinking experience. Simply add 5–10ml to a Dirty Martini, shochu soda, beer, or similar. Enjoy a whole new world of drinks.

F-009

Tochigi Liqueur Inc.



Tochigi 栃木県/株式会社栃木リキュール

<https://tochigi-liqueur.com/>

F-009-1

Sansho Liqueur

Exhibited

山椒リキュール



● **Shelf life :** None/Not applicable ● **Storage :** Room temperature ● **Sales channels in Europe:** None

● **Ingredients :**

Distilled alcohol (domestic), beet granulated sugar (from Hokkaido), Japanese pepper (from Tochigi Prefecture)

“Citrus + Spicy”—it’s not just heat; it’s a blend of woody, citrusy aromas and a tingling sensation that lingers on the tongue. Since these botanicals are familiar from gin, it’s perfect for adding a few drops to a gin and tonic.

F-010

Yamato Honey Co., Ltd.



Nara 奈良県/株式会社やまと蜂蜜

<https://www.yamato-honey.co.jp/>

F-010-1

Koto No Haru (Sakura Umeshu)

Exhibited

古都の春（桜梅酒）



● Shelf life : 2year(s) ● Storage : Room temperature ● Sales channels in Europe: None

● Ingredients :

Plum / Sugar / Brewed Alcohol / Sakura Syrup (Made in Japan) / Cherry blossom petals / Water

"Koto No Haru" - Elegant Plum and Sakura(Cherry) Liqueur1."A luxurious moment bottled straight from Nara's springtime."Made with premium plums from Nara Prefecture, infused with Japanese cherry blossom syrup and adorned with real cherry petals. Free from artificial flavorings, colorings, or preservatives, this is pure indulgence.2."A bold 14% alcohol content with the essence of spring."Enjoy its rich taste straight or experience the refreshing breeze of spring with a splash of soda.3."A visual and flavorful delight: petals dancing in your glass."Each sip brings cherry petals floating gracefully in your drink, delivering a unique sensory experience. Perfect for creating unforgettable moments with loved ones.4."A refined harmony of plum and cherry blossom, lingering like spring itself."The fruity richness of plum and the elegant aroma of cherry blossoms blend seamlessly, embodying the essence of Nara's spring.5."A 500ml taste of spring, perfect as a special gift."Crafted with natural ingredients and utmost care, "Koto No Haru" makes for a thoughtful and memorable gift.