



Miyagi Food Export Promotion Committee

Product Catalogue

December 2020 version



Discovering & Communicating The Value of Foods from Miyagi Prefecture



What's Miyagi?

Miyagi Prefecture is located in the middle of the Tohoku region approximately 300 km northeast of Japan's capital city, Tokyo. To the east, the prefecture faces the Pacific Ocean and is blessed with rich fishing grounds and scenic tourist sites, such as Matsushima which is one of the 3 most scenic places in Japan. To the west, there are mountains such as Mt. Zao, Mt. Funagata, and Mt. Kurikoma that change appearance in every season. In central Miyagi is the Sendai Plain, one of the leading grain-producing areas. This natural environment featuring a balance of ocean, mountains, rivers, and plain come together to create Miyagi, a prefecture of bounty and comfortable living.

Agriculture in Miyagi

Miyagi is a rice-producing region with a fertile alluvial plain that produces the rice brands, "Hitomebore" and "Sasanishiki." The prefecture is also striving to increase production of the new variety of rice "Date Masayume" and the brown rice variety "Kin no Ibuki."

There is also a successful livestock industry that produces Sendai Beef, which is appreciated throughout Japan for its high quality, as well as Miyagino Pork and Shimofuri Red. There are also orchards growing produce including strawberries, cucumbers, tomatoes, and green onions.

The Fisheries Industry in Miyagi

Miyagi is a prefecture with one of Japan's leading fisheries industries. On Kinkasan Island in the waters of Sanriku, there is a world-class fishing spot formed by the junction between the Oyashio (cold) current and Kuroshio (warm) current. A variety of fish can be caught in abundance, including tuna, skipjack tuna, swordfish, and Pacific saury. Along the coastline there is thriving cultivation of seafoods such as seaweed, oysters, wakame, scallops, silver salmon, and sea squirts.

About this Catalogue

The Miyagi Food Export Promotion Committee is an organization of producers, processors, distributors, and relevant groups in the prefecture that have joined together to promote the overseas export of agricultural, forest, and fishery products, and processed goods produced in the prefecture. For the 10 years since its founding on February 25, 2010 until FY2020, the organization has been comprised of over 100 members and worked toward developing new export business for foods produced in Miyagi Prefecture.

This catalogue is a collection of the products provided by member businesses and was created to share the value of foods from Miyagi Prefecture.



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► Boxed Assortment of Wild-Caught Fresh Fish for Sashimi from Ishinomaki

An assortment of seasonal, fresh wild-caught fish from Ishinomaki, which boasts one of Japan's largest fish catches

We provide fish for sashimi according to request and by preferred shipping method. We choose only fish we can confidently recommend that is primarily seafood caught in Ishinomaki, Miyagi Prefecture. *3 kg, 5 kg, 8 kg, 10 kg, etc. per box



<Example Preparations>

Recommended served raw as sashimi, sushi, etc. Of course, the fish can also be cooked and is perfect for customers requiring freshness and quality, whether for Japanese, Chinese, or Western-style dishes.

Assorted sashimi



Ingredients (Country of Origin)		Fresh fish (Japan)	
Storage Temp.		Keep refrigerated	
Use by		Within 3-5 days	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Vinyl	
	Size	-	
	Net Cont.	Negotiable	
Case	Material	Polystyrene foam	
	Size	-	
	Weight	5-10 kg (negotiable)	
	Qty/Case	Negotiable	
Min. Order Qty	1 case	Ref. Price	JPY2,000/kg or more
Availability	Throughout the year		
Certification	-		
Fisherman Japan Marketing Co., Ltd.			
Address		8-20, Sengoku-cho, Ishinomaki-shi, Miyagi	
Website		http://mktg.fishermanjapan.com/	
Inquiry	Contact	Kazuki Doai, Koki Yoshioka	
	TEL	+81-225-98-7071	
	FAX	-	
	E-Mail	doai@fishermanjapan.com	

► Warayaki (straw roasted) Seared Skipjack Tuna

Seasonal skipjack tuna is crisply seared over straw to seal in umami in this excellent dish.



Exceptionally fresh skipjack tuna that has been quickly frozen on board the fishing boat is sliced while maintaining exceptional freshness, then roasted over rice straw from Miyagi Prefecture until crisply seared. The smoke from the straw further elicits the umami of the seasonal skipjack tuna.









<Example Preparations>




Sashimi, carpaccio, salad, served over rice, etc.



Ingredients (Country of Origin)		Skipjack tuna (Japan)	
Storage Temp.		Keep frozen (-40°C or below)	
Best Before		Within 365 days after production	
Suitable for		Retail	Non-retail <input checked="" type="checkbox"/> Both <input type="checkbox"/>
Packaging	Material	Inner packaging: PE, PA	
	Size	-	
	Net Cont.	About 220 g	
Case	Material	Polystyrene foam	
	Size	26.6 × 45.6 × 13 cm	
	Weight	3 kg	
	Qty/Case	About 13 pieces	
Min. Order Qty	3 cases (9 kg)	Ref. Price	-
Availability	Throughout the year		
Certification	EU HACCP certified		
MEIHO Co., Ltd.			
Address		2-9-34, Shinhamacho, Shiogama-shi, Miyagi	
Website		https://www.meihou-msc.com/	
Inquiry	Contact	Kota Kano	
	TEL	+81-22-362-5141	
	FAX	+81-22-362-5188	
	E-Mail	meiho-kano@sage.ocn.ne.jp	

► Skinless Albacore		Ingredients (Country of Origin)		Albacore tuna (Japan)	
Each and every one of the seasonal albacore tuna are caught with care.		Storage Temp.		Keep frozen (-40°C or below)	
Albacore tuna is caught using pole and line fishing in Japanese coastal waters, then quickly frozen on board the fishing boat for extraordinary freshness. Don't miss out on the umami of seasonal albacore tuna.		Best Before		Within 730 days after production	
		Suitable for		Retail	<input checked="" type="checkbox"/> Non-retail
	Packaging	Material	HDPE		Packaging Image 
		Size	-		
		Net Cont.	About 450 g/piece		
	Case	Material	Polystyrene foam		
		Size	25.6 × 48 × 17.6 cm		
		Weight	5 kg		
Qty/Case	About 10 pieces				
Min. Order Qty		2 cases	Ref. Price	-	
Availability		From early summer to winter			
Certification		MSC, EU HACCP			
MEIHO Co., Ltd.					
<Example Preparations> Sashimi, carpaccio, salad, served over rice, etc.		Address		2-9-34, Shinhamacho, Shiogama-shi, Miyagi	
		Website		https://www.meihou-msc.com/	
Inquiry	Contact		Kota Kano		
	TEL		+81-22-362-5141		
	FAX		+81-22-362-5188		
	E-Mail		meiho-kano@sage.ocn.ne.jp		

► Gin'ou: A Brand of Silver Salmon for Raw Consumption from Onagawa		Ingredients (Country of Origin)		Salmon (Japan)	
This brand of silver salmon from Miyagi is systematically produced from farming to processing.		Storage Temp.		Keep fresh salmon (available in May-Jul) refrigerated - otherwise, keep frozen (throughout the year)	
The lean salmon from Japan is perfect for Japanese dishes. The fresh fish is primarily either round (intact) or semi-dressed, while the frozen fish is mainly fillet (trim B, trim E). The fish is subjected to proton freezing and provided year round.		Use by		Within 3-5 days in the refrigerator; 1 year in the freezer	
		Suitable for		Retail	Non-retail
	Packaging	Material	Vinyl		Packaging Image 
		Size	-		
		Net Cont.	Negotiable		
	Case	Material	Refrigerated: polystyrene foam Frozen: carton		
		Size	-		
		Weight	5-10 kg (negotiable)		
Qty/Case	Negotiable				
Min. Order Qty		5 cases	Ref. Price	Whole fish: JPY1,300/kg Fillet: JPY2,000/kg	
Availability		Fresh: May-Jul Frozen: throughout the year			
Certification		-			
Fisherman Japan Marketing Co., Ltd.					
<Example Preparations> Recommended served raw as sashimi, sushi, carpaccio, etc. Suggestions also include serving the white flesh as sashimi or as a mix of white and dark meat. Also, the freshness that enables raw consumption can be utilized to serve lightly grilled or as meunière.		Address		8-20, Sengoku-cho, Ishinomaki-shi, Miyagi	
		Website		http://mktg.fishermanjapan.com/	
	Inquiry	Contact		Kazuki Doai, Koki Yoshioka	
		TEL		+81-225-98-7071	
		FAX		-	
		E-Mail		doai@fishermanjapan.com	



► Miyagi Salmon (for sashimi)		Ingredients (Country of Origin)	Farmed coho salmon (Miyagi, Japan)		
A safe, world-class brand from Miyagi		Storage Temp.	Keep frozen (-15℃ or below)		
Silver salmon from Miyagi has been carefully farmed for many years under stringent quality management. The fish is killed immediately after being caught to maintain freshness, and the skin and bones removed when shipped so it can be served as is as sashimi.		Use by	Within 365 days after production in the freezer; once thawed, 5 days in the refrigerator		
		Suitable for	Retail	Non-retail	Both
	Packaging	Material	Bag: <u>PA</u> , PE		Packaging Image 
		Size	21 × 51 cm (thickness varies)		
		Net Cont.	1 piece		
	Case	Material	Corrugated cardboard		
		Size	31.5 × 57 × 15 cm		
		Weight	10 kg		
		Qtty/Case	Variable		
Min. Order Qtty	10 kg	Ref. Price	-		
Availability	Throughout the year				
Certification	GI (geographical indication) registered				
Miyagi Prefecture Fisheries Cooperative Association					
<Example Preparations> It's convenient to use when making pressed sushi and hand-rolled sushi.		Address	1-27, Kaisei, Ishinomaki-shi, Miyagi		
		Website	http://www.jf-miyagi.com/		
	Inquiry	Contact	Logistics Promotion Division, Economic Business Department		
		TEL	+81-225-21-5712		
		FAX	+81-225-21-5636		
		E-Mail	hiroshi.s@jf-miyagi.com		

► Domestically Farmed Silver Salmon Fillets Marinated in Salted Koji		Ingredients (Country of Origin)	Coho salmon (Miyagi, Japan), salt, salt koji/ethanol		
Enjoy the taste of Japanese salmon.		Storage Temp.	Keep frozen (-18℃ or below)		
This silver salmon is from Miyagi where over 80% of farmed salmon is produced in Japan. Marinating salmon in salted koji yields tender meat and enhances the delicious taste of fatty silver salmon. Serve it grilled. In addition, the fish is beautifully packaged to brighten up the sales floor.		Use by	Within 365 days after production		
		Suitable for	Retail	Non-retail	Both
	Packaging	Material	Bag: <u>PE</u> , PA		Packaging Image 
		Size	20 × 30 × 7 cm		
		Net Cont.	300 g (4 pieces)		
	Case	Material	Corrugated cardboard		
		Size	49 × 33 × 10.5 cm		
		Weight	5 kg (net: 4.5 kg)		
		Qtty/Case	15 bags × 3		
Min. Order Qtty	1 case	Ref. Price	-		
Availability	Throughout the year				
Certification	ISO22000, FSSC22000, US HACCP				
SEISHIN FROZEN PRODUCT Co., Ltd.					
<Example Preparations> Can be served simply grilled. Or, break up fillets into flakes and use in dishes such as salmon fried rice.		Address	1-9-10, Sakanamachi, Ishinomaki-shi, Miyagi		
		Website	http://seishin88.jp/wp/		
	Inquiry	Contact	Seles Department		
		TEL	+81-225-95-7615		
		FAX	+81-225-95-0878		
		E-Mail	info@seishin88.jp		

▶“CANNED” Minamisanriku Silver Salmon in soy sauce		Ingredients (Country of Origin)	Coho salmon (Miyagi, Japan), sugar, soy sauce (contains: soybeans and wheat), fermented seasoning, ginger, salt	
Authentic canned Japanese food. The silver salmon from Miyagi Prefecture can be eaten in its entirety, even the bones.		Storage Temp.	Room temperature	
Fatty silver salmon from Miyagi for serving as sashimi is simmered in soy sauce to make a simple dish that is MSG free. The meat is so tender the entire fish can be eaten, even the bones. This “CANNED” branded product makes it easy to enjoy an authentic Japanese dish, and can be stored for a long period at room temperature. (Awarded the Director General of the Fisheries Agency Prize in the 40th Miyagi Prefecture Processed Seafood Products Competition)		Best Before	Within 3 years after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail
Packaging	Material	Can: steel, aluminum Label & Wrapping: paper		Packaging Image 
	Size	8.6 × 8.3 × 4.7 cm		
	Net Cont.	180 g		
Case	Material	Corrugated cardboard		
	Size	35 × 26.5 × 20 cm		
	Weight	About 12 kg		
	Qty/Case	48 cans (24 cans × 2)		
Min. Order Qty	1 case	Ref. Price	About JPY800 in Japan (retail)	
Availability	Throughout the year			
Certification	JFCO HACCP			
Maruya Seafoods Co., Ltd.				
<Example Preparations> Simply open and eat as a side dish. Pair with Japanese sake or wine. Since it's lightly seasoned, it can also be used in quiche or pasta.		Address	141-1, Aza Ichirihara, Nakaizumi, Okuma, Wataricho, Watari-gun, Miyagi	
		Website	https://www.maruyasuisan.com/	
Inquiry	Contact	Chiba, Kato, Koguchi		
	TEL	+81-223-34-8358		
	FAX	+81-223-34-8359		
	E-Mail	sales@maruyasuisan.com		

Silver salmon and cubed vegetable quiche



▶ Salmon Flakes		Ingredients (Country of Origin)	Salmon, vegetable oil, salt, salmon extract/seasonings (amino acid, etc.), color additives (yellow #5, red #102), (contains: salmon and soybeans)	
Salmon flakes pair perfectly with rice.		Storage Temp.	Room temperature	
Salmon nurtured in the northern sea is seasoned for a great taste while maintaining the excellence of the fish. The flaked meat goes well with rice.		Use by	Within 300 days after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail
Packaging	Material	Bottle: glass		Packaging Image 
	Size	6.7 × 6.7 × 13 cm		
	Net Cont.	120 g		
Case	Material	Corrugated cardboard		
	Size	35.5 cm × 22 cm × 13 cm		
	Weight	4.625 kg		
	Qty/Case	15 bottles		
Min. Order Qty	5 cases (75 bottles)	Ref. Price	JPY400 (excl. tax)	
Availability	Throughout the year			
Certification	ISO22000			
Kaneta Two One Co., Ltd.				
<Example Preparations> It tastes delicious as a topping for rice. It's also great in a rice ball.		Address	3-8-1, Oroshimachi, Wakabayashi-ku, Sendai-shi, Miyagi	
		Website	http://www.kaneta-group.co.jp	
Inquiry	Contact	Product department Osamu Sugawara		
	TEL	+81-22-782-0881		
	FAX	+81-22-782-0412		
	E-Mail	sugawara.osamu@kaneta-group.co.jp		

► Dried Flounder Seasoned with Mirin

Carefully selected Greenland halibut that is fatty and meaty!!

Our headstrong experts devoted to tradition marinate fish from Norway or Spain in our company's own mirin (sweet wine for cooking). Subtle adjustments are made depending on the day's temperature and humidity, and humidity and duration are carefully managed to painstakingly dry each fish to create a superior product.




<Example Preparations>

Grilled flounder seasoned with mirin

The fish is marinated in our company's own mirin. It may burn if grilled on high heat. Grill slowly on low to medium heat.



Ingredients (Country of Origin)		Greenland halibut (Norway or Spain), soy sauce, fermented seasoning, sugar, toasted white sesame seeds, (contains: sesame, wheat, and soybeans)	
Storage Temp.		Keep frozen (-18°C or below)	
Use by		Within 365 days after production	
Suitable for		<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PE, PA	Packaging Image 
	Size	25 × 15 × 2.5 cm	
	Net Cont.	2 pieces (160 g)	
Case	Material	Corrugated cardboard	
	Size	48.0 × 26.5 × 12 cm	
	Weight	About 6.0 kg (net: 5.12 kg)	
	Qty/Case	16 bags × 2	
Min. Order Qty	1 case	Ref. Price	-
Availability		Throughout the year	
Certification		-	
KOIKE INDUSTRIES			
Address		3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi	
Website		https://www.koike-sangyou.com	
Inquiry	Contact	Aizawa	
	TEL	+81-225-94-9434	
	FAX	+81-225-94-9435	
	E-Mail	j.aizawa@koikeindustries.co.jp	

► Sanriku Shokudo: Skipjack Tuna and Tender Simmered Bamboo Shoots


Pair with an evening drink


Skipjack tuna from Miyagi Prefecture and bite-size pieces of bamboo shoots are simmered until tender in a light, soy sauce-based sauce.



<Example Preparations>

Microwave in the package tray as is for around 30 sec. for an even greater taste.

Ingredients (Country of Origin)		Skipjack tuna (Miyagi, Japan), bamboo shoots, sugars (sugar, brown sugar syrup), soy sauce, sake, mirin, ginger, reduced sugar syrup, salt, dried skipjack tuna extract, kombu seaweed extract/thickener (processed starch flour, polysaccharide thickener), (contains: wheat and soybeans)	
Storage Temp.		Room temperature (avoid direct sunlight)	
Best Before		Within 365 days including the date of production	
Suitable for		<input type="checkbox"/> Retail <input type="checkbox"/> Non-retail	<input checked="" type="checkbox"/> Both
Packaging	Material	Container: PP, EVOH Film: PP, PET	Packaging Image 
	Size	10 × 13 × 3 cm	
	Net Cont.	120 g	
Case	Material	Corrugated cardboard	
	Size	21 × 27 × 12 cm	
	Weight	1.8 kg	
	Qty/Case	12 containers × 6	
Min. Order Qty	1 case (72 containers)	Ref. Price	-
Availability		Throughout the year	
Certification		-	
ABECHO SHOTEN CO., LTD.			
Address		2-133-3, Nainowaki, Kesenuma-shi, Miyagi	
Website		http://www.abecho.co.jp/	
Inquiry	Contact	Abecho Shoten Co., Ltd. Mermaid Foods	
	TEL	+81-22-341-1658	
	FAX	+81-22-341-1657	
	E-Mail	mermaid@abecho.co.jp	


▶Tender Atlantic Herring Fillets (can be eaten whole, bones and all)		Ingredients (Country of Origin)	Atlantic herring (Europe)	
This fish contains an abundance of DHA and EPA and has bones as soft as the meat.		Storage Temp.	Keep frozen (-18°C or below)	
The blueback fish series can be eaten whole, bones and all. Nutrients and umami components are sealed in using a manufacturing method that integrates low-pressure heating and pressure heating, and causes conformation of surface proteins through low-pressure heating. The fish is processed using pressure and temperature zones tailored to the bone density of each variety of fish through pressure heating to soften bones in a short time.		Use by	Within 730 days after production	
		Suitable for	Retail	<input type="checkbox"/> Non-retail
	Packaging	Material	Tray: PP Film: PE, PA	
		Size	18 × 38 × 2.5 cm	
		Net Cont.	15 pieces (600 g)	
	Case	Material	Corrugated cardboard	
		Size	34 × 40 × 18.5 cm	
		Weight	6.645 kg	
Qtty/Case	15 pieces × 10 bags			
Min. Order Qty	10 cases	Ref. Price	JPY45/piece (excl. tax)	
Availability	Throughout the year			
Certification	HACCP			
MORIYA Co., Ltd.				
Address	168-7, Akaiwaminato, Kesenuma-shi, Miyagi			
Website	http://www.kesenuma-moriya.jp			
Inquiry	Contact	President Moriaki Moriya		
	TEL	+81-226-24-8500		
	FAX	+81-226-24-8805		
	E-Mail	moriaki@kesenuma-moriya.co.jp		

<Example Preparations>

Can be consumed after thawing at room temperature. As the salt equivalent is less than 1%, the product can be used in various dishes. Simmered fish can be made simply by using the simmering sauce of choice and heating. This product can be utilized in a variety of dishes, including tempura, deep-fried fish, seasoned rice, and as a salad topping.


Flavored, simmered Atrantic herring






▶Sanriku Shokudo: Broiled Sardines		Ingredients (Country of Origin)	Sardines (Sanriku, Japan), sugars (white sugar, brown sugar syrup), soy sauce/thickener (processed starch flour), (contains: wheat and soybeans)	
Prepared fish that is tender enough to eat whole, bones and all		Storage Temp	Room temperature (avoid direct sunlight)	
Sardines from Sanriku are broiled in a salty-sweet sauce. The rich seasoning goes well with rice and pairs perfectly with an alcoholic beverage.		Best Before	Within 365 days including the production date	
		Suitable for	Retail	<input type="checkbox"/> Non-retail
	Packaging	Material	Container: PP, EVOH Film: PP, PET	
		Size	10 × 13 × 3 cm	
		Net Cont.	120 g	
	Case	Material	Corrugated cardboard	
		Size	21 × 27 × 12 cm	
		Weight	1.8 kg	
Qtty/Case	12 containers × 6			
Min. Order Qty	1 case (72 containers)	Ref. Price	-	
Availability	Throughout the year			
Certification	-			
ABECHO SHOTEN CO., LTD.				
Address	2-133-3, Nainowaki, Kesenuma-shi, Miyagi			
Website	http://www.abecho.co.jp/			
Inquiry	Contact	Abecho Shoten Co., Ltd. Mermaid Foods		
	TEL	+81-22-341-1658		
	FAX	+81-22-341-1657		
	E-Mail	mermaid@abecho.co.jp		



<Example Preparations>

Microwave in the package tray as is for around 30 sec. for an even greater taste.

▶ Boiled Sardine in Salted Plum Flavor		Ingredients (Country of Origin)	Sardine (Japan / Miyagi, Chiba), Soy sauce (including soy beans and wheat), Syrup, Sugar, Sweet cooking sake, Salted plum, Reduced syrup, Plum vinegar / Sake spirit, Thickener (processed starch), Fragrance, V.B1		
Sardines Simmered in Shredded Dried Plum for a Fresh Flavor (can be eaten whole, bones and all!)		Storage Temp	Keep frozen (-18℃ or below)		
The simmered fish series is cooked using a saturated steam cooker so that the bones can be eaten. Compared to a retort oven, there is no uneven heating and the color of the fish is maintained. *A retort stove is only used for disinfection. Sardines contain both calcium and vitamin D, which aids in the absorption of calcium, so the fish is recommended for growing children, the middle-aged, and seniors.		Best Before	360 days from production (30 days if stored below 10℃)		
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail	<input type="checkbox"/> Both
	Packaging	Material	tray: PP, film: PE, PA		
		Size	17.0 x 20.0 x 0.5 cm		
		Net Cont.	2 pieces (about 140g)		
	Case	Material	carton: cardboard box		
Size		36.0 x 29.0 x 33.6 cm			
Weight		About 7.7kg			
		Qtty/Case	12 packs x 4 cs		
		Min. Order Qty	1 bundle (48 packs)	Ref. Price	-
		Availability	Always		
		Certification	HACCP (boiled fish) acquired		
KANEDAI CO., LTD.					
<Example Preparations> Can be thawed and eaten as is, but heating produces an even better flavor.		Address	1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan		
		Website	http://www.kanedai-kesenuma.co.jp		
		Inquiry	Contact	Marine Products Dept.	
			TEL	+81-226-23-1721	
			FAX	+81-226-23-5371	
			E-Mail	misaki@kanedai-kesenuma.co.jp	

▶ Boiled Sardine in Miso Flavor		Ingredients (Country of Origin)	Sardine (Japan / Miyagi, Chiba), Miso (including soy beans), Sugar, Syrup, Fermented seasoning, Soy sauce, Ginger, Kombu extract, Brewed vinegar (including wheat), Yeast extract		
Sardines Simmered in Miso for the Perfect Salty-Sweet Flavor (can be eaten whole, bones and all!)		Storage Temp	Keep frozen (-18℃ or below)		
The simmered fish series is cooked using a saturated steam cooker so that the bones can be eaten. Compared to a retort oven, there is no uneven heating and the color of the fish is maintained. *A retort stove is only used for disinfection. Sardines contain both calcium and vitamin D, which aids in the absorption of calcium, so the fish is recommended for growing children, the middle-aged, and seniors.		Best Before	360 days from production (30 days if stored below 10℃)		
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail	<input type="checkbox"/> Both
	Packaging	Material	tray: PP, film: PE, PA		
		Size	17.0 x 20.0 x 0.5 cm		
		Net Cont.	2 pieces (about 140g)		
	Case	Material	carton: cardboard box		
Size		36.0 x 29.0 x 33.6 cm			
Weight		About 7.7kg			
		Qtty/Case	12 packs x 4 cs		
		Min. Order Qty	1 bundle (48 packs)	Ref. Price	-
		Availability	Always		
		Certification	HACCP (boiled fish) acquired		
KANEDAI CO., LTD.					
<Example Preparations> Can be thawed and eaten as is, but heating produces an even better flavor.		Address	1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan		
		Website	http://www.kanedai-kesenuma.co.jp		
		Inquiry	Contact	Marine Products Dept.	
			TEL	+81-226-23-1721	
			FAX	+81-226-23-5371	
			E-Mail	misaki@kanedai-kesenuma.co.jp	

▶Sanriku Shokudo: Sardines and Burdock Simmered with Ginger		Ingredients (Country of Origin)		Sardine (Sanriku, Japan), burdock, sweet simmer soy sauce (sugar, soy sauce, mizuame syrup, etc.), ginger, salt, vinegar/thickener (processed starch flour), (contains: wheat and soybeans)	
A convenient pre-cooked dish to have on hand		Storage Temp.		Room temperature (avoid direct sunlight)	
Fatty sardines from Sanriku and generous pieces of burdock are simmered with ginger until so tender the fish can be eaten whole, bones and all.		Best Before		Within 365 days including the production date	
		Suitable for		Retail	Non-retail
	Packaging	Material	Container: PP, EVOH Film: PP, PET		Packaging Image 
		Size	10 × 13 × 3 cm		
		Net Cont.	120 g		
	Case	Material	Corrugated cardboard		
		Size	21 × 27 × 12 cm		
		Weight	1.8 kg		
	Qty/Case	12 containers × 6			
	Min. Order Qty	1 case (72 containers)	Ref. Price	-	
	Availability	Throughout the year			
	Certification	-			
ABECHO SHOTEN CO., LTD.					
<Example Preparations>		Address		2-133-3, Nainowaki, Kesennuma-shi, Miyagi	
Microwave in the package tray as is for around 30 sec. for an even greater taste.		Website		http://www.abecho.co.jp/	
		Inquiry	Contact	Abecho Shoten Co., Ltd. Mermaid Foods	
TEL	+81-22-341-1658				
FAX	+81-22-341-1657				
E-Mail	mermaid@abecho.co.jp				

▶Boiled Sardine and Vegetables with Tomato		Ingredients (Country of Origin)		Tomato puree (Italian), Sardine (Japan / Miyagi), Broccoli (India), Fried eggplant (Eggplant, Soy oil, Palm oil), Onion, Yellow pepper, Tomato juice, Tomato paste, Olive oil, Processed Yeast, White wine, Bouillon (including gelatin), Reduced syrup, Dried garlic, Tomato powder, Sugar, Base seasoning, Soy sauce (including wheat and soybeans), Salt, Lemon juice, Kombu dashi, Black pepper, Laurel powder / Acidulant, Fragrance, Alum	
Western-style Simmered Tomatoes with Sanriku Sardines and 5 Kinds of Vegetables		Storage Temp.		Keep frozen (-18℃ or below)	
Sardines from Sanriku are steamed until tender to the bone and prepared in an authentic Western-style dish with 5 kinds of vegetables (tomatoes, broccoli, eggplant, onion, and yellow pepper).		Best Before		360 days from production	
		Suitable for		<input checked="" type="checkbox"/> Retail	Non-retail
	Packaging	Material	bag: PP		Packaging Image 
		Size	21.0 x 18.0 cm		
		Net Cont.	170g		
	Case	Material	carton: cardboard box		
		Size	36.0 x 29.0 x 33.6 cm		
		Weight	7.1kg		
	Qty/Case	12packs x 3cs			
	Min. Order Qty	1 bundle (36 packs)	Ref. Price	-	
	Availability	Always			
	Certification	HACCP (boiled fish) acquired			
KANEDAI CO., LTD.					
<Example Preparations>		Address		1-100, Kawaguchi-cho, Kesennuma, Miyagi, 988-0033, Japan	
Heat in the microwave or boil in water. Can be eaten as is, or used as pasta sauce or pizza sauce.		Website		http://www.kanedai-kesennuma.co.jp	
		Inquiry	Contact	Marine Products Dept.	
TEL	+81-226-23-1721				
FAX	+81-226-23-5371				
E-Mail	misaki@kanedai-kesennuma.co.jp				

► Kinka Mackerel Fillets for Sashimi

This Kinka Mackerel can be eaten raw as sashimi.

Fatty Kinka Mackerel is frozen for freshness and preserved in a deep freezer. It is exceptionally fresh, so after thawing it can be consumed as Kinka mackerel sashimi.



<Example Preparations>

After thawing, remove skin and bones and enjoy the delicious flavor of sashimi.

Ingredients (Country of Origin)		Pacific mackerel (Miyagi, Japan)	
Storage Temp.		Keep frozen (-18°C or below)	
Best Before		Within 180 days after production	
Suitable for		Retail	Non-retail
Packaging	Material	Bag: PE	
	Size	33 × 49 × 2 cm	
	Net Cont.	2, 3, or 4 pieces (depending on the standards)	
Case	Material	Polystyrene foam	
	Size	44.8 × 34 × 19.8 cm	
	Weight	15 kg	
	Qty/Case	20 bags	
Min. Order Qty	1 case	Ref. Price	–
Availability		Throughout the year	
Certification		–	
Honda Suisan Co., Ltd.			
Address		9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi	
Website		http://www.hondasuisan.com	
Inquiry	Contact	Seles Department	
	TEL	+81-225-24-2171	
	FAX	+81-225-97-3772	
	E-Mail	kaki@hondasuisan.com	



► Tender Mackerel Fillets (can be eaten whole, bones and all)

This is a calcium rich product that contains an abundance of DHA and EPA.

The blueback fish series can be eaten whole, bones and all. Nutrients and umami components are sealed in using a manufacturing method that integrates low-pressure heating and pressure heating, and causes conformation of surface proteins through low-pressure heating. The fish is processed using pressure and temperature zones tailored to the bone density of each variety of fish through pressure heating to soften bones in a short time.



<Example Preparations>




Can be consumed after thawing at room temperature. As the salt equivalent is less than 1%, the product can be used in various dishes. Simmered fish can be made simply by using the simmering sauce of choice and heating. This product can be utilized in a variety of dishes, including tempura, deep-fried fish, seasoned rice, and as a salad topping.



Salt-grilled mackerel



Ingredients (Country of Origin)		Atlantic mackerel (Europe)	
Storage Temp.		Keep frozen (-18°C or below)	
Use by		Within 365 days after production	
Suitable for		Retail	Non-retail
Packaging	Material	Tray: PP Film: PE, PA	
	Size	18 × 38 × 2.5 cm	
	Net Cont.	10 pieces (500 g)	
Case	Material	Corrugated cardboard	
	Size	34 × 40 × 18.5 cm	
	Weight	5.645 kg	
	Qty/Case	10 pieces × 10 bags	
Min. Order Qty	10 cases	Ref. Price	JPY68/piece (excl. tax)
Availability		Throughout the year	
Certification		HACCP	
MORIYA Co., Ltd.			
Address		168-7, Akaiwaminato, Kesenuma-shi, Miyagi	
Website		http://www.kesenuma-moriya.jp	
Inquiry	Contact	President Moriaki Moriya	
	TEL	+81-226-24-8500	
	FAX	+81-226-24-8805	
	E-Mail	moriaki@kesenuma-moriya.co.jp	



► Pickled Kinka Mackerel (prepared while alive)		Ingredients (Country of Origin)	Mackerel (Miyagi, Japan), vinegar, salt, kombu seaweed soup stock, (contains: mackerel)	
The Kinka Mackerel brand of fish is prepared while alive!!		Storage Temp.	Keep frozen (-18℃ or below)	
Kinka Mackerel that has just been caught is pickled in our company's own vinegar seasoning. Subtle adjustments are made depending on the day's temperature and humidity, and humidity and duration are carefully managed to painstakingly marinate each fish to create a superior product.		Use by	Within 365 days after production	
		Suitable for	<input checked="" type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input type="checkbox"/> Both	
	Packaging	Material	Bag: PE, PA	
		Size	14.5 × 32 × 2.0 cm	
		Net Cont.	1 piece (about 120 g)	
	Case	Material	Corrugated cardboard	
		Size	48.0 × 26.5 × 12 cm	
		Weight	About 7 kg (net: 6.0 kg)	
Qtty/Case	25 bags × 2			
Min. Order Qty	1 case	Ref. Price	-	
Availability	Dec-June (depending on the catch)			
Certification	-			
KOIKE INDUSTRIES				
<Example Preparations>		Address	3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi	
To easily and cleanly make sashimi, slice the fish when half thawed without completely defrosting.		Website	https://www.koike-sangyou.com	
		Inquiry	Contact	Aizawa
			TEL	+81-225-94-9434
			FAX	+81-225-94-9435
			E-Mail	j.aizawa@koikeindustries.co.jp

► Seared Pickled Kinka Mackerel (extra large)		Ingredients (Country of Origin)	Pacific mackerel (Miyagi, Japan), salt, vinegar, fermented seasoning, sugar, kombu seaweed	
Fatty Kinka Mackerel is prepared with the skill of a sushi chef for outstanding flavor.		Storage Temp.	Keep frozen (-18℃ or below)	
The entire process is swiftly conducted by hand to preserve freshness, and the fish is quickly frozen. The pickling method using vinegar and salt has been innovated so the inherent delicious taste of Kinka Mackerel and a texture that melts on the palate can be enjoyed. Searing the fish elicits a savory aroma and umami. (Awarded the Director General of the Fisheries Agency Prize in the 2007 Miyagi Prefecture Processed Seafood Products Competition)		Best Before	Within 180 days after production	
		Suitable for	<input type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input checked="" type="checkbox"/> Both	
	Packaging	Material	Bag: PE	
		Size	34 × 17 × 2 cm	
		Net Cont.	1 piece	
	Case	Material	Polystyrene foam	
		Size	44.8 × 34 × 19.8 cm	
		Weight	3.5 kg	
Qtty/Case	25 bags			
Min. Order Qty	1 case	Ref. Price	-	
Availability	Throughout the year			
Certification	-			
Honda Suisan Co., Ltd.				
<Example Preparations>		Address	9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi	
When half thawed, slice into preferred thickness and eat with wasabi-flavored soy sauce or other condiment. Making Kinka Mackerel pressed sushi is also recommended.		Website	http://www.hondasuisan.com	
		Inquiry	Contact	Seles Department
			TEL	+81-225-24-2171
			FAX	+81-225-97-3772
			E-Mail	kaki@hondasuisan.com

▶ Smoked Kinka Mackerel Similar to Uncured Ham (extra large)

Enjoy a texture like uncured ham.

The umami of mackerel is elicited using a unique manufacturing method. It is seasoned only with salt and smoked using cherry tree chips. (Awarded the Director General of the Fisheries Agency Prize in the 2010 Miyagi Prefecture Processed Seafood Products Competition)




<Example Preparations>

When half thawed, slice into preferred thickness to eat.

Can be served with vegetables of choice in a salad or in a marinated dish.

It's also perfect thinly sliced and served in ochazuke (tea poured over boiled rice; wasabi, shredded seaweed, white sesame seeds, etc. enhance the flavor.)

Ingredients (Country of Origin)		Pacific mackerel (Miyagi, Japan), salt	
Storage Temp.		Keep frozen (-18℃ or below)	
Best Before		Within 180 days after production	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Bag: PE	Packaging Image 
	Size	34 × 17 × 2 cm	
	Net Cont.	1 piece	
Case	Material	Polystyrene foam	
	Size	44.8 × 34 × 19.8 cm	
	Weight	3.5 kg	
	Qty/Case	25 bags	
Min. Order Qty		1 case	Ref. Price -
Availability		Throughout the year	
Certification		-	
Honda Suisan Co., Ltd.			
Address		9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi	
Website		http://www.hondasuisan.com	
Inquiry	Contact	Seles Department	
	TEL	+81-225-24-2171	
	FAX	+81-225-97-3772	
	E-Mail	kaki@hondasuisan.com	

▶ Dried Kinka Saba (Macerel) in Tasty Salt Flavor

Tender Dried Kinka Mackerel Packed with the Umami of Fish Sauce and Rock Salt!

Dried Kinka Mackerel from Sanriku is seasoned with natural ingredients. A generous amount of our company's original fish sauce made with skipjack tuna caught in Kesenuma and great-tasting, pure rock salt harvested from a salt lake produce a tasty salt flavor.






Salted, dried Kinka Mackerel



<Example Preparations>

Thoroughly heat for 15-18 min. on a fish grill.



Ingredients (Country of Origin)		Mackerel (Sanriku), Salt, Fish sauce (skipjack tuna) / Sake spirit, Glycine, Sodium acetate	
Storage Temp.		Keep frozen (-18℃ or below)	
Best Before		360 days from production	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	bag: PE, PA	Packaging Image 
	Size	40.0 × 17.0 × 2.0cm	
	Net Cont.	1 piece (about 300g)	
Case	Material	carton: polystyrene box	
	Size	45.0 × 39.5 × 58.0 cm	
	Weight	15.4 kg	
	Qty/Case	12packs × 4cs	
Min. Order Qty		1 bundle (48 packs)	Ref. Price -
Availability		Always	
Certification		HACCP (boiled fish) acquired	
KANEDAI CO., LTD.			
Address		1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan	
Website		http://www.kanedai-kesenuma.co.jp	
Inquiry	Contact	Marine Products Dept.	
	TEL	+81-226-23-1721	
	FAX	+81-226-23-5371	
	E-Mail	misaki@kanedai-kesenuma.co.jp	

▶ Dried Kinka Saba (Mackerel) in Tasty and Spicy Flavor		Ingredients (Country of Origin)	Mackerel (from Sanriku), Fermented seasoning, Amino acid solution, Fish sauce, Sugar, Salt, Grated garlic, Chili pepper, Fish sauce (skipjack tuna), Grated ginger, Brewed vinegar / Seasoning (amino acid, etc.), Sake spirit, Glycine, Sodium acetate			
Spicy Dried Kinka Mackerel from Sanriku Flavored with Fish Sauce and Kimchi Seasoning		Storage Temp.	Keep frozen (-18°C or below)			
Kimchi seasoning with chili peppers is added to our company's original fish sauce made with skipjack tuna caught in Kesenuma to give dried Kinka Mackerel from Sanriku a spicy flavor. Chili peppers give it a red-colored accent.		Best Before	360 days from production			
		Suitable for	Retail	Non-retail	Both	
	Packaging	Material	bag: PE, PA		Packaging Image 	
		Size	40.0 x 17.0 x 2.0cm			
		Net Cont.	1 piece (about 300g)			
	Case	Material	carton: polystyrene box			
		Size	45.0 x 39.5 x 58.0 cm			
		Weight	15.4 kg			
		Qty/Case	12packs x 4cs			
	Min. Order Qty	1 bundle (48 packs)	Ref. Price	-		
	Availability	Always				
	Certification	HACCP (boiled fish) acquired				
KANEDAI CO., LTD.						
<Example Preparations> Thoroughly heat for 15-18 min. on a fish grill.		Address	1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan			
		Website	http://www.kanedai-kesenuma.co.jp			
		Inquiry	Contact	Marine Products Dept.		
			TEL	+81-226-23-1721		
			FAX	+81-226-23-5371		
E-Mail	misaki@kanedai-kesenuma.co.jp					

▶ Dried Kinka Saba (Mackerel) in Mirin Flavor		Ingredients (Country of Origin)	Mackerel (from Sanriku), Soy sauce (including soybeans and wheat), Sugar, Salt, Brown sugar honey, Fish sauce (skipjack tuna), Black vinegar, Sweet sake / Sake spirit, Glycine, Sodium acetate, Caramel color			
Kinka Mackerel from Sanriku with Added Fish Sauce / Brown sugar honey / Black Vinegar for Fuller Flavor		Storage Temp.	Keep frozen (-18°C or below)			
Brown sugar honey and black vinegar are added to our company's original fish sauce made with skipjack tuna caught in Kesenuma to give Kinka Mackerel from Sanriku a fuller flavor. The fish is then seasoned with mirin and dried.		Best Before	360 days from production			
		Suitable for	Retail	Non-retail	Both	
	Packaging	Material	bag: PE, PA		Packaging Image 	
		Size	40.0 x 17.0 x 2.0cm			
		Net Cont.	1 piece (about 300g)			
	Case	Material	carton: polystyrene box			
		Size	45.0 x 39.5 x 58.0 cm			
		Weight	15.4kg			
		Qty/Case	12packs x 4cs			
	Min. Order Qty	1 bundle (48 packs)	Ref. Price	-		
	Availability	Always				
	Certification	HACCP (boiled fish) acquired				
KANEDAI CO., LTD.						
<Example Preparations> Thoroughly heat for 15-18 min. on a fish grill.		Address	1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan			
		Website	http://www.kanedai-kesenuma.co.jp			
		Inquiry	Contact	Marine Products Dept.		
			TEL	+81-226-23-1721		
			FAX	+81-226-23-5371		
E-Mail	misaki@kanedai-kesenuma.co.jp					

► Dried Mackerel Seasoned with Mirin

Fatty mackerel is carefully selected for the best quality!!

Our company goes to Norway during the top fishing season to check for freshness and fat content, then purchases and directly imports the mackerel. Our headstrong experts devoted to tradition marinate the fish in our company's own mirin (sweet wine for cooking). Subtle adjustments are made depending on the day's temperature and humidity, and humidity and duration are carefully managed to painstakingly dry each fish to create a superior product.



<Example Preparations>

The fish is marinated in our company's own mirin, then dried. It may burn if grilled on high heat. Grill slowly on low to medium heat.

Grilled Dried Mackerel Seasoned with Mirin



Ingredients (Country of Origin)		Mackerel (Norway), soy sauce, fermented seasoning, sugar, toasted white sesame seeds, (contains: mackerel, sesame, wheat, and soybeans)	
Storage Temp.		Keep frozen (-18°C or below)	
Use by		Within 365 days after production	
Suitable for		<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PE, PA	Packaging Image 
	Size	35 × 17 × 2.5 cm	
	Net Cont.	2 pieces (about 280 g)	
Case	Material	Corrugated cardboard	
	Size	57.5 × 30.5 × 14 cm	
	Weight	About 8 kg (net: 7 kg)	
	Qty/Case	25 bags	
Min. Order Qty	1 case	Ref. Price	-
Availability	Throughout the year		
Certification	-		
KOIKE INDUSTRIES			
Address		3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi	
Website		https://www.koike-sangyou.com	
Inquiry	Contact	Aizawa	
	TEL	+81-225-94-9434	
	FAX	+81-225-94-9435	
	E-Mail	j.aizawa@koikeindustries.co.jp	

► Marinated mackerel seasoned with salted koji

Fatty mackerel is carefully selected for the best quality!!

Our company goes to Norway during the top fishing season to check for freshness and fat content, then purchases and directly imports the mackerel. Our headstrong experts devoted to tradition marinate the fish in our company's own salted koji (salted rice malt). Subtle adjustments are made depending on the day's temperature and humidity, and humidity and duration are carefully managed to painstakingly marinate each fish to create a superior product.





<Example Preparations>

The fish is marinated in our company's own salted koji. It may burn if grilled on high heat. Grill slowly on low to medium heat.

Grilled mackerel seasoned with salted koji



Ingredients (Country of Origin)		Mackerel (Norway), rice koji, salt/ethanol, polysaccharide thickener, (contains: mackerel)	
Storage Temp.		Keep frozen (-18°C or below)	
Use by		Within 365 days after production	
Suitable for		<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PE, PA	Packaging Image 
	Size	35 × 17 × 2.5 cm	
	Net Cont.	2 pieces (about 300 g)	
Case	Material	Corrugated cardboard	
	Size	57.5 × 30.5 × 14 cm	
	Weight	About 8.5 kg (net: 7.5 kg)	
	Qty/Case	25 bags	
Min. Order Qty	1 case	Ref. Price	-
Availability	Throughout the year		
Certification	-		
KOIKE INDUSTRIES			
Address		3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi	
Website		https://www.koike-sangyou.com	
Inquiry	Contact	Aizawa	
	TEL	+81-225-94-9434	
	FAX	+81-225-94-9435	
	E-Mail	j.aizawa@koikeindustries.co.jp	

► Mackerel Marinated with Miso		Ingredients (Country of Origin)	Mackerel (Norway), rice miso, mirin, fermented seasoning, sugar, (contains: mackerel, and soybeans)	
Fatty mackerel is carefully selected for the best quality!!		Storage Temp.	Keep frozen (-18℃ or below)	
Our company goes to Norway during the top fishing season to check for freshness and fat content, then purchases and directly imports the mackerel. Our headstrong experts devoted to tradition marinate the fish in our company's own Sendai miso (fermented soybean paste). Subtle adjustments are made depending on the day's temperature and humidity, and humidity and duration are carefully managed to painstakingly marinate each fish to create a superior product.		Use by	Within 365 days after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PE, PA		Packaging Image 
	Size	35 × 17 × 2.5 cm		
	Net Cont.	2 pieces (about 300 g)		
	Material	Corrugated cardboard		
Case	Size	57.5 × 30.5 × 14 cm		
	Weight	About 8.5 kg (net: 7.5 kg)		
	Qtty/Case	25 bags		
Min. Order Qtty		1 case	Ref. Price	-
Availability		Throughout the year		
Certification		-		
KOIKE INDUSTRIES				
Address		3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi		
Website		https://www.koike-sangyou.com		
Inquiry	Contact	Aizawa		
	TEL	+81-225-94-9434		
	FAX	+81-225-94-9435		
	E-Mail	j.aizawa@koikeindustries.co.jp		





<Example Preparations>

Grilled mackerel marinated with miso

The fish is marinated in our company's own miso. It may burn if grilled on high heat. Grill slowly on low to medium heat.







► Marinated Kinka Mackerel for Serving on Rice (2 pouches)		Ingredients (Country of Origin)	Pacific mackerel (Miyagi, Japan), soy sauce, sugar, starch hydrolysate, fermented seasoning, kombu seaweed extract, salt, yeast extract, vitamin B1	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice.		Storage Temp.	Keep frozen (-18℃ or below)	
Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice. (Awarded the Grand Prize at the Minna no Miyagi Food Grand Prix)		Best Before	Within 180 days after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PE		Packaging Image 
	Size	17 × 19 × 2 cm		
	Net Cont.	70 g (mackerel 50 g, sauce 20g) × 2		
Case	Material	Polystyrene foam		
	Size	44.8 × 34 × 19.8 cm		
	Weight	4 kg		
Qtty/Case		25 bags		
Min. Order Qtty		1 case	Ref. Price	
Availability		Throughout the year		
Certification		-		
Honda Suisan Co., Ltd.				
Address		9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi		
Website		http://www.hondasuisan.com		
Inquiry	Contact	Seles Department		
	TEL	+81-225-24-2171		
	FAX	+81-225-97-3772		
	E-Mail	kaki@hondasuisan.com		




<Example Preparations>


Half thaw and place on warm rice to serve "Marinated Kinka Mackerel Atop Rice." Topping with green onion, seaweed, sesame seeds, ginger, etc. is recommended.

<p>► Sanriku Shokudo: Mackerel Simmered in Water</p> <p>Great for dishes mixed with sauce/dressing, salads, or miso soup</p>		<p>Ingredients (Country of Origin)</p> <p>Mackerel (Sanriku, Japan), salt</p>		
		<p>Storage Temp.</p> <p>Room temperature (avoid direct sunlight)</p>		
<p>Only mackerel from Sanriku and salt are used. The mackerel is simmered in water to make the most of the fish's flavor.</p>		<p>Best Before</p> <p>Within 365 days after production</p>		
		<p>Suitable for</p> <p>Retail Non-retail <input type="checkbox"/> Both</p>		
	<p>Packaging</p>	<p>Material</p> <p>Case & Film: plastic</p>		<p>Packaging Image</p> 
		<p>Size</p> <p>10 × 13 × 3 cm</p>		
	<p>Net Cont.</p> <p>150 g</p>			
	<p>Case</p>	<p>Material</p> <p>Corrugated cardboard</p>		
		<p>Size</p> <p>21 × 27 × 12 cm</p>		
		<p>Weight</p> <p>2.16 kg</p>		
<p>Qtty/Case</p> <p>12 containers × 6</p>		<p>Min. Order Qty</p> <p>1 case (72 containers)</p>		<p>Ref. Price</p> <p>—</p>
<p>Availability</p> <p>Throughout the year</p>		<p>Certification</p> <p>—</p>		
<p>ABECHO SHOTEN CO., LTD.</p>				
<p><Example Preparations></p> <p>Can be consumed as is or used in a variety of dishes.</p>		<p>Address</p> <p>2-133-3, Nainowaki, Kesenuma-shi, Miyagi</p>		
		<p>Website</p> <p>http://www.abecho.co.jp/</p>		
<p>Inquiry</p>	<p>Contact</p> <p>Abecho Shoten Co., Ltd. Mermaid Foods</p>			
	<p>TEL</p> <p>+81-22-341-1658</p>			
	<p>FAX</p> <p>+81-22-341-1657</p>			
	<p>E-Mail</p> <p>mermaid@abecho.co.jp</p>			



<p>► Sanriku Shokudo: Mackerel Simmered in Miso</p> <p>A perfect addition to a meal</p>		<p>Ingredients (Country of Origin)</p> <p>Mackerel (Sanriku, Japan), miso sauce (miso, sugar), sugar, ginger, salt, vinegar, kombu seaweed extract/thickener (processed starch flour), (contains: mackerel and soybeans)</p>		
		<p>Storage Temp.</p> <p></p>		
<p>Mackerel from Sanriku is simmered in miso until tender to the bone and soft. Ginger accents the flavor.</p>		<p>Best Before</p> <p>Within 365 days after production</p>		
		<p>Suitable for</p> <p>Retail Non-retail <input type="checkbox"/> Both</p>		
	<p>Packaging</p>	<p>Material</p> <p>Container: PP, EVOH Film: PP, PET</p>		<p>Packaging Image</p> 
		<p>Size</p> <p>10 × 13 × 3 cm</p>		
	<p>Net Cont.</p> <p>120 g</p>			
	<p>Case</p>	<p>Material</p> <p>Corrugated cardboard</p>		
		<p>Size</p> <p>21 × 27 × 12 cm</p>		
		<p>Weight</p> <p>1.8 kg</p>		
<p>Qtty/Case</p> <p>12 containers × 6</p>		<p>Min. Order Qty</p> <p>1 case (72 containers)</p>		<p>Ref. Price</p> <p>—</p>
<p>Availability</p> <p>Throughout the year</p>		<p>Certification</p> <p>—</p>		
<p>ABECHO SHOTEN CO., LTD.</p>				
<p><Example Preparations></p> <p>Microwave in the package tray as is for around 30 sec. for an even greater taste.</p>		<p>Address</p> <p>2-133-3, Nainowaki, Kesenuma-shi, Miyagi</p>		
		<p>Website</p> <p>http://www.abecho.co.jp/</p>		
<p>Inquiry</p>	<p>Contact</p> <p>Abecho Shoten Co., Ltd. Mermaid Foods</p>			
	<p>TEL</p> <p>+81-22-341-1658</p>			
	<p>FAX</p> <p>+81-22-341-1657</p>			
	<p>E-Mail</p> <p>mermaid@abecho.co.jp</p>			



▶ Boiled Mackerel in Miso Flavor		Ingredients (Country of Origin)	Mackerel (Japan / Miyagi, Chiba), Miso (including soy beans), Sugar, Syrup, Fermented seasoning, Soy sauce, Ginger, Kombu extract, Brewed vinegar (including wheat), Yeast extract	
Fatty Mackerel Simmered in Miso (can be eaten whole, bones and all!)		Storage Temp.	Keep frozen (-18℃ or below)	
The simmered fish series is cooked using a saturated steam cooker so that the bones can be eaten. Compared to a retort oven, there is no uneven heating and the color of the fish is maintained. *A retort stove is only used for disinfection. The umami of Kombu extract is added to a Shinshu miso base for a subtle seasoning to create a flavor that goes well with the gentle sweetness and ginger.		Best Before	360 days from production (30 days if stored below 10℃)	
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
	Packaging	Material	tray: PP, film: PE, PA	
		Size	17.0 x 20.0 x 0.5 cm	
		Net Cont.	2 pieces (about 200g)	
	Case	Material	carton: cardboard box	
		Size	36.0 x 29.0 x 33.6 cm	
		Weight	About 10.6kg	
	Qtty/Case	12 packs x 4 cs		
	Min. Order Qty	1bundle (48 packs)	Ref. Price	-
	Availability	Always		
	Certification	HACCP (boiled fish) acquired		
KANEDAI CO., LTD.				
<Example Preparations> Can be thawed and eaten as is, but heating produces an even better flavor.		Address	1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan	
		Website	http://www.kanedai-kesenuma.co.jp	
Inquiry	Contact	Marine Products Dept.		
	TEL	+81-226-23-1721		
	FAX	+81-226-23-5371		
	E-Mail	misaki@kanedai-kesenuma.co.jp		





▶ Boiled Mackerel and Vegetables with Tomato		Ingredients (Country of Origin)	Tomato puree (Italian), Mackerel (Japan / Miyagi), Broccoli (India), Fried eggplant (Eggplant, Soy oil, Palm oil), Onion, Yellow pepper, Tomato juice, Tomato paste, Olive oil, Processed Yeast, White wine, Bouillon (including gelatin), Reduced syrup, Dried garlic, Tomato powder, Sugar, Base seasoning, Soy sauce (including wheat and soybeans), Salt, Lemon juice, Kombu dashi, Black pepper, Laurel powder / Acidulant, Fragrance, Alum	
Western-style Simmered Tomatoes with Sanriku Mackerel and 5 Kinds of vegetables		Storage Temp.	Keep frozen (-18℃ or below)	
Mackerel from Sanriku are steamed until tender to the bone and prepared in an authentic Western-style dish with 5 kinds of vegetables (tomatoes, broccoli, eggplant, onion, and yellow pepper).		Best Before	360 days from production	
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
	Packaging	Material	bag: PP	
		Size	21.0 x 18.0 cm	
		Net Cont.	170g	
	Case	Material	carton: cardboard box	
		Size	36.0 x 29.0 x 33.6 cm	
		Weight	7.1kg	
	Qtty/Case	12packs x 3cs		
	Min. Order Qty	1 bundle (36 packs)	参考価格	-
	Availability	Always		
	Certification	HACCP (boiled fish) acquired		
KANEDAI CO., LTD.				
<Example Preparations> Heat in the microwave or boil in water. Can be eaten as is, or used as pasta sauce or pizza sauce.		Address	1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan	
		Website	http://www.kanedai-kesenuma.co.jp	
Inquiry	Contact	Marine Products Dept.		
	TEL	+81-226-23-1721		
	FAX	+81-226-23-5371		
	E-Mail	misaki@kanedai-kesenuma.co.jp		



► Delicious Grilled Salted Mackerel Flakes		Ingredients (Country of Origin)	Mackerel (Japan), olive oil, salt (Hakata salt 77%), (contains: mackerel)	
Enjoy the flavor of the fish.		Storage Temp.	Room temperature	
Grilled, salted mackerel has been seasoned using only olive oil and Hakata salt to bring out the flavor of the mackerel from Japan. The meat has been flaked for easy consumption and goes well with rice.		Use by	Within 300 days after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
	Packaging	Material	Bottle: glass	
		Size	6.7 × 6.7 × 10.7 cm	
		Net Cont.	120 g	
	Case	Material	Corrugated cardboard	
		Size	35.5 × 22 × 13 cm	
		Weight	4.625 kg	
Qtty/Case	15 bottles			
Min. Order Qty	5 cases (75 bottles)	Ref. Price		JPY350 (excl. tax)
		Availability	Throughout the year	
		Certification	ISO22000	
Kaneta Two One Co., Ltd.				
<Example Preparations>		Address	3-8-1, Oroshimachi, Wakabayashi-ku, Sendai-shi, Miyagi	
Serving the grilled, salted mackerel over rice like bibimbap is recommended.		Website	http://www.kaneta-group.co.jp	
Mix sesame seed oil and gochujang (Korean red chili paste) to boost flavor and your appetite!		Inquiry	Contact	Product department Osamu Sugawara
			TEL	+81-22-782-0881
			FAX	+81-22-782-0412
			E-Mail	sugawara.osamu@kaneta-group.co.jp

► Sanriku Shokudo: Broiled Pacific Saury		Ingredients (Country of Origin)	Pacific saury (Sanriku, Japan), sugars (white sugar, brown sugar syrup), soy sauce/thickener (processed starch flour), (contains: wheat and soybeans)	
A standard dish that goes well with rice		Storage Temp.	Room temperature (avoid direct sunlight)	
Pacific saury from Sanriku is mixed with a salty-sweet sauce and broiled so that the slightly seared skin is aromatic, and the fish is tender and easy to eat.		Best Before	Within 365 days including the production date	
		Suitable for	<input type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input checked="" type="checkbox"/> Both	
	Packaging	Material	Container: PP, EVOH Film: PP, PET	
		Size	10 × 13 × 3 cm	
		Net Cont.	120 g	
	Case	Material	Corrugated cardboard	
		Size	21 × 27 × 12 cm	
		Weight	1.8 kg	
Qtty/Case	12 containers × 6			
Min. Order Qty	1 case (72 containers)	Ref. Price		–
		Availability	Throughout the year	
		Certification	–	
ABECHO SHOTEN CO., LTD.				
<Example Preparations>		Address	2-133-3, Nainowaki, Kesenuma-shi, Miyagi	
Microwave in the package tray as is for around 30 sec. for an even greater taste.		Website	http://www.abecho.co.jp/	
		Inquiry	Contact	Abecho Shoten Co., Ltd. Mermaid Foods
			TEL	+81-22-341-1658
			FAX	+81-22-341-1657
			E-Mail	mermaid@abecho.co.jp

<p>► Sanriku Shokudo: Pacific Cod and Vegetables Simmered in Black Vinegar</p>		<p>Ingredients (Country of Origin)</p>		<p>Pacific cod (Sanriku, Japan), vegetables (bamboo shoot, onion, carrot), sugars (white sugar, brown sugar syrup), soy sauce, mirin, reduced sugar syrup, black vinegar, vinegar, sesame oil, tomato paste, salt, ginger, garlic, frying oil (canola oil)/thickener (processed starch flour, polysaccharide thickener), (contains: wheat, sesame, and soybeans)</p>		
<p>Tart flavoring stimulates the appetite.</p>		<p>Storage Temp.</p>		<p>Room temperature (avoid direct sunlight)</p>		
<p>Three kinds of vegetables--carrots, bamboo shoots, and onion, and Pacific cod from Sanriku are seasoned with a sweetened black vinegar sauce for a light flavor in this filling dish.</p>		<p>Best Before</p>		<p>Within 365 days including the production date</p>		
		<p>Suitable for</p>		<p>Retail</p>	<p>Non-retail</p>	<p><input checked="" type="checkbox"/> Both</p>
		<p>Packaging</p>	<p>Material</p>	<p>Container: PP, EVOH Film: PP, PET</p>		<p>Packaging Image</p> 
			<p>Size</p>	<p>10 × 13 × 3 cm</p>		
			<p>Net Cont.</p>	<p>120 g</p>		
		<p>Case</p>	<p>Material</p>	<p>Corrugated cardboard</p>		
			<p>Size</p>	<p>21 × 27 × 12 cm</p>		
<p>Weight</p>	<p>1.8 kg</p>					
		<p>Qtty/Case</p>	<p>12 containers × 6</p>			
		<p>Min. Order Qty</p>	<p>1 case (72 containers)</p>	<p>Ref. Price</p>	<p>–</p>	
		<p>Availability</p>	<p>Throughout the year</p>			
		<p>Certification</p>	<p>–</p>			
<p>ABECHO SHOTEN CO., LTD.</p>						
<p><Example Preparations></p>		<p>Address</p>		<p>2-133-3, Nainowaki, Kesenuma-shi, Miyagi</p>		
<p>Microwave in the package tray as is for around 30 sec. for an even greater taste.</p>		<p>Website</p>		<p>http://www.abecho.co.jp/</p>		
		<p>Inquiry</p>	<p>Contact</p>	<p>Abecho Shoten Co., Ltd. Mermaid Foods</p>		
			<p>TEL</p>	<p>+81-22-341-1658</p>		
			<p>FAX</p>	<p>+81-22-341-1657</p>		
			<p>E-Mail</p>	<p>mermaid@abecho.co.jp</p>		

<p>► Pacific Ocean Perch Marinated in Sake Lees</p>		<p>Ingredients (Country of Origin)</p>		<p>Ocean Perch (Iceland or Canada), sake lees, HFCS, salt, fermented seasoning/ethanol, seasoning (amino acid)</p>		
<p>Fatty Pacific Ocean perch is carefully selected and attentively prepared by experts to produce a superb product!!</p>		<p>Storage Temp.</p>		<p>Keep frozen (-18℃ or below)</p>		
<p>Our headstrong experts devoted to tradition marinate Pacific Ocean perch of the best quality from Iceland or Canada in our company's own sake lees. Subtle adjustments are made depending on the day's temperature and humidity, and humidity and duration are carefully managed to painstakingly marinate each fish to create a superior product.</p>		<p>Use by</p>		<p>Within 365 days after production</p>		
		<p>Suitable for</p>		<p><input checked="" type="checkbox"/> Retail</p>	<p>Non-retail</p>	<p>Both</p>
		<p>Packaging</p>	<p>Material</p>	<p>Bag: PE, PA</p>		<p>Packaging Image</p> 
			<p>Size</p>	<p>25 × 15 × 2.5 cm</p>		
			<p>Net Cont.</p>	<p>3 pieces (240 g)</p>		
		<p>Case</p>	<p>Material</p>	<p>Corrugated cardboard</p>		
			<p>Size</p>	<p>48.0 × 26.5 × 12 cm</p>		
<p>Weight</p>	<p>About 8.5 kg (net: 7.68 kg)</p>					
		<p>Qtty/Case</p>	<p>16 bags × 2</p>			
		<p>Min. Order Qty</p>	<p>1 case</p>	<p>Ref. Price</p>	<p>–</p>	
		<p>Availability</p>	<p>Throughout the year</p>			
		<p>Certification</p>	<p>–</p>			
<p>KOIKE INDUSTRIES</p>						
<p><Example Preparations></p>		<p>Address</p>		<p>3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi</p>		
<p>The fish is marinated in our company's own sake lees. It may burn if grilled on high heat. Grill slowly on low to medium heat.</p>		<p>Website</p>		<p>https://www.koike-sangyou.com</p>		
		<p>Inquiry</p>	<p>Contact</p>	<p>Aizawa</p>		
			<p>TEL</p>	<p>+81-225-94-9434</p>		
			<p>FAX</p>	<p>+81-225-94-9435</p>		
			<p>E-Mail</p>	<p>j.aizawa@koikeindustries.co.jp</p>		

► Pacific Ocean Perch Marinated in Sweet Kyoto-style Miso

Fatty Pacific Ocean perch is carefully selected and attentively prepared by experts to produce a superb product!!

Our headstrong experts devoted to tradition marinate Pacific Ocean perch of the best quality from Iceland or Canada in our company's own Kyoto-style miso. Subtle adjustments are made depending on the day's temperature and humidity, and humidity and duration are carefully managed to painstakingly marinate each fish to create a superior product.



<Example Preparations>

Grilled Pacific Ocean perch marinated in sweet Kyoto-style Miso

The fish is marinated in our company's own Kyoto-style miso. It may burn if grilled on high heat. Grill slowly on low to medium heat.



Ingredients (Country of Origin)		Ocean perch (Iceland or Canada), rice miso, HFCS, mizuame syrup/ethanol, seasoning (amino acid), turmeric pigment, (contains: soybeans)	
Storage Temp.		Keep frozen (-18℃ or below)	
Use by		Within 365 days after production	
Suitable for		<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PE, PA	Packaging Image 
	Size	25 × 15 × 2.5 cm	
	Net Cont.	3 pieces (240 g)	
Case	Material	Corrugated cardboard	
	Size	48.0 × 26.5 × 12 cm	
	Weight	About 8.5 kg (net: 7.68 kg)	
	Qtty/Case	16 bags × 2	
Min. Order Qty	1 case	Ref. Price	-
Availability	Throughout the year		
Certification	-		
KOIKE INDUSTRIES			
Address		3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi	
Website		https://www.koike-sangyou.com	
Inquiry	Contact	Aizawa	
	TEL	+81-225-94-9434	
	FAX	+81-225-94-9435	
	E-Mail	j.aizawa@koikeindustries.co.jp	

► Pacific Ocean Perch Marinated in Mirin

Fatty Pacific Ocean perch is carefully selected and attentively prepared by experts to produce a superb product!!

Our headstrong experts devoted to tradition marinate Pacific Ocean perch of the best quality from Iceland or Canada in our company's own mirin. Subtle adjustments are made depending on the day's temperature and humidity, and humidity and duration are carefully managed to painstakingly marinate each fish to create a superior product.





<Example Preparations>




Grilled Pacific Ocean perch marinated in mirin

The fish is marinated in our company's own mirin. It may burn if grilled on high heat. Grill slowly on low to medium heat.



Ingredients (Country of Origin)		Rose fish (Iceland or Canada), soy sauce, fermented seasoning, sugars, (contains: wheat and soybeans)	
Storage Temp.		Keep frozen (-18℃ or below)	
Use by		Within 365 days after production	
Suitable for		<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PE, PA	Packaging Image 
	Size	25 × 15 × 2.5 cm	
	Net Cont.	3 pieces (240 g)	
Case	Material	Corrugated cardboard	
	Size	48.0 × 26.5 × 12 cm	
	Weight	About 8.5 kg (net: 7.68 kg)	
	Qtty/Case	16 bags × 2	
Min. Order Qty	1 case	Ref. Price	-
Availability	Throughout the year		
Certification	-		
KOIKE INDUSTRIES			
Address		3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi	
Website		https://www.koike-sangyou.com	
Inquiry	Contact	Aizawa	
	TEL	+81-225-94-9434	
	FAX	+81-225-94-9435	
	E-Mail	j.aizawa@koikeindustries.co.jp	

▶Sanriku Shokudo: Cooked Japanese Amberjack and Japanese Radish		Ingredients (Country of Origin)		Yellowtail (Sanriku, Japan), radish, simmering sauce (sugar, soy sauce, HFCS, ginger, etc.), sugar, vinegar, flavor seasoning, black pepper/trehalose, seasonings (amino acid, etc.), ethanol, thickener (processed starch flour, xanthan), caramel pigment, (contains: wheat, mackerel, and soybeans)	
The flavor of homestyle cooking		Storage Temp.		Room temperature (avoid direct sunlight)	
Wild-caught Japanese amberjack from Sanriku, which has been thoroughly seasoned with fish stock, and slowly simmered Japanese radish are a great combination and make a perfect dish to serve with an alcoholic beverage.		Best Before		Within 365 days including the production date	
		Suitable for		Retail	Non-retail
	Packaging	Material	Container: PP, EVOH Film: PP, PET		Packaging Image 
		Size	10 × 13 × 3 cm		
		Net Cont.	120 g		
	Case	Material	Corrugated cardboard		
Size		21 × 27 × 12 cm			
Weight		1.8 kg			
Qty/Case		12 containers × 6			
Min. Order Qty		1 case (72 containers)	Ref. Price	-	
Availability		Throughout the year			
Certification		-			
ABECHO SHOTEN CO., LTD.					
Address		2-133-3, Nainowaki, Kesenuma-shi, Miyagi			
Website		http://www.abecho.co.jp/			
Inquiry	Contact		Abecho Shoten Co., Ltd. Mermaid Foods		
	TEL		+81-22-341-1658		
	FAX		+81-22-341-1657		
	E-Mail		mermaid@abecho.co.jp		
<Example Preparations>					
Microwave in the package tray as is for around 30 sec. for an even greater taste.					

▶Simmered Conger Eel		Ingredients (Country of Origin)		Conger eel (Sendai Bay, Japan), soy sauce, sugar/HFCS mixture, sake, sugar, mizuame syrup, amino acid solution, dried skipjack tuna extract, salt, ginger, fermented seasoning/color additives (caramel, annatto, and Monascus pigments), thickener (processed starch flour, polysaccharide thickener), seasonings (amino acid, etc.), acidulant, (contains: wheat and soybeans)			
Whitespotted conger and nothing else is simmered until tender and soft, then sliced.		Storage Temp.		Keep frozen (-18℃ or below)			
Can be consumed as is or prepared for use in a variety of dishes.		Use by		Within 365 days after production			
		Suitable for		Retail	Non-retail	<input checked="" type="checkbox"/> Both	
		Packaging	Material	Bag: PE		Packaging Image 	
Size	13 × 18 × 1 cm						
Net Cont.	60 g						
Case	Material	Corrugated cardboard					
	Size	24 × 54.5 × 35 cm					
	Weight	11.2 kg					
Qty/Case		150 bags		Min. Order Qty	1 case	Ref. Price	JPY398 (excl. tax)
Availability		Throughout the year					
Certification		HACCP certified factory					
Uokiku-Suisan Co., Ltd.							
Address		3-27, Matsubaracho, Ishinomaki-shi, Miyagi					
Website		https://www.uokiku.com/					
Inquiry	Contact		Sawa Ishimori				
	TEL		+81-225-24-2121				
	FAX		+81-225-24-2123				
	E-Mail		uo.sawa0524@outlook.jp				
<Example Preparations>							
Thaw and eat as is, or enjoy prepared for use in dishes such as eel atop rice.		eel atop rice					

► Frozen Conger Eel (sliced open)

The eel has not been seasoned, so it can be prepared for use in a variety of dishes.



<Example Preparations>

Great for tempura and simmered eel

Ingredients
(Country of Origin)

Conger eel (Miyagi, Japan)

Storage Temp.

Keep frozen (-18℃ or below)

Use by

150 days after production

Suitable for

Retail

Non-retail

Both

Packaging

Material

Bag: PE

Packaging Image

Size

40 × 40 cm

Net Cont.

1 kg (14-20 eels)

Case

Material

Corrugated cardboard

Size

24 × 54.5 × 35 cm

Weight

14.7 kg

Qty/Case

10 bags



Min. Order Qty

1 case

Ref. Price

-

Availability

Throughout the year (subject to stock availability)

Certification

HACCP certified factory

Uokiku-Suisan Co., Ltd.

Address

3-27, Matsubaracho, Ishinomaki-shi, Miyagi

Website

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

Inquiry

Contact

Sawa Ishimori

TEL

+81-225-24-2121

FAX

+81-225-24-2123

E-Mail

uo.sawa0524@outlook.jp

► Smoked Pollock Roe

Soft, smoked pollock roe is perfect when paired with sake.

Pollock roe free of chemical seasonings has been carefully preserved and smoked using cherry tree chips. It has a soft texture, pairs especially well with Japanese sake, and is easy to eat since it's already sliced. The highly flavorful cod roe can also be used as an ingredient in other dishes.



<Example Preparations>

Use as is when serving with sake or as an ingredient in rice balls. It's also delicious when crumbled over pasta to enhance flavor.

Pollock roe pasta



Ingredients
(Country of Origin)

Pollock roe (Russia or USA), salt, sugar, fish sauce, mirin, dried skipjack tuna, kombu seaweed

Storage Temp.

Room temperature

Use by

Within 180 days after production

Suitable for

Retail

Non-retail

Both

Packaging

Material

Wrapping: paper Inner Bag: PE, PA

Packaging Image

Size

10 × 10 × 2 cm

Net Cont.

20 g

Case

Material

Corrugated cardboard

Size

31 × 30 × 11 cm

Weight

1 kg

Qty/Case

40 bags



Min. Order Qty

1 case (40 bags)

Ref. Price

-

Availability

Throughout the year

Certification

-

Minato Suisan Co., Ltd.

Address

2-6-7, Yoshinocho, Ishinomaki-shi, Miyagi

Website

<http://www.minatosuisan.com/>

Inquiry

Contact

Seles Department Atsushi Iwamoto

TEL



+81-225-96-8235



FAX

+81-225-94-2998

E-Mail

za3710@coda.ocn.ne.jp

▶Smoked Spicy Pollock Roe		Ingredients (Country of Origin)	Pollock roe (Russia or USA), salt, sugar, fish sauce, mirin, dried skipjack tuna, kombu seaweed, togarashi chili pepper		
Soft, smoked pollock roe that is moderately spicy will become a favorite.		Storage Temp.	Room temperature		
Spicy pollock roe free of chemical seasonings has been carefully preserved and smoked using cherry tree chips. It has a soft texture, pairs especially well with Japanese sake, and makes a convenient side dish since it's already sliced. The highly flavorful pollock roe can also be used as an ingredient in other dishes.		Use by	Within 180 days after production		
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both
	Packaging	Material	Wrapping: paper Inner Bag: PE, PA		
		Size	10 × 10 × 2 cm		
		Net Cont.	20 g		
	Case	Material	Corrugated cardboard		
		Size	31 × 30 × 11 cm		
		Weight	1 kg		
	Qtty/Case	40 bags			
	Min. Order Qty	1 case (40 bags)	Ref. Price	-	
Availability	Throughout the year				
Certification	-				
Minato Suisan Co., Ltd.					
<Example Preparations> Crumble and use in carpaccio or spicy pollock roe pasta, or finely chop and use in potato salad.		Address	2-6-7, Yoshinocho, Ishinomaki-shi, Miyagi		
		Website	http://www.minatosuisan.com/		
Spicy pollock roe pasta, wrapped in Japanese radish, carpaccio 		Inquiry	Contact	Seles Department Atsushi Iwamoto	
			TEL	+81-225-96-8235	
			FAX	+81-225-94-2998	
			E-Mail	za3710@coda.ocn.ne.jp	

▶Pollock Roe (food coloring-free) and Salmon		Ingredients (Country of Origin)	Pollock roe, salmon, soy protein granules, salt, olive oil, salmon extract/seasonings (amino acid, etc.), (contains: salmon and soybeans)		
Enjoy the crunchy texture!		Storage Temp.	Room temperature		
This great product features salmon and Alaska pollock roe that has a crunchy texture. No food coloring has been added so the unembellished flavor of the pollock roe can be enjoyed. Can be prepared for use in the dish of choice.		Use by	Within 300 days after production		
		Suitable for	<input checked="" type="checkbox"/> Retail	Non-retail	<input type="checkbox"/> Both
		Packaging	Material	Bottle: glass	
Size	6.7 × 6.7 × 10.7 cm				
Net Cont.	110 g				
Case	Material	Corrugated cardboard			
	Size	35.5 × 22 × 13 cm			
	Net Cont.	4.505 kg			
Qtty/Case	15 bottles				
Min. Order Qty	5 cases (75 bottles)	Ref. Price	JPY400 (excl. tax)		
Availability	Throughout the year				
Certification	ISO22000				
Kaneta Two One Co., Ltd.					
<Example Preparations> Use as a topping for rice porridge. It's easy to eat, and the crunchy texture envelops the palate.		Address	3-8-1, Oroshimachi, Wakabayashi-ku, Sendai-shi, Miyagi		
		Website	http://www.kaneta-group.co.jp		
		Inquiry	Contact	Product department Osamu Sugawara	
			TEL	+81-22-782-0881	
			FAX	+81-22-782-0412	
			E-Mail	sugawara.osamu@kaneta-group.co.jp	

▶ Raw Snow Crab Leg Meat Portion

Simply thaw to experience the delicious taste of freshly caught crab right away!

Leg portions of raw snow crab come in a package with a design and a JAN code, so this product is suitable for retail sales as well as food service use.




<Example Preparations>

It can be thawed and consumed as is, and is recommended for sushi and sashimi. It's also delicious when cooked, such as in shabushabu (parboiled in hot soup), crab hot pot, rice porridge, and as grilled crab.

Crab shabu



Ingredients (Country of Origin)		Snow crab (Canada)	
Storage Temp.		Keep frozen (-18°C or below)	
Use by		720 days from production	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	tray: PS bag: PE, PA	Packaging Image 
	Size	25.5 x 37.0 x 3.0 cm	
	Net Cont.	500g (NET400g)	
Case	Material	carton: cardboard box	
	Size	30.0 x 45.0 x 49.0 cm	
	Net Cont.	11kg (NET8kg)	
	Qty/Case	10 packs x 2 cs	
Min. Order Qty	1 bundle (20 packs)	Ref. Price	-
Availability	Always		
Certification	HACCP (Subsidiary factory in Yantai City, China)		
KANEDAI CO., LTD.			
Address		1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan	
Website		http://www.kanedai-kesenuma.co.jp	
Inquiry	Contact	Marine Products Dept.	
	TEL	+81-226-23-1721	
	FAX	+81-226-23-5371	
	E-Mail	misaki@kanedai-kesenuma.co.jp	

▶ Deep Sea Red Crab One-Claw Portion

Umami-rich crab goes well with any cuisine, whether Japanese, Western, or Chinese-style!

This crab is distinctive for an abundance of umami components and a texture like hair crab. The meat remains on the claw and is sliced for easy consumption. The crab is fished in Namibia from our company's own boats and boiled/quickly frozen on board within an hour. It's also kept frozen while processing to provide the great taste of fresh-caught crab.




<Example Preparations>

Use in cooked Japanese, Western, and Chinese-style cuisine, such as deep-fried crab claws and baked au gratin dishes. It can be thawed and eaten as is, so it is recommended for dishes including sushi and seafood atop rice.

Deep sea red crab in a baked au gratin dish



Ingredients (Country of Origin)		Deep sea red crab (Namibia)	
Storage Temp.		Keep frozen (-18°C or below)	
Use by		720 days from production	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	bag: PE, PA	Packaging Image 
	Size	31.0 x 23.0 x 5.0 cm	
	Net Cont.	1 kg (NET800g)	
Case	Material	carton: cardboard box	
	Size	28.0 x 47.5 x 28.5 cm	
	Net Cont.	13kg (NET 9.6kg)	
	Qty/Case	6packs x 2cs	
Min. Order Qty	1cs (12 packs)	Ref. Price	-
Availability	Always		
Certification	HACCP		
KANEDAI CO., LTD.			
Address		1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan	
Website		http://www.kanedai-kesenuma.co.jp	
Inquiry	Contact	Marine Products Dept.	
	TEL	+81-226-23-1721	
	FAX	+81-226-23-5371	
	E-Mail	misaki@kanedai-kesenuma.co.jp	


▶ Deep Sea Red Crab Leg Meat		Ingredients (Country of Origin)	Deep sea red crab (Namibia)	
Umami-rich crab goes well with any cuisine, whether Japanese, Western, or Chinese-style!		Storage Temp.	Keep frozen (-18°C or below)	
This crab is distinctive for an abundance of umami components and a texture like hair crab. The leg meat is sliced for easy consumption. The crab is fished in Namibia from our company's own boats and boiled/quickly frozen on board within an hour. It's also kept frozen while processing to provide the great taste of fresh-caught crab.		Use by	720 days from production	
		Suitable for	Retail	Non-retail
Packaging	Material	bag: PE, PA		Packaging Image
	Size	31.0 x 23.0 x 4.0 cm		
	Net Cont.	1 kg (NET800g)		
Case	Material	carton: cardboard box		
	Size	28.0 x 47.5 x 28.5 cm		
	Net Cont.	13kg (NET 9.6kg)		
	Qty/Case	6packs x 2cs		
Min. Order Qty	1cs (12 packs)	Ref. Price	-	
Availability	Always			
Certification	HACCP			
KANEDAI CO., LTD.				
Address	1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan			
Website	http://www.kanedai-kesenuma.co.jp			
Inquiry	Contact	Marine Products Dept.		
	TEL	+81-226-23-1721		
	FAX	+81-226-23-5371		
	E-Mail	misaki@kanedai-kesenuma.co.jp		

<Example Preparations>

Deep sea red crab in pot-boiled rice

Use in cooked Japanese, Western, and Chinese-style cuisine, such as pot-boiled rice, pizza, and egg with crab. It can be thawed and eaten as is, so it is recommended for dishes including sushi and seafood atop rice.





▶ Canned Red Snow Crab (red meat)		Ingredients (Country of Origin)	Red snow crab (S. Korea and Japan), sugar, salt/seasonings (amino acid, etc.), polysaccharide thickener, phosphate (Na), antioxidant (sulfite)	
Supplied to Chinese cuisine chefs. Use red crab meat for extravagant dishes.		Storage Temp.	Room temperature	
The canned crab contains meat from split legs of red snow crab blended with 30% shoulder meat flake. This is a popular product with Chinese restaurants because it can be used as attractive red crab meat in dishes at a reasonable price. Our company is one of the few manufacturers of canned crab in Japan and manufactures high-quality canned crab for department stores. Gift boxes can also be created.		Best Before	Within 3 years after production	
		Suitable for	Retail	Non-retail
Packaging	Material	Can: steel, aluminum	Label: paper	Packaging Image
	Size	8.5 x 8.5 x 4.5 cm		
	Net Cont.	Drained weight 125 g		
Case	Material	Corrugated cardboard		
	Size	27.9 x 36.5 x 22.5 cm		
	Weight	About 12.5 kg		
	Qty/Case	48 cans (24 cans x 2)		
Min. Order Qty	1 case	Ref. Price	About JPY1100 in Japan (retail)	
Availability	Throughout the year			
Certification	JFCO HACCP			
Maruya Seafoods Co., Ltd.				
Address	141-1, Aza Ichirihara, Nakaizumi, Okuma, Wataricho, Watarigun, Miyagi			
Website	https://www.maruyasuisan.com/			
Inquiry	Contact	Chiba, Kato, Koguchi		
	TEL	+81-223-34-8358		
	FAX	+81-223-34-8359		
	E-Mail	sales@maruyasuisan.com		

<Example Preparations>

Red meat used to accent a dish

The red crab meat is attractive in a wide range of dishes, including simple salads, hors d'oeuvres, vinegared dishes, and Chinese cuisine such as crab fried rice, egg with crab, and soups.



<p>▶ Canned Red Snow Crab (Shoulder meat flake)</p>		<p>Ingredients (Country of Origin)</p> <p>Red snow crab (S. Korea and Japan), sugar, salt/seasonings (amino acid, etc.), polysaccharide thickener, phosphate (Na), antioxidant (sulfite)</p>		
<p>Canned crab meat that is extremely easy to use in various dishes</p>		<p>Storage Temp.</p> <p>Room temperature</p>		
<p>This canned shoulder meat flake contains 100% red snow crab. Our company processes the crab meat so that it retains its naturally soft texture. It can also be used in food service for a wide range of cuisine, including Japanese, Western, and Chinese-style dishes. Our company is one of the few manufacturers of canned crab in Japan and manufactures high-quality canned crab for department stores. Comes in printed cans.</p>		<p>Best Before</p> <p>Within 3 years after production</p>		
		<p>Suitable for</p> <p style="text-align: center;">Retail Non-retail Both</p>		
Packaging	Material	Can: aluminum		
	Size	8.7 × 8.7 × 4.5 cm		
	Net Cont.	Drained weight 100 g (50 g can is also available)		
Case	Material	Corrugated cardboard		
	Size	27.9 × 36.5 × 22.5 cm		
	Weight	About 12 kg		
	Qty/Case	48 cans (24 cans × 2)		
Min. Order Qty		1 case	Ref. Price	About JPY600 in Japan (retail)
Availability		Throughout the year		
Certification		JFCO HACCP		
Maruya Seafoods Co., Ltd.				
Address		141-1, Aza Ichirihara, Nakaizumi, Okuma, Wataricho, Watari-gun, Miyagi		
Website		https://www.maruyasuisan.com/		
Inquiry	Contact	Chiba, Kato, Koguchi		
	TEL	+81-223-34-8358		
	FAX	+81-223-34-8359		
	E-Mail	sales@maruyasuisan.com		





<Example Preparations>

Can readily be used in a variety of dishes. Use the liquid from the canned crab for greater flavor. The canned crab meat has been used to make egg with crab (1 can for a 4-person serving) at Chinese restaurants.

For a wide range of cuisine, including Japanese, Western, and Chinese-style dishes



<p>▶ Cold Water Shrimp Headless Peel</p>		<p>Ingredients (Country of Origin)</p> <p>Cold water shrimp (Russia)</p>		
<p>Cold Water Shrimp with heads removed and tails intact are large and filling!</p>		<p>Storage Temp.</p> <p>Keep frozen (-18°C or below)</p>		
<p>This product is vacuum-packed in a special film for great protection against deterioration and drying. Shrimp carefully selected by our employees is processed at our company's HACCP-certified (boiled fish) Kesenuma plant for safe and secure products.</p>		<p>Best Before</p> <p>720 days from production</p>		
		<p>Suitable for</p> <p style="text-align: center;">Retail Non-retail Both</p>		
Packaging	Material	tray: PS, film: PE, EVAC		
	Size	18.0 x 29.8 x 1.5 cm		
	Net Cont.	30 pieces (165g)		
Case	Material	carton: cardboard box		
	Size	30.5 x 41.0 x 46.0 cm		
	Weight	7.6kg		
	Qty/Case	10 packs x 4 cs		
Min. Order Qty		1bundle (40 packs)	Ref. Price	-
Availability		Always		
Certification		HACCP (boiled fish) acquired		
KANEDAI CO., LTD.				
Address		1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan		
Website		http://www.kanedai-kesenuma.co.jp		
Inquiry	Contact	Marine Products Dept.		
	TEL	+81-226-23-1721		
	FAX	+81-226-23-5371		
	E-Mail	misaki@kanedai-kesenuma.co.jp		







<Example Preparations>

Thaw and eat as is. It is suitable for use in raw dishes such as an assortment of sashimi, sushi, seafood atop rice, and salads.

Cold Water Shrimp served as sashimi



► Oysters in the Shell (frozen)		Ingredients (Country of Origin)	Edible raw oysters (Miyagi, Japan)			
Very creamy oysters from Miyagi		Storage Temp.	Keep frozen (-18℃ or below)			
Creamy, flavorful raw oysters from Miyagi for sashimi are frozen. Size SS 50g-80g 45 yen each Size S 80g-120g 80 yen each Size M 120g-200g 100 yen each		Use by	Within 700 days after production			
		Suitable for	Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>		
		Packaging	Material	Corrugated cardboard	Packaging Image 	
			Size	55 × 35 × 14 cm		
			Net Cont.	70 pieces		
		Case	Material	Corrugated cardboard		
			Size	55 × 35 × 14 cm		
			Weight	11 kg		
	Qty/Case	70 pieces				
	Min. Order Qty	1 case	Ref. Price	JPY45-100/piece		
Availability		Throughout the year				
Certification		HACCP certified factory				
Suenaga KaisanCo., Ltd.						
<Example Preparations> Thaw and eat as sashimi.		Address	2-5-73, Shiotomicho, Ishinomaki-shi, Miyagi			
		Website	http://www.suenaga.co.jp			
		Inquiry	Contact	Yasushi Kotono		
			TEL	+81-225-24-1519		
			FAX	+81-225-23-1547		
	E-Mail	yas@suenaga.co.jp				

► Frozen Oysters in the Shell from Sanriku		Ingredients (Country of Origin)	Oysters (Miyagi, Japan)			
These oysters in the shell from Miyagi Prefecture were harvested when the meat was at its best.		Storage Temp.	Keep frozen (-18℃ or below)			
Oysters containing eggs that are harvested from May to July in Miyagi Prefecture are quickly frozen when fresh. The meat is at its best, so the plump oysters can be enjoyed for their creamy flavor.		Use by	Within 540 days after production			
		Suitable for	Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>		
		Packaging	Material	Bag: nylon	Packaging Image 	
			Size	31.2 × 51 × 38 cm		
			Net Cont.	10 kg		
		Case	Material	Corrugated cardboard		
			Size	31.2 × 51 × 38 cm		
			Weight	10.5 kg		
	Qty/Case	About 80-100 pieces				
	Min. Order Qty	1 case	Ref. Price	-		
Availability		Throughout the year				
Certification		HACCP certified factory				
Ishinomaki Foods Co., Ltd.						
<Example Preparations> Heat before eating. Can be used in the dish of choice, such as oysters steamed in sake, oysters broiled at the beach, and baked au gratin dishes with oysters in the shell.		Address	2-6-1, Sakanamachi, Ishinomaki-shi, Miyagi			
		Website	https://ishinomaki-foods.co.jp/saisin-kakou/			
		Inquiry	Contact	Itsuki Iwama		
			TEL	+81-225-98-7517		
			FAX	+81-225-98-7518		
	E-Mail	ishinomaki03@is-foods.co.jp				

▶ Frozen Oysters in the Shell

Superb, delicious oysters from Miyagi that are recommended by oyster shops

Oysters from Miyagi Prefecture undergo ultraviolet sterilization for 22 hours at our company's sterilization facility. They are frozen in the shell for freshness in an alcohol brine. Thaw to enjoy the delicious taste.



<Example Preparations>

Thaw and eat.

Steam, then sprinkle with lemon for a great taste.

Ingredients (Country of Origin)		Oysters (Miyagi, Japan)	
Storage Temp.		Keep frozen (-18℃ or below)	
Best Before		Within 365 days after production	
Suitable for		Retail	Non-retail
Packaging	Material	None	
	Size	Various sizes (XL, L, M, and S)	
	Net Cont.	Not packed	
Case	Material	Polystyrene foam	
	Size	40 × 31.5 × 19 cm	
	Weight	About 10 kg	
	Qty/Case	20-70 pieces (depending on the size)	
Min. Order Qty	1 case	Ref. Price	-
Availability	Throughout the year		
Certification	-		
Honda Suisan Co., Ltd.			
Address		9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi	
Website		http://www.hondasuisan.com	
Inquiry	Contact	Seles Department	
	TEL	+81-225-24-2171	
	FAX	+81-225-97-3772	
	E-Mail	kaki@hondasuisan.com	



▶ Frozen Sliced IQF Oysters from Sanriku

Large oysters are sliced for cooking.

Oysters packed with nutrition are frozen using the IQF process in a CAS freezer. They are provided in individual pouches for ease of use.



<Example Preparations>



Heat before eating.



Great for grilling and steaming.

Can be used in dishes such as oyster hot pot, rice porridge with oyster, and seasoned boiled rice.

Ingredients (Country of Origin)		Oysters (Miyagi, Japan)	
Storage Temp.		Keep frozen (-18℃ or below)	
Use by		Within 365 days after production	
Suitable for		Retail	Non-retail
Suitable for		Both	
Packaging	Material	Bag: nylon	
	Size	4 × 28 cm	
	Net Cont.	1 kg	
Case	Material	Corrugated cardboard	
	Size	31.2 × 51 × 38 cm	
	Weight	10.5 kg	
	Qty/Case	1 kg × 10 bags	
Min. Order Qty	1 case	Ref. Price	-
Availability	Throughout the year		
Certification	HACCP certified factory		
Ishinomaki Foods Co., Ltd.			
Address		2-6-1, Sakanamachi, Ishinomaki-shi, Miyagi	
Website		https://ishinomaki-foods.co.jp/saisin-kakou/	
Inquiry	Contact	Itsuki Iwama	
	TEL	+81-225-98-7517	
	FAX	+81-225-98-7518	
	E-Mail	ishinomaki03@is-foods.co.jp	



▶ Raw Oysters from Sanriku for Deep Frying		Ingredients (Country of Origin)	Oysters (Sanriku, Japan), frying batter (bread crumbs, batter mix (wheat flour, starch flour, salt)), starch flour, soybean flour/emulsifier, seasoning (amino acid), thickener (guar gum), acidity regulator, yeast nutrient, micro-sized silica (silicon dioxide), color additive (carotenoid), vitamin C		
These are raw oysters prepared for deep-frying using the latest technology.		Storage Temp.	Keep frozen (-18°C or below)		
A CAS freezer is used to prepare oysters from Sanriku for deep-frying while extremely fresh. Coarse bread crumbs that go well with oysters from Sanriku are used. The deep-fried oysters won't easily harden even after cooling off.		Best Before	Within 365 days after production		
		Suitable for	Retail	Non-retail	Both
	Packaging	Material	Wrapping: PP Tray: PS		Packaging Image 
		Size	35.6 × 23.5 × 4 cm		
		Net Cont.	20 pieces		
	Case	Material	Corrugated cardboard		
		Size	44.6 × 30.6 × 14.4 cm		
		Weight	4.5 kg		
Qtty/Case	20 pieces × 8 bags				
Min. Order Qty	1 case	Ref. Price	-		
Availability	Throughout the year				
Certification	HACCP certified factory				
Ishinomaki Foods Co., Ltd.					
<Example Preparations> Deep fry while frozen for 4-5 min. in oil heated to 170°C-180°C.		Address	2-6-1, Sakanamachi, Ishinomaki-shi, Miyagi		
		Website	https://ishinomaki-foods.co.jp/saisin-kakou/		
Inquiry	Contact	Itsuki Iwama			
	TEL	+81-225-98-7517			
	FAX	+81-225-98-7518			
	E-Mail	ishinomaki03@is-foods.co.jp			

▶ Deep-fried Oysters		Ingredients (Country of Origin)	Oysters (Miyagi, Japan), frying batter (bread crumbs, wheat flour, soybean flour, fat powder (edible animal fat, corn syrup), starch flour, salt, dextrin, sugar, black pepper, vegetable oil, whole egg powder, powdered milk/processed starch flour, polysaccharide thickener, emulsifier, leavening agent, sodium caseinate, antioxidant (tocopherol), (contains: eggs, milk, wheat, and soybeans)		
Delicious, crispy deep-fried oysters prepared by an oyster shop		Storage Temp.	Keep frozen (-18°C or below)		
Our company is a seafood processing company established in 1947 in Ishinomaki, Miyagi Prefecture. Try our delicious, crispy deep-fried oysters made by an oyster shop. (Awarded the Director General of the Fisheries Agency Prize in the 2001 Miyagi Prefecture Processed Seafood Products Competition)		Best Before	Within 180 days after production		
		Suitable for	Retail	Non-retail	Both
	Packaging	Material	Bag: PE		Packaging Image 
		Size	31 × 17 × 4 cm		
		Net Cont.	8 pieces		
	Case	Material	Polystyrene foam		
		Size	44.8 × 34 × 19.8 cm		
		Weight	2.5 kg		
Qtty/Case	8 pieces × 12 bags				
Min. Order Qty	1 case (12 bags)	Ref. Price	-		
Availability	Throughout the year				
Certification	-				
Honda Suisan Co., Ltd.					
<Example Preparations> Deep fry while frozen, then enjoy the great taste. Recommended served with the condiment of choice, such as tartar sauce.		Address	9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi		
		Website	http://www.hondasuisan.com		
Inquiry	Contact	Seles Department			
	TEL	+81-225-24-2171			
	FAX	+81-225-97-3772			
	E-Mail	kaki@hondasuisan.com			

► Oysters Boiled in Soy Sauce

The traditional taste of home cooking prepared by an oyster shop


Oysters from Miyagi Prefecture are meticulously boiled in a homemade sauce in a large pot. This product is extremely popular for its traditional taste.



<Example Preparations>

Can be consumed as is after thawing.

Recommended served with condiments such as ginger.

Ingredients (Country of Origin)		Oysters (Miyagi, Japan), sugar, soy sauce, fermented seasoning, yeast extract, salt, togarashi chili pepper, sweetener (sorbitol), color additive (caramel pigment)	
Storage Temp.		Keep frozen (-18℃ or below)	
Use by		Within 720 days after production	
Suitable for		Retail	Non-retail
Packaging	Material	Bag: PE	Packaging Image 
	Size	38 × 26 × 3 cm	
	Net Cont.	1 kg	
Case	Material	Polystyrene foam	
	Size	44.8 × 34 × 19.8 cm	
	Weight	8 kg	
	Qty/Case	8 bags	
Min. Order Qty	1 case	Ref. Price	-
Availability	Throughout the year		
Certification	-		
Honda Suisan Co., Ltd.			
Address		9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi	
Website		http://hondasuisan.com	
Inquiry	Contact	Seles Department	
	TEL	+81-225-24-2171	
	FAX	+81-225-97-3772	
	E-Mail	kaki@hondasuisan.com	

► "CANNED" Minamisanriku Oysters in soy sauce and ginger

Plump, delicious oysters from Miyagi Prefecture are simmered in soy sauce and ginger.

Oysters from Miyagi Prefecture, full of umami from the bounties of the ocean and rivers in Sanriku, are simmered in soy sauce and ginger to make a traditional dish without chemical seasonings. This product can be stored at room temperature for a long period. The "CANNED" brand can be easily enjoyed in authentic Japanese dishes. (Awarded the Director General of the Fisheries Agency Prize in the 42nd Miyagi Prefecture Processed Seafood Products Competition)





<Example Preparations>

Open can and use as a side dish as is. Pairs well with wine and local sake from Miyagi. The liquid tastes great, so it can also be used as broth in dishes such as okowa (steamed glutinous rice).

Okowa (steamed glutinous rice) with oysters



Ingredients (Country of Origin)		Oysters (Miyagi, Japan), soy sauce (contains: soybeans and wheat), sugar, fermented seasoning, ginger	
Storage Temp.		Room temperature	
Best Before		Within 3 years after production	
Suitable for		Retail	Non-retail
Packaging	Material	Can: steel, aluminum	Box: paper
	Size	7.8 × 7.9 × 3.5 cm	
	Net Cont.	65 g	
Case	Material	Corrugated cardboard	
	Size	33.7 × 24.5 × 26 cm	
	Weight	About 8 kg	
	Qty/Case	72 cans (24 cans × 3)	
Min. Order Qty	1 case	Ref. Price	About JPY650 in Japan (retail)
Availability	Throughout the year		
Certification	JFCO HACCP		
Maruya Seafoods Co., Ltd.			
Address		141-1, Aza Ichirihara, Nakaizumi, Okuma, Wataricho, Watarigun, Miyagi	
Website		https://www.maruyasuisan.com/	
Inquiry	Contact	Chiba, Kato, Koguchi	
	TEL	+81-223-34-8358	
	FAX	+81-223-34-8359	
	E-Mail	sales@maruyasuisan.com	

<h2>▶“CANNED” Tohoku seafood set of 2</h2>		Ingredients (Country of Origin) [Canned Salmon]coho salmon (Miyagi, Japan), sugar, soy sauce (contains: soybeans and wheat), fermented seasoning, ginger, salt [Canned Oysters]oysters (Miyagi, Japan), soy sauce (contains: soybeans and wheat), sugar, fermented seasoning, ginger
The delicious flavors of 2 great ingredients from Miyagi, a treasure trove of foods, can be elicited precisely because the product is canned.		Storage Temp. Room temperature
To elicit the delicious flavors of 2 of Miyagi Prefecture's signature foods, silver salmon and oysters, these products have been prepared as traditional dishes without the use of chemical seasonings. The canning technologies produce silver salmon that is fluffy and tender, and oysters with a plump texture. They can be stored at room temperature for a long period and come in small cans, so they are also great as gifts that allow authentic Japanese food to be easily experienced.		Best Before Within 3 years after production
		Suitable for Retail Non-retail Both
Packagin	Material Can: steel, aluminum Box: paper	Packaging Image 
	Size 16 × 8.5 × 3.9 cm	
	Net Cont. Salmon 90 g, oysters 65 g	
Case	Material Corrugated cardboard	
	Size 35 × 33 × 16.5 cm	
	Weight About 9 kg	
	Qty/Case 32 sets	
Min. Order Qty 1 case	Ref. Price JPY1100 in Japan (retail)	
Availability Throughout the year		
Certification JFCO HACCP		
Maruya Seafoods Co., Ltd.		
Address 141-1, Aza Ichirihara, Nakaizumi, Okuma, Wataricho, Watari-gun, Miyagi		
Website https://www.maruyasuisan.com/		
Inquiry	Contact Chiba, Kato, Koguchi	
	TEL +81-223-34-8358	
	FAX +81-223-34-8359	
	E-Mail sales@maruyasuisan.com	





<Example Preparations>

Open can and use as a side dish as is.
 Pairs well with wine and Japanese sake.
 Makes a great small gift of canned goods that present the tastes of Japan and Miyagi.

Can be used not only in Japanese recipes, but also Western-style



<h2>▶Sanriku Shiokara (salted squid)</h2>		Ingredients (Country of Origin) Squid (Japan or import), salt, koji, black pepper, protein hydrolysate (contains: soybeans and wheat)/sorbitol, seasonings (amino acid, etc.), ethanol, antioxidant (vitamin C), thickener (xanthan gum), sodium metaphosphate, sweetener (sucralose), preservative (potassium sorbate)
Sun-dried salt is used for mild-tasting shiokara (salted squid).		Storage Temp. Keep frozen (-18℃ or below); once thawed, it should be kept refrigerated (10℃ or below)
Fresh squid is fermented for a mild flavor using koji (malted rice) and sun-dried salt. It's made using reduced seasonings without artificial coloring. The mild flavor specific to sun-dried salt is distinctive. In addition, the reduction in seasonings and additives give the squid shiokara a pleasant aftertaste.		Best Before Within 1 year in the freezer; once thawed, 20 days in the refrigerator
		Suitable for Retail Non-retail Both
Packagin	Material Container: PET Label: PE, PET	Packaging Image 
	Size 9 × 9 × 5.6 cm	
	Net Cont. 140 g	
Case	Material Corrugated cardboard	
	Size 29 × 38 × 26 cm	
	Weight 8.6 kg	
	Qty/Case 48 containers (12 containers × 4)	
Min. Order Qty 5 cases	Ref. Price (Retail) JPY500 (incl. tax)	
Availability Throughout the year		
Certification Miyagi HACCP, HACCP certified seaweed processing facility		
Hachiyo Suisan Co., Ltd.		
Address 14-1, Akaiwaminato, Kesenuma-shi, Miyagi		
Website http://www.hachiyousuisan.jp		
Inquiry	Contact Managing Director Katsuyuki Shimizu	
	TEL +81-226-22-6230	
	FAX +81-226-24-2129	
	E-Mail simizu-k@hachisui.jp	

<Example Preparations>

Thaw and eat as is. Can also be eaten atop rice or paired with an alcoholic beverage.



Shiokara atop rice









品名/三陸塩辛 名称/いか塩辛こうじ漬 原材料名/いか(国産輸入)食塩、糖、胡椒、たんぱく加水分解物(大豆・小麦を含む)/ソルビトール調味料(アミノ酸等)、酒精、酸化防止剤(ビタミンC)、糊料(キサンタン)、メタリン酸Na、甘味料(スクラロース)、保存料(ソルビン酸K) 内容量/140g 賞味期限/カップのフタに記載 保存方法/0℃~10℃で保存してください 当商品は商品の特性上、シールの一部を開けてあります。液もれのおそれがありますので、横にしないようご注意ください。




三陸塩辛 栄養成分表示(100gあたり)
 エネルギー 117kcal・たんぱく質 15.7g
 ・脂質 2.8g・炭水化物 7.3g・食塩相当量 4g ※この表示値は目安です
 開封後は、お早目にお召し上がり下さい。

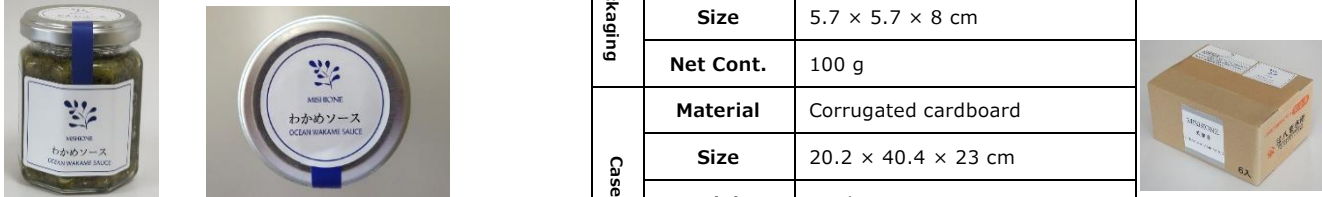


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▶ Canned Scallops from Japan		Ingredients (Country of Origin)	Scallop muscle (Japan), salt/phosphate (Na)	
The pure umami of scallops has been captured in a can.		Storage Temp.	Room temperature	
The flavor of scallops from Japan that are full of rich umami has been captured in a can for use in a wide range of cuisine, including Japanese, Western, and Chinese-style dishes. These dishes include seasoned boiled rice, scallop fried rice, salads, pastas, and fried scallops in butter. They are canned in solid form, but the meat is soft and may tear.		Best Before	Within 3 years after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail
	Packaging	Material	Can: steel, aluminum Label: paper	
		Size	7.7 × 7.7 × 3.3 cm	
		Net Cont.	75 g (drained weight 33 g)	
	Case	Material	Corrugated cardboard	
		Size	24 × 31 × 23 cm	
		Weight	About 8 kg	
Qtty/Case	72 cans (24 cans × 3)			
Min. Order Qty	1 case	Ref. Price		About JPY550 in Japan (retail)
Availability	Throughout the year			
Certification	JFCO HACCP			
Maruya Seafoods Co., Ltd.				
<Example Preparations>		Address	141-1, Aza Ichirihara, Nakaizumi, Okuma, Wataricho, Watari-gun, Miyagi	
		Website	https://www.maruyasuisan.com/	
Inquiry	Contact	Chiba, Kato, Koguchi		
	TEL	+81-223-34-8358		
	FAX	+81-223-34-8359		
	E-Mail	sales@maruyasuisan.com		
Can be used in dishes including scallops fried in butter, seasoned boiled rice, and pasta. The umami-filled liquid can also be used.				





▶ Clam in Tamari Soy Sauce Flavor with Yuzu Juice from Ohshima Island		Ingredients (Country of Origin)	Clam (China), Tamari soy sauce (including soybeans and wheat), Sugar, Kombu extract, Yuzu juice, Reduced syrup / Sake spirit, Seasonings (amino acids, etc.), Stabilizers (xanthan)	
Makes a great cooking ingredient! Clam marinated in tamari soy-sauce have the aroma of yuzu.		Storage Temp.	Keep frozen (-18°C or below)	
Clams are carefully heated in a tamari soy sauce, then mixed with the juice of yuzu from Ohshima Island in Kesenuma to create a refreshing flavor. The mild seasoning means they can be eaten by everyone from children to adults.		Best Before	360 days from production	
		Suitable for	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Non-retail
	Packaging	Material	bag: PE, PA	
		Size	30.0 × 22.0 × 2.0cm	
		Net Cont.	500g	
	Case	Material	carton: cardboard box	
		Size	39.5 × 30.5 × 12.5 cm	
		Weight	13 kg	
Qtty/Case	12packs × 2cs			
Min. Order Qty	1 bundle (24 packs)	Ref. Price		-
Availability	Always			
Certification	HACCP (boiled fish) acquired			
KANEDAI CO., LTD.				
<Example Preparations>		Address	1-100, Kawaguchi-cho, Kesenuma, Miyagi, 988-0033, Japan	
		Website	http://www.kanedai-kesenuma.co.jp	
Inquiry	Contact	Marine Products Dept.		
	TEL	+81-226-23-1721		
	FAX	+81-226-23-5371		
	E-Mail	misaki@kanedai-kesenuma.co.jp		
They can be eaten as is served with an alcoholic beverage, in seasoned boiled rice, or in single-serve dishes such as a side dish of grated Japanese radish and vegetables, gunkan sushi, seafood salads, fresh spring rolls, cold pasta, and mixed with mayonnaise and spread on a baguette.		Japanese cockles marinated in tamari soy sauce mixed with mayonnaise 		


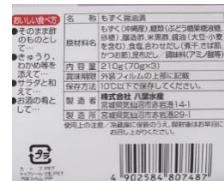


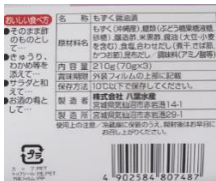


<h3>► Raw Wakame Seaweed from Jusanhama, Miyagi Prefecture</h3>		Ingredients (Country of Origin)	Wakame seaweed (Japan)		
Seasonal wakame seaweed is meaty and firm, and has a bright green color great for snapping social media pics.		Storage Temp.	Keep fresh harvest (available in Jan-Mar) refrigerated - otherwise, keep frozen (throughout the year)		
This raw wakame seaweed is a rarity even in Japan and is not easily found outside of Jusanhama. The color changes to a brilliant green when parboiled, so marketing on social media is also recommended. Besides being consumed fresh, it can be eaten year round by boiling and freezing fresh wakame or preserving it in salt.		Use by	Within 3-4 days in the refrigerator; 1 year in the freezer		
		Suitable for	Retail Non-retail Both		
		Packaging	Material	Vinyl	Packaging Image 
			Size	-	
			Net Cont.	Negotiable	
		Case	Material	Refrigerated: polystyrene foam Frozen: carton	
			Size	-	
Weight	5-10 kg (negotiable)				
		Qtty/Case	Negotiable		
		Min. Order Qty	5 cases Ref. Price About JPY1,000/kg		
		Availability	Fresh: Jan-Mar Frozen: throughout the year		
		Certification	-		
Fisherman Japan Marketing Co., Ltd.					
<Example Preparations> This raw wakame seaweed is rare outside of Jusanhama. Parboiling for marketing on social media is also recommended. Wakame seaweed from Jusanhama is meaty, firm, and crunchy. It is also great in salads and miso soup.					
		Address	8-20, Sengoku-cho, Ishinomaki-shi, Miyagi		
		Website	http://mktg.fishermanjapan.com/		
Inquiry		Contact	Kazuki Doai, Koki Yoshioka		
		TEL	+81-225-98-7071		
		FAX	-		
		E-Mail	doai@fishermanjapan.com		



<h3>► Usuasa Mekabu from Sanriku</h3>		Ingredients (Country of Origin)	Mekabu seaweed (Sanriku, Japan), protein hydrolysate seasoning, sugar/HFCS mixture, salt, soy sauce (contains: soybeans and wheat), dried skipjack tuna extract, kombu seaweed extract/ethanol, seasonings (amino acid, etc.), preservative (potassium sorbate), spice		
Made with mekabu (root of wakame seaweed) from Sanriku		Storage Temp.	Keep frozen (-18°C or below); once thawed, it should be kept refrigerated (10°C or below)		
The name "Usuasa Mekabu" reflects the fact that mekabu (root of wakame seed) from Sanriku is thinly sliced for a pleasant taste, then lightly seasoned with skipjack tuna and konbu soup stock. It is made with 100% mekabu from Sanriku.		Best Before	Within 1 year in the freezer; once thawed, 10 days in the refrigerator		
		Suitable for	Retail Non-retail Both		
		Packaging	Material	Container: PET Wrapping Film: PP Label: PE, PET	Packaging Image 
			Size	9 × 9 × 7.3 cm	
			Net Cont.	120 g	
		Case	Material	Corrugated cardboard	
			Size	30 × 41 × 36 cm	
Weight	8.2 kg				
		Qtty/Case	48 containers (12 containers × 4)		
		Min. Order Qty	5 cases Ref. Price (Retail) JPY250 (incl. tax)		
		Availability	Throughout the year		
		Certification	Miyagi HACCP		
Hachiyo Suisan Co., Ltd.					
<Example Preparations> Thaw and eat as is, or enjoy atop rice or cold tofu.					
		Address	14-1, Akaiwaminato, Kesennuma-shi, Miyagi		
		Website	http://www.hachiyousuisan.jp		
Inquiry		Contact	Managing Director Katsuyuki Shimizu		
		TEL	+81-226-22-6230		
		FAX	+81-226-24-2129		
		E-Mail	simizu-k@hachisui.jp		



<h2>► MISHIONE Wakame Sauce</h2>		Ingredients (Country of Origin) Wakame seaweed (Sanriku, Japan), mekabu seaweed (Sanriku, Japan), onion (Japan), green laver (Japan), funori seaweed (Japan), edible olive oil, basil sauce, salt koji, apple vinegar, soy sauce (contains: soybeans), spinach, black pepper, garlic powder, black garlic powder, lemon juice, parsley, mustard, dill
A sauce made with ingredients from Japan		Storage Temp. Keep frozen (-18°C or below); once thawed, it should be kept refrigerated (5°C or below)
An abundance of sea vegetables are used, such as wakame seaweed, mekabu (root of wakame seed), nori seaweed, and funori seaweed, then vegetables including onions and spinach are added. This sauce is finished with a basil flavor using garlic and apple vinegar. The raw ingredients are all from Japan.		Best Before Within 2 year in the freezer; once thawed, 30 days in the refrigerator
		Suitable for Retail Non-retail Both
Packaging	Material Bottle: glass Cap: steel	Packaging Image 
	Size 5.7 × 5.7 × 8 cm	
	Net Cont. 100 g	
Case	Material Corrugated cardboard	
	Size 20.2 × 40.4 × 23 cm	
	Weight 9.5 kg	
	Qty/Case 36 bottles (18 bottles (6 × 3) × 2)	
Min. Order Qty 5 cases	Ref. Price (Retail)	JPY680 (incl. tax)
Availability Throughout the year		
Certification Miyagi HACCP		
Hachiyo Suisan Co., Ltd.		
Address 14-1, Akaiwaminato, Kesennuma-shi, Miyagi		
Website http://www.hachiyousuisan.jp		
Inquiry	Contact Managing Director Katsuyuki Shimizu	
	TEL +81-226-22-6230	
	FAX +81-226-24-2129	
	E-Mail simizu-k@hachisui.jp	
	Example Preparations	
Thaw and eat as is, or enjoy as a sauce on foods such as salads, pasta, and bread.	Salad 	

<h2>► MISHIONE Original Wakame Sauce 250g</h2>		Ingredients (Country of Origin) Wakame seaweed (Sanriku, Japan), mekabu seaweed (Sanriku, Japan), onion (Japan), green laver (Japan), funori seaweed (Japan), edible olive oil, basil sauce, salt koji, apple vinegar, soy sauce (contains: soybeans), spinach, black pepper, garlic powder, black garlic powder, lemon juice, parsley, mustard, dill
Made with minimal seasonings so it can be readily used in various dishes		Storage Temp. Keep frozen (-18°C or below); once thawed, it should be kept refrigerated (5°C or below)
An abundance of sea vegetables are used, such as wakame seaweed, mekabu (root of wakame seed), nori seaweed, and funori seaweed, then vegetables including onions and spinach are added. The sauce is finished with a basil flavor using garlic and apple vinegar. The raw ingredients are all from Japan. No pepper is used and seasonings are minimized so that chefs can readily use it in various dishes.		Best Before Within 2 year in the freezer; once thawed, 30 days in the refrigerator
		Suitable for Retail Non-retail Both
Packaging	Material Bag: PE, PA	Packaging Image 
	Size 12 × 32.5 × 3 cm	
	Net Cont. 250 g	
Case	Material Corrugated cardboard	
	Size 23 × 34.6 × 18 cm	
	Weight 6 kg	
	Qty/Case 20 bags (10 bags × 2)	
Min. Order Qty 5 cases	Ref. Price (Retail)	JPY 1,000 (incl. tax)
Availability Throughout the year		
Certification Miyagi HACCP		
Hachiyo Suisan Co., Ltd.		
Address 14-1, Akaiwaminato, Kesennuma-shi, Miyagi		
Website http://www.hachiyousuisan.jp		
Inquiry	Contact Managing Director Katsuyuki Shimizu	
	TEL +81-226-22-6230	
	FAX +81-226-24-2129	
	E-Mail simizu-k@hachisui.jp	
	Example Preparations	
Thaw and eat as is, or enjoy as a sauce on foods such as salads, pasta, and bread.	Pasta 	

<p>▶ Wakame Salad Seasoned with Sesame Seed Chili Oil (very spicy) 1kg</p>		<p>Ingredients (Country of Origin)</p> <p>Wakame seaweed stem (Sanriku, Japan), sugar/HFCS mixture, sugar, agar, salt, soy sauce (contains: soybeans and wheat), dextrin, yeast extract, protein hydrolysate, chili oil, edible sesame oil, sesame, togarashi chili pepper, sorbitol, acidulant, seasonings (nucleic acid, etc.), color additives (yellow #5, blue #1), preservative (potassium sorbate).</p>	
<p>Made with wakame stems from Japan</p>		<p>Storage Temp.</p> <p>Keep frozen (-18°C or below); once thawed, it should be kept refrigerated (10°C or below)</p>	
<p>Fresh wakame stems from Sanriku are used for a crunchy texture. The savoriness of sesame and spiciness of chili oil create a product that will become a favorite.</p>		<p>Best Before</p> <p>Within 2 years in the freezer; once thawed, 30 days in the refrigerator</p>	
		<p>Suitable for</p> <p style="text-align: center;">Retail Non-retail Both</p>	
		<p>Packaging</p> <p>Material</p> <p>Bag: PE, PA</p>	<p>Packaging Image</p> 
		<p>Size</p> <p>26 × 26 × 8.3 cm</p>	
		<p>Net Cont.</p> <p>1 kg</p>	
		<p>Case</p> <p>Material</p> <p>Container: PE</p>	
		<p>Size</p> <p>26 × 26 × 40 cm</p>	
	<p>Weight</p> <p>11.5 kg</p>	<p>Qtty/Case</p> <p>10 (2 kg (1 kg × 2 bags) × 5)</p>	
		<p>Min. Order Qty</p> <p>5 cases</p>	<p>Ref. Price (Retail)</p> <p>JPY2,500 (incl. tax)</p>
		<p>Availability</p> <p>Throughout the year</p>	
		<p>Certification</p> <p>Miyagi HACCP</p>	
<p>Hachiyo Suisan Co., Ltd.</p>			
<p><Example Preparations></p> <p>Thaw and eat as is, or mix with seafood and avocado to make a raw fish salad, mix with raw vegetables, or use in ramen.</p>		<p>Address</p> <p>14-1, Akaiwaminato, Kesenuma-shi, Miyagi</p>	
<p>A raw fish salad</p> 		<p>Website</p> <p>http://www.hachiyousuisan.jp</p>	
		<p>Contact</p> <p>Managing Director Katsuyuki Shimizu</p>	
		<p>TEL</p> <p>+81-226-22-6230</p>	
		<p>FAX</p> <p>+81-226-24-2129</p>	
		<p>E-Mail</p> <p>simizu-k@hachisui.jp</p>	

<p>▶ Mozuku Seaweed Seasoned with Brown Rice Vinegar</p>		<p>Ingredients (Country of Origin)</p> <p>Mozuku seaweed (Okinawa, Japan), sugars (HFCS, sugar), vinegar, black rice vinegar, soy sauce (contains: soybeans and wheat), salt, mixed soup stock (niboshi dried sardines, dried mackerel, dried skipjack tuna), kombu seaweed soup stock/seasonings (amino acid, etc.).</p>	
<p>Made with mozuku seaweed from Okinawa</p>		<p>Storage Temp.</p> <p>Keep frozen (-18°C or below); once thawed, it should be kept refrigerated (10°C or below)</p>	
<p>This healthy food is made from mozuku seaweed from Okinawa, Japan that is seasoned with vinegar made from brown rice for a flavor unique to black vinegar. It is refreshing and has the slippery texture of mozuku seaweed, so it goes down well.</p>		<p>Best Before</p> <p>Within 1 year in the freezer; once thawed, 15 days in the refrigerator</p>	
		<p>Suitable for</p> <p style="text-align: center;">Retail Non-retail Both</p>	
   		<p>Packaging</p> <p>Material</p> <p>Container: PET Wrapping Film: PP Label: PE, PET</p>	<p>Packaging Image</p> 
		<p>Size</p> <p>9 × 9 × 8.2 cm</p>	
		<p>Net Cont.</p> <p>210 g</p>	
		<p>Case</p> <p>Material</p> <p>Corrugated cardboard</p>	
		<p>Size</p> <p>29 × 39 × 40 cm</p>	
	<p>Weight</p> <p>12.5 kg</p>	<p>Qtty/Case</p> <p>48 containers (12 containers × 4)</p>	
		<p>Min. Order Qty</p> <p>5 cases</p>	<p>Ref. Price (Retail)</p> <p>JPY250 (incl. tax)</p>
		<p>Availability</p> <p>Throughout the year</p>	
		<p>Certification</p> <p>Miyagi HACCP</p>	
<p>Hachiyo Suisan Co., Ltd.</p>			
<p><Example Preparations></p> <p>Thaw and eat as is, or enjoy in a salad, soups, and as a sauce for cold Chinese noodles, etc.</p>		<p>Address</p> <p>14-1, Akaiwaminato, Kesenuma-shi, Miyagi</p>	
<p>Mixed with peppers and cucumbers</p> 		<p>Website</p> <p>http://www.hachiyousuisan.jp</p>	
		<p>Contact</p> <p>Managing Director Katsuyuki Shimizu</p>	
		<p>TEL</p> <p>+81-226-22-6230</p>	
		<p>FAX</p> <p>+81-226-24-2129</p>	
		<p>E-Mail</p> <p>simizu-k@hachisui.jp</p>	

▶ SANRIKU FISH SAUSAGE (BASIL & CHEESE)		Ingredients (Country of Origin)		Minced fish [Alaska pollock (USA)], starch flour, sugar, salmon oil, cheese, salt, soy protein powder, dried basil, garlic powder/gelling agent (polysaccharide thickener), sorbitol, seasoning (amino acid), (contains: milk constituents, soybeans, and salmon)		
Healthy halal sausage made from fish		Storage Temp.		Room temperature (avoid direct sunlight)		
This is healthy fish sausage that has received halal certification from the Department of Islamic Development Malaysia (JAKIM). The flavors of basil and cheese stimulate the appetite. 60 g each, 3 to a pack (180g)		Best Before		Within 730 days after production		
		Suitable for		Retail Non-retail Both		
		Packaging	Material	Bag: PP, PET		Packaging Image 
			Size	25.5 × 8.8 cm		
			Net Cont.	60 g × 3		
		Case	Material	Corrugated cardboard		
			Size	36 × 27 × 25 cm		
Weight	8.4 kg					
Qtty/Case		40 bags/case				
Min. Order Qty		Negotiable		Ref. Price JPY350 (excl. tax)/bag		
Availability		Throughout the year				
Certification		JAKIMHALAL, HACCP (FDA)				
ABECHO SHOTEN CO., LTD.						
<Example Preparations>		Address		2-133-3, Nainowaki, Kesenuma-shi, Miyagi		
Can be consumed as is, but the flavor is enhanced by cutting into the preferred size and lightly frying.		Website		http://www.abecho.co.jp/		
Serve alongside a standard breakfast of omelets or fried eggs, or as a salad topping or in fried rice.		Inquiry	Contact	General planning division Tsukasa Saito		
			TEL	+81-226-22-6666		
			FAX	+81-226-28-9669		
			E-Mail	t_saito@abecho.co.jp		

▶ SANRIKU FISH SAUSAGE (SANRIKU SHRIMP)		Ingredients (Country of Origin)		Minced fish [Alaska pollock (USA)], starch flour, sugar, salmon oil, krill, soy protein powder, salt, white pepper, ginger powder, garlic powder/gelling agent (polysaccharide thickener), sorbitol, seasoning (amino acid), (contains: soybeans and salmon)		
Healthy halal sausage made from fish		Storage Temp.		Room temperature (avoid direct sunlight)		
This is healthy fish sausage that has received halal certification from the Department of Islamic Development Malaysia (JAKIM). 60 g each, 3 to a pack (180g)		Best Before		Within 730 days after production		
		Suitable for		Retail Non-retail Both		
		Packaging	Material	Bag: PP, PET		Packaging Image 
			Size	25.5 × 8.8 cm		
			Net Cont.	60 g × 3		
		Case	Material	Corrugated cardboard		
			Size	36 × 27 × 25 cm		
Weight	8.4 kg					
Qtty/Case		40 bags/case				
Min. Order Qty		Negotiable		Ref. Price JPY350 (excl. tax)/pack		
Availability		Throughout the year				
Certification		JAKIMHALAL, HACCP (FDA)				
ABECHO SHOTEN CO., LTD.						
<Example Preparations>		Address		2-133-3, Nainowaki, Kesenuma-shi, Miyagi		
Can be consumed as is, but the flavor is enhanced by cutting into the preferred size and lightly frying.		Website		http://www.abecho.co.jp/		
Thinly slice sausage and use as a salad topping with the dressing of choice.		Inquiry	Contact	General planning division Tsukasa Saito		
			TEL	+81-226-22-6666		
			FAX	+81-226-28-9669		
			E-Mail	t_saito@abecho.co.jp		

► SANRIKU FISH SAUSAGE (BLACK PEPPER)

Healthy halal sausage made from fish


This is healthy fish sausage that has received halal certification from the Department of Islamic Development Malaysia (JAKIM). It has also received HACCP certification, which is required to export marine products to the European Union (EU).
60 g each, 3 to a pack (180g)



<Example Preparations>

Can be consumed as is, but the flavor is enhanced by cutting into the preferred size and lightly frying.

Thinly slice sausage and use as a salad topping with the dressing of choice.

Ingredients (Country of Origin)		Minced fish [Alaska pollock (USA)], starch flour, sugar, salmon oil, soy protein powder, salt, black pepper, white pepper, ginger powder, garlic powder/gelling agent (polysaccharide thickener), sorbitol, seasoning (amino acid), (contains: soybeans and salmon)	
Storage Temp.		Room temperature (avoid direct sunlight)	
Best Before		Within 730 days after production	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Bag: PP, PET	Packaging Image 
	Size	25.5 × 8.8 cm	
	Net Cont.	60 g × 3	
Case	Material	Corrugated cardboard	
	Size	36 × 27 × 25 cm	
	Weight	8.4 kg	
	Qty/Case	40 bags/case	
Min. Order Qty	Negotiable	Ref. Price	JPY350 (excl. tax)/pack
Availability	Throughout the year		
Certification	JAKIMHALAL, HACCP (FDA and EU)		
ABECHO SHOTEN CO., LTD.			
Address		2-133-3, Nainowaki, Kesenuma-shi, Miyagi	
Website		http://www.abecho.co.jp/	
Inquiry	Contact	General planning division Tsukasa Saito	
	TEL	+81-226-22-6666	
	FAX	+81-226-28-9669	
	E-Mail	t_saito@abecho.co.jp	

► SANRIKU FISH SAUSAGE (CHILI PEPPER)

Healthy halal sausage made from fish




This is healthy fish sausage that has received halal certification from the Department of Islamic Development Malaysia (JAKIM). It has also received HACCP certification, which is required to export marine products to the European Union (EU).
60 g each, 3 to a pack (180g)








<Example Preparations>




Can be consumed as is, but the flavor is enhanced by cutting into preferred size and lightly frying. The spicy chili sausage is perfect as a pizza topping.

Ingredients (Country of Origin)		Minced fish [Alaska pollock (USA)], starch flour, sugar, salmon oil, soy protein powder, salt, togarashi chili pepper, white pepper, ginger powder, garlic powder/gelling agent (polysaccharide thickener), sorbitol, seasoning (amino acid), (contains: soybeans and salmon)	
Storage Temp.		Room temperature (avoid direct sunlight)	
Best Before		Within 730 days after production	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Bag: PP, PET	Packaging Image 
	Size	25.5 × 8.8	
	Net Cont.	60 g × 3	
Case	Material	Corrugated cardboard	
	Size	36 × 27 × 25cm	
	Weight	8.4 kg	
	Qty/Case	40 bags/case	
Min. Order Qty	Negotiable	Ref. Price	JPY350 (excl. tax)/pack
Availability	Throughout the year		
Certification	JAKIMHALAL, HACCP (FDA and EU)		
ABECHO SHOTEN CO., LTD.			
Address		2-133-3, Nainowaki, Kesenuma-shi, Miyagi	
Website		http://www.abecho.co.jp/	
Inquiry	Contact	General planning division Tsukasa Saito	
	TEL	+81-226-22-6666	
	FAX	+81-226-28-9669	
	E-Mail	t_saito@abecho.co.jp	

► From Miyagi to the World, Since 1969 JAPAN X Pork Loin		Ingredients (Country of Origin)	Pork (Miyagi, Japan)	
Unbelievably soft and the freshest pork out there!		Storage Temp.	Keep frozen (-18℃ or below)	
Raised with abundant natural blessings at the base of Mt.Zao, our fastidiousness shortens the shipment of our pork by 30 days, ensuring the healthiest and highest quality meat for our customers. That is the JAPAN X brand of pork.		Use by	Within 365 days after production	
		Suitable for	Retail	Non-retail
	Packaging	Material	Vacuum Pack: PP	
		Size	25 × 55 × 13 cm	
		Net Cont.	500 g	
	Case	Material	Corrugated cardboard	
		Size	30 × 59 × 16 cm	
		Weight	1.6 kg	
Qtty/Case		2 pieces		
Min. Order Qty		500 kg	Ref. Price	JPY1,950 (excl. tax)
Availability		Throughout the year		
Certification		-		
Maruyama Corporation				
Address		12-5, Aza Sugiyara, Enda, Zaomachi, Katta-gun, Miyagi		
Website		https://www.japanx.sakuraweb.com/		
Inquiry	Contact	Managing Director Tomoyuki Sato		
	TEL	+81-224-68-3615		
	FAX	+81-224-67-1030		
	E-Mail	tomoyuki@maruyama.biz		
<Example Preparations>		Steak	Shabu-shabu	
				

► Char-Grilled Beef Tongue aged at freezing temperatures		Ingredients (Country of Origin)	Beef tongue (Australia), salt, pepper/acidity regulator, seasonings (amino acid, etc.), trehalose, enzyme	
The flavor of an authentic butcher at home with your microwave!		Storage Temp.	Keep frozen (-18℃ or below)	
The only beef in Japan aged at freezing temperatures is a huge hit. Our sliced beef tongue is char-grilled and packaged so you can heat it up in the microwave. It's a hassle-free way to enjoy the taste of meat from a real butcher after only two minutes in the microwave at 500 watts.		Best Before	Within 90 days after production	
		Suitable for	<input checked="" type="checkbox"/> Retail	Non-retail
	Packaging	Material	Trav: PP Film: ONy15/ CPP50 (retort pouch)	
		Size	20 × 17.5 × 1 cm	
		Net Cont.	100 g	
	Case	Material	Corrugated cardboard	
		Size	25 × 20 × 10 cm	
		Weight	1.5 kg	
Qtty/Case		10 bags		
Min. Order Qty		1 case	Ref. Price (Retail)	JPY1,500 (excl. tax)
Availability		Throughout the year		
Certification		Miyagi HACCP (Tontaro Co., Ltd.)		
Goko Food Co., Ltd.				
Address		1-10-1, Shinhamacho, Shiogama-shi, Miyagi		
Website		http://goko-h.com/		
Inquiry	Contact	Masayuki Hirama (Sales Department)		
	TEL	+81-22-363-1811		
	FAX	+81-22-363-1892		
	E-Mail	hirama@goko-h.com		
<Example Preparations>		Beef tongue set		
Already flavored so all you have to do before digging in is to heat it up in the microwave. It's also soft when cold, so you can put it in a lunchbox or takeout container.				

► Sendai Beef Uncured Ham		Ingredients (Country of Origin)	Round beef (Japan), salt, sugar/seasoning (amino acid), antioxidant (vitamin C), anti-discoloration agent (sodium sulfite), (contains: beef)		
Uncured ham made from top-rank A5 Sendai Beef		Storage Temp.	Keep frozen (-18℃ or below)		
We reproduced that uncured texture with inner thigh of Sendai Beef, a brand ranked A5, the highest possible.		Use by	About 360 days after production		
		Suitable for	Retail	Non-retail	<input type="checkbox"/> Both
	Packaging	Material	Bag: PE, EVAC		Packaging Image 
		Size	22 × 14 × 0.3 cm		
		Net Cont.	50 g		
	Case	Material	Corrugated cardboard		
		Size	35 × 40 × 10 cm		
		Weight	7 kg		
Qtty/Case		100 bags			
Min Order Qty		10 bags	Ref. Price	JPY1,500 (excl. tax)	
Availability		Throughout the year			
Certification		-			
TOKIO & SALLY'S Co., Ltd.					
<Example Preparations> Sendai Beef uncured ham yukke-don		Address	14-3-7F, Tachimachi, Aoba-ku, Sendai-shi, Miyagi		
		Website	http://t-taka.com		
Use it in carpaccio, salad, or shabu-shabu. Also pairs well with wine! 		Inquiry	Contact	External Affairs Department Takashi Sawada	
			TEL	+81-22-266-3212	
			FAX	+81-22-266-3222	
			E-Mail	sawada@ts-systems.jp	

► Sendai Corned Beef		Ingredients (Country of Origin)	Beef (97% Sendai beef), spice, salt, gelatin, sodium glutamate, anti-discoloration agent (sodium sulfite), (Products containing dairy and wheat products are prepared in the same facilities)		
Premium corned beef made from top-rank A5 Sendai Beef		Storage Temp.	Keep frozen (-18℃ or below)		
This corned beef is made from Sendai Beef, a brand with the top rank of A5 that provides a refined aftertaste. Enjoy the flavor and savoriness of Sendai Beef that delights the nose on its way down.		Use by	Within 360 days after production		
		Suitable for	Retail	Non-retail	<input type="checkbox"/> Both
	Packaging	Material	Bag: PP		Packaging Image 
		Size	14 × 19 × 0.5cm		
		Net Cont.	50 g		
	Case	Material	Corrugated cardboard		
		Size	35 × 40 × 10 cm		
		Weight	7 kg		
Qtty/Case		100 bags			
Min. Order Qty		10 bags	Ref. Price	JPY700 (excl. tax)	
Availability		Throughout the year			
Certification		-			
TOKIO & SALLY'S Co., Ltd.					
<Example Preparations> It's also thoroughly savory in gunkanmaki or in yukke-don with egg yolk. ► Right: corned beef sandwich and corned beef German potatoes		Address	14-3-7F, Tachimachi, Aoba-ku, Sendai-shi, Miyagi		
		Website	http://t-taka.com		
		Inquiry	Contact	External Affairs Department Takashi Sawada	
			TEL	+81-22-266-3212	
			FAX	+81-22-266-3222	
			E-Mail	sawada@ts-systems.jp	

► Sendai Corned Beef with Truffles

The luxurious flavor of Sendai corned beef with truffles

Partake of top-rank A5 Sendai Beef and the potent aroma of truffles with a glass of wine.




with truffles

<Example Preparations>

It's also thoroughly savory in gunkanmaki or in yukke-don with egg yolk.

►Right: corned beef sandwich and corned beef German potatoes



Ingredients (Country of Origin)		Beef (97% Sendai beef), truffle, spice, salt, gelatin, sodium glutamate, anti-discoloration agent (sodium sulfite), (Products containing dairy and wheat products are prepared in the same facilities)	
Storage Temp.		Keep frozen (-18°C or below)	
Use by		Within 360 days after production	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input type="checkbox"/>
Packaging	Material	Bag: PP	Packaging Image 
	Size	14 × 19 × 0.5 cm	
	Net Cont.	50 g	
Case	Material	Corrugated cardboard	
	Size	35 × 40 × 10 cm	
	Weight	7 kg	
	Qty/Case	100 bags	
Min. Order Qty	10 bags	Ref. Price	JPY800 (excl. tax)
Availability		Throughout the year	
Certification		-	
TOKIO & SALLY'S Co., Ltd.			
Address		14-3-7F, Tachimachi, Aoba-ku, Sendai-shi, Miyagi	
Website		http://t-taka.com	
Inquiry	Contact	External Affairs Department Takashi Sawada	
	TEL	+81-22-266-3212	
	FAX	+81-22-266-3222	
	E-Mail	sawada@ts-systems.jp	

► Kurikoma Nutritious Eggs (Packaged Eggs)

Laid by chickens with ocean minerals in their feed! Special eggs with a refreshingly rich flavor

Adding a mix of New Biolics (natural minerals, hay bacillus, yeast) and ocean minerals to chicken feed settles the poultry's stomachs and helps them take in nutrients. By enabling the poultry to live up to their full potential, they can lay eggs with a refreshingly rich flavor and a mild aroma. The rich, deep color of the yolk makes for a beautiful-looking meal.



<Example Preparations>

Goes great with whether Japanese, Western, and Chinese or anything else. The dark yolk has a rich taste that accentuates the flavor of other ingredients.

Quiche



Ingredients (Country of Origin)		Egg (Kurihara City, Miyagi, Japan)	
Storage Temp.		Keep refrigerated (10°C or below)	
Use by		Negotiable	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input type="checkbox"/>
Packaging	Material	Pack: PET	Packaging Image 
	Size	24.3 × 10.5 × 6.9 cm	
	Net Cont.	10 eggs (about 0.610 kg)	
Case	Material	Corrugated cardboard	
	Size	53 × 26.1 × 23.5 cm	
	Weight	About 9.9 kg	
	Qty/Case	15 cartons	
Min. Order Qty	Negotiable	Ref. Price	-
Availability		Throughout the year	
Certification		Listed on the Establishments Eligible to Export Shelled Poultry Eggs and Egg Products to Hong Kong by the Health, Labor and Welfare of Japan	
KURIKOMA POULTRY Co., Ltd.			
Address		81-1, Dainichimae, Kannariarikabe, Kurihara-shi, Miyagi	
Website		https://www.kurikoma-poultry.com	
Inquiry	Contact	Sales Department Tohoku Sales Division	
	TEL	+81-228-44-3661	
	FAX	+81-228-44-3662	
	E-Mail	Kunihito_asakura@kurikoma-egg.com	

► Chicken Eggs (10 kg Commercial Package)

Made in Kurihara, Miyagi Prefecture in a 10-kg size for commercial

Chicken eggs produced in Kurihara, Miyagi Prefecture. Loose-filled according to commercial standards.

Packed to weigh 10 kg, so count varies according to the size of the chicken eggs.




<Example Preparations>

Goes great with whether Japanese, Western, and Chinese or anything else. The dark yolk has a rich taste that accentuates the flavor of other ingredients.

Carbonara



Ingredients (Country of Origin)		Egg (Kurihara City, Miyagi, Japan)	
Storage Temp.		Keep refrigerated (10°C or below)	
Use by		Negotiable	
Suitable for		Retail	Non-retail
Packaging	Material	Molded Tray: paper pulp	Packaging Image 
	Size	45.05 × 29 × 50 cm	
	Net Cont.	45 eggs/carton (weight varies by size)	
Case	Material	Corrugated cardboard	
	Size	46 × 30 × 240 cm	
	Weight	About 10.0 kg	
	Qty/Case	About 165 eggs/case	
Min. Order Qty	Negotiable	Ref. Price	—
Availability	Throughout the year		
Certification	Listed on the Establishments Eligible to Export Shelled Poultry Eggs and Egg Products to Hong Kong by the Health, Labor and Welfare of Japan		
KURIKOMA POULTRY Co., Ltd.			
Address	81-1, Dainichimae, Kannariarikabe, Kurihara-shi, Miyagi		
Website	https://www.kurikoma-poultry.com		
Inquiry	Contact	Sales Department Tohoku Sales Division	
	TEL	+81-228-44-3661	
	FAX	+81-228-44-3662	
	E-Mail	Kunihito_asakura@kurikoma-egg.com	

▶ Shokyoto Shiroishi Umen		Ingredients (Country of Origin)	Wheat flour (made in Japan), salt	
Short 9-cm length, easy to boil, easy to eat. Take it hot or cold.		Storage Temp.	Room temperature	
Shiroishi Umen is a renowned style of Miyagi noodles with a tradition going back 400 years. They are short, easy to boil, and easy to eat. Since they're a little thicker than regular somen noodles, they have a nice, solid texture.		Use by	Within 720 days after production	
		Suitable for	Retail	Non-retail
Packaging	Material	Bag: PP		Packaging Image 
	Size	9.5 × 11.5 × 3.7 cm		
	Net Cont.	300 g		
Case	Material	Corrugated cardboard		
	Size	34.3 × 24.5 × 10.8 cm		
	Weight	5.85 kg		
	Qtty/Case	18 bags		
Min. Order Qty	3 cases (54 bags)	Ref. Price	JPY200 (excl. tax)	
Availability	Throughout the year			
Certification	JAS certified factory			
KICHIMISEIMEN Co., Ltd.				
Address		46 Motomachi, Shiroishi-shi, Miyagi		
Website		https://tsurigane.com		
Inquiry	Contact	Atsushi Kimura		
	TEL	+81-224-26-2484		
	FAX	+81-224-26-2493		
	E-Mail	u-men@tsurigane.com		



<Example Preparations>

Serve it with tsuyu dipping sauce or hot soup.

Gomoku ankake
hot noodles

▶ Michinoku Handmade Umen		Ingredients (Country of Origin)	Wheat flour (mainly Australia), salt, starch flour	
Highest grade of Shiroishi umen, traditional hand-pulled noodles with zero oil		Storage Temp.	Room temperature	
With a smooth feel when they enter your mouth and a springy texture as you chew, these top-grade handmade umen noodles have a unique flavor. It's a very popular product in Japan.		Best Before	Within 3 years after production	
		Suitable for	Retail	Non-retail
Packaging	Material	Bag: OPP, CPP		Packaging Image 
	Size	10 × 14.5 × 2.8 cm		
	Net Cont.	280 g		
Case	Material	Corrugated cardboard		
	Size	27 × 30 × 6.7 cm		
	Weight	3.65 kg		
	Qtty/Case	12 bags		
Min. Order Qty	Negotiable	Ref. Price	-	
Availability	Throughout the year			
Certification	JFS-B certified in Jan 2020 (compliant with HACCP)			
Hatakenaka Seimen Co., Ltd.				
Address		4-11, Otemachi, Shiroishi-shi, Miyagi		
Website		https://www.hatakenaka.jp/		
Inquiry	Contact	Motofumi Otomo		
	TEL	+81-224-25-0111		
	FAX	+81-224-25-0115		
	E-Mail	men@hatakenaka.jp		



<Example Preparations>

Boil for 5 minutes and wash by hand, then serve in a cold or hot tsuyu dipping sauce.

Umen



► Kokomen (Instant Hand-Pulled Shiroishi Umen)

Just boil for 4 minutes to dine on the well-known short 9-cm noodles

This is an instant noodle version of Shiroishi Umen, the renowned style of Miyagi noodles with a tradition going back 400 years. These traditional hand-pulled noodles made since long ago have outstanding body and texture. Comes with aromatic soup made from a mild bonito stock.



<Example Preparations>

Just pour the noodles into a bowl, place the soup and seasoning on top, and boil for 4 minutes. Comes with English instructions on preparation and eating.

Instant hand-pulled umen



Ingredients
(Country of Origin)

Noodle: wheat flour (made in Japan), salt, starch, antioxidant (vitamin E) Soup: soy sauce, sugar/HFCS mixture, salt, yeast extract, scallop extract, dried skipjack tuna shavings, seasonings (amino acid, etc.), caramel pigment, vitamin B1 Freeze-dried Vegetables: green onion, wakame seaweed.

Storage Temp.

Room temperature

Use by

180 days after production

Suitable for

Retail

Non-retail

Both

Packaging

Material

Bag: PP

Packaging Image

Size

20.5 × 20 × 3.5 cm

Net Cont.

86 g (noodle 60 g, soup & vegetables 26 g)



Case

Material

Corrugated cardboard

Size

38.8 × 47 × 17.6 cm

Weight

3 kg

Qty/Case

30 bags

Min. Order Qty

1 case

Ref. Price

JPY400 (excl. tax)

Availability

Throughout the year

Certification

JAS certified factory

KICHIMISEIMEN Co., Ltd.

Address

46 Motomachi, Shiroishi-shi, Miyagi

Website

<https://tsurigane.com>

Inquiry

Contact

Atsushi Kimura

TEL

+81-224-26-2484

FAX

+81-224-26-2493

E-Mail

u-men@tsurigane.com

► Choice Cha Soba

Cha soba: a combination of carefully selected buckwheat flour and green powdered tea

Made with Tenryu green powdered tea that has been painstakingly produced by a tea master who has won the top prize in the World Green Tea Contest. It goes down smooth and offers the flavor and aroma of green powdered tea. This very popular product is sold all across Japan.

Awarded the Food Industrial Technical Award in 2016 by the Shokuhin Sangyo Shimibun



<Example Preparations>

Boil for 5 minutes and wash by hand, then serve in a cold or hot tsuyu dipping sauce.

Cha Soba



Ingredients
(Country of Origin)

Wheat flour (mainly Australia), soba buckwheat flour, matcha green tea powder, salt, wheat protein

Storage Temp.

Room temperature

Best Before

Within 1 year after production

Suitable for

Retail

Non-retail

Both

Packaging

Material

Bag: OPP, CPP

Packaging Image

Size

24.2 × 9.5 × 1.8 cm

Net Cont.

200 g



Case

Material

Corrugated cardboard

Size

24.4 × 31 × 8.5 cm

Weight

4.35 kg

Qty/Case

20 bags

Min. Order Qty

Negotiable

Ref. Price

—

Availability

Throughout the year

Certification

JFS-B certified in Jan 2020 (compliant with HACCP)

Hatakenaka Seimen Co., Ltd.

Address

4-11, Otemachi, Shiroishi-shi, Miyagi

Website

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

Inquiry

Contact

Motofumi Otomo

TEL



+81-224-25-0111



FAX

+81-224-25-0115

E-Mail

men@hatakenaka.jp

▶ Salt-Free Kabocha Somen		Ingredients (Country of Origin)	Wheat flour (made in Japan/USA, etc.), pumpkin powder		
Delivers reassurance, safety, and good flavor		Storage Temp.	Room temperature		
A colorful product made only with vegetable powder, no artificial colors. Also salt-free to reassure parents and those concerned about salt intake.		Use by	Within 730 days including the production date		
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both	
	Packaging	Material	Bag: aluminum-deposited film bag	Packaging Image 	
		Size	21 × 11.5 × 2 cm		
		Net Cont.	160 g		
	Case	Material	Corrugated cardboard		
		Size	38.5 × 28 × 10 cm		
		Weight	3.76 kg		
	Qtty/Case	20 bags			
	Min. Order Qty	5 cases (100 bags)	Ref. Price	JPY270 (excl. tax)	
	Availability	Throughout the year			
	Certification	-			
Tougen Trading Co., Ltd.					
<Example Preparations> Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness. Since the product is salt-free, it also tastes great when boiled with other ingredients.		Address	3-29-3, Shinhamacho, Shiogama-shi, Miyagi		
		Website	http://tougen-corp.jp/		
Inquiry	Contact	Seles Department			
	TEL	+81-22-355-9602			
	FAX	+81-22-355-9628			
	E-Mail	TG@tougen-corp.jp			

▶ Salt-Free Tomato Somen		Ingredients (Country of Origin)	Wheat flour (made in Japan/USA, etc.), tomato powder		
Delivers reassurance, safety, and good flavor		Storage Temp.	Room temperature		
A colorful product made only with vegetable powder, no artificial colors. Also salt-free to reassure parents and those concerned about salt intake.		Use by	Within 730 days including the production date		
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both	
	Packaging	Material	Bag: aluminum-deposited film bag	Packaging Image 	
		Size	21 × 11.5 × 2 cm		
		Net Cont.	160 g		
	Case	Material	Corrugated cardboard		
		Size	38.5 × 28 × 10 cm		
		Weight	3.76 kg		
	Qtty/Case	20 bags			
	Min. Order Qty	5 cases (100 bags)	Ref. Price	JPY270 (excl. tax)	
	Availability	Throughout the year			
	Certification	-			
Tougen Trading Co., Ltd.					
<Example Preparations> Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness. Since the product is salt-free, it also tastes great when boiled with other ingredients.		Address	3-29-3, Shinhamacho, Shiogama-shi, Miyagi		
		Website	http://tougen-corp.jp/		
Inquiry	Contact	Seles Department			
	TEL	+81-22-355-9602			
	FAX	+81-22-355-9628			
	E-Mail	TG@tougen-corp.jp			

▶ Salt-Free Carrot Somen

Delivers reassurance, safety, and good flavor

A colorful product made only with vegetable powder, no artificial colors. Also salt-free to reassure parents and those concerned about salt intake.



<Example Preparations>

Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness. Since the product is salt-free, it also tastes great when boiled with other ingredients.

Ingredients (Country of Origin)		Wheat flour (made in Japan/USA, etc.), carrot powder, paprika powder	
Storage Temp.		Room temperature	
Use by		Within 730 days including the production date	
Suitable for		<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: aluminum-deposited film bag	
	Size	21 × 11.5 × 2 cm	
	Net Cont.	160 g	
Case	Material	Corrugated cardboard	
	Size	38.5 × 28 × 10 cm	
	Weight	3.76 kg	
	Qty/Case	20 bags	
Min. Order Qty	5 cases (100 bags)	Ref. Price	JPY270 (excl. tax)
Availability	Throughout the year		
Certification	-		
Tougen Trading Co., Ltd.			
Address		3-29-3, Shinhamacho, Shiogama-shi, Miyagi	
Website		http://tougen-corp.jp/	
Inquiry	Contact	Seles Department	
	TEL	+81-22-355-9602	
	FAX	+81-22-355-9628	
	E-Mail	TG@tougen-corp.jp	



▶ Salt-Free Spinach Somen

Delivers reassurance, safety, and good flavor

A colorful product made only with vegetable powder, no artificial colors. Also salt-free to reassure parents and those concerned about salt intake.







<Example Preparations>

Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness. Since the product is salt-free, it also tastes great when boiled with other ingredients.

Ingredients (Country of Origin)		Wheat flour (made in Japan/USA, etc.), spinach powder	
Storage Temp.		Room temperature	
Use by		About 730 days including the production date	
Suitable for		<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: aluminum-deposited film bag	
	Size	21 × 11.5 × 2 cm	
	Net Cont.	160 g	
Case	Material	Corrugated cardboard	
	Size	38.5 × 28 × 10 cm	
	Weight	3.76 kg	
	Qty/Case	20 bags	
Min. Order Qty	5 cases (100 bags)	Ref. Price	JPY270 (excl. tax)
Availability	Throughout the year		
Certification	-		
Tougen Trading Co., Ltd.			
Address		3-29-3, Shinhamacho, Shiogama-shi, Miyagi	
Website		http://tougen-corp.jp/	
Inquiry	Contact	Seles Department	
	TEL	+81-22-355-9602	
	FAX	+81-22-355-9628	
	E-Mail	TG@tougen-corp.jp	



▶ Salt-Free Purple Potato Somen		Ingredients (Country of Origin)	Wheat flour (made in Japan/USA, etc.), purple potato powder		
Delivers reassurance, safety, and good flavor		Storage Temp.	Room temperature		
A colorful product made only with vegetable powder, no artificial colors. Also salt-free to reassure parents and those concerned about salt intake.		Use by	Within 730 days including the production date		
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail	<input type="checkbox"/> Both
	Packaging	Material	Bag: aluminum-deposited film bag		Packaging Image 
		Size	21 × 11.5 × 2 cm		
		Net Cont.	160 g		
	Case	Material	Corrugated cardboard		
		Size	38.5 × 28 × 10 cm		
		Weight	3.76 kg		
Qtty/Case	20 bags				
Min. Order Qty	5 cases (100 bags)	Ref. Price	JPY270(excl. tax)		
Availability	Throughout the year				
Certification	-				
Tougen Trading Co., Ltd.					
<Example Preparations> Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness. Since the product is salt-free, it also tastes great when boiled with other ingredients.		Address	3-29-3, Shinhamacho, Shiogama-shi, Miyagi		
		Website	http://tougen-corp.jp/		
Inquiry	Contact	Seles Department			
	TEL	+81-22-355-9602			
	FAX	+81-22-355-9628			
	E-Mail	TG@tougen-corp.jp			

▶ Salt-Free Japanese Yam Somen		Ingredients (Country of Origin)	Wheat flour (made in Japan/USA, etc.), yam powder		
Delivers reassurance, safety, and good flavor		Storage Temp.	Room temperature		
A colorful product made only with vegetable powder, no artificial colors. Also salt-free to reassure parents and those concerned about salt intake.		Use by	Within 730 days including the production date		
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail	<input type="checkbox"/> Both
	Packaging	Material	Bag: aluminum-deposited film bag		Packaging Image 
		Size	21 × 11.5 × 2 cm		
		Net Cont.	160 g		
	Case	Material	Corrugated cardboard		
		Size	38.5 × 28 × 10 cm		
		Weight	3.76 kg		
Qtty/Case	20 bags				
Min. Order Qty	5 cases (100 bags)	Ref. Price	JPY270(excl. tax)		
Availability	Throughout the year				
Certification	-				
Tougen Trading Co., Ltd.					
<Example Preparations> Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness. Since the product is salt-free, it also tastes great when boiled with other ingredients.		Address	3-29-3, Shinhamacho, Shiogama-shi, Miyagi		
		Website	http://tougen-corp.jp/		
Inquiry	Contact	Seles Department			
	TEL	+81-22-355-9602			
	FAX	+81-22-355-9628			
	E-Mail	TG@tougen-corp.jp			

▶ Curry Noodles

Easy-to-cook noodles: just boil 3 minutes and knead in curry powder

Savory Curry Noodles have a delightful flavor. Knead the spicy flavor of curry into aged dried noodles. Boil 3 minutes and eat while it's still hot. Comes with a specially made original curry soup.



<Example Preparations>

(1) Heat up oil in a pot, then lightly stir-fry cabbage, carrot, and ham or meat. (The many other options include thinly sliced potato, onion, etc.) (2) Add 3 cups (500-600 cc each) of water to the pot prepared in Step 1 and boil. (3) When the water reaches a boil, gradually add the curry noodles and stir for 3 minutes while they boil. Lastly, add the curry soup and serve.

Curry Noodles



Ingredients (Country of Origin)

Noodle: wheat flour (made in Japan), salt, curry powder Additional Seasonings: salt, curry powder, sugar, soy sauce powder, starch, sake powder, protein hydrolysate, dried skipjack tuna powder, onion, garlic, kombu seaweed powder, sesame oil/seasonings (amino acid, etc.), caramel pigment, thickener (xanthan gum), acidulant, flavoring (contains: wheat, soybeans, and sesame)

Storage Temp.

Room temperature

Use by

Within 360 days after production

Suitable for

Retail

Non-retail

Both

Packaging

Material

Bag: polypropylene

Packaging Image

Size

23.5 × 11.3 × 1.5 cm

Net Cont.

100 g (noodle 92 g, curry soup 8 g)



Case

Material

Corrugated cardboard

Size

29.5 × 22 × 8.7 cm

Net Cont.

2.3 kg

Qty/Case

20 bags

Min. Order Qty

4 cases

Ref. Price

JPY140 (excl. tax)

Availability

Throughout the year

Certification

JAS certified factory

KICHIMISEIMEN Co., Ltd.

Address

46 Motomachi, Shiroishi-shi, Miyagi

Website

<https://tsurigane.com>

Inquiry

Contact

Atsushi Kimura

TEL




+81-224-26-2484




FAX



+81-224-26-2493

E-Mail



u-men@tsurigane.com






▶ Ishinomaki Rice 2kg		Ingredients (Country of Origin)	Milled rice (Japan)	
Fresh! Ishinomaki Rice		Storage Temp.	Below 15℃	
Ishinomaki rice is certified ASIAGAP (brown rice) and JGAP (milled rice), specially packaged for export. The milled rice is filled with Nitrogen gas, which would help freshly milled quality. Taste the delicious Ishinomaki rice at overseas countries.		Use by	As early as possible	
		Suitable for	Retail Non-retail <input checked="" type="checkbox"/> Both	
	Packaging	Material	Poly Laminated	
		Size	35cmx24cmx4cm	
		Net Cont.	2kg	
	Case	Material	Carton box	
		Size	30cmx42cmx22cm	
		Net Cont.	20kg	
	Qtty/Case	10		
	Min. Order Qty	2,400kg	Ref. Price	JPY600/2kg
Availability	Anytime while the stock lasts			
Certification	ASIAGAP, JGAP			
Kitoku Shinryo Co., Ltd.				
<Example Preparations>		Address	Shintera 1-4-5 North Pier 6F, Wakabayashi-ku, Sendai-shi, Miyagi	
Cooked rice with clay pot		Website	https://kitoku-shinryo.co.jp/	
Cook with clay pot, Onigiri (rice ball), Sushi etc.		Inquiry	Contact	Overseas department, Honda Harue
			TEL	+81-3-3233-5156
			FAX	+81-3-3233-5166
			E-Mail	export@kitoku-shinryo.co.jp




▶ Ishinomaki Rice 5kg		Ingredients (Country of Origin)	Milled rice (Japan)	
Fresh! Ishinomaki Rice		Storage Temp.	Below 15℃	
Ishinomaki rice is certified ASIAGAP (brown rice) and JGAP (milled rice), specially packaged for export. The milled rice is filled with Nitrogen gas, which would help freshly milled quality. Taste the delicious Ishinomaki rice at overseas countries.		Use by	As early as possible	
		Suitable for	Retail Non-retail <input checked="" type="checkbox"/> Both	
	Packaging	Material	Poly Laminated	
		Size	41cmx26cmx6cm	
		Net Cont.	5kg	
	Case	Material	Carton box	
		Size	41cmx27cmx26cm	
		Net Cont.	20kg	
	Qtty/Case	4		
	Min. Order Qty	2,400kg	Ref. Price	JPY1,500/5kg
Availability	Anytime while the stock lasts			
Certification	ASIAGAP, JGAP			
Kitoku Shinryo Co., Ltd.				
<Example Preparations>		Address	Shintera 1-4-5 North Pier 6F, Wakabayashi-ku, Sendai-shi, Miyagi	
Onigiri (rice ball)		Website	https://kitoku-shinryo.co.jp/	
Cook with clay pot, Onigiri (rice ball), Sushi etc.		Inquiry	Contact	Overseas department, Honda Harue
			TEL	+81-3-3233-5156
			FAX	+81-3-3233-5166
			E-Mail	export@kitoku-shinryo.co.jp

► Eishu Rice: Sasanishiki & Hitomebore		Ingredients (Country of Origin)	Rice (Miyagi, Japan)	
Delivers the greatest flavor to Western and Japanese dishes!		Storage Temp.	Room temperature	
Contains only rice carefully grown on our farm. Stored at low temperatures year-round in our refrigerated warehouse. Rest assured this rice is painstakingly milled at our rice milling plant. Sasanishiki rice remains soft even at cold temperatures, making it the best for rice balls.		Best Before	Within 365 days after production	
		Suitable for	Retail	Non-retail
	Packaging	Material	Bag: plastic bag	
		Size	27 × 19 × 6.5 cm	
	Case	Material	Corrugated cardboard	
		Size	28 × 39 × 26 cm	
Weight		20 kg (net product weight)		
	Qtty/Case	10 bags		
	Min. Order Qty	3 cases	Ref. Price	JPY900/2 kg
	Availability	Throughout the year		
	Certification	-		
East Farm-Miyagi Inc.				
<Example Preparations> - Serve Sasanishiki rice for sushi, rice balls, be washoku set meals, and more. - Hitomebore is perfect for curry and rice, rice pilaf, and other Western-style cooking.		Address	114, Aza-Maeyachi, Nigo, Misatomachi, Toda-gun, Miyagi	
		Website	http://www.eastfarm.co.jp	
		Contact	President Yoshinori Akasaka	
		TEL	+81-229-58-2105	
		FAX	+81-229-58-0321	
	E-Mail	akasaka@eastfarm.co.jp		



► Sasanishiki Sushi Rice from Miyagi Prefecture		Ingredients (Country of Origin)	Rice (Tome City, Miyagi, Japan)	
Sasanishiki is the greatest rice for sushi!!!		Storage Temp.	Room temperature	
With nice stickiness and a soft and full texture, Sasanishiki is pleasantly aromatic in your mouth. With production volume down to only 2%, meticulously grown Sasanishiki rice is so hard to find it's known as a "phantom rice."		Use by	Within 180 days after production	
		Suitable for	Retail	Non-retail
	Packaging	Material	Bag: washi paper, polyester	
		Size	21 × 28 × 2 cm	
	Case	Material	Corrugated cardboard	
		Size	30 × 49 × 26 cm	
Weight		30 kg (net product weight)		
	Qtty/Case	30 bags		
	Min. Order Qty	1 case	Ref. Price	JPY320 (excl. tax)
	Availability	Throughout the year		
	Certification	Registered as Miyagi's environmentally friendly produce		
PFT SERVIES Co., Ltd.				
<Example Preparations> Perfect for sushi and rice balls. It's also delicious when served as plain white rice.		Address	75, Numasakimae, Minamikatamachi, Tome-shi, Miyagi	
		Website	Under construction	
		Contact	Masahiro Goto	
		TEL	+81-220-58-2834	
		FAX	+81-220-58-2803	
	E-Mail	pftgoto@sasanishiki.co.jp		

▶ Bottled Sendai Miso Seasoning Misolt		Ingredients (Country of Origin)	Soybean (Miyagi, Japan), rice (Miyagi, Japan), salt		
Nominated as a supreme gift with global appeal		Storage Temp.	Room temperature		
This novel miso has been covered by on-air programs and many media across Japan since the product launch. Using Misolt instead of regular salt adds a miso flavor to your cooking. Made entirely with rice and soybeans specially cultivated on our farm, aged Kamagami miso from Sendai has the authentic savory flavor of powdered nama miso. Unlike regular nama miso, this product does not have an entirely Japanese flavor, so partially topping a dish with Misolt is a popular way to add miso taste to Western cooking.		Use by	About 365 days after production		
		Suitable for	Retail	Non-retail	Both
	Packaging	Material	Bottle: PET Cap: PE Label: paper		Packaging Image 
		Size	8.5 × 5 × 5 cm		
		Net Cont.	50 g		
	Case	Material	Corrugated cardboard		
		Size	38 × 24 × 10 cm		
		Weight	3.3 kg		
Qtty/Case	40 bottles				
Min. Order Qty	2 cases	Ref. Price	JPY600 (excl. tax)		
Availability	Throughout the year				
Certification	-				
Konno Jyouzou Co., Ltd.					
<Example Preparations>		Address	5, Aza Obara, Shimoniida, Kamimachi, Kami-gun, Miyagi		
		Website	http://www.e-miso.com		
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> <p>Tempura</p>  </div> <div style="text-align: center;"> <p>Carpaccio</p>  </div> <div style="text-align: center;"> <p>French toast</p>  </div> </div>	Inquiry	Contact	Hirotsugu Konno		
		TEL	+81-229-63-4004		
		FAX	+81-229-63-5853		
		E-Mail	info@e-miso.com		

▶ Nakamura Chili Oil		Ingredients (Country of Origin)	Garlic (Aomori, Japan), sauce (soy sauce, HFCS, etc.), edible sesame oil, soy sauce, vegetable oil, green onion, white sesame, sugar, salt, doubanjiang chili sauce, togarashi chili pepper, (contains: soybeans, wheat, and mackerel)		
An all-purpose seasoning packed with garlic!		Storage Temp.	Room temperature		
Packed with brand garlic from Aomori Prefecture, this spicy chili oil goes well with food or alcoholic drinks. It's an all-purpose seasoning you can use on a wide variety of dishes. The product is meticulously made one at a time from carefully selected ingredients.		Best Before	Within 420 days after production		
		Suitable for	Retail	Non-retail	Both
	Packaging	Material	Bottle: glass Cap: metal		Packaging Image 
		Size	6.5 × 6.5 × 6.5 cm		
		Net Cont.	150 g		
	Case	Material	Corrugated cardboard		
		Size	21 × 35 × 16 cm		
		Weight	9.3 kg		
Qtty/Case	30 bottles				
Min. Order Qty	1 case (30 bottles)	Ref. Price	-		
Availability	Throughout the year				
Certification	-				
Construct Mornment Co.,Ltd.					
<Example Preparations>		Address	11-50, Hagurodai, Taihaku-ku, Sendai-shi, Miyagi		
		Website	http://construct-mornment.com/		
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> <p>An alternative to soy sauce for egg on rice</p>  </div> </div>	Inquiry	Contact	Takuro Abe		
		TEL	+81-22-399-9447		
		FAX	+81-22-399-9447		
		E-Mail	nakamura-yu@construct-mornment.com		

▶ Nakamura Chili Oil: Spicy

An all-purpose hot seasoning packed with garlic!

Packed with brand garlic from Aomori Prefecture, this spicy chili oil goes well with food or alcoholic drinks. It's an all-purpose seasoning you can use on a wide variety of dishes. This extra spicy version is made with a large amount of chili pepper. The product is meticulously made one at a time from carefully selected ingredients.



<Example Preparations>

Chilled tofu topped with Nakamura Chili Oil

For chilled tofu, just top it with Nakamura Chili Oil



Ingredients (Country of Origin)		Garlic (Aomori, Japan), sauce (soy sauce, HFCS, etc.), edible sesame oil, soy sauce, vegetable oil, green onion, white sesame, sugar, salt, doubanjiang chili sauce, togarashi chili pepper, (contains: soybeans, wheat, and mackerel)	
Storage Temp.		Room temperature	
Best Before		Within 420 days after production	
Suitable for		Retail	Non-retail Both
Packaging	Material	Bottle: glass Cap: metal	Packaging Image 
	Size	6.5 × 6.5 × 6.5 cm	
	Net Cont.	150 g	
Case	Material	Corrugated cardboard	
	Size	21 × 35 × 16 cm	
	Weight	9.3 kg	
	Qty/Case	30 bottles	
Min. Order Qty	1 case (30 bottles)	Ref. Price	-
Availability		Throughout the year	
Certification		-	
Construct Morment Co.,Ltd.			
Address		11-50, Hagurodai, Taihaku-ku, Sendai-shi, Miyagi	
Website		http://construct-morment.com/	
Inquiry	Contact	Takuro Abe	
	TEL	+81-22-399-9447	
	FAX	+81-22-399-9447	
	E-Mail	nakamura-yu@construct-morment.com	

▶ Nakamura Chili Oil: Sansho

A stimulating all-purpose seasoning packed with the Japanese pepper sansho

This all-purpose seasoning with a pleasantly stimulating and deep flavor comes with a spicy taste courtesy of Japanese sansho and Chinese Sichuan peppers. The product was developed as a choice for consumers who were curious about Nakamura Chili Oil but hesitated to buy because they are not fans of garlic. With an outstanding balance between the sweetness of stir-fried leek and onion and the spiciness of sansho and chili peppers, this product achieves a tantalizing flavor.







<Example Preparations>



Stir-fried green soybeans

Boiled green soybeans cooked stir-fried with chili oil



Ingredients (Country of Origin)		Sauce (soy sauce, HFCS, etc.), edible sesame oil, green onion, onion, soy sauce, vegetable oil, white sesame, sugar, salt, doubanjiang chili sauce, togarashi chili pepper, sansho pepper, (contains: soybeans, wheat, and mackerel)	
Storage Temp.		Room temperature	
Best Before		Within 360 days after production	
Suitable for		Retail	Non-retail Both
Packaging	Material	Bottle: glass Cap: metal	Packaging Image 
	Size	6.5 × 6.5 × 6.5 cm	
	Net Cont.	150 g	
Case	Material	Corrugated cardboard	
	Size	21 × 35 × 16 cm	
	Weight	9.3 kg	
	Qty/Case	30 bottles	
Min. Order Qty	1 case (30 bottles)	Ref. Price	-
Availability		Throughout the year	
Certification		-	
Construct Morment Co.,Ltd.			
Address		11-50, Hagurodai, Taihaku-ku, Sendai-shi, Miyagi	
Website		http://construct-morment.com/	
Inquiry	Contact	Takuro Abe	
	TEL	+81-22-399-9447	
	FAX	+81-22-399-9447	
	E-Mail	nakamura-yu@construct-morment.com	

► Dried Natto		Ingredients (Country of Origin)	Soybeans (Miyagi, Japan), <i>Bacillus subtilis</i> var. <i>natto</i>		
Dried natto anytime, anywhere		Storage Temp.	Room temperature		
This freeze-dried natto is made from ground soybeans grown in Miyagi Prefecture. It has a nutty texture. Just sprinkle it onto any of a wide range of Japanese or Western dishes to add natto to your meal. Use it as a topping for salad, pizza, miso soup, and more. Recommended for natto lovers, as well as anyone who hasn't tried natto or has but didn't care for it at first.		Use by	Within 180 days after production		
		Suitable for	Retail	Non-retail	<input type="checkbox"/> Both
	Packaging	Material	Case: PET bottle		
		Size	4.5 × 4.5 × 17.5 cm		
		Net Cont.	65 g		
	Case	Material	Corrugated cardboard		
		Size	29 × 19.5 × 19 cm		
		Weight	2.7 kg		
	Qtty/Case	24 bottles			
	Min. Order Qty	1 case	Ref. Price	JPY720 (incl. tax)	
	Availability	Throughout the year			
	Certification	Registered as Miyagi's environmentally friendly produce			
Kawaguchi Natto Co., Ltd.					
<Example Preparations>		Address	10, Aza Shimataikobara, Ichihasama, Kurihara-shi, Miyagi		
Natto spaghetti		Website	http://www.kawaguchi-natto.co.jp		
Natto omelet		Inquiry	Contact	Eiji Monden	
► 1-2 tablespoons of dried natto per egg			TEL	+81-228-54-2536	
			FAX	+81-228-54-2268	
► 2-3 tablespoons of dried natto per serving			E-Mail	Kawa710@rose.ocn.ne.jp	
					

► Vegetables for Miso Soup Value Pack		Ingredients (Country of Origin)	Cabbage (China), carrot, blanched salt-cured wakame seaweed, glucose, wheat gluten, green onion, (contains: wheat)		
A simple, convenient way to add vegetables to your diet.		Storage Temp.	Room temperature		
This simple, convenient package contains five different ingredients to add to miso soup. The vegetables are cabbage, carrot, and leek, accompanied by wakame seaweed and rolled bran. Just add a pinch of this product to give your miso soup plenty of variety!		Use by	Within 180 days after production		
		Suitable for	<input type="checkbox"/> Retail	Non-retail	<input type="checkbox"/> Both
	Packaging	Material	Bag: OPP/OPP		
		Size	15.5 × 22.5 × 0.3 cm		
		Net Cont.	100 g		
	Case	Material	Corrugated cardboard		
		Size	37 × 26 × 17 cm		
		Net Cont.	1.58 kg		
	Qtty/Case	12 bags			
	Min. Order Qty	5 cases (60 bags)	Ref. Price	JPY350 (excl. tax)	
	Availability	Throughout the year			
	Certification	-			
Kaneta Two One Co., Ltd.					
<Example Preparations>		Address	3-8-1, Oroshimachi, Wakabayashi-ku, Sendai-shi,		
You can also use it with other kinds of soup!		Website	http://www.kaneta-group.co.jp		
Adding a pinch of this product is an easy way to put vegetables in your consomme soup.		Inquiry	Contact	Product department Osamu Sugawara	
			TEL	+81-22-782-0881	
			FAX	+81-22-782-0412	
			E-Mail	sugawara.osamu@kaneta-group.co.jp	

► Sendai Bran: Two Large Packs

Upholding the old traditions of the Toyoma area

This traditional Miyagi food is made by kneading quality flour and gluten together and frying with fine soybean oil. Goes well with soup or simmered dishes. Even in a humid setting, you can store it at room temperature in the home in a dark, relatively cool place.



<Example Preparations>

Use Sendai bran in place of chicken in oyakodon (chicken and egg on rice). Drippy beaten egg and stimulating Sendai bran make for a tasty combo. Use Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or anything else!

Sendai-fu don
(abura-fu don)



Ingredients (Country of Origin)		Wheat flour (made in Japan), gluten, vegetable oil (soybean oil)	
Storage Temp.		Room temperature (avoid direct sunlight, and store it in a dry place)	
Use by		Within 90 days after production	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Bag: PP	
	Size	34 × 14 × 5.5 cm	
	Net Cont.	About 96 g	
Case	Material	Corrugated cardboard	
	Size	50 × 30 × 61 cm	
	Weight	About 5,200 g	
	Qty/Case	40 bags	
Min. Order Qty	1 case	Ref. Price	-
Availability		Throughout the year	
Certification		Halal certification (Japan Islamic Trust), vegan certification (NPO VegeProject Japan)	
Yamagataya Shoten Co., Ltd			
Address		16, Aza-machi, Yanaizu, Tsuyama-cho, Tome-shi,	
Website		https://sendaifu.jp	
Inquiry	Contact	Shinya Yamagata	
	TEL	+81-225-68-2066	
	FAX	+81-225-68-3066	
	E-Mail	webinfo@sendaifu.jp	



► Sendai Bran: Two Small Packs BF

Upholding the old traditions of the Toyoma area

This traditional Miyagi food is made by kneading quality flour and gluten together and frying with fine soybean oil. Goes well with soup or simmered dishes. The size is a half-cut of one large Sendai bran. Even in a humid setting, you can store it at room temperature in the home in a dark, relatively cool place.



<Example Preparations>




This dish has no pork, but the rich Sendai bran brings out delicious flavors to make a tasty meat-free soup of bran and potatoes. Use Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or anything else!




Sendai-fu with poteto



Ingredients (Country of Origin)		Wheat flour (made in Japan), gluten, vegetable oil (soybean oil)	
Storage Temp.		Room temperature (avoid direct sunlight, and store it in a dry place)	
Use by		Within 180 days after production (compatible with deoxygenating agents)	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Bag: PP (barrier film)	
	Size	21 × 14 × 5.5 cm	
	Net Cont.	About 53 g	
Case	Material	Corrugated cardboard	
	Size	29 × 49 × 60 cm	
	Weight	About 5,900 g	
	Qty/Case	72 bags	
Min. Order Qty	1 case	Ref. Price	-
Availability		Throughout the year	
Certification		Halal certification (Japan Islamic Trust), vegan certification (NPO VegeProject Japan)	
Yamagataya Shoten Co., Ltd			
Address		16, Aza-machi, Yanaizu, Tsuyama-cho, Tome-shi	
Website		https://sendaifu.jp	
Inquiry	Contact	Shinya Yamagata	
	TEL	+81-225-68-2066	
	FAX	+81-225-68-3066	
	E-Mail	webinfo@sendaifu.jp	



▶ Sliced Sendai Bran - 14-40 grams		Ingredients (Country of Origin)	Wheat flour (made in Japan), gluten, vegetable oil (soybean oil)	
Upholding the old traditions of the Toyoma area		Storage Temp.	Room temperature (avoid direct sunlight, and store it in a dry place)	
This traditional Miyagi food is made by kneading quality flour and gluten together and frying with fine soybean oil. Goes well with soup or simmered dishes. This version of the regular large Sendai bran is sliced into conveniently sized 14-mm pieces for prompt serving. Even in a humid setting, you can store it at room temperature in the home in a dark, relatively cool place.		Use by	Within 180 days after production (compatible with deoxygenating agents)	
		Suitable for	Retail	Non-retail
	Packaging	Material	Bag: PP (barrier film)	Packaging Image 
		Size	24 × 18 × 5.5 cm	
	Net Cont.	About 40 g		
	Case	Material	Corrugated cardboard	
Size		29 × 49 × 60 cm		
Weight		About 5,700 g		
Qty/Case		72 bags		
Min. Order Qty		1 case	Ref. Price	–
Availability		Throughout the year		
Certification		Halal certification (Japan Islamic Trust), vegan certification (NPO VegeProject Japan)		
Yamagataya Shoten Co., Ltd				
<Example Preparations>		French onion soup		
Add rich Sendai bran to an onion soup with lots of cheese. The soft, chewy texture of Sendai bran makes for an excellent soup. Use Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or anything else!				
Inquiry		Address	16, Aza-machi, Yanaizu, Tsuyama-cho, Tome-shi	
		Website	https://sendaifu.jp	
		Contact	Shinya Yamagata	
		TEL	+81-225-68-2066	
		FAX	+81-225-68-3066	
		E-Mail	webinfo@sendaifu.jp	

▶ Sliced Sendai Bran for Business Use		Ingredients (Country of Origin)	Wheat flour (made in Japan), gluten, vegetable oil (soybean oil).	
Upholding the old traditions of the Toyoma area		Storage Temp.	Room temperature (avoid direct sunlight, and store it in a dry place)	
This traditional Miyagi food is made by kneading quality flour and gluten together and frying with fine soybean oil. Goes well with soup or simmered dishes. This version of the regular large Sendai bran is sliced for prompt serving into three sizes of 9 mm, 14 mm, and 18 mm which you can use for different dishes. Even in a humid setting, you can store it at room temperature in the home in a dark, relatively cool place.		Use by	Within 90 days after production	
		Suitable for	Retail	Non-retail
	Packaging	Material	Bag: PP	Packaging Image 
		Size	41 × 25 × 11 cm	
		Net Cont.	About 250 g	
	Case	Material	Corrugated cardboard	
Size		38 × 52 × 62 cm		
Weight		About 5,720 g		
Qty/Case		16 bags		
Min. Order Qty		1 case	Ref. Price	–
Availability		Throughout the year		
Certification		Halal certification (Japan Islamic Trust), vegan certification (NPO VegeProject Japan)		
Yamagataya Shoten Co., Ltd				
<Example Preparations>		Sweet and sour pork style		
You can add fluffy Sendai bran as a substitute for pork, but if you dip the Sendai bran in water, then remove the water and deep-fry the bran, it will have an interesting texture like cauliflower and make the dish taste twice as good!				
Inquiry		Address	16, Aza-machi, Yanaizu, Tsuyama-cho, Tome-shi,	
		Website	https://sendaifu.jp	
		Contact	Shinya Yamagata	
		TEL	+81-225-68-2066	
		FAX	+81-225-68-3066	
		E-Mail	webinfo@sendaifu.jp	

▶Tohoku Nabe Travelogue: Miyagi Oyster Hot Pot Broth

Local Miyagi cooking

This is a local Miyagi dish. Kaki nabe is an oyster-based hot pot dish that is prepared with oyster extract in a flavorful straight broth that is rich with an umami taste. After the other ingredients have been eaten, add udon noodles for a tasty way to soak up the last of the broth. Serves 3-4 people.



<Example Preparations>

1. Pour the straight broth into a pot and heat up.
2. Add chicken or duck and boil.
3. Add water dropwort and leek and boil for 1 more minute, then serve.

Oyster hot pot



Ingredients (Country of Origin)

Soy sauce (made in Japan), sugar, salt, shellfish extract, dried skipjack tuna extract, dried mackerel shavings, fermented seasoning, protein hydrolysate/seasonings (amino acid, etc.), acidity regulator, ethanol, vitamin B1, acidulant, (contains: wheat, soybeans, and mackerel)

Storage Temp.

A cool dark place

Best Before

Within 270 days after production

Suitable for

Retail Non-retail Both

Packaging

Material

PET12//AL9//NY15//CPP80

Packaging Image

Size

25 × 15 × 7 cm

Net Cont.

750 ml



Case

Material

Corrugated cardboard

Size

27 × 37 × 27 cm

Weight

10 kg

Qty/Case

12 bags

Min. Order Qty

10 cases
Consolidated shpt

Ref. Price

JPY350 (excl. tax)

Availability

Autumn and winter (Aug-Mar)

Certification

ISO9001, HACCP

Daikyu Seimen Co., Ltd.

Address

2-3-1, Oritate, Aoba-ku, Sendai-shi, Miyagi

Website

<https://www.dai9.co.jp>

Inquiry

Contact

Kyoetsu Nakadate

TEL

+81-22-226-2132

FAX

+81-22-226-2757

E-Mail

nakadate@dai9.co.jp

▶Tohoku Nabe Travelogue: Miyagi Water Dropwort Hot Pot Broth

Local Miyagi cooking

This is a local Miyagi dish. Seri nabe is a water dropwort-based hot pot dish that is prepared with a flavorful straight broth with fatty duck stock. After the other ingredients have been eaten, add soba noodles for a tasty way to soak up the last of the broth. Serves 3-4 people.



<Example Preparations>

1. Pour the straight broth into a pot and heat up.
2. Add chicken or duck and boil.
3. Add water dropwort and leek and boil for 1 more minute, then serve.

Water dropwort hot pot



Ingredients (Country of Origin)

Soy sauce (made in Japan), sugar, duck oil, extract (duck, dried skipjack tuna), salt, dried mackerel shavings, fermented seasoning, protein hydrolysate/acidity regulator, seasonings (amino acid, etc.), ethanol, vitamin B1, antioxidant (rosemary extract), acidulant (contains: wheat, soybeans, chicken, and mackerel)

Storage Temp.

A cool dark place

Best Before

Within 270 days after production

Suitable for

Retail Non-retail Both

Packaging

Material

PET12//AL9//NY15//CPP80

Packaging Image

Size

25 × 15 × 7 cm

Net Cont.

750 ml



Case

Material

Corrugated cardboard

Size

27 × 37 × 27 cm

Weight

10 kg

Qty/Case

12 bags

Min. Order Qty

10 cases
Consolidates shpt

Ref. Price

JPY350 (excl. tax)

Availability

Autumn and winter (Aug-Mar)

Certification

ISO9001, HACCP

Daikyu Seimen Co., Ltd.

Address

2-3-1, Oritate, Aoba-ku, Sendai-shi, Miyagi

Website

<https://www.dai9.co.jp>

Inquiry

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+81-22-226-2132




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E-Mail

nakadate@dai9.co.jp

▶Tohoku Nabe Travelogue: Sendai Miso Hot Pot Broth		Ingredients (Country of Origin)		Processed miso paste (made in Japan), animal fat, soy sauce, sugar, salt, dried mackerel shavings, fermented seasoning, dried skipjack tuna extract, protein hydrolysate/ethanol, seasonings (amino acid, etc.), acidity regulator, flavoring, vitamin B1, acidulant, antioxidant (vitamin E), (contains: wheat, soybeans, mackerel, chicken, pork, and apple)	
Made with authentic Sendai Miso		Storage Temp.		A cool dark place	
Made with authentic Sendai miso in a flavorful straight broth that is rich with an umami taste. After the other ingredients have been eaten, add ramen noodles for a tasty way to soak up the last of the broth. Serves 3-4 people.		Best Before		Within 270 days after production	
		Suitable for		<input type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input type="checkbox"/> Both	
	Packaging	Material		PET12//AL9//NY15//CPP80	
		Size		25 × 15 × 7 cm	
		Net Cont.		750 ml	
	Case	Material		Corrugated cardboard	
		Size		27 × 37 × 27 cm	
		Weight		10 kg	
Qtty/Case		12 bags			
Min. Order Qty		10 cases Consolidated shpt		Ref. Price JPY350 (excl. tax)	
Availability		Autumn and winter (Aug-Mar)			
Certification		ISO9001, HACCP			
Daikyu Seimen Co., Ltd.					
<Example Preparations>		Sendai miso hot pot			
1. Pour the straight broth into a pot and heat up. 2. Add pork and boil a little. 3. Add vegetables or other ingredients of your choice and boil for 3 more minutes, then serve.					
Inquiry		Address		2-3-1, Oritate, Aoba-ku, Sendai-shi, Miyagi	
Website		https://www.dai9.co.jp			
Contact		Kyoetsu Nakadate			
TEL		+81-22-226-2132			
FAX		+81-22-226-2757			
E-Mail		nakadate@dai9.co.jp			

▶Udon Broth		Ingredients (Country of Origin)		Soy sauce (made in Japan), sugar, salt, dried skipjack tuna extract, dried mackerel shavings, fermented seasoning, protein hydrolysate/ seasonings (amino acid, etc.), ethanol, acidulant, (contains: wheat, soybeans, and mackerel)	
A classic flavor		Storage Temp.		A cool dark place	
This broth, made with a stock of slowly extracted bonito, is prepared four times over and combined with a pure brew soy sauce. Use as a dipping sauce or a soup broth to accentuate the flavor of seasonal ingredients.		Best Before		Within 540 days after production	
		Suitable for		<input type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input checked="" type="checkbox"/> Both	
	Packaging	Material		Bottle: glass	
		Size		19 × 6 × 6 cm	
		Net Cont.		300 ml	
	Case	Material		Corrugated cardboard	
		Size		26 × 32 × 21 cm	
		Weight		12 kg	
Qtty/Case		20 bottles			
Min. Order Qty		10 cases Consolidated shpt		Ref. Price JPY295 (excl. tax)	
Availability		Throughout the year			
Certification		ISO9001, HACCP			
Daikyu Seimen Co., Ltd.					
<Example Preparations>		Kaki age udon			
Spring: tempura sauce, simmered food, clear broth soup. 1 part broth, 8 parts hot water Summer: cold udon, somen. 1 broth, 3 cold water Autumn: fried tofu, meat & potatoes. 1 broth, 4 hot water Winter: udon, hot pot, oden. 1 broth, 8 hot water					
Inquiry		Address		2-3-1, Oritate, Aoba-ku, Sendai-shi, Miyagi	
Website		https://www.dai9.co.jp			
Contact		Kyoetsu Nakadate			
TEL		+81-22-226-2132			
FAX		+81-22-226-2757			
E-Mail		nakadate@dai9.co.jp			

► Soba Broth

A classic flavor

This broth, made with a stock of slowly extracted bonito, is prepared four times over and combined with a pure brew soy sauce. Use as a dipping sauce or a soup broth to accentuate the flavor of seasonal ingredients.



Kaki age soba



<Example Preparations>

Spring: tempura sauce, simmered food, clear broth soup. 1 part broth, 8 parts hot water
 Summer: cold udon, somen. 1 broth, 3 cold water
 Autumn: fried tofu, meat & potatoes. 1 broth, 4 parts hot water
 Winter: udon, hot pot, oden. 1 broth, 8 hot water

Ingredients (Country of Origin)

Soy sauce (made in Japan), sugar, salt, dried mackerel shavings, fermented rice seasoning, dried skipjack tuna extract, protein hydrolysate/seasonings (amino acid, etc.), ethanol, acidulant (contains: wheat, soybeans, and mackerel)

Storage Temp.

A cool dark place

Best Before

Within 540 days after production

Suitable for

Retail Non-retail **Both**

Packaging

Material

Bottle: glass

Packaging Image

Size

19 × 6 × 6 cm

Net Cont.

300 ml



Case

Material

Corrugated cardboard

Size

26 × 32 × 21 cm

Weight

12 kg

Qty/Case

20 bottles

Min. Order Qty

10 cases
Consolidated shpt

Ref. Price

JPY295 (excl. tax)

Availability

Throughout the year

Certification

ISO9001, HACCP

Daikyu Seimen Co., Ltd.

Address

2-3-1, Oritate, Aoba-ku, Sendai-shi, Miyagi

Website

<https://www.dai9.co.jp>

Inquiry

Contact

Kyoetsu Nakadate

TEL

+81-22-226-2132

FAX

+81-22-226-2757

E-Mail

nakadate@dai9.co.jp

► Soba Restaurant Flavor

A classic flavor

This fine, aromatic straight broth, made with a stock of slowly extracted bonito, is combined with a pure brew soy sauce. Great for zarusoba, somen, and tempura sauce. Do not water down when serving.



Zarusoba



<Example Preparations>

Spring: yamakake, egg tofu, tempura sauce.
 Summer: zarusoba, somen, chilled noodles, chilled tofu.
 Autumn: fried tofu, ohitashi.
 Winter: simmered food, shabu-shabu.

Ingredients (Country of Origin)

Soy sauce (made in Japan), sugar, dried skipjack tuna shavings, mirin, sake, salt, dried mackerel shavings, fermented seasoning, protein hydrolysate, dried skipjack tuna extract/seasonings (amino acid, etc.), acidity regulator, ethanol, glycine, acidulant (contains: wheat, soybeans, and mackerel)

Storage Temp.

A cool dark place

Best Before

Within 540 days after production

Suitable for

Retail Non-retail **Both**

Packaging

Material

Bottle: glass

Packaging Image

Size

19 × 6 × 6 cm

Net Cont.

300 ml



Case

Material

Corrugated cardboard

Size

26 × 32 × 21 cm

Weight

12 kg

Qty/Case

20 bottles

Min. Order Qty

10 cases
Consolidates shpt

Ref. Price

JPY295 (excl. tax)

Availability

Throughout the year

Certification

ISO9001, HACCP

Daikyu Seimen Co., Ltd.

Address

2-3-1, Oritate, Aoba-ku, Sendai-shi, Miyagi

Website

<https://www.dai9.co.jp>

Inquiry

Contact

Kyoetsu Nakadate

TEL


+81-22-226-2132

FAX


+81-22-226-2757

E-Mail


nakadate@dai9.co.jp


▶ Zunda Rice Crackers		Ingredients (Country of Origin)	Non-glutinous rice (made in Japan), vegetable oil, sugar, soybeans, green pea flour, kinako flour (green soybeans), salt/seasonings (amino acid, etc.), (contains: soybeans)	
A new rice cracker with the wonderful taste of green soybean paste in the shape of a round rice cake		Storage Temp.	Room temperature	
The Furukawa area in the city of Osaki is one of Japan's leading places for producing soybeans. Zunda Rice Crackers made here deliver the wonderful taste of green soybean paste in the shape of a round rice cake. Crushing soybeans into non-glutinous rice gives it the feel of green soybean paste. There is no artificial coloring on the surface. This product uses only natural ingredients to produce the color of green soybean paste: Japanese soybeans and green pea powder. *When the Emperor and Empress of Japan visited the prefecture on March 13, 2015, this product was selected as a gift for them. This product is certified by the Fair Trade Council of Japanese Gifts and Souvenirs and by the Fair Trade Council of Miyagi Prefecture Gifts and Souvenirs.		Best Before	Within 150 days after production	
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PP, M	Label: paper	Packaging Image 
	Size	27 × 20 × 3 cm		
	Net Cont.	9 crackers		
	Case	Material	Corrugated cardboard	
Case	Size	24 × 35 × 27.5 cm		
	Weight	1.25 kg		
	Qtty/Case	12 bags		
	Min. Order Qtty	1 case (12 bags)	Ref. Priced	JPY350 (excl. tax)
Availability		Throughout the year		
Certification		-		
Matsukura Corporation				
Address		4-6, Maedacho, Furukawa, Osaki-shi, Miyagi		
Website		http://www.papagonomi.com		
Inquiry	Contact	Yoshiki Matsukura		
	TEL	+81-229-22-0259		
	FAX	+81-229-22-1340		
	E-Mail	matsukura@papagonomi.com		




▶ Sendai Miso Rice Crackers		Ingredients (Country of Origin)	Non-glutinous rice (made in Japan), miso paste (Sendai miso), sugar, mirin, soy sauce/seasonings (amino acid, etc.), (contains: soybeans and wheat)	
Snacks with a strong miso flavor, from the land of Hitomebore rice		Storage Temp.	Room temperature	
These snacks from the land where farmers grow Hitomebore rice have a strong Sendai miso flavor. Sendai miso is miso that is produced at Goenosogura, a miso brewery originally built near Sendai Castle, in the days of Date Masamune, the first lord of Sendai Domain. Made from malted rice and soybeans, the snacks have a strong and spicy red miso flavor that goes great with rice.		Best Before	Within 120 days after production	
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PP	Label: paper	Packaging Image 
	Size	25 × 20 × 4 cm		
	Net Cont.	5 crackers		
Case	Material	Corrugated cardboard		
	Size	25.5 × 36 × 26 cm		
	Weight	1.69 kg		
	Qtty/Case	15 bags		
Min. Order Qtty	1 case (15 bags)	Ref. Price	JPY350 (excl. tax)	
Availability		Throughout the year		
Certification		-		
Matsukura Corporation				
Address		4-6, Maedacho, Furukawa, Osaki-shi, Miyagi		
Website		http://www.papagonomi.com		
Inquiry	Contact	Yoshiki Matsukura		
	TEL	+81-229-22-0259		
	FAX	+81-229-22-1340		
	E-Mail	matsukura@papagonomi.com		




▶ Sendai Miso Peanuts		Ingredients (Country of Origin)	Peanuts (China), sugar, miso paste (Sendai miso), mizuame syrup, vegetable oil/caramel pigment, (contains: soybeans)	
Fine-quality peanuts coated with flavorful Sendai miso		Storage Temp.	Room temperature	
Sendai Miso Peanuts are fine-quality peanuts coated with flavorful Sendai miso. Sendai miso is miso that is produced at Goensogura, a miso brewery originally built near Sendai Castle, in the days of Date Masamune, the first lord of Sendai Domain. Made from malted rice and soybeans, the snacks have a strong and spicy red miso flavor. You'll quickly take a liking to these classic spicy-sweet snacks.		Best Before	Within 150 days after production	
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail
	Packaging	Material	Bag: PP Label: paper	
		Size	22.5 × 12.5 × 3 cm	
		Net Cont.	130 g	
	Case	Material	Corrugated cardboard	
Size		37 × 26 × 18 cm		
Weight		4.52 kg		
Qty/Case		30 bags		
Min. Order Qty	1 case (30 bags)	Ref. Price	JPY300 (excl. tax)	
Availability	Throughout the year			
Certification	-			
Matsukura Corporation				
Address		4-6, Maedacho, Furukawa, Osaki-shi, Miyagi		
Website		http://www.papagonomi.com		
Inquiry	Contact	Yoshiki Matsukura		
	TEL	+81-229-22-0259		
	FAX	+81-229-22-1340		
	E-Mail	matsukura@papagonomi.com		


▶ Papa Gonomi		Ingredients (Country of Origin)	Non-glutinous rice (Japan), glutinous rice (Japan), peanuts (China), herring, soy sauce, sugar, sesame, mirin, kombu seaweed extract, kombu seaweed, dextrin, dried skipjack tuna, nori seaweed, skipjack tuna extract, shrimp, aosa sea lettuce, vegetable oil, salt, togarashi chili pepper, maltose, spice/seasonings (amino acid, etc.), processed starch flour, (contains: wheat, peanuts, shrimp, soybeans, and sesame)	
A snack mix of horse mackerel and peanuts cooked without oil		Storage Temp.	Room temperature	
Production began back in 1960. Now Papa Gonomi marks its 60th year! Papa Gonomi is made by Matsukura, a household name in Furukawa. The snack mix horse mackerel, peanuts, and cubic rice crackers painstakingly cooked with zero oil. The product's catch phrase is "Papa likes it and mama's happy, too." Papa Gonomi is a favorite snack with beer or tea and as a gift. *When the Emperor and Empress of Japan visited the prefecture on March 17, 2016, this product was selected as a gift for them. This product is certified by the Fair Trade Council of Japanese Gifts and Souvenirs and by the Fair Trade Council of Miyagi Prefecture Gifts and Souvenirs.		Best Before	Within 150 days after production	
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail
	Packaging	Material	Bag: PP	
		Size	15.5 × 9.5 × 1.5 cm	
		Net Cont.	32 g	
Case	Material	Corrugated cardboard		
	Size	40 × 25 × 23 cm		
	Weight	3.6 kg		
	Qty/Case	8 bags × 10		
Min. Order Qty	1 case (80 bags)	Ref. Price	JPY100 (excl. tax)	
Availability	Throughout the year			
Certification	-			
Matsukura Corporation				
Address		4-6, Maedacho, Furukawa, Osaki-shi, Miyagi		
Website		http://www.papagonomi.com		
Inquiry	Contact	Yoshiki Matsukura		
	TEL	+81-229-22-0259		
	FAX	+81-229-22-1340		
	E-Mail	matsukura@papagonomi.com		

► Beef Tongue Cider		Ingredients (Country of Origin)	HFCS (made in Japan), collagen peptides (gelatin)/carbonic acid, acidulant, flavoring, caramel pigment		
A cider with the flavor of Sendai's famed beef tongue		Storage Temp.	Room temperature		
This locally produced cider reproduces the flavor of Sendai's renowned beef tongue. It has the authentic taste of barbecued beef tongue. This beverage has been a big story, attracting coverage by numerous media outlets.		Use by	Within 540 days after production		
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both	
	Packaging	Material	Bottle: glass		
		Size	210 × Φ 60 mm		
		Net Cont.	340 ml		
	Case	Material	Corrugated cardboard		
		Size	26 × 37.5 × 22.5 cm		
		Net Cont.	14.6 kg		
		Qtty/Case	24 bottles		
	Min. Order Qty	10 cases Consolidated shpt	Ref. Price	JPY200/bottle (incl. tax)	
	Availability	Throughout the year			
	Certification	JAS certified factory (carbonated beverage)			
Trebon Corporation					
Address	2-3-18, Odawara, Miyagino-ku, Sendai-shi, Miyagi				
Website	http://www.trebon.co.jp/				
Inquiry	Contact	Yuya Tsuruto			
	TEL	+81-22-256-4137			
	FAX	+81-22-256-4901			
	E-Mail	info@trebon.co.jp			

► Zunda Cider		Ingredients (Country of Origin)	HFCS (made in Japan), salt, soybean powder/carbonic acid, flavoring, acidulant, safflower pigment, gardenia pigment, (contains: soybeans among 27 allergens)		
A cider with the flavor of Sendai's famed green soybean paste		Storage Temp.	Room temperature		
This locally produced cider reproduces the flavor of Sendai's renowned green soybean paste. Blended with green soybean powder for a carefully crafted aroma of authentic green soybean.		Use by	Within 540 days after production		
		Suitable for	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both	
	Packaging	Material	Bottle: glass		
		Size	210 × Φ 60 mm		
		Net Cont.	340 ml		
	Case	Material	Corrugated shpt		
		Size	26 × 37.5 × 22.5 cm		
		Net Cont.	14.6 kg		
		Qtty/Case	24 bottles		
	Min. Order Qty	10 cases Consolidated shpt	Ref. Price	JPY200/bottle (incl. tax)	
	Availability	Throughout the year			
	Certificates	JAS certified factory (carbonated beverage)			
Trebon Corporation					
Address	2-3-18, Odawara, Miyagino-ku, Sendai-shi, Miyagi				
Website	http://www.trebon.co.jp/				
Inquiry	Contact	Yuya Tsuruto			
	TEL	+81-22-256-4137			
	FAX	+81-22-256-4901			
	E-Mail	info@trebon.co.jp			

► Date Cider		Ingredients (Country of Origin)	HFCS (made in Japan)/carbonic acid, acidulant, flavoring	
An original cider featuring Date Masamune		Storage Temp.	Room temperature	
Featuring Date Masamune, a famed samurai warrior and commander known throughout Japan, this original cider's label bears the crest of the Date clan. It's a wildly popular souvenir.		Use by	Within 540 days after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bottle: glass		Packaging Image 
	Size	210 × Φ 60 mm		
	Net Cont.	340 ml		
Case	Material	Corrugated cardboard		
	Size	26 × 37.5 × 22.5 cm		
	Net Cont.	14.6 kg		
	Qtty/Case	24 bottles		
	Min. Order Qty	10 cases Consolidated shpt	Ref. Price	JPY200/bottle (incl. tax)
	Availability	Throughout the year		
	Certification	JAS certified factory (carbonated beverage)		
Trebon Corporation				
	Address	2-3-18, Odawara, Miyagino-ku, Sendai-shi, Miyagi		
	Website	http://www.trebon.co.jp/		
Inquiry	Contact	Yuya Tsuruto		
	TEL	+81-22-256-4137		
	FAX	+81-22-256-4901		
	E-Mail	info@tresbon.co.jp		



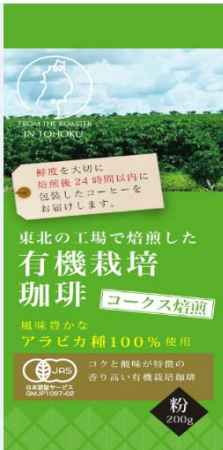

► Ginsen Delicious Coffee - 300 grams		Ingredients (Country of Origin)	Coffee beans (Peru, Columbia, Indonesia)	
Winner of the Monde Selection Gold Award three straight years (2013-2015)		Storage Temp.	Store in a cool dark place (avoid direct sunlight, high temperature, and high humidity)	
Made with 30% Colombian beans grown on Rainforest Alliance-certified farms. Made entirely with beans grown organically on certified Organic JA farms. The beans are painstakingly roasted over aromatic charcoal (coke).		Use by	Within 365 days after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
Packaging	Material	Bag: PA, PE		Packaging Image 
	Size	11 × 19 × 7 cm		
	Net Cont.	300 g		
Case	Material	Corrugated cardboard		
	Size	29 × 20.5 × 26 cm		
	Weight	2.2 kg		
	Qtty/Case	6 bags		
	Min. Order Qty	1 case	Ref. Price	—
	Availability	Throughout the year		
	Certification	FSSC22000 certification (Sendai General Factory)		
Mitsumoto Coffee Co., Ltd.				
	Address	2-4-1, Izai, Wakabayashi-ku, Sendai-shi, Miyagi		
	Website	https://www.mmc-coffee.co.jp/		
Inquiry	Contact	Motoki Muraoka		
	TEL	+81-22-390-0581		
	FAX	+81-22-288-0586		
	E-Mail	m.muraoka@mmc-coffee.co.jp		

< How to serve >



Drip brew with a paper filter, use a coffee maker, or make with a siphon. It's up to you!









▶ Ginsen Premium - 230 grams		Ingredients (Country of Origin)	Coffee beans (Peru, Columbia, Brazil)		
Winner of the Monde Selection Gold Award nine straight years (2010-2018)		Storage Temp.	Store in a cool dark place (avoid direct sunlight, high temperature, and high humidity)		
Made with 40% Colombian beans grown on Rainforest Alliance-certified farms. Made entirely with beans grown organically on certified Organic JA farms. The beans are painstakingly roasted over aromatic charcoal (coke).		Use by	Within 365 days after production		
		Suitable for	<input checked="" type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input type="checkbox"/> Both		
		Packaging	Material	Bag: PA, PE	Packaging Image 
			Size	8 × 20 × 4.5 cm	
			Net Cont.	230 g	
		Case	Material	Corrugated cardboard	
			Size	30.3 × 21.5 × 14.3 cm	
Weight	1.6 kg				
Qty/Case	6 bags				
Min. Order Qty		1 case	Ref. Price	-	
Availability		Throughout the year			
Certification		FSSC22000 certification (Sendai General Factory)			
Mitsumoto Coffee Co., Ltd.					
< How to serve > Drip brew with a paper filter, use a coffee maker, or make with a siphon. It's up to you! 		Address	2-4-1, Izai, Wakabayashi-ku, Sendai-shi, Miyagi		
		Website	https://www.mmc-coffee.co.jp/		
		Inquiry	Contact	Motoki Muraoka	
			TEL	+81-22-390-0581	
			FAX	+81-22-288-0586	
			E-Mail	m.muraoka@mmc-coffee.co.jp	



▶ Tohoku Factory Organically Grown Coffee - 200 grams		Ingredients (Country of Origin)	Coffee beans (Columbia)		
Meticulous coffee roasted for freshness at a Tohoku factory		Storage Temp.	Store in a cool dark place (avoid direct sunlight, high temperature, and high humidity)		
The beans are fully roasted from the inside out with the use of coke, a fuel that has a far-infrared effect. This produces a mellow aroma and refreshing aftertaste.		Use by	Within 365 days after production		
		Suitable for	<input checked="" type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input type="checkbox"/> Both		
		Packaging	Material	Bag: PA, PE	Packaging Image 
			Size	8 × 20 × 4.5 cm	
			Net Cont.	200 g	
		Case	Material	Corrugated cardboard	
			Size	30.3 × 21.5 × 14.3 cm	
Weight	1.3 kg				
Qty/Case	6 bags				
Min. Order Qty		1 case	Ref. Price	-	
Availability		Throughout the year			
Certification		FSSC22000 certification (Sendai General Factory)			
Mitsumoto Coffee Co., Ltd.					
< How to serve > Drip brew with a paper filter, use a coffee maker, or make with a siphon. It's up to you! 		Address	2-4-1, Izai, Wakabayashi-ku, Sendai-shi, Miyagi		
		Website	https://www.mmc-coffee.co.jp/		
		Inquiry	Contact	Motoki Muraoka	
			TEL	+81-22-390-0581	
			FAX	+81-22-288-0586	
			E-Mail	m.muraoka@mmc-coffee.co.jp	



► Rich Coarse-Grounded Blended Coffee - 500 grams		Ingredients (Country of Origin)	Coffee beans (Brazil, Vietnam)	
A rich blended coffee made from coarse-grounded dark-roasted beans		Storage Temp.	Store in a cool dark place (avoid direct sunlight, high temperature, and high humidity)	
This rich blended coffee is made from coarse-grounded dark-roasted beans to bring out their flavor.		Use by	Within 365 days after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
	Packaging	Material	Bag: PA, PE	
		Size	11 × 24.5 × 7 cm	
		Net Cont.	500 g	
	Case	Material	Corrugated cardboard	
		Size	42 × 25.5 × 24.3 cm	
		Weight	5.5 kg	
	Qtty/Case	10 bags		
	Min. Order Qty	1 case	Ref. Price	—
		Availability	Throughout the year	
		Certification	FSSC22000 certification (Sendai General Factory)	
Mitsumoto Coffee Co., Ltd.				
< How to serve > Drip brew with a paper filter, use a coffee maker, or make with a siphon. It's up to you!		Address	2-4-1, Izai, Wakabayashi-ku, Sendai-shi, Miyagi	
		Website	https://www.mmc-coffee.co.jp/	
	Inquiry	Contact	Motoki Muraoka	
		TEL	+81-22-390-0581	
		FAX	+81-22-288-0586	
		E-Mail	m.muraoka@mmc-coffee.co.jp	


► Sharp Coarse-Grounded Blended Coffee - 500 grams		Ingredients (Country of Origin)	Coffee beans (Brazil, Vietnam)	
A sharp-tasting blended coffee made from coarse-grounded medium-roast beans		Storage Temp.	Store in a cool dark place (avoid direct sunlight, high temperature, and high humidity)	
This sharp-tasting blended coffee is made from coarse-grounded medium-roast beans to produce a balance between tartness and bitterness.		Use by	Within 365 days after production	
		Suitable for	<input type="checkbox"/> Retail	<input type="checkbox"/> Non-retail <input type="checkbox"/> Both
	Packaging	Material	Bag: PA, PE	
		Size	11 × 24.5 × 7 cm	
		Net Cont.	500 g	
	Case	Material	Corrugated cardboard	
		Size	42 × 25.5 × 24.3 cm	
		Weight	5.5 kg	
	Qtty/Case	10 bags		
	Min. Order Qty	1 case	Ref. Price	—
		Availability	Throughout the year	
		Certification	FSSC22000 certification (Sendai General Factory)	
Mitsumoto Coffee Co., Ltd.				
< How to serve > Drip brew with a paper filter, use a coffee maker, or make with a siphon. It's up to you!		Address	2-4-1, Izai, Wakabayashi-ku, Sendai-shi, Miyagi	
		Website	https://www.mmc-coffee.co.jp/	
	Inquiry	Contact	Motoki Muraoka	
		TEL	+81-22-390-0581	
		FAX	+81-22-288-0586	
		E-Mail	m.muraoka@mmc-coffee.co.jp	


▶ Shokuningei Original Blend - 800 grams		Ingredients (Country of Origin)	Coffee beans (Brazil, Vietnam)		
A coffee with a rich, deep, solid flavor		Storage Temp.	Store in a cool dark place (avoid direct sunlight, high temperature, and high humidity)		
This coffee has a rich, deep, solid flavor. Comes in a large package to satisfy your thirst for coffee.		Use by	Within 365 days after production		
		Suitable for	<input checked="" type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input type="checkbox"/> Both		
		Packaging	Material	Bag: PA, PE	
			Size	13 × 31 × 8 cm	
			Net Cont.	800 g	
		Case	Material	Corrugated cardboard	
			Size	30 × 25 × 30 cm	
Weight	5.5 kg				
Qtty/Case	6 bags				
Min. Order Qty	1 case	Ref. Price	—		
Availability		Throughout the year			
Certification		FSSC22000 certification (Sendai General Factory)			
Mitsumoto Coffee Co., Ltd.					
< How to serve >					
Drip brew with a paper filter, use a coffee maker, or make with a siphon. It's up to you!					
Address				2-4-1, Izai, Wakabayashi-ku, Sendai-shi, Miyagi	
Website				https://www.mmc-coffee.co.jp/	
Inquiry	Contact			Motoki Muraoka	
	TEL	+81-22-390-0581			
	FAX	+81-22-288-0586			
	E-Mail	m.muraoka@mmc-coffee.co.jp			



▶ Shokuningei Mild Blend - 800 grams		Ingredients (Country of Origin)	Coffee beans (Brazil, Vietnam)		
A mellow, smooth coffee		Storage Temp.	Store in a cool dark place (avoid direct sunlight, high temperature, and high humidity)		
This coffee has a mellow taste and goes down smooth. Comes in a large package to satisfy your strong thirst for coffee.		Use by	Within 365 days after production		
		Suitable for	<input checked="" type="checkbox"/> Retail <input type="checkbox"/> Non-retail <input type="checkbox"/> Both		
		Packaging	Material	Bag: PA, PE	
			Size	13 × 31 × 8 cm	
			Net Cont.	800 g	
		Case	Material	Corrugated cardboard	
			Size	30 × 25 × 30 cm	
Weight	5.5 kg				
Qtty/Case	6 bags				
Min. Order Qty	1 case	Ref. Price	—		
Availability		Throughout the year			
Certification		FSSC22000 certification (Sendai General Factory)			
Mitsumoto Coffee Co., Ltd.					
< How to serve >					
Drip brew with a paper filter, use a coffee maker, or make with a siphon. It's up to you!					
Address				2-4-1, Izai, Wakabayashi-ku, Sendai-shi, Miyagi	
Website				https://www.mmc-coffee.co.jp/	
Inquiry	Contact			Motoki Muraoka	
	TEL	+81-22-390-0581			
	FAX	+81-22-288-0586			
	E-Mail	m.muraoka@mmc-coffee.co.jp			



▶ Sotenden Daiginjo		Ingredients (Country of Origin)	Rice, rice koji, ethanol (all made in Japan)			
The pinnacle of Otokoyama honten sake		Storage Temp.	Keep refrigerated (12-18°C)			
Made with grains of Yamanishiki, the king of sake rice, milled up to 35%. Features a delightfully fruity aroma, mild flavor, and sharp aftertaste. 2019 winner of an International Wine Challenge Trophy (given to the top 1%).		Use by	n/a			
		Suitable for	Retail	Non-retail	<input type="checkbox"/> Both	
		Packaging	Material	Bottle: glass		
			Size	7.75 × 7.75 × 29.7 cm		
			Net Cont.	720 ml		
		Case	Material	Corrugated cardboard		
			Size	28 × 36 × 32 cm		
			Weight	14.34 kg		
		Qtty/Case	12 bottles			
		Min. Order Qtty	5 cases Consolidated shpt	Ref. Price	-	
		Availability	Throughout the year			
Certification	-					
Otokoyama Honten Co., Ltd.						
< How to serve > Store at 12°C to 15°C. Best served in a wine glass or similar vessel so you can enjoy the aroma.		Address	3-8, Irisawa, Kesenuma-shi, Miyagi			
		Website	https://www.kesenuma.co.jp			
		Inquiry	Contact	Senior Executive Director Daiki Sugawara		
			TEL	+81-226-24-8088		
			FAX	+81-226-22-3037		
E-Mail	hiroki-s@kesenuma.co.jp					



▶ Sotenden Kuranohana Junmai Ginjo		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)			
A sophisticated aroma and flavor in one bottle		Storage Temp.	Keep refrigerated (12-18°C)			
Made entirely with Kuranohana, a variety of rice grown in Miyagi Prefecture. Rice grains milled 50%. Has a gentle floral aroma and a flavor with a supreme balance between sweet and sharp.		Use by	n/a			
		Suitable for	Retail	Non-retail	<input type="checkbox"/> Both	
		Packaging	Material	Bottle: glass		
			Size	7.75 × 7.75 × 29.7 cm		
			Net Cont.	720 ml		
		Case	Material	Corrugated cardboard		
			Size	28 × 36 × 32 cm		
			Weight	14.34 kg		
		Qtty/Case	12 bottles			
		Min. Order Qtty	5 cases Consolidated shpt	Ref. Price	-	
		Availability	Throughout the year			
Certification	-					
Otokoyama Honten Co., Ltd.						
< How to serve > Store at 12°C to 15°C. Good in any vessel, particularly in a wine glass or a glass ochoko sake cup.		Address	3-8, Irisawa, Kesenuma-shi, Miyagi			
		Website	https://www.kesenuma.co.jp			
		Inquiry	Contact	Senior Executive Director Daiki Sugawara		
			TEL	+81-226-24-8088		
			FAX	+81-226-22-3037		
E-Mail	hiroki-s@kesenuma.co.jp					



▶ Sotenden Tokubetsu Junmai-shu		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)	
The face of Otokoyama honten Brewery and the origin of Sotenden		Storage Temp.	Keep refrigerated (12-18°C)	
Made with Kuranohana rice grown in Miyagi Prefecture. The grains are milled 55%. A sake brewed specifically to go with the seafood caught in the Kesenuma area. Has a good balance between sweet and dry for an enjoyably sharp flavor. This sake won the platinum award at the 2019 Kura Master, a sake contest in Paris.		Use by	n/a	
		Suitable for	Retail	Non-retail
	Packaging	Material	Bottle: glass	
		Size	7.75 × 7.75 × 29.7 cm	
		Net Cont.	720 ml	
	Case	Material	Corrugated cardboard	
		Size	28 × 36 × 32 cm	
		Weight	14.34 kg	
	Qtty/Case	12 bottles		
	Min. Order Qty	5 cases Consolidated shpt	Ref. Price	—
	Availability	Throughout the year		
	Certification	—		
Otokoyama Honten Co., Ltd.				
< How to serve > Best served at 12°C to 15°C or room temperature. When chilled, the sharp taste becomes more conspicuous. At room temperature, it's easier to keep imbibing because the acidic flavor becomes more noticeable.		Address	3-8, Irisawa, Kesenuma-shi, Miyagi	
		Website	https://www.kesenuma.co.jp	
	Inquiry	Contact	Senior Executive Director Daiki Sugawara	
		TEL	+81-226-24-8088	
		FAX	+81-226-22-3037	
		E-Mail	hiroki-s@kesenuma.co.jp	

▶ Sotenden Kuranohana Junmai-shu		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)	
An almighty bottle of sake for serving at any temperature or setting		Storage Temp.	Keep refrigerated (12-18°C) - may be kept at room temperature (as long as it is stored in a dark place)	
Made with Kuranohana sake rice grown in Miyagi Prefecture. The grains are milled up to 60%. A refreshing sake that has a mildly sweet, relaxing flavor. Best served chilled, but also makes a different yet interesting impression when hot.		Use by	n/a	
		Suitable for	Retail	Non-retail
	Packaging	Material	Bottle: glass	
		Size	7.75 × 7.75 × 29.7 cm	
		Net Cont.	720 ml	
	Case	Material	Corrugated cardboard	
		Size	28 × 36 × 32 cm	
		Weight	14.34 kg	
	Qtty/Case	12 bottles		
	Min. Order Qty	5 cases Consolidated shpt	Ref. Price	—
	Availability	Throughout the year		
	Certification	—		
Otokoyama Honten Co., Ltd.				
< How to serve > The optimal serving temperature is around 15°C or, if served hot, then around 36°C. Drink it in any kind of vessel, but ceramic or tin will make the flavor pleasantly mellow.		Address	3-8, Irisawa, Kesenuma-shi, Miyagi	
		Website	https://www.kesenuma.co.jp	
	Inquiry	Contact	Senior Executive Director Daiki Sugawara	
		TEL	+81-226-24-8088	
		FAX	+81-226-22-3037	
		E-Mail	hiroki-s@kesenuma.co.jp	

► Kinmon Ryogoku, Mizutoriki, Junmai Daiginjo, Kuranohana		Ingredients (Country of Origin)	Rice, rice koji	
A junmai daiginjo with Kuranohana rice grains from Miyagi Prefecture milled 44%		Storage Temp.	Keep refrigerated (0-5°C)	
Winner of the 2018 KuraMaster gold prize for sake. Born from a quality-first approach since the brewery's founding 115 years ago, this sake has a tangible umami flavor amid a clean finish. It's a brew you can pair with fresh seafood and still fully enjoy the meal's flavors, offering an enjoyable experience all the way from the first cup to the last drop.		Use by	Within 180 days after production	
		Suitable for	Retail Non-retail Both	
	Packaging	Material	Bottle: glass	Packaging Image 
		Size	10.5 × 10.5 × 39.7 cm	
		Net Cont.	1.8 L *A smaller bottle (720 ml) is also available.	
	Case	Material	Corrugated cardboard	
		Size	24.5 × 35.5 × 44 cm	
		Weight	17.63 kg	
		Qty/Case	6 bottles	
	Min. Order Qty	5 cases Consolidated shpt	Ref. Price	-
	Availability	Throughout the year		
	Certification	-		
KAKUBOSHI Co., Ltd.				
Address		78, Kiridooshi, Kesennuma-shi, Miyagi		
Website		http://kakuboshi.co.jp		
Inquiry	Contact	Managing Director Daisuke Saio		
	TEL	+81-226-22-0001		
	FAX	+81-226-23-8978		
	E-Mail	center@kakuboshi.co.jp		
< How to serve >		Relish the savory, rich taste of rice that only a junmai daiginjo can offer, plus a sophisticated aroma.		

► Kinmon Ryogoku, Kesennuma, Yuzu-shu		Ingredients (Country of Origin)	Sake, yuzu fruit juice (Japan), HFCS	
The northernmost yuzu shu from a brewery in Kesennuma		Storage Temp.	Keep refrigerated (0-5°C)	
This sake-based liqueur is made with a plentiful quantity of yuzu fruit juice from the city of Kesennuma.		Use by	Within 180 days after production	
		Suitable for	Retail Non-retail Both	
	Packaging	Material	Bottle: glass	Packaging Image 
		Size	10.5 × 10.5 × 39.7 cm	
		Net Cont.	1.8 L *A smaller bottle (720 ml) is also available.	
	Case	Material	Corrugated cardboard	
		Size	24.5 × 35.5 × 44 cm	
		Weight	18.08 kg	
		Qty/Case	6 bottles	
	Min. Order Qty	5 cases Consolidated shpt	Ref. Price	-
	Availability	Throughout the year		
	Certification	-		
KAKUBOSHI Co., Ltd.				
Address		78, Kiridooshi, Kesennuma-shi, Miyagi		
Website		http://kakuboshi.co.jp		
Inquiry	Contact	Managing Director Daisuke Saio		
	TEL	+81-226-22-0001		
	FAX	+81-226-23-8978		
	E-Mail	center@kakuboshi.co.jp		
< How to serve >		Serve chilled straight or on the rocks. You could also mix with lemon soda to enjoy a refreshing sake highball.		

▶ Junmai Daiginjo, Zao Noboriryu		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)			
A junmai daiginjo with a clean finish and umami flavor. An all-purpose sake you can pair with any meal.		Storage Temp.	Keep refrigerated (0°C-5°C)			
<p>This junmai daiginjo is made from Miyamanishiki rice grains milled 45%. A mellow aroma, coupled with moderate sweetness and the umami flavor of rice, enhance your meal. The dragon on the label is based on a work by Kikuta Ishu, one of the four great painters of Sendai during the Edo Period (1603-1867). The original painting is currently in the brewery's possession. This sake makes for an excellent gift to a special person. Winner of the Grand Gold Medal at the 2019 Fine Sake Awards. Grand Prix winner three straight years at the U.S. National Sake Appraisal: 2017-2019.</p> 		Use by	n/a			
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both	
		Packaging	Material	Bottle: glass	Box: carton	Packaging Image 
			Size	8 × 8 × 30.5 cm		
			Net Cont.	720 ml *A bigger bottle (1,800 ml) is also available.		
		Case	Material	Corrugated cardboard		
			Size	26.1 × 34.6 × 33.3 cm		
			Weight	18 kg		
			Qty/Case	12 bottles		
		Min. Order Qty	5 cases Consolidated shpt	Ref. Price	JPY2,300 (excl. tax)	
Availability	Throughout the year					
Certification	-					
Zao Shuzo Co., Ltd.						
<p>< How to serve > Best served at room temperature or chilled. A fine sake that pairs well with a wide range of cooking, from simple seafood to luxurious meat dishes.</p>		Address	120-1, Higashikoji, Shiroishi-shi, Miyagi			
		Website	https://www.zaoshuzo.com/			
		Inquiry	Contact	Managing Director Kiichiro Watanabe		
			TEL	+81-224-25-3355		
			FAX	+81-224-25-3272		
E-Mail	eigy@zaoshuzo.com					

▶ Tokubetsu Junmai-shu Zao		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)			
Refreshing aroma and flavor with bite. Standard Zao.		Storage Temp.	Keep refrigerated (0-5°C)			
<p>This tokubetsu junmai-shu is made from Miyamanishiki rice grains milled 55%. Brewed to produce an aroma reminiscent of melon or muscat, this sake has a fresh flavor that tastes better with every cup. This bottle embodies the basic Zao philosophy of flavor that is always enjoyable. Winner of the Gold Medal at the 2019 Fine Sake Awards.</p> 		Use by	n/a			
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both	
		Packaging	Material	Bottle: glass	Box: carton	Packaging Image 
			Size	8 × 8 × 30.5 cm		
			Net Cont.	720 ml *A bigger bottle (1,800 ml) is also available.		
		Case	Material	Corrugated cardboard		
			Size	26.1 × 34.6 × 33.3 cm		
			Weight	18 kg		
			Qty/Case	12 bottles		
		Min. Order Qty	5 cases Consolidated shpt	Ref. Price	JPY1,400 (excl. tax)	
Availability	Throughout the year					
Certification	-					
Zao Shuzo Co., Ltd.						
<p>< How to serve > Best served at room temperature or chilled. Multiplies the flavor of vegetable dishes and foods prepared with stock.</p>		Address	120-1, Higashikoji, Shiroishi-shi, Miyagi			
		Website	https://www.zaoshuzo.com/			
		Inquiry	Contact	Managing Director Kiichiro Watanabe		
			TEL	+81-224-25-3355		
			FAX	+81-224-25-3272		
E-Mail	eigy@zaoshuzo.com					

▶ Junmai-shu Hanadeshiko Rose

A low-alcoholic junmai-shu with a beautiful pink hue naturally derived from yeast

An eye-catching sake bottle with a vivid color. The coloring is naturally derived from yeast. No artificial colors.


The low alcohol content of 8% and the sweet yet acidic taste make for a new take on sake evocative of a cocktail. The bottle's dark glass prevents the color from fading due to ultraviolet light. Surprising delights await. Enjoy!



< How to serve >

Best served chilled.

Pairs excellently with foods containing some amount of sweetness, like cheese or meat-based dishes. Also goes well with sweets.

Ingredients (Country of Origin)		Rice, rice koji (all made in Japan)	
Storage Temp.		Keep refrigerated (0-5°C)	
Use by		n/a	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Bottle: glass	Packaging Image 
	Size	6.4 × 6.4 × 24.5 cm	
	Net Cont.	360 ml	
Case	Material	Corrugated cardboard	
	Size	20.6 × 26.6 × 28.1 cm	
	Weight	9.3 kg	
	Qty/Case	12 bottles	
Min. Order Qty		5 cases Consolidated shpt	Ref. Price JPY820 (excl. tax)
Availability		Throughout the year	
Certification		-	
Zao Shuzo Co., Ltd.			
Address		120-1, Higashikoji, Shiroishi-shi, Miyagi	
Website		https://www.zaoshuzo.com/	
Inquiry	Contact	Managing Director Kiichiro Watanabe	
	TEL	+81-224-25-3355	
	FAX	+81-224-25-3272	
	E-Mail	eigyo@zaoshuzo.com	

▶ Yuki no Matsushima Daiginjo

The flagship Yuki no Matsushima brew


Tawagura Brewery is located in Miyagi, one of Japan's leading sake-producing areas. This gem of a daiginjo is brewed with the finest techniques, following the traditions of Nanbu Toji, and with the most excellent sake rice, Yamadanishiki from Hyogo Prefecture. Has a fruity aroma reminiscent of ripe banana or pineapple, and a pure, gentle, smooth taste.







< How to serve >



Serve chilled or at room temperature.

Best imbibed in a Riedel daiginjo glass.

Ingredients (Country of Origin)		Rice, rice koji, ethanol (all made in Japan)	
Storage Temp.		Keep refrigerated (recommended) - may be kept at room temperature	
Use by		n/a	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Box: paper Bottle: glass	Packaging Image 
	Size	8.5 × 12 × 34.5 cm	
	Net Cont.	720 ml *Different sized bottles (300 and 1,800 ml) are also available.	
Case	Material	Corrugated cardboard.	
	Size	27.5 × 25.5 × 36.3 cm	
	Weight	8.5 kg	
	Qty/Case	6 bottles	
Min. Order Qty		5 cases Consolidated shpt	Ref. Price -
Availability		Throughout the year	
Certification		-	
TAIWAGURA SAKE BREWERY Co., Ltd.			
Address		8-1, Matsuzakadaira, Taiwacho, Kurokawa-gun, Miyagi	
Website		https://taiwagura.co.jp	
Inquiry	Contact	Noriyoshi Hongo	
	TEL	+81-22-345-6886	
	FAX	+81-22-345-6881	
	E-Mail	Hongo-k@yamaya.co.jp	



► Yuki no Matsushima Hideizumi Junmai Daiginjo		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)			
A junmai daiginjo made for casual drinking		Storage Temp.	Keep refrigerated (recommended) – may be kept at room temperature			
This sake features a light, refreshing flavor while retaining a gentle ginjo aroma and junmai richness, followed by a sharp, acidic aftertaste.		Use by	n/a			
		Suitable for	Retail	Non-retail	Both	
		Packaging	Material	Box: paper Bottle: glass		Packaging Image 
			Size	7.8 × 7.8 × 29.2 cm		
			Net Cont.	720 ml *Different sized bottles (300 and 1,800 ml) are also available.		
		Case	Material	Corrugated cardboard		
			Size	26 × 35 × 33 cm		
Weight	15 kg					
Qtty/Case	12 bottles					
Min. Order Qty	5 cases Consolidated shpt	Ref. Price	-			
Availability	Throughout the year					
Certification	-					
TAIWAGURA SAKE BREWERY Co., Ltd.						
< How to serve > Serve chilled. Try in a wine glass to savor the aroma.		Address	8-1, Matsuzakadaira, Taiwacho, Kurokawa-gun, Miyagi			
		Website	https://taiwagura.co.jp			
		Inquiry	Contact	Noriyoshi Hongo		
			TEL	+81-22-345-6886		
			FAX	+81-22-345-6881		
E-Mail	Hongo-k@yamaya.co.jp					

► Yuki no Matsushima Kuranoohana Junmai Ginjo		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)			
A junmai ginjo made with Kuranoohana rice grown in Miyagi Prefecture.		Storage Temp.	Keep refrigerated (recommended) – may be kept at room temperature			
This premium junmai ginjo is made with Kuranoohana, an excellent sake rice from Miyagi Prefecture, milled 50%. The gentle fruity aroma reminds one of pear or peach. It tastes smooth, with a faint hint of sweet flavor.		Use by	n/a			
		Suitable for	Retail	Non-retail	Both	
		Packaging	Material	Box: paper Bottle: glass		Packaging Image 
			Size	7.8 × 7.8 × 29.2 cm		
			Net Cont.	720 ml *A smaller bottle (300 ml) is also available.		
		Case	Material	Corrugated cardboard		
			Size	26 × 35 × 33 cm		
Weight	15 kg					
Qtty/Case	12 bottles					
Min. Order Qty	5 cases Consolidated shpt	Ref. Price	-			
Availability	Throughout the year					
Certification	-					
TAIWAGURA SAKE BREWERY Co., Ltd.						
< How to serve > Serve chilled. Try different cups made with different materials like glass, ceramic, or tin to enjoy how the flavor changes. Goes great with seafood that has some sweetness like shrimp, crab, or scallop.		Address	8-1, Matsuzakadaira, Taiwacho, Kurokawa-gun, Miyagi			
		Website	https://taiwagura.co.jp			
		Inquiry	Contact	Noriyoshi Hongo		
			TEL	+81-22-345-6886		
			FAX	+81-22-345-6881		
E-Mail	Hongo-k@yamaya.co.jp					

▶Yuki no Matsushima Sukkiri Amai Junmai-shu		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)				
A refreshingly sweet junmai-shu		Storage Temp.	Keep refrigerated (recommended) – may be kept at room temperature				
Hold this sake in your mouth and let the gentle sweetness and faint sourness spread. You'll sense a sweet yet acidic flavor like yogurt or fruit liqueur. This smooth brew is sweet yet refreshingly simple. It's an excellent choice for first-time sake drinkers.		Use by	n/a				
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both		
		Packaging	Material	Box: paper	Bottle: glass	Packaging Image 	
			Size	7.8 × 7.8 × 29.2 cm			
			Net Cont.	720 ml *Different sized bottles (300 and 1,800 ml) are also available.			
		Case	Material	Corrugated cardboard			
			Size	26 × 35 × 33 cm			
Weight	15 kg						
	Qtty/Case	12 bottles					
	Min. Order Qty	5 cases Consolidated shpt	Ref. Price	–			
	Availability	Throughout the year					
	Certification	–					
TAIWAGURA SAKE BREWERY Co., Ltd.							
	Address	8-1, Matsuzakadaira, Taiwacho, Kurokawa-gun, Miyagi					
	Website	https://taiwagura.co.jp					
Inquiry	Contact	Noriyoshi Hongo					
	TEL	+81-22-345-6886					
	FAX	+81-22-345-6881					
	E-Mail	Hongo-k@yamaya.co.jp					



< How to serve >




Serve chilled. Best on the rocks or mixed with soda.
Goes well with Chinese food and spicy cuisine.




▶Yuki no Matsushima Honjozo Nyukon Ultra Dry +20		Ingredients (Country of Origin)	Rice, rice koji, ethanol				
The dry sake of dry sakes		Storage Temp.	Keep refrigerated (recommended) – may be kept at room temperature				
A savory Toji dry sake with an incredibly light, mellow flavor. Yuki no Matsushima Honjozo Nyukon Ultra Dry +20 is an excellent brew that typifies a dry sake in a way that other brewers cannot imitate.		Use by	n/a				
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both		
		Packaging	Material	Box: paper	Bottle: glass	Packaging Image 	
			Size	7.8 × 7.8 × 29.2 cm			
			Net Cont.	720 ml *Different sized bottles (300 and 1,800 ml) are also available.			
		Case	Material	Corrugated cardboard			
			Size	26 × 35 × 33 cm			
Weight	15 kg						
	Qtty/Case	12 bottles					
	Min. Order Qty	5 cases Consolidated shpt	Ref. Price	–			
	Availability	Throughout the year					
	Certification	–					
TAIWAGURA SAKE BREWERY Co., Ltd.							
	Address	8-1, Matsuzakadaira, Taiwacho, Kurokawa-gun, Miyagi					
	Website	https://taiwagura.co.jp					
Inquiry	Contact	Noriyoshi Hongo					
	TEL	+81-22-345-6886					
	FAX	+81-22-345-6881					
	E-Mail	Hongo-k@yamaya.co.jp					




< How to serve >



Enjoy chilled or at room temperature.
Pairs excellently with white fish sashimi as well as meat-based dishes.



► Yuki no Matsushima Tokubetsu Junmai-shu		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)			
An all-purpose sake that tastes great chilled or in a room-temperature decanter		Storage Temp.	Keep refrigerated (recommended) – may be kept at room temperature			
With a gentle aroma and bold flavor, this sake has the authentic flavor of rice you'd expect from a junmai-shu. It also possesses a lingering bite that will leave you wanting more.		Use by	n/a			
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both	
	Packaging	Material	Box: paper	Bottle: glass	Packaging Image 	
		Size	7.8 × 7.8 × 29.2 cm			
		Net Cont.	720 ml *Different sized bottles (300 and 1,800 ml) are also available.			
	Case	Material	Corrugated cardboard			
		Size	26 × 35 × 33 cm			
		Weight	15 kg			
Qtty/Case	12 bottles					
Min. Order Qtty	5 cases Consolidated shpt	Ref. Price	-			
Availability	Throughout the year					
Certification	-					
TAIWAGURA SAKE BREWERY Co., Ltd.						
< How to serve >		Address	8-1, Matsuzakadaira, Taiwacho, Kurokawa-gun, Miyagi			
Enjoy at a range of temperatures, from chilled to hot. Tastes especially good when served in a decanter at room temperature. Winner of a gold Kan Sake Award in 2019 and the Gold Medal at the 2020 Fine Sake Awards.		Website	https://taiwagura.co.jp			
Inquiry	Contact	Noriyoshi Hongo				
	TEL	+81-22-345-6886				
	FAX	+81-22-345-6881				
	E-Mail	Hongo-k@yamaya.co.jp				



► Junmai Ginjo Urakasumi Zen		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)			
The face of Urakasumi, brewed for dining		Storage Temp.	Store in a cool dark place			
Urakasumi Zen came into being in 1973. Intoxicating like a warm spring, it's a perpetually intriguing brew that's excellent with meals. With an aroma like melon or pleasantly steamed rice, it strikes a supreme balance between ginjo scents and savory umami flavor. In addition to a platinum medal in Italy, Urakasumi Zen has won accolades from contests in America, Belgium, and other countries around the world.		Use by	n/a			
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both	
	Packaging	Material	Bottle: glass		Packaging Image 	
		Size	9 × 9 × 31.5 cm			
		Net Cont.	720 ml			
	Case	Material	Corrugated cardboard			
		Size	19.5 × 28.5 × 34 cm			
		Weight	8.7 kg			
Qtty/Case	6 bottles *A 12 bottle set is also available.					
Min. Order Qtty	10 cases Consolidated shpt	Ref. Price	-			
Availability	Throughout the year					
Certificates	-					
Saura Co., Ltd.						
< How to serve >		Address	2-19, Motomachi, Shiogama-shi, Miyagi			
Whether served slightly chilled or at room temperature, the flavor is conspicuous. Distinguished by a gentle ginjo flavor and a refreshingly clean acidic taste.		Website	www.urakasumi.com			
	Inquiry	Contact	Sales staff Champagne Benoit			
		TEL	+81-22-362-4165			
		FAX	+81-22-362-7895			
		E-Mail	info_en@urakasumi.com			



►Urakasumi Yamadanishiki Junmai Daiginjo		Ingredients (Country of Origin)	Rice, rice koji (all made in Japan)			
A junmai daiginjo well received in and beyond Japan		Storage Temp.	Keep refrigerated (recommended 10°C or below)			
<p>In addition to a fruitiness like pineapple, banana, green apple, and pear, this sake has an aroma reminiscent of a white flower or blossom and a taste of rice, all in a nice harmony. It's a junmai daiginjo with a balanced flavor. Urakasumi Yamadanishiki Junmai Daiginjo has been highly praised around the world. After winning the Gran CINVE, the most prestigious honor at last year's CINVE contest in Spain, this year the sake received the Gran Gold, which is only given to the top five items. This brew has also received consecutive gold prizes at the Kura Master contest in France.</p> 		Use by	n/a			
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both	
		Packaging	Material	Bottle: glass		Packaging Image 
			Size	8.5 × 8.5 × 32 cm		
			Net Cont.	720 ml		
		Case	Material	Corrugated cardboard		
			Size	19.5 × 28.5 × 34 cm		
			Weight	8.1 kg		
			Qty/Case	6 bottles *A 12 bottle set is also available.		
		Min. Order Qty	10 cases Consolidated shpt	Ref. Price	-	
Availability	Throughout the year (limited quantity)					
Certification	-					
Saura Co., Ltd.						
< How to serve >		Address	2-19, Motomachi, Shiogama-shi, Miyagi			
Chill the sake slightly before your meal. Pouring it into a wine glass further accentuates the rich gingo aroma, creating a more vibrant atmosphere.		Website	https://www.urakasumi.com/			
<p>Uncured ham and bruschetta</p> 		Inquiry	Contact	Sales staff Champagne Benoit		
			TEL	+81-22-362-4165		
			FAX	+81-22-362-7895		
			E-Mail	info_en@urakasumi.com		

►Urakasumi Junmai Umeshu		Ingredients (Country of Origin)	Sake (Japan), plum (Japan), sugars (Japan, etc.)			
Restrained sweetness with refreshing acidity		Storage Temp.	Keep refrigerated (10°C or below)			
<p>Made with ume harvested exclusively in Miyagi Prefecture. The fruits are deliberately pickled in junmai genshu brewed with rice grown in Miyagi. This product stands out for its terroir, namely the rice and ume fruits from our home here in Miyagi. Enjoy a balanced flavor of refreshing acidity and restrained sweetness. Other scents accompanying the ume include almond and cherry. Pairs well with chocolate.</p> 		Use by	n/a			
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both	
		Packaging	Material	Bottle: glass		Packaging Image 
			Size	8.5 × 8.5 × 31.5 cm		
			Net Cont.	720 ml		
		Case	Material	Corrugated cardboard		
			Size	28.2 × 37 × 35 cm		
			Weight	15.8 kg		
			Qty/Case	12 bottles		
		Min. Order Qty	10 cases Consolidated shpt	Ref. Price	-	
Availability	Throughout the year (limited quantity)					
Certification	-					
Saura Co., Ltd.						
< How to serve >		Address	2-19, Motomachi, Shiogama-shi, Miyagi			
Serve chilled, either on the rocks, mixed with club soda, poured over crushed ice, or however you like. It's a great way to beat the heat.		Website	https://www.urakasumi.com/			
<p>Chocolate</p> 		Inquiry	Contact	Sales staff Champagne Benoit		
			TEL	+81-22-362-4165		
			FAX	+81-22-362-7895		
			E-Mail	info_en@urakasumi.com		



▶ River Winds Blanc		Ingredients (Country of Origin)	Grape (Yamagata, Japan), antioxidant (sulfite)		
Popular for a delightful aroma and fruity taste		Storage Temp.	Room temperature		
Fermented in separate stainless tanks with Delaware grapes and neo muscat grapes grown in Yamagata Prefecture. This fruity wine combines a gently sweet and pleasant flavor with the aromatic scents of Western pears, honey, flowers, and herbs. Blended for a well-balanced taste to go with a wide range of cuisine. *Produced annually as a vintage wine.		Use by	n/a		
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both
	Packaging	Material	Bottle: glass		Packaging Image 
		Size	7.5 × 7.5 × 30 cm		
		Net Cont.	750 ml		
	Case	Material	Corrugated cardboard		
		Size	24 × 32 × 32 cm		
		Weight	15.6 kg		
		Qtty/Case	12 bottles		
Min. Order Qty	1 case	Ref. Price	-		
Availability	Throughout the year (limited quantity)				
Certification	-				
Akiu Winery					
Address		6 Biwahanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
Website		http://akiuwinery.co.jp/			
Inquiry	Contact	Yokoyama			
	TEL	+81-22-226-7475			
	FAX	+81-22-226-7622			
	E-Mail	info@akiuwinery.co.jp			



▶ River Winds Rose		Ingredients (Country of Origin)	Grape (Yamagata, Japan), antioxidant (sulfite)		
A rose with a firm flavor, plus a colorful hue and aroma		Storage Temp.	Room temperature		
Made just like a white wine, with Muscat Bailey A grapes grown in Yamagata Prefecture. Fermented to maximize the distinctive scent of this grape variety. A soft scent of strawberry, raspberry, and rose is joined with a refreshing sweetness. This wine makes for an enjoyable marriage with everything from sweet confectioneries to light meat dishes. *Produced annually as a vintage wine.		Use by	n/a		
		Suitable for	Retail	Non-retail	<input checked="" type="checkbox"/> Both
	Packaging	Material	Bottle: glass		Packaging Image 
		Size	7.5 × 7.5 × 30 cm		
		Net Cont.	750 ml		
	Case	Material	Corrugated cardboard		
		Size	24 × 32 × 32 cm		
		Weight	15.6 kg		
		Qtty/Case	12 bottles		
Min. Order Qty	1 case	Ref. Price	-		
Availability	Throughout the year (limited quantity)				
Certification	-				
Akiu Winery					
Address		6 Biwahanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
Website		http://akiuwinery.co.jp/			
Inquiry	Contact	Yokoyama			
	TEL	+81-22-226-7475			
	FAX	+81-22-226-7622			
	E-Mail	info@akiuwinery.co.jp			

▶ River Winds Rouge		Ingredients (Country of Origin)	Grape (Yamanashi, Japan), antioxidant (sulfite)		
Invigorating acidity and moderate tannins make for a delightful red wine		Storage Temp.	Room temperature		
This wine strikes an excellent balance between invigorating acidity and moderate tannins, paired with the vibrant fruity taste of Muscat Bailey A grapes. The faint scent of wine casks and spice give this wine a tangible depth and volume. Enjoy the pleasant aftertaste. Goes well with Japanese cuisine and a variety of other cooking. *Produced annually as a vintage wine.		Use by	n/a		
		Suitable for	Retail	Non-retail	Both
	Packaging	Material	Bottle: glass		Packaging Image 
		Size	7.5 × 7.5 × 30 cm		
		Net Cont.	750 ml		
	Case	Material	Corrugated cardboard		
		Size	24 × 32 × 32 cm		
		Weight	15.6 kg		
	Qtty/Case	12 bottles			
	Min. Order Qtty	1 case	Ref. Price	–	
	Availability	Throughout the year (limited quantity)			
	Certification	–			
Akiu Winery					
	Address	6 Biwahanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
	Website	http://akiuwinery.co.jp/			
Inquiry	Contact	Yokoyama			
	TEL	+81-22-226-7475			
	FAX	+81-22-226-7622			
	E-Mail	info@akiuwinery.co.jp			

▶ Akiu Craft Cider		Ingredients (Country of Origin)	Apple (Miyagi, Japan), antioxidant (sulfite)		
All the ingredients in this cider, including the apples, are produced in Miyagi Prefecture.		Storage Temp.	Room temperature		
Made with Fuji, Jonagold, Jonathan, and Sour Rouge apples from Watari, Kami, Sendai, and Natori in Miyagi Prefecture, this cider has a dry flavor that goes great with meals. The refreshing taste comes from the faintly sweet aroma and acidity. Perfect with seafood and Japanese meals prepared with "dashi" stock. Sold in a single-serving 330-ml bottle. *Produced annually as a vintage wine.		Use by	n/a		
		Suitable for	Retail	Non-retail	Both
	Packaging	Material	Bottle: glass		Packaging Image 
		Size	6 × 6 × 21 cm		
		Net Cont.	330 ml		
	Case	Material	Corrugated cardboard		
		Size	27 × 20.5 × 22.5 cm		
		Weight	6.9 kg		
	Qtty/Case	12 bottles			
	Min. Order Qtty	1 case	Ref. Price	–	
	Availability	Throughout the year (limited quantity)			
	Certification	–			
Akiu Winery					
	Address	6 Biwahanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
	Website	http://akiuwinery.co.jp/			
Inquiry	Contact	Yokoyama			
	TEL	+81-22-226-7475			
	FAX	+81-22-226-7622			
	E-Mail	info@akiuwinery.co.jp			

Alcohol

► Koshu Sur Lie		Ingredients (Country of Origin)	Grape (Yamanashi, Japan), antioxidant (sulfite)		
Nothing goes better with Japanese food than this refreshingly dry wine!		Storage Temp.	Room temperature		
Lengthy fermentation on lees according to the "sur lie" method brings out the inherent umami flavor of the yeast. Has a full fruity aroma of peach, green apple, and Japanese citrus fruits like sudachi. You'll note the balance between sprightly acidity and a lingering bitter aftertaste. It's a wine you can enjoy with Western cuisine or in combination with Japanese cooking. *Produced annually as a vintage wine.		Use by	n/a		
		Suitable for	Retail	Non-retail	<input type="checkbox"/> Both
	Packaging	Material	Bottle: glass		Packaging Image 
		Size	7.5 × 7.5 × 30 cm		
		Net Cont.	750 ml		
	Case	Material	Corrugated cardboard		
		Size	24 × 32 × 32 cm		
		Weight	15.6 kg		
	Qty/Case	12 bottles			
	Min. Order Qty	1 case	Ref. Price	–	
Availability		Throughout the year (limited quantity)			
Certification		–			
Akiu Winery					
Address		6 Biwahanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
Website		http://akiuwinery.co.jp/			
Inquiry	Contact	Yokoyama			
	TEL	+81-22-226-7475			
	FAX	+81-22-226-7622			
	E-Mail	info@akiuwinery.co.jp			

► Chardonnay		Ingredients (Country of Origin)	Grape (Yamagata, Japan), antioxidant (sulfite)		
Popular for its crisp, full-bodied, rich flavor		Storage Temp.	Room temperature		
Pressed under low pressure to take advantage of the flavor during a low-temperature fermentation process. A refreshing hint of minerals accompanies a delightful aroma reminiscent of fully ripe grapefruit, quince, or white flowers. A fully fruity flavor and a moderate thickness from 10 months of fermentation in the bottle make for a beautiful lingering aftertaste. *Produced annually as a vintage wine.		Use by	n/a		
		Suitable for	Retail	Non-retail	<input type="checkbox"/> Both
	Packaging	Material	Bottle: glass		Packaging Image 
		Size	7.5 × 7.5 × 30 cm		
		Net Cont.	750 ml		
	Case	Material	Corrugated cardboard		
		Size	24 × 32 × 32		
		Weight	15.6 kg		
	Qty/Case	12 bottles			
	Min. Order Qty	1 case	Ref. Price	–	
Availability		Throughout the year (limited quantity)			
Certification		–			
Akiu Winery					
Address		6 Biwahanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
Website		http://akiuwinery.co.jp/			
Inquiry	Contact	Yokoyama			
	TEL	+81-22-226-7475			
	FAX	+81-22-226-7622			
	E-Mail	info@akiuwinery.co.jp			


► Merlot

A gentle, pleasant flavor goes great with meals

This merlot has the lively color of a red berry such as cherry or raspberry, as well as a subtle spicy aroma like a violet or licorice. Mild tannins enveloping a moderate acidity, plus the scent of wine casks, deliver a deep, fruity aftertaste.

*Produced annually as a vintage wine.



Ingredients (Country of Origin)		Grape (Yamagata and Yamanashi, Japan), antioxidant (sulfite)	
Storage Temp.		Room temperature	
Use by		n/a	
Suitable for		Retail	Non-retail <input type="checkbox"/> Both <input checked="" type="checkbox"/>
Packaging	Material	Bottle: glass	Packaging Image 
	Size	7.5 x 7.5 x 30 cm	
	Net Cont.	750 ml	
Case	Material	Corrugated cardboard	
	Size	24 x 32 x 32 cm	
	Weight	15.6 kg	
	Qty/Case	12 bottles	
Min. Order Qty	1 case	Ref. Price	-
Availability	Throughout the year (limited quantity)		
Certification	-		
Akiu Winery			
Address	6 Bawaharanishi, Yumoto, Akiu-machi, Taihaku-ku, Sendai-shi, Miyagi		
Website	http://akiuwinery.co.jp/		
Inquiry	Contact	Yokoyama	
	TEL	+81-22-226-7475	
	FAX	+81-22-226-7622	
	E-Mail	info@akiuwinery.co.jp	

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▶Yamagataya Shoten Co., Ltd	57,58
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