

Miyagi Food Export Promotion Committe

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 Committe 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



xample	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.



ge Temp.			
	Keep refrigerate	d	
se by	Within 3-5 days		
able for	Retail	Non-retail	Both
Material	Vinyl		Packaging Image
Size	_		
Net Cont.	Negotiable		B ANA
Material	Polystyrene foan	n	
Size	-		
Weight	5-10 kg (negotiable)		No state
tty/Case	Negotiable		-
rder Qtty	1 case	Ref. Price	JPY2,000/kg or more
lability	Throughout the	year	
fication	-		
Fisher	man Japan M	larketing Co	., Ltd.
dress	8-20, Sengoku-cho, Ishinomaki-shi, Miyagi		
ebsite	http://mktg.fishermanjapan.com/		
Contact	Kazuki Doai, Kok	i Yoshioka	
TEL	+81-225-98-707	71	
FAX	-		
E-Mail	doai@fisherman	japan.com	
	se by able for Material Size let Cont. Material Size Weight tty/Case rder Qtty lability fication Fisher dress absite Contact TEL FAX	se by Within 3-5 days able for Retail Material Vinyl Size - let Cont. Negotiable Material Polystyrene foan Size - Material Polystyrene foan Size - Weight 5-10 kg (negotia tty/Case Negotiable rder Qtty 1 case lability Throughout the fication - Fisherman Japan M dress 8-20, Sengoku-c absite http://mktg.fish Contact Kazuki Doai, Kok TEL +81-225-98-707 FAX -	ie by Within 3-5 days ible for Retail Non-retail Material Vinyl Size - Negotiable Material Polystyrene foam Size - Weight 5-10 kg (negotiable) tty/Case Negotiable rder Qtty 1 case Ref. Price Iability Throughout the year fication - Fisherman Japan Marketing Co dress 8-20, Sengoku-cho, Ishinomaki-s ibsite http://mktg.fishermanjapan.com, Contact Kazuki Doai, Koki Yoshioka TEL +81-225-98-7071 FAX -

►Warayaki (straw roasted) Seared Skipjack Tuna		ngredients Intry of Origin)	Skipjao
Seasonal skipjack tuna is crisply seared over straw to seal in umami in this excellent dish.		orage Temp.	Keep fi
Exceptionally fresh skipjack tuna that has been quickly frozen on board	B	est Before	Within
the fishing boat is sliced while maintaining exceptional freshness, then	s	uitable for	Re
roasted over rice straw from Miyagi Prefecture until crisply seared. The smoke from the straw further elicits the umami of the seasonal skipjack tuna.	Pac	Material	Inner p
	Packaging	Size	-
	ng	Net Cont.	About
		Material	Polysty
	C ⁰	Size	26.6 ×
	Case	Weight	3 kg
		Qtty/Case	About
	Mir	n. Order Qtty	3 case
	Å	Availability	Throug
	С	ertification	EU HA
			M
<example preparations=""></example>		Address	2-9-34
Sashimi, carpaccio, salad, served over rice, etc.		Website	https:/
		Contact	Kota K
	Inc	TEL	+81-2

	ngredients Intry of Origin)	Skipjack tuna (Japan)					
Sto	orage Temp.	Keep frozen (-40℃ or below)					
В	est Before	Within 365 days	after production				
S	uitable for	Retail	Non-retail	Both			
Рас	Material	Inner packaging:	<u>РЕ</u> , РА	Packaging Image			
Packaging	Size	-		786 8			
Ð	Net Cont.	About 220 g	61-2				
	Material	Polystyrene foam	1ASA				
Case	Size	26.6 × 45.6 ×					
se	Weight	3 kg					
	Qtty/Case	About 13 pieces					
Mir	. Order Qtty	3 cases (9 kg)	Ref. Price	-			
A	vailability	Throughout the year					
C	ertification	EU HACCP certified					
		MEIHO Co., Ltd.					
Address		2-9-34, Shinham	acho, Shiogama-	shi, Miyagi			
	Website	https://www.me	ihou-msc.com/				
	Contact	Kota Kano					
Inquiry	TEL	+81-22-362-514	-1				
uiry	FAX	+81-22-362-518	8				
<	E-Mail	meiho-kano@sag	je.ocn.ne.jp				

	1		1		
► Skinless Albacore		ngredients untry of Origin)	Albacore tuna (Japan)	
Each and every one of the seasonal albacore tuna are caught with care.	St	orage Temp.	Keep frozen (-4	0℃ or below)	
Albacore tuna is caught using pole and line fishing in Japanese coastal	E	Best Before	Within 730 days	after production	
waters, then quickly frozen on board the fishing boat for extraordinary freshness. Don't miss out on the umami of seasonal albacore tuna.	s	uitable for	Retail Non-retail		Both
	Ра	Material	HDPE		Packaging Image
	Packaging	Size	-		
	ng	Net Cont.	About 450 g/piece		
and the second se		Material	Polystyrene foar	n	1615
	Case	Size	25.6 × 48 × 1	7.6 cm	The Alt
	se	Weight	5 kg		JE
		Qtty/Case	About 10 pieces		and the second s
	Min. Order Qtty		2 cases	Ref. Price	-
	Availability		From early summer to winter		
	Certification		MSC, EU HACCP		
		MEIHO Co., Ltd.			
<example preparations=""></example>		Address	2-9-34, Shinhar	nacho, Shiogama	-shi, Miyagi
Sashimi, carpaccio, salad, served over rice, etc.		Website	https://www.meihou-msc.com/		
		Contact	Kota Kano		
	İnq	TEL	+81-22-362-51	41	
	In TEL FAX		+81-22-362-51	88	
	≺ E-Mail		meiho-kano@sa	ge.ocn.ne.jp	
►Gin'ou: A Brand of Silver Salmon for Raw	I	ngredients	Colmon (Janera)		
Consumption from Onagawa		untry of Origin)	Salmon (Japan)		

This brand of silver salmon from Miyagi is systematically produced from farming to processing. 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.



	-						
	a hara						
	ngredients Intry of Origin)	Salmon (Japan)					
Sto	orage Temp.	Keep fresh salmo otherwise, keep fro	•	May-Jul) refrigerated - the year)			
	Use by	Within 3-5 days in	the refrigerator;	1 year in the freezer			
S	uitable for	Retail	Non-retail	Both			
Рас	Material	Vinyl		Packaging Image			
Packaging	Size	-					
ing	Net Cont.	Negotiable					
	Material	Refrigerated: polys Frozen: carton					
Case	Size	-					
se	Weight	5-10 kg (negotia					
	Qtty/Case	Negotiable					
Min	. Order Qtty	5 cases	Ref. Price	Whole fish: JPY1,300/kg Fillet: JPY2,000/kg			
A	vailability	Fresh: May-Jul Frozen: throughout the year					
С	ertification	-					
	Fisher	man Japan M	larketing C	o., Ltd.			
	Address	8-20, Sengoku-cho, Ishinomaki-shi, Miyagi					
	Website	http://mktg.fishermanjapan.com/					
	Contact	Kazuki Doai, Koki Y	′oshioka				
Inquiry	TEL	+81-225-98-7071					
uiry	FAX	-					
	E-Mail	doai@fishermanjap	ban.com				

Fishery products

<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 $% \label{eq:constraint}$ raw consumption can be utilized to serve lightly grilled or as meunière.



► Miyagi Salmon (for sashi	imi)	Ingredients (Country of Origin)		Farmed coho salmon (Miyagi, Japan)		
A safe, world-class brand from Miya	agi	Sto	orage Temp.	Keep frozen (-15℃ or below)		
Silver salmon from Miyagi has been carefully far	, ,		Use by	Within 365 days a 5 days in the refri	•	freezer; once thawed,
under stringent quality management. The fish is being caught to maintain freshness, and the skir		S	uitable for	Retail	Non-retail	Both
when shipped so it can be served as is as sashin	ni.	Packaging	Material	Bag: <u>PA</u> , PE		Packaging Image
			Size	21 × 51 cm (th	nickness varies)	
Salar and the second		ng	Net Cont.	1 piece		
			Material	Corrugated care	dboard	
	2	Case	Size	31.5 × 57 × 1	.5 cm	
and the second s		se	Weight	10 kg		
	SA CO		Qtty/Case	Variable		
Manager and Andrews		Min. Order Qtty		10 kg	Ref. Price	-
		Availability		Throughout the year		
		Certification		GI (geographical indication) registered		
		Miyagi Prefecture Fisheries Cooperative Association				
<example preparations=""></example>	Pressed salmon sushi		Address	1-27, Kaisei, Ishir	nomaki-shi, Miyagi	
It's convenient to use when making			Website	http://www.jf-miy	yagi.com/	
pressed sushi and hand-rolled sushi.			Contact	Logostics Promoti	on Division, Economi	c Business Department
		Inquiry	TEL	+81-225-21-5712	2	
	A Martin Carlo	uiry	FAX	+81-225-21-5636	5	
		-	E-Mail	hiroshi.s@jf-miya	gi.com	

Domestically Farmed Silver Salmon	I	ngredients	
Fillets Marinated in Salted Koji	(Country of Origin		
Enjoy the taste of Japanese salmon.	Storage Tem		
This silver salmon is from Miyagi where over 80% of farmed salmon is		Use by	
produced in Japan. Marinating salmon in salted koji yields tender meat and enhances the delicious taste of fatty silver salmon. Serve it grilled.	Suitable fo		
In addition, the fish is beautifully packaged to brighten up the sales floor.	Pa	Material	
	Packaging	Size	
a the second	ng	Net Cont	
		Material	
	Case	Size	
	se	Weight	
		Qtty/Case	
	Min. Order Qt		
	A	vailability	
	С	ertification	
		SEIS	
<example preparations=""> Grilled salmon</example>		Address	
Can be served simply grilled.		Website	
Or, break up fillets into flakes and use in		Contact	
dishes such as salmon fried rice.	Inquiry	TEL	
	liry	FAX	
		E-Mail	

	ngredients Intry of Origin)	Coho salmon (Miyagi, Japan), salt, salt koji/ethanol					
Sto	orage Temp.	Keep frozen (-18	3℃ or below)				
	Use by	Within 365 days	after production				
S	uitable for	Retail	Non-retail	Both			
Pa	Material	Bag: <u>PE</u> , PA		Packaging Image			
Packaging	Size	20 × 30 × 7 cr	n				
ng	Net Cont.	300 g (4 pieces)	300 g (4 pieces)				
	Material	Corrugated card					
Case	Size	49 × 33 × 10.5					
se	Weight	5 kg (net: 4.5 kg					
	Qtty/Case	15 bags × 3					
Min	. Order Qtty	1 case	Ref. Price	-			
A	vailability	Throughout the year					
C	ertification	ISO22000, FSSC22000, US HACCP					
	SEISHI	N FROZEN F	PRODUCT C	o., Ltd.			
	Address	1-9-10, Sakanamachi, Ishinomaki-shi, Miyagi					
	Website	http://seishin88.jp	/wp/				
	Contact	Seles Department					
Inquiry	TEL	+81-225-95-7615					
uiry	FAX	+81-225-95-0878					
	E-Mail	info@seishin88.jp					

"CANNED" Minamisanriku Silver Salm 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 Miy Prefecture can be eaten in its entirety, even the bones.	yagi	Sto	orage Temp.	Room temperat	ture		
Fatty silver salmon from Miyagi for serving as sashimi is simmered in soy sa		В	est Before	Within 3 years	after production		
make a simple dish that is MSG free. The meat is so tender the entire fish of eaten, even the bones. This "CANNED" branded product makes it easy to en	enjoy an	S	uitable for	Retail	Non-retail	Both	
authentic Japanese dish, and can be stored for a long period at room tempe (Awarded the Director General of the Fisheries Agency Prize in the 40th Miy Prefecture Processed Seafood Products Competition)		Packaging	Material	Can: steel, alumit Label & Wrapping		Packaging Image	
NA	10	agin	Size	8.6 × 8.3 × 4	.7 cm		
	16	Ð	Net Cont.	180 g		-	
	20		Material	Corrugated car	dboard		
	Des 13	0	Size	35 × 26.5 × 20 cm About 12 kg		No. of the second secon	
		Case	Weight				
	e Alle		Qtty/Case	48 cans (24 ca	ns × 2)	-	
		Min	. Order Qtty	1 case	Ref. Price	About JPY800 in Japan (retail)	
	1	A	vailability	Throughout the year			
		C	ertification	JFCO HACCP			
			М	aruya Seaf	oods Co., Lt	d.	
<example preparations=""> Silver salmon and converte salmon and conve</example>			Address	141-1, Aza Ich Watari-gun, Miya		Okuma, Wataricho	
Simply open and eat as a side dish.			Website	https://www.mar	uyasuisan.com/		
Pair with Japanese sake or wine.	J.		Contact	Chiba, Kato, Kogu	Jchi		
Since it's lightly seasoned, it can also be		Inquiry	TEL	+81-223-34-8358	3		
used in quiche or pasta.		uiry	FAX	+81-223-34-835	9		
	3		E-Mail	sales@maruyasui	san.com		

►Salmon Flakes	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		Use by	Within 300 days after production			
taste while maintaining the excellence of the fish. The flaked	s	uitable for	Retail	Non-retail	Both	
meat goes well with rice.	Ра	Material	Bottle: glass		Packaging Image	
	Packaging	Size	6.7 × 6.7 × 13	3 cm		
	ng	Net Cont.	120 g			
	Material		Corrugated cardboard		THE W	
	Case	Size	35.5 cm × 22 cm	× 13 cm	-	
	se	Weight	4.625 kg		C	
		Qtty/Case	15 bottles			
	Min. Order Qtty		5 cases (75 bottles)	Ref. Price	JPY400 (excl. tax)	
	Availability		Throughout the year			
The second s	Certification		ISO22000			
		Kaneta Two One Co., Ltd.				
<example preparations=""></example>		Address	3-8-1, Oroshimach	ni, Wakabayashi-ku,	Sendai-shi, Miyagi	
It tastes delicious as a topping for rice.	Website		http://www.kaneta	a-group.co.jp		
It's also great in a rice ball.		Contact	Product department	nt Osamu Sugawara		
	Inquiry	TEL	+81-22-782-0881			
	Jiry	FAX	+81-22-782-0412			
		E-Mail	sugawara.osamu@	kaneta-group.co.jp		

8

► Dried Flounder Seasoned with Mirin		ngredients untry of Origin)		basted white sesame s	soy sauce, fermented eeds, (contains: sesame,	
Carefully selected Greenland halibut that is fatty and meaty!!	Storage Temp.		Keep frozen (-18℃ or below)			
Our headstrong experts devoted to tradition marinate fish from Norway or Spain in		Use by	Within 365 day	s after production		
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	s	uitable for	Retail	Non-retail	Both	
carefully managed to painstakingly dry each fish to create a superior product.			Bag: PE, PA		Packaging Image	
	Packaging	Size	25 × 15 × 2.5	. cm	Tuckuging Image	
	aging				-	
		Net Cont.	2 pieces (160 g)			
		Material	Corrugated care			
North 10	Case	Size	48.0 × 26.5 ×	12 cm		
	e	Weight	About 6.0 kg (net: 5.12 kg)			
A BOAR MARCONT		Qtty/Case	16 bags × 2			
	Mir	n. Order Qtty	1 case	Ref. Price	-	
	ŀ	Availability	Throughout the	year		
	Certification		-			
			KOIKE INDUSTRIES			
<example preparations=""> Grilled flounder seasoned with mirin</example>		Address	3-4-22, Sakanama	achi, Ishinomaki-shi,	ki-shi, Miyagi	
The fish is marinated in our company's		Website https://www.koike-sangyou.com				
own mirin. It may burn if grilled on high	Contact		Aizawa			
heat. Grill slowly on low to medium heat.	Inquiry	TEL	+81-225-94-9434 +81-225-94-9435 j.aizawa@koikeindustries.co.jp			
	iry	FAX E-Mail				
► Sanriku Shokudo: Skipjack Tuna and		ngredients untry of Origin)	brown sugar syrup) syrup, salt, dried), soy sauce, sake, mir d skipjack tuna ext	shoots, sugars (sugar, in, ginger, reduced sugar rract, kombu seaweed	
Tender Simmered Bamboo Shoots	(Country of Origin)		extract/thickener (processed starch flour, polysacchari thickener), (contains: wheat and soybeans)			
Pair with an evening drink	St	orage Temp.	Room temperature (avoid direct sunlight)			
Skipjack tuna from Miyagi Prefecture and bite-size pieces of	B	Sest Before	Within 365 day	s including the da	te of production	
bamboo shoots are simmered until tender in a light, soy sauce-based sauce.	S	uitable for	Retail	Non-retail	Both	
Succe Buscu Succe.	Ра	Material	Container: <u>PP</u> , EV	OH Film: <u>PP,</u> PET	Packaging Image	
and the state of t	Packaging	Size	10 × 13 × 3 c	m		
AZIMO - NOV	ing	Net Cont.	120 g			
		Material	Corrugated care	dboard	1 2007	
	ູດ	Size	21 × 27 × 12	cm	- Come	
	Case	Weight	1.8 kg			
		Qtty/Case	12 containers >	< 6	-	
	Mir	n. Order Qtty	1 case (72 containers)	Ref. Price	-	
	4	Availability	Throughout the	year	•	
		ertification	_			
	\vdash		L RECHO SHO		О	
A MANAGANA	ABECHO SHOTEN CO., LTD.					

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

Fishery products

	ABECHO SHOTEN CO., LTD.					
Address 2-133-3, Nainowaki, Kesennuma-shi, Miyagi						
	Website	http://www.abecho.co.jp/				
	Contact	Abecho Shoten Co., Ltd. Mermaid Foods				
Inquiry	TEL	+81-22-341-1658				
FAX		+81-22-341-1657				
	E-Mail	mermaid@abecho.co.jp				

		-				
► Tender Atlantic Herrin	-	Ingredients (Country of Origin)		Atlantic herring (Europe)		
(can be eaten whole, bones a	and all)					
This fish contains an abundance of bones as soft as the meat.	f DHA and EPA and has	St	orage Temp.	Keep frozen (-	18℃ or below)	
The blueback fish series can be eaten whole, bor components are sealed in using a manufacturing			Use by	Within 730 da	ys after production	
low-pressure heating and pressure heating, and	5	s	uitable for	Retail	Non-retail	Both
proteins through low-pressure heating. The fish temperature zones tailored to the bone density o pressure heating to soften bones in a short time.	of each variety of fish through	Pac	Material	Tray: PP Film	n: <u>PE</u> , PA	Packaging Image
		Packaging	Size	18 × 38 × 2.	5 cm	Constant into
		g	Net Cont.	15 pieces (60) g)	
		Material		Corrugated cardboard		and the second s
			Size	34 × 40 × 1	8.5 cm	
		Case	Weight	6.645 kg		Constanting of the second
			Qtty/Case	15 pieces × 1	0 bags	ALC: NO.
		Min. Order Qtty Availability Certification		10 cases	Ref. Price	JPY45/piece (excl. tax)
				Throughout the year		
				НАССР		
				MORIYA	MORIYA Co., Ltd.	
<example preparations=""></example>	Flavored, simmered Atrantic herring		Address	168-7, Akaiwam	inato, Kesennuma-shi	, Miyagi
Can be consumed after thawing at room			Website	http://www.kese	ennuma-moriya.jp	
temperature. As the salt equivalent is less than 1%, the product can be used in various dishes.			Contact	President Moriak	i Moriya	
Simmered fish can be made simply by using the		Inc	TEL	+81-226-24-850	00	
simmering sauce of choice and heating. This product can be utilized in a variety of dishes,		Inquiry	FAX	+81-226-24-880	05	
including tempura, deep-fried fish, seasoned rice, and as a salad topping.		γ.	E-Mail	moriaki@kesenn	uma-moriya.co.jp	

►Sanriku Shokudo: Broiled Sardines	
Prepared fish that is tender enough to eat whole, bones and all	
Sardines from Sanriku are broiled in a salty-sweet sauce. The rich seasoning goes well with rice and pairs perfectly with an	
alcoholic beverage.	-



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

		· /					
	ngredients Intry of Origin)	Sardines (Sanriku, Japan), sugars (white sugar, brown sugar syrup), soy sauce/thickener (processed starch flour), (contains: wheat and soybeans)					
St	orage Temp	Room temperatu	re (avoid direct s	unlight)			
В	est Before	Within 365 days	including the pro	duction date			
S	uitable for	Retail	Non-retail	Both			
Ра	Material	Container: <u>PP</u> , EVO	H Film: <u>PP</u> , PET	Packaging Image			
Packaging	Size	10 × 13 × 3 cm	n				
ng	Net Cont.	120 g					
	Material	Corrugated card	1				
Case	Size	21 × 27 × 12 c					
se	Weight	1.8 kg					
	Qtty/Case	12 containers \times					
Min	ı. Order Qtty	1 case (72 containers)	Ref. Price	-			
A	vailability	Throughout the year					
C	ertification	-					
ABECHO SHOTEN CO., LTD.							
	Address	2-133-3, Nainowaki, Kesennuma-shi, Miyagi					
	Website	http://www.abecho.co.jp/					
	Contact	Abecho Shoten Co.,	, Ltd. Mermaid Food	S			
Inquiry	TEL	+81-22-341-1658					
uiry	FAX	+81-22-341-1657					
	E-Mail	mermaid@abecho.co.jp					

Boiled Sardine in Salted Plum Flavor
Sardines Simmered in Shredded Dried Plum for a Fresh Flavor (can be eaten whole, bones and all!)
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.

	Ingredients ountry 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					
s	torage Temp	Keep frozen (-18	3℃ or below)				
	Best Before	360 days from pro	oduction (30 days	if stored below 10° C)			
:	Suitable for	Retail	Non-retail	Both			
Pa	Material	tray: PP, film: <u>P</u>	<u>=</u> , PA	Packaging Image			
Packag	Size	17.0 x 20.0 x 0.	5 cm				
Ð	Net Cont.	2 pieces (about	140g)	35			
	Material	carton: cardboa	rd box				
Ca	Size	36.0 x 29.0 x 33					
Case	Weight	About 7.7kg	ADS				
	Qtty/Case	12 packs x 4 cs					
Min. Order Qtty		1 bundle (48 packs)	Ref. Price	-			
	Availability	Always					
(Certification	HACCP (boiled fish) acquired					
	KANEDAI CO., LTD.						
	Address	1-100, Kawaguchi-	cho, Kesennuma, Mi	iyagi, 988-0033, Japan			
	Website	http://www.kaneda	ai-kesennuma.co.jp				
	Contact	Marine Products De	ept.				
Inquiry	TEL	+81-226-23-1721					
uiry	FAX	+81-226-23-5371					
	E-Moil	misaki@kanadai kasannuma sa in					

<Example Preparations>

Can be thawed and eaten as is, but heating produces an even better flavor.

► Boiled Sardine in Miso Flavor		ngredients Intry 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		oy sauce, Ginger,
Sardines Simmered in Miso for the Perfect Salty-Sweet Flavor (can be eaten whole, bones and all!)	St	orage 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	B	Best Before	360 days from p	roduction(30 days	if stored below 10 $^\circ$ C)
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,	S	uitable for	Retail	Non-retail	Both
which aids in the absorption of calcium, so the fish is recommended for growing children, the middle-aged, and seniors.	Pac	Material	tray: PP, film: <u>I</u>	<u>РЕ</u> , РА	Packaging Image
	Packaging	Size	17.0 x 20.0 x 0).5 cm	
	ng	Net Cont.	2 pieces (about	t 140g)	结
		Material	carton: cardbo	ard box	
	Case	Size	36.0 x 29.0 x 33.6 cm		
		Weight	About 7.7kg		
		Qtty/Case	12 packs x 4 cs	5	
	Mir	n. Order Qtty	1 bundle (48 packs)	Ref. Price	_
	Å	Availability	Always		
	Certification		HACCP (boiled fish) acquired		
			KANEDAI	CO., LTD.	
<example preparations=""></example>	Address		1-100, Kawaguchi-cho, Kesennuma, Miyagi, 988-0033, Japan		iyagi, 988-0033, Japan
Can be thawed and eaten as is, but heating produces an even better	r Website		http://www.kane	dai-kesennuma.co.jp	
flavor.	Contact I I I I I I I I I I I I I I I I I I I		Marine Products	Dept.	
			+81-226-23-172	1	
		FAX	+81-226-23-5371		
		E-Mail	misaki@kanedai-	kesennuma.co.jp	

E-Mail

misaki@kanedai-kesennuma.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	St	orage Temp.	Room temperatu	ire (avoid direct	sunlight)
Fatty sardines from Sanriku and generous pieces of burdock are	E	Best Before	Within 365 days	including the pro	oduction date
simmered with ginger until so tender the fish can be eaten	S	Suitable for	Retail	Non-retail	Both
whole, bones and all.		Material	Container: <u>PP</u> , EVC	DH Film: <u>PP</u> , PET	Packaging Image
	Packaging	Size	10 × 13 × 3 cm	n	
	ing	Net Cont.	120 g		
		Material	Corrugated card	board	13. The second
	ç	Size	21 × 27 × 12 cm 1.8 kg		
	Case	Weight			
		Qtty/Case	12 containers ×	6	
	Min. Order Qtty		1 case (72 containers)	Ref. Price	-
		Availability	Throughout the year		
	C	ertification	-		
		AB	ECHO SHOT	ΓΕΝ CO., LT	D.
<example preparations=""></example>		Address	2-133-3, Nainowak	ki, Kesennuma-shi, I	Miyagi
Microwave in the package tray as is for around 30 sec. for an even		Website	http://www.abecho.co.jp/		
greater taste.	_	Contact	Abecho Shoten Co., Ltd. Mermaid Foods		ls
	Inquiry	TEL	+81-22-341-1658		
	FAX E-Mail		+81-22-341-1657		
			mermaid@abecho.	co.jp	
					Miyagi), Broccoli (India), I), Onion, Yellow pepper,

5		ingredients untry of Origin)	Fried eggplant (Egg Tomato juice, Toma wine, Bouillon (incl Tomato powder, Su wheat and soybear	plant, Soy oil, Palm oi ato paste, Olive oil, uding gelatin), Redu ugar, Base seasoning	I), Onion, Yellow pepper, Processed Yeast, White ced syrup, Dried garlic, g, Soy sauce (including ce, Kombu dashi, Black ance, Alum
Western-style Simmered Tomatoes with Sanriku Sardines and 5 Kinds of Vegetables	Storage Temp.		Keep frozen (-1	8℃ or below)	
Sardines from Sanriku are steamed until tender to the bone and	E	Best Before	360 days from p	production	
prepared in an authentic Western-style dish with 5 kinds of vegetables		Suitable for	Retail	Non-retail	Both
(tomatoes, broccoli, eggplant, onion, and yellow pepper).	Packag	Material	bag: PP		Packaging Image
		Size	21.0 x 18.0 cm		
	g	Net Cont.	170g		Contest Made
		Material	carton: cardboa	rd box	三陸の青魚と野原のトマト素
	Case	Size	36.0 x 29.0 x 33.6 cm		
		Weight	7.1kg		
		Qtty/Case	12packs x 3cs		TRATER COMMANDE LABOR STA
	Miı	n. Order Qtty	1 bundle (36 packs)	Ref. Price	-
		Availability	Always		
	c	Certification	HACCP (boiled fish) acquired		
<example preparations=""></example>		Address	1-100, Kawaguchi-cho, Kesennuma, Miyagi, 988-0033, Japar		iyagi, 988-0033, Japan
Heat in the microwave or boil in water. Can be eaten as is, or used as		Website	http://www.kaned	ai-kesennuma.co.jp	
pasta sauce or pizza sauce.		Contact	Marine Products De	ept.	
	Inquiry	TEL	+81-226-23-1721		
	uiry	FAX	+81-226-23-5371		
		E-Mail	misaki@kanedai-kesennuma.co.jp		

►Kinka Mackerel Fillets for Sashimi	Ingredients (Country of Origin)		Pacific mackerel (Miyagi, Japan)		
This Kinka Mackerel can be eaten raw as sashimi.	St	orage Temp.	Keep frozen (-18	3℃ or below)	
Fatty Kinka Mackerel is frozen for freshness and preserved in a deep	Kinka Maskaral is frazen for frashnass and pressrued in a deep Best Before V		Within 180 days	after production	
freezer. It is exceptionally fresh, so after thawing it can be consumed as	s	Suitable for	Retail	Non-retail	Both
Kinka mackerel sashimi.		Material	Bag: PE		Packaging Image
		Size	33 × 49 × 2 cm		in the second second
		Net Cont.	2, 3, or 4 pieces (depending on the	standards)	
		Material	Polystyrene foar	n	
	Case	Size	44.8 × 34 × 19.8 cm 15 kg		
	se	Weight			1 100
		Qtty/Case	20 bags		and the second se
	Min. Order Qtty		1 case	Ref. Price	-
	Availability		Throughout the year		
	Certification		-		
			Honda Suisan Co., Ltd.		
<example preparations=""></example>		Address	9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi		
After thawing, remove skin and bones and enjoy the delicious flavor		Website	http://www.honda	suisan.com	
of sashimi.	н	Contact	Seles Department		
	Inquiry	TEL	+81-225-24-2171		
			+81-225-97-3772		
	E-Mail		kaki@hondasuisan		
► Tender Mackerel Fillets	Ingredients				
(can be eaten whole, bones and all)		untry of Origin)	Atlantic mackere	ei (Europe)	
This is a calcium rich product that contains an abundance of DHA					

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

Fishery products

Ine 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.



(Country of Origin)							
	Sto	orage Temp.	Keep frozen (-18℃ or below)				
		Use by	Within 365 days	after production			
	S	uitable for	Retail	Non-retail	Both		
	Pack	Material	Tray: PP Film: I	<u>РЕ</u> , РА	Packaging Image		
9.060	Packaging	Size	18 × 38 × 2.5	ст			
	_	Net Cont.	10 pieces (500 g	1)			
		Material	Corrugated card	board	at an a start a		
	Case	Size	34 × 40 × 18.5 cm				
	[%] Weight		5.645 kg		time and		
		Qtty/Case	10 pieces × 10 bags				
	Min. Order Qtty		10 cases	Ref. Price	JPY68/piece (excl. tax)		
	Α	vailability	Throughout the year				
	Certification		НАССР				
			MORIYA	Co., Ltd.			
		Address	168-7, Akaiwaminato, Kesennuma-shi, Miyagi				
	Website		http://www.kesennuma-moriya.jp				
	Contact		President Moriaki M	loriya			
			+81-226-24-8500				
-	Inquiry	FAX	+81-226-24-8805				
	Y	E-Mail					

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.



Pickled Kinka Macker (prepared while alive)	rel	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!!	St	orage Temp.	Keep frozen (-:	.8℃ or below)	
Kinka Mackerel that has just been caught is p vinegar seasoning. Subtle adjustments are n			Use by	Within 365 day	s after production	
temperature and humidity, and humidity an managed to painstakingly marinade each fis		S	uitable for	Retail	Non-retail	Both
product.		P	Material	Bag: <u>PE</u> , PA		Packaging Image
314		Packaging	Size	14.5 × 32 × 2	2.0 cm	
	APPR -	ing	Net Cont.	1 piece (about 120 g)		
			Material	Corrugated cardboard		
	The second	Case	Size	48.0 × 26.5 × 12 cm About 7 kg (net: 6.0 kg)		
		ISe	Weight			
	Qtty/Case		Qtty/Case	25 bags × 2		and the and
	1 6 1 G	Min. Order Qtty Availability		1 case	Ref. Price	-
55 / FE				Dec-June (depending on the catch)		:h)
	1 dec	с	ertification	-	-	
	- APPLE			KOIKE IN	DUSTRIES	
<example preparations=""></example>	Pickled mackerel sashimi		Address	3-4-22, Sakanam	achi, Ishinomaki-shi,	Miyagi
To posity and clearly make analysis of a			Website	https://www.koik	e-sangyou.com	
To easily and cleanly make sashimi, slice the fish when half thawed without			Contact	Aizawa		
completely defrosting.		Inquiry	TEL	+81-225-94-9434		
		uiry	FAX	+81-225-94-9435		
			E-Mail	j.aizawa@koikein	dustries.co.jp	

Ingredients

Seared Pickled Kinka Mackerel (extra large)	
Fatty Kinka Mackerel is prepared with the skill of a sushi chef for outstanding flavor.	
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)	

(Cou	untry of Origin)	in) fermented seasoning, sugar, kombu seaweed					
Ste	orage Temp.	Keep frozen (-18	3℃ or below)				
В	Best Before	Within 180 days	after production				
s	uitable for	Retail	Non-retail	Both			
Pack	Material	Bag: PE		Packaging Image			
Packaging	Size	34 × 17 × 2 cm					
G	Net Cont.						
	Material	Polystyrene foan	n				
Case	Size	44.8 × 34 × 19	ALL				
se	Weight	3.5 kg					
	Qtty/Case	25 bags					
Mir	n. Order Qtty	1 case	Ref. Price	-			
A	Availability	Throughout the year					
C	ertification	-					
	Honda Suisan Co., Ltd.						
	Address	9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi					
	Website	http://www.hondasuisan.com					
	Contact	Seles Department					
Inq	TEL	+81-225-24-2171					
Inquiry	FAX	+81-225-97-3772					
	E-Mail	kaki@hondasuisan.com					

Pacific mackerel (Miyagi, Japan), salt, vinegar,

<Example Preparations>

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.

	► Smoked Kinka Mackerel Similar to Uncured Ham (extra large) (Country of Original Country of Original Cou		5	Pacific mackerel (Miyagi, Japan), salt		
Enj	oy a texture like uncured ham.	Storage Temp.		Keep frozen (-1	8℃ or below)	
The	The umami of mackerel is elicited using a unique manufacturing method.		Best Before	Within 180 days	after production	
	s seasoned only with salt and smoked using cherry tree chips. varded the Director General of the Fisheries Agency Prize in the 2010	S	uitable for	Retail	Non-retail	Both
Miya	agi Prefecture Processed Seafood Products Competition)	Ра	Material	Bag: PE		Packaging Image
		Packaging	Size	34 × 17 × 2 cm		
		Net Cont.		1 piece		
		Case	Material	Polystyrene foar	n	
			Size	44.8 × 34 × 19.8 cm		
			Weight	3.5 kg		1000 C
			Qtty/Case	25 bags		
	and the second s	Min. Order Qtty		1 case	Ref. Price	-
		A	Availability	Throughout the year		
		Certification		-		
				Honda Suisan Co., Ltd.		
<e:< th=""><th>xample Preparations></th><th></th><th>Address</th><th>9-45, Aza-Goshoba</th><th>ashi, Nagaru, Ishinoi</th><th>maki-shi, Miyagi</th></e:<>	xample Preparations>		Address	9-45, Aza-Goshoba	ashi, Nagaru, Ishinoi	maki-shi, Miyagi
Whe	en half thawed, slice into preferred thickness to eat.		Website	http://www.honda	suisan.com	
	be served with vegetables of choice in a salad or in a marinated dish. also perfect thinly sliced and served in ochazuke (tea poured over boiled		Contact	Seles Department		
	wasabi, shredded seaweed, white sesame seeds, etc. enhance the flavor.)	Inquiry	TEL	+81-225-24-2171		
		ıiry	FAX	+81-225-97-3772		
			E-Mail	kaki@hondasuisan.com		

►Dried Kinka Saba (Macer Tasty Salt Flavor	el) in	Ingredients (Country of Origin)			Mackerel (Sanriku), Salt, Fish sauce (skipjack tun Sake spirit, Glycine, Sodium acetate		
Tender Dried Kinka Mackerel Packer Fish Sauce and Rock Salt!	d with the Umami of	Storage Temp.		Keep frozen (-1	Keep frozen (-18℃ or below)		
Dried Kinka Mackerel from Sanriku is seasoned with natural ingredients.			Best Before	360 days from	production		
A generous amount of our company's original fish sauce made with skipjack tuna caught in Kesennuma and great-tasting, pure rock salt harvested from a salt lake produce a tasty salt flavor.		S	uitable for	Retail	Non-retail	Both	
		Ра	Material	bag: <u>PE</u> , PA		Packaging Image	
		Packaging	Size	40.0 x 17.0 x 2	.0cm	AMERIA	
ACAD		ng	Net Cont.	1 piece (about 300g)			
金幣支援 管理王		Material	carton: polystyrene box 45.0 x 39.5 x 58.0 cm				
	Case	Size					
		se	Weight	15.4 kg			
11111111111111111111111111111111111111	-		Qtty/Case	12packs x 4cs		A L	
		Min. Order Qtty		1 bundle (48 packs)	Ref. Price	-	
		4	Availability Always				
		С	ertification	HACCP (boiled fish) acquired			
				KANEDAI	CO., LTD.		
<example preparations=""></example>	Salted, dried Kinka Mackerel		Address	1-100, Kawaguchi	-cho, Kesennuma, M	iyagi, 988-0033, Japan	
Thoroughly heat for 15–18 min. on a fish	CS MUM MASS		Website	http://www.kaned	lai-kesennuma.co.jp		
grill.	19-10-		Contact	Marine Products D	ept.		
		Inquiry	TEL	+81-226-23-1721			
		iiry	FAX	+81-226-23-5371			
	and the second			misaki@kanedai-kesennuma.co.jp			

Dried Kinka Saba (Mackerel) in Tasty and Spicy Flavor	Ingredients (Country of Origin)		Mackerel (from Sanriku), Fermented seasoning, Amino aci solution, Fish sauce, Sugar, Salt, Grated garlic, Chili peppe Fish sauce (skipjack tuna), Grated ginger, Brewed vinegar Seasoning (amino acid, etc.), Sake spirit, Glycine, Sodiur acetate			
Spicy Dried Kinka Mackerel from Sanriku Flavored with Fish Sauce and Kimchi Seasoning	Storage Temp.		Keep frozen (-1	Keep frozen (-18 $^\circ$ or below)		
Kimchi seasoning with chili peppers is added to our company's original	B	est Before	360 days from p	production		
fish sauce made with skipjack tuna caught in Kesennuma to give dried Kinka Mackerel from Sanriku a spicy flavor. Chili peppers give it a	s	uitable for	Retail	Non-retail	Both	
red-colored accent.	Pa	Material	bag: <u>PE,</u> PA		Packaging Image	
	Packaging	Size	40.0 x 17.0 x 2.	0cm	a Da	
全株さば 旨辛丁	ing	Net Cont.	1 piece (about 300g)			
		Material	carton: polystyrene box			
	Case	Size	45.0 x 39.5 x 58.0 cm			
		Weight	15.4 kg			
		Qtty/Case	12packs x 4cs		A 100 100	
	Min. Order Qtty		1 bundle (48 packs)	Ref. Price	-	
	Availability		Always			
	С	ertification	HACCP (boiled fish) acquired			
			KANEDAI	CO., LTD.		
<example preparations=""></example>		Address	1-100, Kawaguchi-	-cho, Kesennuma, M	1iyagi, 988-0033, Japan	
Thoroughly heat for 15-18 min.		Website	http://www.kaned	ai-kesennuma.co.jp)	
on a fish grill.		Contact	Marine Products D	ept.		
	Inquiry	TEL	+81-226-23-1721			
	uiry	FAX	+81-226-23-5371			
		E-Mail	misaki@kanedai-kesennuma.co.jp			

Dried Kinka Saba (Mackerel) in Mirin Flavor		ngredients Intry of Origin)	and wheat), Sug (skipjack tuna), I	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 $^\circ$ or below)			
Brown sugar honey and black vinegar are added to our company's		est Before	360 days from	production		
original fish sauce made with skipjack tuna caught in Kesennuma to give Kinka Mackerel from Sanriku a fuller flavor. The fish is then seasoned	S	uitable for	Retail Non-retail		Both	
with mirin and dried.	Ра	Material	bag: <u>PE,</u> PA		Packaging Image	
	Packaging	Size	40.0 x 17.0 x 2	.0cm	AA	
	ng	Net Cont.	1 piece (about 300g)			
		Material	carton: polystyrene box		-	
金華さば みわん 王	Case	Size	45.0 x 39.5 x 58.0 cm			
		Weight	15.4kg			
		Qtty/Case	12packs x 4cs		A	
	Min. Order Qtty		1 bundle (48 packs)	Ref. Price	-	
	Availability		Always			
	С	ertification	HACCP (boiled fish) acquired			
			KANEDAI CO., LTD.			
<example preparations=""></example>		Address	1-100, Kawaguchi	-cho, Kesennuma, M	iyagi, 988-0033, Japan	
Thoroughly heat for 15-18 min.		Website	http://www.kaned	lai-kesennuma.co.jp		
on a fish grill.		Contact	Marine Products D	ept.		
	Inquiry	TEL	+81-226-23-1721			
	uiry	FAX	+81-226-23-5371			
		E-Mail	misaki@kanedai-kesennuma.co.jp			

temperature and humidity, and humidity and duratio painstakingly dry each fish to create a superior prod		Pac	Material	Bag: <u>PE</u> , PA		Packaging In	
		Packaging	Size	35 × 17 × 2.5	cm		
and the second se		Ð	Net Cont.	2 pieces (about	280 g)	4	
	1		Material	Corrugated card	lboard		
	A AR	ດ	Size	57.5 × 30.5 ×	14 cm		
	S. C. S. S.	Case	Weight	About 8 kg (net: 7 kg)			
No contraction	- Alt		Qtty/Case	25 bags		-	
		Miı	n. Order Qtty	1 case	Ref. Price	-	
			Availability	Throughout the	year		
		С	ertification	-			
				KOIKE IN	DUSTRIES		
<example preparations=""></example>	Grilled Dried Mackerel Seasoned with Mirin		Address	3-4-22, Sakanama	achi, Ishinomaki-shi,	Miyagi	
The fish is marinated in our company's			Website	https://www.koike	e-sangyou.com		
wn mirin, then dried. It may burn if		I	Contact	Aizawa			
prilled on high heat. Grill slowly on low to nedium heat.		Inquiry	TEL	+81-225-94-9434			
neulum neat.		ry	FAX E-Mail	+81-225-94-9435 j.aizawa@koikeind			
			E-Mail	j.alzawa@kolkeliid	lustries.co.jp		
Marinated mackerel sease with salted koji	oned		ngredients untry of Origin)		ay), rice koji, salt thickener, (contair		
Fatty mackerel is carefully selected for th	e best quality!!	St	orage Temp.	Keep frozen (-1	8℃ or below)		
Dur company goes to Norway during the top fish			Use by	Within 365 days	s after production		
reshness and fat content, then purchases and di Our headstrong experts devoted to tradition mar company's own salted koji (salted rice malt). Sul	inate the fish in our	S	Suitable for	Retail	Non-retail	Both	
lepending on the day's temperature and humidity re carefully managed to painstakingly marinate e roduct.	, and humidity and duration	Packaging	Material	Bag: <u>PE</u> , PA		Packaging In	
		aging	Size	35 × 17 × 2.5	cm		
			Net Cont.	2 pieces (about	300 g)	44.	
	2 - 2		Material	Corrugated card	lboard	Alt	
		Case	Size	57.5 × 30.5 ×	14 cm	41	
	The second	ĕ	Weight	About 8.5 kg (n	et: 7.5 kg)		
			Qtty/Case	25 bags	T		
· · · · · · · · · · · · · · · · · · ·		Miı	n. Order Qtty	1 case	Ref. Price	-	
A A A A A A A A A A A A A A A A A A A			Availability	Throughout the	year		
10		c	ertification	-			
				KOIKE IN	DUSTRIES		
<example preparations=""></example>	Grilled mackerel seasoned with salted koji		Address	3-4-22, Sakanama	achi, Ishinomaki-shi,	Miyagi	
The fish is marinated in our company's own salted koji. It may burn if grilled on			Website	https://www.koike	e-sangyou.com		
high heat. Grill slowly on low to medium		F	Contact	Aizawa			
neat.	L. C. Way	Inquiry	TEL	+81-225-94-9434			
		iry	FAX	+81-225-94-9435			
			E-Mail	j.aizawa@koikeind	iustries.co.jp		
		17					
		1/					

► 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

-									
Ste	orage Temp.	Keep frozen (-18℃ or below)							
	Use by	Within 365 days after production							
Suitable for		Retail	Non-retail	Both					
Рас	Material	Bag: <u>PE</u> , PA	Bag: <u>PE</u> , PA						
Packaging	Size								
ġ	Net Cont.	2 pieces (about	280 g)	AL					
	Material	Corrugated card	board						
Case	Size	57.5 × 30.5 ×							
se	Weight	About 8 kg (net	~						
	Qtty/Case	25 bags							
Mir	1. Order Qtty	1 case	Ref. Price	-					
4	Availability	Throughout the year							
С	ertification	-							
		KOIKE INI	DUSTRIES						
	Address	3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi							
	Website	https://www.koike-sangyou.com							
	Contact	Aizawa							
Inquiry	TEL	+81-225-94-9434							
uiry	FAX	+81-225-94-9435							
	E-Mail	i aizawa@koikeind	ustries co in						

Mackerel (Norway), soy sauce, fermented seasoning, sugar, toasted

white sesame seeds, (contains: mackerel, sesame, wheat, and soybeans)

Ingredients

(Country of Origin)

Use by		Use by	Within 365 days	after production				
	s	uitable for	Retail	Non-retail	Both			
	Packaging	Material	Bag: <u>PE</u> , PA		Packaging Image			
	aging	Size						
	-	Net Cont.						
		Material	Corrugated card	board				
	Case	Size	57.5 × 30.5 ×	14 cm	Ly I			
	se	Weight	About 8.5 kg (n	et: 7.5 kg)				
		Qtty/Case	25 bags					
	Mir	n. Order Qtty	1 case	-				
	A	vailability	Throughout the year					
	С	ertification	-					
			KOIKE INI	OUSTRIES				
		Address	3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi					
		Website	https://www.koike	-sangyou.com				
		Contact	Aizawa					
	Inquiry	TEL	+81-225-94-9434					
	uiry	FAX	+81-225-94-9435					
		E-Mail	j.aizawa@koikeind	ustries.co.jp				

Mackerel Marinated with Miso		ngredients untry of Origin)	Mackerel (Norway), rice miso, mirin, fermented seasoning, sugar, (contains: mackerel, and soybeans)			
Fatty mackerel is carefully selected for the best quality!!	Ste	orage Temp.	Keep frozen (-1	8℃ 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		Use by	Within 365 days	Within 365 days after production		
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	Suitable for		Retail	Retail Non-retail Both		
temperature and humidity, and humidity and duration are carefully managed to painstakingly marinate each fish to create a superior product.	Рас	Material	Bag: <u>PE</u> , PA		Packaging Image	
	Packaging	Size	35 × 17 × 2.5	cm		
	ġ	Net Cont.	2 pieces (about	300 g)		
		Material	Corrugated card	lboard	IPS	
100	Case	Size	57.5 × 30.5 ×	14 cm		
	se	Weight	About 8.5 kg (n	et: 7.5 kg)		
		Qtty/Case	25 bags			
and the second second	Mir	n. Order Qtty	1 case	Ref. Price	-	
All Comment of the	A	Availability	Throughout the	year		
and the second se	С	ertification	-			
the second s			KOIKE IN	DUSTRIES		
<example preparations=""> Grilled mackerel marinated with miso</example>		Address	3-4-22, Sakanama	3-4-22, Sakanamachi, Ishinomaki-shi, M		
The fish is marinated in our company's			https://www.koike-sangyou.com			
own miso. It may burn if grilled on high heat. Grill slowly on low to medium heat.	In	Contact TEL	Aizawa +81-225-94-9434 +81-225-94-9435			
	Inquiry	FAX				
		E-Mail	j.aizawa@koikeind	ustries.co.jp		
► Marinated Kinka Mackerel	Ingredients (Country of Origin)		Pacific mackerel			
for Serving on Rice (2 pouches) Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice.	•	-	hydrolysate, fer	mented seasoning st extract, vitamin	[,] sauce, sugar, starch g, kombu seaweed B1	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice.	Ste	untry of Origin)	hydrolysate, fer extract, salt, yea Keep frozen (-1	mented seasoning st extract, vitamin	g, kombu seaweed	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Sto	orage Temp.	hydrolysate, fer extract, salt, yea Keep frozen (-1	mented seasoning st extract, vitamin 8°C or below)	g, kombu seaweed	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi	Sto B S	orage Temp. Best Before	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days	mented seasoning st extract, vitamin 8°C or below) s after production	g, kombu seaweed B1	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Sto B S	orage Temp. Best Before Guitable for	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail	mented seasoning st extract, vitamin 8°C or below) after production Non-retail	g, kombu seaweed B1 Both	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Sto	orage Temp. Best Before Suitable for Material	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c	mented seasoning st extract, vitamin 8°C or below) after production Non-retail	g, kombu seaweed B1 Both	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Sto B S	orage Temp. Best Before Buitable for Material Size	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2	g, kombu seaweed B1 Both	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Sto B S Packaging	orage Temp. Sest Before Suitable for Material Size Net Cont.	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m	g, kombu seaweed B1 Both	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Sto B S	orage Temp. Best Before Buitable for Material Size Net Cont. Material	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foat	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m	g, kombu seaweed B1 Both	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Sto B S Packaging	orage Temp. Best Before Suitable for Material Size Net Cont. Material Size	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foat 44.8 × 34 × 1	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m	g, kombu seaweed B1 Both	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Store B S Packaging Case	orage Temp. Sest Before Suitable for Material Size Net Cont. Material Size Usight	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foar 44.8 × 34 × 1 4 kg	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m	g, kombu seaweed B1 Both	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Store B S Packaging Case Mir	orage Temp. Best Before Guitable for Material Size Net Cont. Material Size Weight Qtty/Case	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foar 44.8 × 34 × 1 4 kg 25 bags	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m 9.8 cm Ref. Price	Both Packaging Image	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Store B S Packaging Case Mir	orage Temp. Best Before Buitable for Material Size Net Cont. Material Size Weight Qtty/Case D. Order Qtty	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foar 44.8 × 34 × 1 4 kg 25 bags 1 case	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m 9.8 cm Ref. Price	Both Packaging Image	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Store B S Packaging Case Mir	orage Temp. Best Before Guitable for Material Size Net Cont. Material Size Weight Qtty/Case D. Order Qtty Availability ertification	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foat 44.8 × 34 × 1 4 kg 25 bags 1 case Throughout the -	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m 9.8 cm Ref. Price	Both Packaging Image	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. Fatty Kinka Mackerel caught in Ishinomaki Fishing Port in Miyagi Prefecture is marinated in a special sauce. Serve on warm rice.	Store B S Packaging Case Mir	orage Temp. Best Before Guitable for Material Size Net Cont. Material Size Weight Qtty/Case D. Order Qtty Availability ertification	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foar 44.8 × 34 × 1 4 kg 25 bags 1 case Throughout the - Honda Suis	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m 9.8 cm Ref. Price year	B1 Both Packaging Image	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. 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)	Store B S Packaging Case Mir	Address Website	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foar 44.8 × 34 × 1 4 kg 25 bags 1 case Throughout the - Honda Suis 9-45, Aza-Goshob http://www.honda	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m 9.8 cm Ref. Price year an Co., Ltd. ashi, Nagaru, Ishinor isuisan.com	B1 Both Packaging Image	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. 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)	Sta B S Packaging Case Mir	Address Website Contact	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foa 44.8 × 34 × 1 4 kg 25 bags 1 case Throughout the - Honda Suis 9-45, Aza-Goshob http://www.honda	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m 9.8 cm Ref. Price year an Co., Ltd. ashi, Nagaru, Ishinor isuisan.com	B1 Both Packaging Image	
Simple and convenient! Fatty Kinka Mackerel is prepared for serving on rice. 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)	Store B S Packaging Case Mir	Address Website	hydrolysate, fer extract, salt, yea Keep frozen (-1 Within 180 days Retail Bag: PE 17 × 19 × 2 c 70 g (mackerel 50 Polystyrene foar 44.8 × 34 × 1 4 kg 25 bags 1 case Throughout the - Honda Suis 9-45, Aza-Goshob http://www.honda	mented seasoning st extract, vitamin 8°C or below) s after production Non-retail m g, sauce 20g) × 2 m 9.8 cm Ref. Price year an CO., Ltd. ashi, Nagaru, Ishinor isuisan.com	B1 Both Packaging Image	

►Sanriku Shokudo: Mackerel Simmered in Water		ngredients untry of Origin)	Mackerel (Sanril	Mackerel (Sanriku, Japan), salt	
Great for dishes mixed with sauce/dressing, salads, or miso soup	Ste	orage Temp.	Room temperati	Room temperature (avoid direct sunlight)	
	Best Before		Within 365 days	after production	
Only mackerel from Sanriku and salt are used. The mackerel is simmered in water to make the most of the fish's flavor.	s	uitable for	Retail	Non-retail	Both
	Ра	Material	Case & Film: pla	istic	Packaging Image
	Packaging	Size	10 × 13 × 3 cr	n	
	ng	Net Cont.	150 g		
		Material	Corrugated card	board	
	Case	Size	21 × 27 × 12 cm		
		Weight	2.16 kg		
		Qtty/Case	12 containers ×	6	
	Mir	1. Order Qtty	1 case (72 containers)	Ref. Price	-
	4	Availability	Throughout the year		
	С	ertification	_		
		AE	BECHO SHO	TEN CO., LT	D.
<example preparations=""></example>		Address	2-133-3, Nainowa	ki, Kesennuma-shi, I	Miyagi
Can be consumed as is or used in a variety of dishes.		Website	http://www.abech	o.co.jp/	
· · · · · · · · · · · · · · · · · · ·		Contact	Abecho Shoten Co	., Ltd. Mermaid Food	ds
	Inqu	TEL	+81-22-341-1658		
	Inquiry	FAX	+81-22-341-1657		
		E-Mail	mermaid@abecho.	co.jp	

			Mackerel (Sapriku	Mackerel (Sanriku, Japan), miso sauce (miso, sugar), sugar,		
►Sanriku Shokudo:		ngredients	• •		eed extract/thickener	
Mackerel Simmered in Miso	(Country of Origin)		(processed starch flour), (contains: mackerel and soybeans)			
A perfect addition to a meal	Storage Temp.					
	В	est Before	Within 365 days after production			
Mackerel from Sanriku is simmered in miso until tender to the bone and soft. Ginger accents the flavor.		uitable for	Retail	Non-retail	Both	
	Pa	Material	Container: <u>PP</u> , EVC	DH Film: <u>PP</u> , PET	Packaging Image	
	Packaging	Size	10 × 13 × 3 cm	n		
	ng	Net Cont.	120 g			
		Material	Corrugated card	board	13000	
	Case	Size	21 × 27 × 12 cm		· · · · · ·	
		Weight	1.8 kg			
		Qtty/Case	12 containers ×	6		
	Mir	1. Order Qtty	1 case (72 containers)	Ref. Price	-	
	4	Availability	Throughout the	year		
	С	ertification	_			
		AE	BECHO SHOTEN CO., LTD.			
<example preparations=""></example>		Address	2-133-3, Nainowak	ki, Kesennuma-shi, N	1iyagi	
Microwave in the package tray as is for around 30 sec. for an even		Website	http://www.abecho	o.co.jp/		
greater taste.		Contact	Abecho Shoten Co.	, Ltd. Mermaid Food	s	
	Inquiry	TEL	+81-22-341-1658			
	iry	FAX	+81-22-341-1657			
		E-Mail	mermaid@abecho.co.jp			

Boiled Mackerel in Miso Flavor		ngredients Intry 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!)	Sto	orage Temp.	Keep frozen (-18	Keep frozen (-18℃ or below)		
The simmered fish series is cooked using a saturated steam cooker so that the	can be eaten. Compared to a retort oven, there is no uneven heating and the fish is maintained. *A retort stove is only used for disinfection. The Suitable for		360 days from pro	oduction(30 days	if stored below 10°)	
color of the fish is maintained. *A retort stove is only used for disinfection. The			Retail	Non-retail	Both	
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.	Pa	Material	tray: PP, film: <u>Pl</u>	Е <u>,</u> РА	Packaging Image	
	Packaging	Size	17.0 x 20.0 x 0.	5 cm		
	ng	Net Cont.	2 pieces (about 200g)		结	
		Material	carton: cardboa	rd box		
	Case	Size	36.0 x 29.0 x 33	.6 cm		
		Weight	About 10.6kg		CIGOURAMAN)	
		Qtty/Case	12 packs x 4 cs			
	Mir	. Order Qtty	1bundle (48 packs)	Ref. Price	-	
	Availability Certification		Always			
The second second			HACCP (boiled fish) acquired			
		KANEDAI CO., LTD.				
<example preparations=""></example>		Address	1-100, Kawaguchi-	-cho, Kesennuma, M	iyagi, 988-0033, Japan	
Can be thawed and eaten as is, but heating produces an even better		Website	http://www.kaned	ai-kesennuma.co.jp		
flavor.		Contact	Marine Products De	ept.		
	Inquiry	TEL	+81-226-23-1721			
	uiry	FAX	+81-226-23-5371			
		E-Mail	misaki@kanedai-ke	esennuma.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 (-1	.8℃ or below)		
Mackerel from Sanriku are steamed until tender to the bone and	Best Before		360 days from	production		
prepared in an authentic Western-style dish with 5 kinds of vegetables	S	uitable for	Retail	Non-retail	Both	
(tomatoes, broccoli, eggplant, onion, and yellow pepper).	Ρ	Material	bag: PP		Packaging Image	
	Packaging	Size	21.0 x 18.0 cm		Toront Biomaki Lana Provinsi	
	pg	Net Cont.	170g		Standay Standay	
		Material	carton: cardboa	ard box	77201-71-5	
	Case	Size	36.0 x 29.0 x 3	3.6 cm	y an	
		Weight	7.1kg		1000000	
		Qtty/Case	12packs x 3cs			
	Min. Order Qtty		1 bundle (36 packs)	参考価格	-	
	Availability		Always			
	Certification		HACCP (boiled fish) acquired			
			KANEDAI	CO., LTD.		
<example preparations=""></example>		Address	1-100, Kawaguch	-cho, Kesennuma, M	iyagi, 988-0033, Japan	
Heat in the microwave or boil in water. Can be eaten as is, or used as		Website	http://www.kaned	dai-kesennuma.co.jp	_	
pasta sauce or pizza sauce.	г	Contact	Marine Products D)ept.		
	Inquiry	TEL	+81-226-23-1721	<u> </u>		
	iiry	FAX	+81-226-23-5371			
		E-Mail	misaki@kanedai-kesennuma.co.jp			

Fishery products	Delicious Grilled Salted Mackerel Flakes		ngredients untry of Origin)	Mackerel (Japan (contains: mack		(Hakata salt 77%),	
ery I	Enjoy the flavor of the fish.	Storage Temp.		Room temperatu	ire		
prod	Grilled, salted mackerel has been seasoned using only olive oil and		Use by	Within 300 days	after production		
ucts	Hakata salt to bring out the flavor of the mackerel from Japan.	S	uitable for	Retail	Non-retail	Both	
_	The meat has been flaked for easy consumption and goes well with rice.	Pa	Material	Bottle: glass		Packaging Image	
		Packaging	Size	6.7 × 6.7 × 10	.7 cm		
		ing	Net Cont.	120 g		America and	
		Case	Material	Corrugated card	board		
			Size	35.5 × 22 × 13 cm 4.625 kg		焼き垣さば ほくしました Babogoury	
			Weight				
			Qtty/Case	15 bottles			
		Min. Order Qtty Availability Certification		5 cases (75 bottles)	Ref. Price	JPY350 (excl. tax)	
				Throughout the year			
				ISO22000			
				čaneta Two One Co., Ltd.			
	<example preparations=""></example>		Address	3-8-1, Oroshimach	i, Wakabayashi-ku,	Sendai-shi, Miyagi	
	Serving the grilled, salted mackerel over rice like bibimbap is		Website	http://www.kaneta	-group.co.jp		
	recommended.		Contact	Product departmen	t Osamu Sugawara		
	Mix sesame seed oil and gochujang (Korean red chili paste) to boost	Inq	TEL	+81-22-782-0881	+81-22-782-0881		
	flavor and your appetite!	Inquiry	FAX	+81-22-782-0412	+81-22-782-0412		
			E-Mail	sugawara.osamu@kaneta-group.co.jp			

►Sanriku Shokudo: Broiled Pacific Saury	Ingre (Country
A standard dish that goes well with rice	Storag
	_

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.



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

	ngredients Intry of Origin)	Pacific saury (Sanriku, Japan), sugars (white sugar, brown sugar syrup), soy sauce/thickener (processed starch flour), (contains: wheat and soybeans)					
Sto	orage Temp.	Room temperatu	re (avoid direct s	sunlight)			
В	est Before	Within 365 days	including the pro	oduction date			
S	uitable for	Retail	Non-retail	Both			
Ра	Material	Container: <u>PP</u> , EVO	H Film: <u>PP</u> , PET	Packaging Image			
Packaging	Size	10 × 13 × 3 cn	ı				
ng	Net Cont.	120 g					
	Material	Corrugated card	Corrugated cardboard				
Case	Size	21 × 27 × 12 c	C.				
se	Weight	1.8 kg					
	Qtty/Case	12 containers ×					
Mir	1. Order Qtty	1 case (72 containers)	Ref. Price	-			
A	vailability	Throughout the year					
C	ertification	-					
	AB	BECHO SHOTEN CO., LTD.					
	Address	2-133-3, Nainowaki, Kesennuma-shi, Miyagi					
	Website	http://www.abecho.co.jp/					
	Contact	Abecho Shoten Co.	, Ltd. Mermaid Food	ls			
Inquiry	TEL	+81-22-341-1658					
uiry	FAX	+81-22-341-1657					
	E-Mail	mermaid@abecho.co.jp					

Sanriku Shokudo: Pacific Cod and Vegetables Simmered in Black Vinegar		ingredients untry of Origin)	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)		
Tart flavoring stimulates the appetite.	St	orage Temp.	Room temperatu	re (avoid direct	sunlight)
Three kinds of vegetablescarrots, bamboo shoots, and onion, and	E	Best Before	Within 365 days	including the pro	oduction date
Pacific cod from Sanriku are seasoned with a sweetened black vinegar	S	Suitable for	Retail	Non-retail	Both
sauce for a light flavor in this filling dish.	Pa	Material	Container: PP, EVO	H Film: <u>PP</u> , PET	Packaging Image
	Packaging	Size	10 × 13 × 3 cm	ı	
Hard Parts	ing	Net Cont.	120 g		
100 A 100		Material	Corrugated card	poard	
A COM	Ca	Size	21 × 27 × 12 c	m	
A State of the	Case	Weight	1.8 kg		
TRANSFER		Qtty/Case	12 containers ×	6	
	Mir	n. Order Qtty	1 case (72 containers)	Ref. Price	-
SEN Kall	4	Availability	Throughout the y	/ear	
	С	ertification	_		
		AE	BECHO SHOTEN CO., LTD.		
<example preparations=""></example>		Address	2-133-3, Nainowak	i, Kesennuma-shi,	Miyagi
Microwave in the package tray as is for around 30 sec. for an even		Website	http://www.abecho	.co.jp/	
greater taste.		Contact	Abecho Shoten Co.,	Ltd. Mermaid Food	ds
	Inquiry	TEL	+81-22-341-1658		
	liry	FAX	+81-22-341-1657	+81-22-341-1657	
		E-Mail	mermaid@abecho.c	co.jp	

▶ Pacific Ocean Perch Marinated in Sake Lees	Ingredients (Country of Origin)		Ocean Perch (Iceland or Canada), sake lees, HFCS, salt, fermented seasoning/ethanol, seasoning (amino acid)		
Fatty Pacific Ocean perch is carefully selected and attentively prepared by experts to produce a superb product!!	Ste	orage Temp.	Keep frozen (-1	8℃ or below)	
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		Use by	Within 365 days	after production	
adjustments are made depending on the day's temperature and humidity, and	s	uitable for	Retail	Non-retail	Both
humidity and duration are carefully managed to painstakingly marinate each fish to create a superior product.	Ра	Material	Bag: <u>PE</u> , PA		Packaging Image
	ckaging Case	Size	25 × 15 × 2.5 cm		
		Net Cont.	3 pieces (240 g)	
CARDINE STATISTICS		Material	Corrugated card	Corrugated cardboard	
		Size	48.0 × 26.5 × 12 cm		
	se	Weight	About 8.5 kg (n	et: 7.68 kg)	
		Qtty/Case	16 bags × 2		
		n. Order Qtty	1 case	Ref. Price	-
		Vailability	Throughout the	vear	

Ра	Material	Bag: <u>PE</u> , PA		Packaging Image			
Packaging	Size	25 × 15 × 2.5	cm				
ng	Net Cont.	3 pieces (240 g)					
	Material	Corrugated card	board				
Case	Size	48.0 × 26.5 ×					
se	Weight	About 8.5 kg (ne					
	Qtty/Case	16 bags × 2	16 bags × 2				
Mir	n. Order Qtty	1 case	Ref. Price	-			
Availability		Throughout the year					
Certification		-					

KOIKE INDUSTRIES

Grilled Pacific Ocean perch Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi Website https://www.koike-sangyou.com Contact Aizawa Inquiry TEL +81-225-94-9434 FAX +81-225-94-9435 E-Mail j.aizawa@koikeindustries.co.jp

<Example Preparations>

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.



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 Retail Non-retail Material Bag: PE, PA Packaging Image Size 25 × 15 × 2.5 cm Packaging Image Net Cont. 3 pieces (240 g) Image Material Corrugated cardboard Image Size 48.0 × 26.5 × 12 cm Image Weight About 8.5 kg (net: 7.68 kg) Image Qtty/Case 16 bags × 2 Image - Min. Order Qtty 1 case Ref. Price - Availability Throughout the year - KOIKE INDUSTRIES Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi https://www.koike-sangyou.com Tel +81-225-94-9434 - +81-225-94-9434 FAX +81-225-94-9434 - -			-					
Use by Within 365 days after production Suitable for Retail Non-retail Both Material Bag: PE, PA Packaging Image Size 25 × 15 × 2.5 cm Packaging Image Material Corrugated cardboard Packaging Image Veight About 8.5 kg (net: 7.68 kg) Packaging Image Min. Order Qtty 1 case Ref. Price - Availability Throughout the year Certification - KOIKE INDUSTRIES Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi <th></th> <th>-</th> <th colspan="6">syrup/ethanol, seasoning (amino acid), turmeric pigment, (contains:</th>		-	syrup/ethanol, seasoning (amino acid), turmeric pigment, (contains:					
Suitable for Retail Non-retail Both Material Bag: PE, PA Packaging Image Size 25 × 15 × 2.5 cm Packaging Image Net Cont. 3 pieces (240 g) Packaging Image Material Corrugated cardboard Packaging Image Size 48.0 × 26.5 × 12 cm Packaging Image Weight About 8.5 kg (net: 7.68 kg) Packaging Image Qtty/Case 16 bags × 2 Packaging Image Min. Order Qtty 1 case Ref. Price - Availability Throughout the year KOIKE INDUSTRIES Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi Mebsite https://www.koike-sangyou.com Material Contact Aizawa TEL +81-225-94-9434 FAX	St	orage Temp.	Keep frozen (-1	8℃ or below)				
Material Bag: PE, PA Packaging Image Size 25 × 15 × 2.5 cm Packaging Image Net Cont. 3 pieces (240 g) Packaging Image Material Corrugated cardboard Packaging Image Size 48.0 × 26.5 × 12 cm Packaging Image Weight About 8.5 kg (net: 7.68 kg) Packaging Image Qtty/Case 16 bags × 2 Packaging Image 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 - TEL +81-225-94-9434 - FAX +81-225-94-9435 -		Use by	Within 365 days	after production				
Size 25 × 15 × 2.5 cm Net Cont. 3 pieces (240 g) 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 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 TEL +81-225-94-9434 FAX +81-225-94-9435	9	Suitable for	Retail	Non-retail	Both			
Net Cont. 3 pieces (240 g) 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 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 TEL +81-225-94-9434 FAX +81-225-94-9435	Pa	Material	Bag: <u>PE</u> , PA		Packaging Image			
Net Cont. 3 pieces (240 g) 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 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 TEL +81-225-94-9434 FAX +81-225-94-9435	ckagi	Size	25 × 15 × 2.5	cm				
Size 48.0 × 26.5 × 12 cm Weight About 8.5 kg (net: 7.68 kg) Qtty/Case 16 bags × 2 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 Contact Aizawa TEL +81-225-94-9434 FAX +81-225-94-9435	ng	Net Cont.	3 pieces (240 g)				
Meight About 8.5 kg (net: 7.68 kg) Qtty/Case 16 bags × 2 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 Contact Aizawa TEL +81-225-94-9434 FAX +81-225-94-9435		Material	Corrugated card	lboard				
Weight About 8.5 kg (net: 7.68 kg) Qtty/Case 16 bags × 2 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 Contact Aizawa TEL +81-225-94-9434 FAX +81-225-94-9435	Cas	Size	48.0 × 26.5 ×					
Min. Order Qtty 1 case Ref. Price - Availability Throughout the year - - Availability Throughout the year - - Certification - - - KOIKE INDUSTRIES - - - Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi - Website https://www.koike-sangyou.com - Image: Year - - - FAX +81-225-94-9434 - -	se	Weight	About 8.5 kg (n					
Availability Throughout the year Certification - KOIKE INDUSTRIES Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi Website https://www.koike-sangyou.com Contact Aizawa TEL +81-225-94-9434 FAX +81-225-94-9435		Qtty/Case	16 bags × 2					
Certification - KOIKE INDUSTRIES Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi Website https://www.koike-sangyou.com Contact Aizawa TEL +81-225-94-9434 FAX +81-225-94-9435	Mi	n. Order Qtty	1 case	Ref. Price	-			
KOIKE INDUSTRIES Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi Website https://www.koike-sangyou.com Image: Tel +81-225-94-9434 FAX +81-225-94-9435		Availability	Throughout the year					
Address 3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi Website https://www.koike-sangyou.com Image: Contact Aizawa TEL +81-225-94-9434 FAX +81-225-94-9435	C	Certification	-					
Website https://www.koike-sangyou.com Image: Contact Aizawa TEL +81-225-94-9434 FAX +81-225-94-9435			KOIKE INI	OUSTRIES				
Contact Aizawa TEL +81-225-94-9434 FAX +81-225-94-9435		Address	3-4-22, Sakanamachi, Ishinomaki-shi, Miyagi					
TEL +81-225-94-9434 FAX +81-225-94-9435		Website	https://www.koike-sangyou.com					
		Contact	Aizawa					
	Inq	TEL	+81-225-94-9434					
	uiry	FAX	+81-225-94-9435					
E-Mail j.aizawa@koikeindustries.co.jp		E-Mail	j.aizawa@koikeind	ustries.co.jp				

				and the second second		and the second second second second
► Pacific Ocean Perch Mari	nated in Mirin	Ingredients (Country of Origin)		Rose fish (Iceland or Canada), soy sauce, fermented seasoning, sugars, (contains: wheat and soybeans)		
Fatty Pacific Ocean perch is carefully selv prepared by experts to produce a supert		Ste	orage Temp.	Keep frozen (-1	8℃ or below)	
Our headstrong experts devoted to tradition marin best quality from Iceland or Canada in our compan			Use by	Within 365 days	after production	
adjustments are made depending on the day's tem	perature and humidity, and	s	uitable for	Retail	Non-retail	Both
humidity and duration are carefully managed to pai create a superior product.	instakingly marinate each fish to	Ра	Material	Bag: <u>PE</u> , PA		Packaging Image
		Packaging	Size	25 × 15 × 2.5	cm	
A AND TO A	ng	Net Cont.	3 pieces (240 g)		-	
		Material	Corrugated cardboard 48.0 × 26.5 × 12 cm			
	Case	Size				
A A A A A A A A A A A A A A A A A A A	Server State	se	Weight	About 8.5 kg (net: 7.68 kg)		
			Qtty/Case	16 bags × 2		
Contraction of the second seco		Mir	n. Order Qtty	1 case	Ref. Price	-
		Availability		Throughout the year		
		C	ertification	-		
				KOIKE INDUSTRIES		
<example preparations=""></example>	Grilled Pacific Ocean perch marinated in mirin		Address	3-4-22, Sakanama	chi, Ishinomaki-shi,	Miyagi
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.			Website	https://www.koike-sangyou.com		
			Contact	Aizawa		
		Inquiry	TEL	+81-225-94-9434 +81-225-94-9435		
		uiry	FAX			
			E-Mail	j.aizawa@koikeindustries.co.jp		

Sanriku Shokudo: Cooked Japanese Amberjack and Japanese Radish		ngredients untry 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	St	orage Temp.	Room temperati	ure (avoid direct s	sunlight)
Wild-caught Japanese amberjack from Sanriku, which has been	E	Best Before	Within 365 days	including the pro	oduction date
thoroughly seasoned with fish stock, and slowly simmered Japanese radish are a great combination and make a perfect dish to serve with an	S	Suitable for	Retail	Non-retail	Both
alcoholic beverage.	Pa	Material	Container: <u>PP</u> , EVG	OH Film: <u>PP</u> , PET	Packaging Image
	Packaging	Size	10 × 13 × 3 c	m	
	ing	Net Cont.	120 g		
		Material	Corrugated card	lboard	
	Case	Size	21 × 27 × 12	cm	
	ISe	Weight	1.8 kg		
		Qtty/Case	12 containers ×	6	-
	Min. Order Qtty		1 case (72 containers)	Ref. Price	-
NA ANA	1	Availability	Throughout the year		
	С	ertification	-		
		ABECHO SHOTEN CO., LTD.			D.
<example preparations=""></example>		Address	2-133-3, Nainowaki, Kesennuma-shi, Miyagi		
Microwave in the package tray as is for around 30 sec. for an even		Website	http://www.abech	o.co.jp/	
greater taste.		Contact	Abecho Shoten Co	., Ltd. Mermaid Food	ls
<i>y</i>		TEL	+81-22-341-1658		
	Inquiry	FAX	+81-22-341-1657	+81-22-341-1657	
	E-Mail		mermaid@abecho.	.co.jp	
		Conger eel (Sendai Bay, Japan), soy sauce, sugar/HFCS sake, sugar, mizuame syrup, amino acid solution, dried			

Simmered Conger Ee	I	Ingredients (Country of Origin)		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 simi soft, then sliced.	mered until tender and	Sto	orage Temp.	Keep frozen (-1	18℃ or below)		
Can be consumed as is or prepared for use	in a variety of dishes.		Use by	Within 365 day	s after production		
		S	uitable for	Retail	Non-retail	Both	
		Pac	Material	Bag: PE		Packaging Image	
		Packaging	Size	13 × 18 × 1 cr	n		
		Ð	Net Cont.	60 g			
			Material	Corrugated cardboard			
			Size	24 × 54.5 × 35 cm			
	-	Case	Weight	11.2 kg			
			Qtty/Case	150 bags		-	
the local		Min. Order Qtty		1 case	Ref. Price	JPY398 (excl. tax)	
Carlo and		Availability		Throughout the year			
	A CAN	C	ertification	HACCP certified	l factory		
				Uokiku-Suis	san Co., Ltd.		
<example preparations=""></example>	eel atop rice	Address		3-27, Matsubarac	ho, Ishinomaki-shi, Mi	yagi	
Thaw and eat as is, or enjoy prepared for		Website		https://www.uok	iku.com/		
use in dishes such as eel atop rice.			Contact	Sawa Ishimori			
		Inquiry	TEL	+81-225-24-2121			
		ıiry	FAX	+81-225-24-2123			
			E-Mail	uo.sawa0524@outlook.jp			

	_				
► Frozen Conger Eel (sliced open)		ngredients Intry of Origin)	Conger eel (Miyagi, Japan)		
The eel has not been seasoned, so it can be prepared for use in a variety of dishes.	Sto	orage Temp.	Keep frozen (-18	3℃ or below)	
		Use by	150 days after p	production	
	s	uitable for	Retail	Non-retail	Both
	Pa	Material	Bag: PE		Packaging Image
	Packaging	Size	40 × 40 cm		
	ng	Net Cont.	1 kg (14-20 eels)		faile a
		Material	Corrugated card	board	
	C	Size	24 × 54.5 × 35 cm		
	Case	Weight	14.7 kg		and the second
and the second se		Qtty/Case	10 bags		
S. S	Min. Order Qtty		1 case	Ref. Price	-
and the second second	4	vailability	Throughout the year (subject to stock availability)		
Contraction of the second second	C	ertification	HACCP certified factory		
	l		Uokiku-Suisan Co., Ltd.		
<example preparations=""></example>		Address	3-27, Matsubarach	o, Ishinomaki-shi, M	liyagi
Great for tempura and simmered eel	Website		https://www.uokik		
		Contact	Sawa Ishimori		
	Inquiry	TEL	+81-225-24-2121		
	uiry	FAX	+81-225-24-2123		
		E-Mail	uo.sawa0524@out	look.jp	

Smoked Pollock Roe			ngredients Intry of Origin)	Pollock roe (Russia or USA), salt, sugar, fish sauce, mirin, dried skipjack tuna, kombu seaweed			
Soft, smoked pollock roe is perfect when pa	aired with sake.	Sto	orage Temp.	Room temperatu	ire		
Pollock roe free of chemical seasonings has been	carefully preserved and		Use by	Within 180 days	after production		
smoked using cherry tree chips. It has a soft ter well with Japanese sake, and is easy to eat since	xture, pairs especially	S	uitable for	Retail	Non-retail	Both	
highly flavorful cod roe can also be used as an ing	,	Pac	Material	Wrapping: paper	Inner Bag: <u>PE</u> , PA	Packaging Image	
	Wenner Starten	Packaging	Size	10 × 10 × 2 cm			
A A A A A A A A A A A A A A A A A A A	Ð	Net Cont.	20 g				
		Material	Corrugated card	Corrugated cardboard			
		Case	Size	31 × 30 × 11 cm 1 kg		The Table	
			Weight				
	How we have a second se		Qtty/Case	40 bags			
		Min. Order Qtty		1 case (40 bags)	Ref. Price	-	
		Availability		Throughout the year			
		C	ertification	-			
				Minato Sui	san Co., Ltd.		
<example preparations=""></example>	Pollock roe pasta	Address		2-6-7, Yoshinocho,	Ishinomaki-shi, Miyag	ji	
Use as is when serving with sake or as an	n serving with sake or as an Website Website		Website	http://www.minato	osuisan.com/		
ingredient in rice balls.			Contact	Seles Department	Atsushi Iwamoto		
It's also delicious when crumbled over pasta to enhance flavor.		Inquiry	TEL	+81-225-96-8235			
		Jiry	FAX	+81-225-94-2998	+81-225-94-2998		
	E-Mail		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.	Ste	orage Temp.	Room temperatu	ure		
Spicy pollock roe free of chemical seasonings has been carefully preserved and		Use by	Within 180 days	after production		
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	s	uitable for	Retail	Non-retail	Both	
flavorful pollock roe can also be used as an ingredient in other dishes.	Ра	Material	Wrapping: paper	Inner Bag: <u>PE</u> , PA	Packaging Image	
	Packaging	Size	10 × 10 × 2 cm			
and the second second second second	ing	Net Cont.	20 g			
All and		Material	Corrugated card	lboard	() () () () () () () () () () () () () (
	C	Size	31 × 30 × 11 cr	m	RE- 1=52	
	Case	Weight	1 kg			
	Qtty/Case		40 bags		•	
	Mir	n. Order Qtty	1 case (40 bags)	Ref. Price	-	
	A	Availability	Throughout the	year		
and and a second s	С	ertification	-			
			Minato Sui	san Co., Lto	l.	
<example preparations=""> Spicy pollock roe pasta, wrapped in Japanese radish, carpaccio</example>		Address	2-6-7, Yoshinocho,	, Ishinomaki-shi, Miy	vagi	
Crumble and use in carpaccio or spicy		Website	http://www.minate	osuisan.com/		
pollock roe pasta, or finely chop and use		Contact	Seles Department	Atsushi Iwamoto		
in potato salad.	Inquiry	TEL	+81-225-96-8235			
	uiry	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!	St	orage Temp.	Room temperati	ıre	
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		Use by	Within 300 days	after production	
the pollock roe can be enjoyed.	S	Suitable for	Retail	Non-retail	Both
Can be prepared for use in the dish of choice.	Ра	Material	Bottle: glass		Packaging Image
	Packaging	Size	6.7 × 6.7 × 10	.7 cm	1000 March 1000
	ng	Net Cont.	110 g		никования никования
		Material	Corrugated cardboard		
	Case	Size	35.5 × 22 × 13 cm 4.505 kg		
	se	Net Cont.			
		Qtty/Case	15 bottles		St. Wind
	Miı	n. Order Qtty	5 cases (75 bottles)	Ref. Price	JPY400 (excl. tax)
20		Availability	Throughout the year		
*	c	ertification	ISO22000		
	К		Kaneta Two One Co., Ltd.		
<example preparations=""></example>	Address		3-8-1, Oroshimach	ii, Wakabayashi-ku,	Sendai-shi, Miyagi
Use as a topping for rice porridge.	Website		http://www.kaneta	a-group.co.jp	
It's easy to eat, and the crunchy texture envelops the palate.	Contact		Product department	nt Osamu Sugawara	
	Inquiry	TEL	+81-22-782-0881		
	ıiry	FAX	+81-22-782-0412		
		E-Mail	sugawara.osamu@	kaneta-group.co.jp	

►Raw Snow Crab Leg Meat	Portion		ngredients Intry of Origin)	Snow crab (Canada)			
Simply thaw to experience the delicious caught crab right away!	taste of freshly	Sto	orage Temp.	Keep frozen	(-18℃ or below)		
Leg portions of raw snow crab come in a package	with a decign and		Use by	720 days fro	m production		
a JAN code, so this product is suitable for retail sa	-	S	uitable for	Retail	Non-retail	Both	
service use.		Pa	Material	tray: PS	bag: <u>PE</u> , PA	Packaging Image	
	Packaging	Size	25.5 x 37.0	x 3.0 cm			
		ing	Net Cont.	500g (NET4	00g)		
			Material	carton: card	board box	十共生	
		Case	Size	30.0 x 45.0 x 49.0 cm			
		ISe	Net Cont.	11kg (NET8	kg)	- 25	
			Qtty/Case	10 packs x 2 cs			
	123	Min	1. Order Qtty	1 bundle (20 packs)	Ref. Price	-	
	·	A	vailability	Always			
		C	ertification	HACCP (Subsidiary factory in Yantai City, China)			
	and the second s			KANEDAI CO., LTD.			
<example preparations=""></example>	Crab shabu		Address	1-100, Kawag	uchi-cho, Kesennuma, M	iyagi, 988-0033, Japan	
It can be thawed and consumed as is, and		Website		http://www.ka	anedai-kesennuma.co.jp		
is recommended for sushi and sashimi. It's also delicious when cooked, such as			Contact	Marine Produc	ts Dept.		
in shabushabu (parboiled in hot soup),		Inquiry	TEL	+81-226-23-1	.721		
crab hot pot, rice porridge, and as grilled		Jiry	FAX	+81-226-23-5	371		
crab.			E-Mail	misaki@kaned	lai-kesennuma.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.	T a
	скадшд
	0000

<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.

Fishery products

	ngredients untry of Origin)	Deep sea red crab (Namibia)					
Ste	orage Temp.	Keep frozen (-18℃ or below)					
	Use by	720 days from pro	duction				
S	uitable for	Retail	Non-retail	Both			
Pa	Material	bag: <u>PE</u> , PA		Packaging Image			
Packaging	Size	31.0 x 23.0 x 5.0	cm				
ing	Net Cont.	1 kg (NET800g)		PLASEA NED CRAP			
	Material	carton: cardboard	box	AND A			
Case	Size 28.0 x 47.5 x28.5 cm		cm	Charles Contraction			
se	Net Cont.	Net Cont. 13kg (NET 9.6kg)					
	Qtty/Case	6packs x 2cs	6packs x 2cs				
Mir	1. Order Qtty	1cs (12 packs)	Ref. Price	-			
4	Availability	Always					
С	Certification HACCP						
		KANEDAI CO., LTD.					
	Address	1-100, Kawaguchi-ch	o, Kesennuma, Mi	yagi, 988-0033, Japan			
	Website	http://www.kanedai-	kesennuma.co.jp				
	Contact	Marine Products Dept					
Inquiry	TEL	+81-226-23-1721	+81-226-23-1721				
Jiry	FAX	+81-226-23-5371					
	E-Mail	misaki@kanedai-kese	ennuma.co.jp				

Deep sea red crab in

a baked au gratin dish

Deep Sea Red Crab Leg Meat		ngredients untry of Origin)	Deep sea red cra	ab (Namibia)	
Umami-rich crab goes well with any cuisine, whether Japanese, Western, or Chinese-style!	St	orage Temp.	Keep frozen (-18	3℃ or below)	
This crab is distinctive for an abundance of umami components and a texture		Use by	720 days from p	roduction	
like hair crab. The leg meat is sliced for easy consumption. The crab is fished	S	Suitable for	Retail	Non-retail	Both
in Namibia from our company's own boats and boiled/quickly frozen on board within an hour. It's also It's also kept frozen while processing to provide the great taste of fresh-caught crab.	Pac	Material	bag: <u>PE</u> , PA		Packaging Image
	Packaging	Size	31.0 x 23.0 x 4.	0 cm	
	g	Net Cont.	1 kg (NET800g)		DEPSEA RED CRAB
		Material	carton: cardboar	rd box	
	Case	Size	28.0 x 47.5 x28.	5 cm	
		Net Cont.	13kg (NET 9.6kg	1)	AT TA
		Qtty/Case	6packs x 2cs		
	Mir	n. Order Qtty	1cs (12 packs)	Ref. Price	_
A Check has been been been been been been been bee	4	Availability	Always		
	Certification		НАССР		
			KANEDAI	CO., LTD.	
<example preparations=""> Deep sea red crab in pot-boiled rice</example>	Address		1-100, Kawaguchi-cho, Kesennuma, Miyagi, 988-0033, Japan		
Use in cooked Japanese, Western, and	Website		http://www.kaneda	ai-kesennuma.co.jp	
Chinese-style cuisine, such as pot-boiled		Contact	Marine Products De	ept.	
rice, pizza, and egg with crab. It can be thawed and eaten as is, so it is	Inquir	TEL	+81-226-23-1721		
recommended for dishes including sushi		FAX	+81-226-23-5371		

and seafood atop rice.



113		cremeation	1							
1			KANEDAI C	0., LTD.						
ed rice		Address	1-100, Kawaguchi-ch	1-100, Kawaguchi-cho, Kesennuma, Miyagi, 988-0033, Japan						
		Website	http://www.kanedai-	http://www.kanedai-kesennuma.co.jp						
_		Contact	Marine Products Dept							
	Inquiry	TEL	+81-226-23-1721							
In	uiry	FAX	+81-226-23-5371							
		E-Mail	misaki@kanedai-kese	ennuma.co.jp						
		ngredients Intry of Origin)	Red snow crab (S. Korea and Japan), sugar, salt/seasoning (amino acid, etc.), polysaccharide thickener, phosphate (Na antioxidant (sulfite)							
	Ste	orage Temp.	Room temperature							
d with urants	В	est Before	Within 3 years after production							
onable	s	uitable for	Retail	Non-retail	Both					
Japan boxes	Pac	Material	Can: steel, aluminum	Label: paper	Packaging Image					
	Packaging	Size	8.5 × 8.5 × 4.5 ¢	cm						
1	ng	Net Cont.	Drained weight 12	5 g						
1		Material	Corrugated cardbo	Corrugated cardboard						
A	Case	Size	27.9 × 36.5 × 22	2.5 cm						
No.	ě	Weight	About 12.5 kg							

► Canned Red Snow Crab (red meat)

Supplied to Chinese cuisine chefs. Use red crab meat for extravagant dishes.

The canned crab contains meat from split legs of red snow crab blended 30% shoulder meat flake. This is a popular product with Chinese restau because it can be used as attractive red crab meat in dishes at a reason price. Our company is one of the few manufacturers of canned crab in 2 and manufactures high-quality canned crab for department stores. Gift can also be created.



<Example Preparations>

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.



Red meat used to accent a dish

	ngredients Intry of Origin)	(amino acid, etc.), polysaccharide thickener, phosphate (Na), antioxidant (sulfite)						
Sto	orage Temp.	Room temperature						
В	est Before	Within 3 years at	fter production					
s	uitable for	Retail	Both					
Pac	Material	Can: steel, aluminu	ım Label: paper	Packaging Image				
Packaging	Size	8.5 × 8.5 × 4.5	5 cm					
рı	Net Cont.	Drained weight 1	l25 g					
	Material	Corrugated card	board	んまずわいのべ				
Case	Size	22.5 cm	203					
se	Weight	About 12.5 kg	About 12.5 kg 48 cans (24 cans × 2)					
	Qtty/Case	48 cans (24 cans						
Mir	. Order Qtty	1 case	Ref. Price	About JPY1100 in Japan (retail)				
A	vailability	Throughout the	year					
C	ertification	JFCO HACCP						
Maruya Seafoods Co., Ltd.								
	Address	141-1, Aza Ichirihara, Nakaizumi, Okuma, Wataricho Watari-gun, Miyagi						
	Website	https://www.maruyasuisan.com/						
	Contact Chiba, Kato, Koguchi							
Inc	TEL	+81-223-34-8358						
Inquiry	FAX	+81-223-34-8359						
	E-Mail	sales@maruyasuisa	in.com					
		and the second second						

 Canned Red Snow Crab (Shoulder meat flake) 		Ingredients (Country of Origin)		Red snow crab (S. Korea and Japan), sugar, salt/seasonings (amino acid, etc.), polysaccharide thickener, phosphate (Na), antioxidant (sulfite)		
Canned crab meat that is extremely easy to use in	various dishes	Ste	orage Temp.	Room temperat	ure	
This canned shoulder meat flake contains 100% red snow of		В	est Before	Within 3 years	after production	
processes the crab meat so that it retains its naturally soft t be used in food service for a wide range of cuisine, includi		s	uitable for	Retail	Non-retail	Both
Western, and Chinese-style dishes. Our company is one of manufacturers of canned crab in Japan and manufactures hi crab for department stores. Comes in printed cans.		Pac	Material	Can: aluminum		Packaging Image
		Packaging	Size	8.7 × 8.7 × 4	.5 cm	
	g	Net Cont.	Drained weight 10 (50 g can is also a		0 er s	
		Material	Corrugated card	dboard	12	
	Case	Size	27.9 × 36.5 × 22.5 cm			
	8	se	Weight	About 12 kg		
Salar and the second			Qtty/Case	48 cans (24 car	ıs × 2)	-
		Mir	. Order Qtty	1 case	Ref. Price	About JPY600 in Japan (retail)
the second second		A	vailability	Throughout the year		
and the second second	to be for	C	ertification	JFCO HACCP		
			M	aruya Seafo	oods Co., Lt	d.
<example preparations=""> including Jap</example>	range of cuisine, banese, Western, and se-style dishes		Address	141-1, Aza Ich Watari-gun, Miyag		Okuma, Wataricho,
Can readily be used in a variety of dishes.	ALL THE REAL	Website		https://www.maru	uyasuisan.com/	
Use the liquid from the canned crab for greater flavor. The canned crab meat has been used to make egg with crab (1 can			Contact	Chiba, Kato, Kogu	chi	
		Inquiry	TEL	+81-223-34-8358	3	
for a 4-person serving) at Chinese		Jiry	FAX	+81-223-34-8359)	
restaurants.			E-Mail	sales@maruyasuisan.com		

► Cold Water Shrimp He	eadless Peel	Ingredients (Country of Origin)		Cold water shrir	mp (Russia)		
Cold Water Shrimp with heads removed and filling!	and tails intact are large	St	orage Temp.	Keep frozen (-1	8℃ or below)		
This product is vacuum-packed in a special film fu	or great protection against	E	Best Before	720 days from	production		
deterioration and drying. Shrimp carefully selecter at our company's HACCP-certified (boiled fish) Kee	ed by our employees is processed	S	Suitable for	Retail	Non-retail	Both	
products.		Pa	Material	tray: PS, film: <u>F</u>	<u>PE</u> , EVAC	Packaging Image	
	I Y H	Packaging	Size	18.0 x 29.8 x 1	.5 cm	THE OWNER	
RUGRUGHAGA		ng	Net Cont.	30 pieces (165g)		Advantaday	
RESER CONTRACTOR	Material		carton: cardboard box				
	Case	Size	30.5 x 41.0 x 4	6.0 cm	and supported the		
		se	Weight	7.6kg		a a desta de la	
THE SHARE			Qtty/Case	10 packs x 4 cs		- HARRING TO A	
XXXX		Mir	n. Order Qtty	1bundle (40 packs)	Ref. Price	-	
	max x	1	Availability	Always			
CHERRY ST		С	ertification	HACCP (boiled fish) acquired			
				KANEDAI	CO., LTD.		
<example preparations=""></example>	Cold Water Shrimp served as sashimi	Address		1-100, Kawaguchi	-cho, Kesennuma, M	iyagi, 988-0033, Japan	
Thaw and eat as is. It is suitable for use in raw	Maria	Website		http://www.kaned	lai-kesennuma.co.jp		
dishes such as an assortment of sashimi, sushi,			Contact	Marine Products D	ept.		
seafood atop rice, and salads.		Inq	TEL	+81-226-23-1721			
		Inquiry	FAX	+81-226-23-5371	+81-226-23-5371		
		< E-Mail		misaki@kanedai-kesennuma.co.jp			

►Oysters in the Shell (frozen)	Ingredients (Country of Origin)		Edible raw oysters (Miyagi, Japan)		
Very creamy oysters from Miyagi	Ste	orage Temp.	Keep frozen (-1	8℃ or below)	
Creamy, flavorful raw oysters from Miyagi for sashimi are frozen.		Use by	Within 700 days	after production	I
Size SS 50g-80g 45 yen each Size S 80g-120g 80 yen each	s	uitable for	Retail	Non-retail	Both
Size M 120g-200g 100 yen each	Ра	Material	Corrugated card	board	Packaging Image
and the second s	Packaging	Size	55 × 35 × 14 cr	n	
	ng	Net Cont.	70 pieces		
		Material	Corrugated card	board	A COLUMN TO A
	Case	Size	55 × 35 × 14 cm 11 kg		Ha:
	se	Weight			
		Qtty/Case	70 pieces		
A TA TA BALLAND	Mir	n. Order Qtty	1 case	Ref. Price	JPY45-100/piece
	A	vailability	Throughout the year		
	С	ertification	HACCP certified factory		
		9	Suenaga Kai	sanCo., Lto	1.
<example preparations=""></example>		Address	2-5-73, Shiotomic	ho, Ishinomaki-shi,	Miyagi
Thaw and eat as sashimi.	Website		http://www.suena	ga.co.jp	
	Contact		Yasushi Kotono		
	Inq	TEL	+81-225-24-1519		
	Inquiry	FAX	+81-225-23-1547		
		E-Mail	yas@suenaga.co.j	0	

► Frozen Oysters in the Shell from Sanriku
These oysters in the shell from Miyagi Prefecture were harvested when the meat was at its best.
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.

<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.

_								
Ingredients (Country of Origin)			Oysters (Miyagi, Japan)					
Storage Temp.			Keep frozen (-18℃ or below)					
		Use by	Within 540 days	after production				
	s	uitable for	Retail	Non-retail	Both			
	Ра	Material	Bag: nylon		Packaging Image			
	Packaging	Size	31.2 × 51 × 38	3 cm				
	ng	Net Cont.						
		Material	Corrugated card					
	Case	Size	31.2 × 51 × 38					
		Weight	10.5 kg					
		Qtty/Case	About 80-100 pi					
	Mir	n. Order Qtty	1 case	Ref. Price	-			
	A	vailability	Throughout the year					
	С	ertification	HACCP certified	factory				
		Is	hinomaki Fo	ods Co., Lt	d.			
		Address	2-6-1, Sakanamacl	hi, Ishinomaki-shi, №	liyagi			
	Website		https://ishinomaki	-foods.co.jp/saisin-k	akou/			
	Contact		Itsuki Iwama					
	Inq	TEL	+81-225-98-7517					
	Inquiry	FAX	+81-225-98-7518					
	`	E-Mail	ishinomaki03@is-fo	oods.co.jp				
			เอาแบบแน่งเอาตาอ-เออนอะดง.jp					

	1				
► Frozen Oysters in the Shell		ngredients Intry of Origin)	Oysters (Miyagi, Japan)		
Superb, delicious oysters from Miyagi that are recommended by oyster shops	Storage Temp.		Keep frozen (-18℃ or below)		
Oysters from Miyagi Prefecture undergo ultraviolet sterilization for	В	est Before	Within 365 days	after production	
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	S	uitable for	Retail	Non-retail	Both
taste.	Pa	Material	None		Packaging Image
	Packaging	Size	Various sizes (X	L, L, M, and S)	
	ng	Net Cont.	Not packed		
	Case	Material	Polystyrene foar	n	CEANING .
		Size	40 × 31.5 × 19 cm About 10 kg		
		Weight			
		Qtty/Case	20-70 pieces (dep	ending on the size)	
	Min. Order Qtty		1 case	Ref. Price	-
	A	vailability	Throughout the year		
	Certification		_		
			Honda Suisan Co., Ltd.		
<example preparations=""></example>		Address	9-45, Aza-Goshoba	ashi, Nagaru, Ishinor	maki-shi, Miyagi
Thaw and eat.	Website		http://www.honda	suisan.com	
Steam, then sprinkle with lemon for a great taste.	Contact		Seles Department		
	Inquiry	TEL	+81-225-24-2171		
	Jiry	FAX	+81-225-97-3772		
		E-Mail	kaki@hondasuisan	.com	

Frozen Sliced IQF Oysters from Sanriku		ngredients untry of Origin)	Oysters (Miyagi, Japan)			
Large oysters are sliced for cooking.	Ste	orage Temp.	Keep frozen (-1	Keep frozen (-18℃ or below)		
Oysters packed with nutrition are frozen using the IQF process in a CAS freezer. They are provided in individual pouches for ease of use.		Use by	Within 365 days after production			
		uitable for	Retail	Non-retail	Both	
	Ра	Material	Bag: nylon		Packaging Image	
Contraction of the second seco	Packaging	Size	4 × 28 cm			
	ng	Net Cont.	1 kg		17800	
		Material	Corrugated cardboard			
		Size	31.2 × 51 × 38 cm		A CONTRACT	
	Case	Weight	10.5 kg			
		Qtty/Case	1 kg $ imes$ 10 bags	i		
	Min. Order Qtty		1 case	Ref. Price	-	
	4	Availability	Throughout the year			
	Certification		HACCP certified factory			
		Ishinomaki Foods Co., Ltd.				
<example preparations=""></example>		Address	2-6-1, Sakanamac	hi, Ishinomaki-shi, N	1iyagi	
Heat before eating.		Website	https://ishinomaki	i-foods.co.jp/saisin-ł	kakou/	
Great for grilling and steaming. Can be used in dishes such as oyster hot pot, rice porridge with oyster, and		Contact	Itsuki Iwama			
seasoned boiled rice.	լով	TEL	+81-225-98-7517			
	Inquiry	FAX	+81-225-98-7518			
		E-Mail	ishinomaki03@is-f	oods.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.	Sto	orage Temp.	Keep frozen (-1	.8℃ or below)	
A CAS freezer is used to prepare oysters from Sanriku for deep-frying	В	est Before	Within 365 day	s after production	
while extremely fresh. Coarse bread crumbs that go well with oysters from Sanriku are used. The deep-fried oysters won't easily harden even	S	uitable for	Retail	Non-retail	Both
after cooling off.	Ра	Material	Wrapping: PP	Tray: PS	Packaging Image
	Packaging	Size	35.6 × 23.5 ×	4 cm	
	ng	Net Cont.	20 pieces		
	Material		Corrugated cardboard		生牡蠣でライ
	Case	Size	44.6 × 30.6 × 14.4 cm		
		Weight	4.5 kg		
		Qtty/Case	20 pieces × 8	bags	
	Min. Order Qtty		1 case	Ref. Price	-
	A	vailability	Throughout the year		
	C	ertification	HACCP certified	l factory	
		Is	hinomaki F	oods Co., Lt	d.
<example preparations=""></example>		Address	2-6-1, Sakanama	chi, Ishinomaki-shi, N	liyagi
Deep fry while frozen for 4-5 min. in oil heated to 170°C-180°C.		Website	https://ishinomak	xi-foods.co.jp/saisin-k	kakou/
	Image: Second act Contact Image: Second act TEL Image: Second act FAX		Itsuki Iwama		
			+81-225-98-7517	7	
			+81-225-98-7518	3	
		E-Mail	ishinomaki03@is-	foods.co.jp	

Ingredients

Deep-fried Oysters	(0
Delicious, crispy deep-fried oysters prepared by an oyster shop	:
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)	Pa
	Packaging
	Case
	r
Contraction of the second s	

(Country of Origin) emulsifier, leavening agent, sodium caseinate, antioxidant (tocopherol), (contains: eggs, milk, wheat, and soybeans) Storage Temp. Keep frozen (-18℃ or below) **Best Before** Within 180 days after production Suitable for Retail Non-retail Both Material Bag: PE Packaging Image 2 £ Size $31 \times 17 \times 4$ cm aina Net Cont. 8 pieces Material Polystyrene foam Size 44.8 × 34 × 19.8 cm Case Weight 2.5 kg Qtty/Case 8 pieces \times 12 bags Min. Order Qtty Ref. Price 1 case (12 bags) _ Availability Throughout the year Certification _ Honda Suisan Co., Ltd. 9-45, Aza-Goshobashi, Nagaru, Ishinomaki-shi, Miyagi Address Website http://www.hondasuisan.com Contact Seles Department Inquiry TEL +81-225-24-2171 FAX +81-225-97-3772 E-Mail kaki@hondasuisan.com

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,

<Example Preparations>

Deep fry while frozen, then enjoy the great taste.

Recommended served with the condiment of choice, such as tartar sauce.

►Oysters Boiled in Soy Sauce		ngredients untry of Origin)	Oysters (Miyagi, Japan), sugar, soy sauce, fermented seasoning, yeast extract, salt, togarashi chili pepper, sweetener (sorbitol), color additive (caramel pigment)			
The traditional taste of home cooking prepared by an oyster shop	St	orage Temp.	Keep frozen (-18	℃ or below)		
Oysters from Miyagi Prefecture are meticulously boiled in a homemade		Use by	Within 720 days	after productior		
sauce in a large pot. This product is extremely popular for its traditional	S	uitable for	Retail	Non-retail	Both	
taste.			Bag: PE		Packaging Image	
Ma	Packaging	Size	38 × 26 × 3 cm	ı		
	ing	Net Cont.	1 kg		A State	
		Material	Polystyrene foan	ı	AN CARA	
	Case	Size	44.8 × 34 × 19	.8 cm		
		Weight	8 kg			
		Qtty/Case	8 bags			
A CONTRACTOR OF A CONTRACTOR A	Min. Order Qtty		1 case	Ref. Price	-	
	4	Availability	Throughout the year			
	С	ertification	-			
			Honda Suisan Co., Ltd.			
<example preparations=""></example>		Address	9-45, Aza-Goshoba	shi, Nagaru, Ishino	omaki-shi, Miyagi	
Can be consumed as is after thawing.	Website		http://hondasuisan	.com		
Recommended served with condiments such as ginger.		Contact	Seles Department			
	Inquiry	TEL	+81-225-24-2171	+81-225-24-2171		
	iiry	FAX	+81-225-97-3772	+81-225-97-3772		
		E-Mail	kaki@hondasuisan.com			

	"CANNED" Minamisanriku C	ysters	I	ngredients	Oys
í	in soy sauce and ginger		(Cou	intry of Origin)	wh
	Plump, delicious oysters from Miyagi Pressimmered in soy sauce and ginger.	ecture are	Ste	orage Temp.	Ro
	Oysters from Miyagi Prefecture, full of umami from the and rivers in Sanriku, are simmered in soy sauce and		В	est Before	Wi
	traditional dish without chemical seasonings. This pro- room temperature for a long period. The "CANNED" b	rand can be easily	s	uitable for	
	enjoyed in authentic Japanese dishes. (Awarded the D Fisheries Agency Prize in the 42nd Miyagi Prefecture F Products Competition)		Рас	Material	Car
			Packaging	Size	7.8
)			ng	Net Cont.	65
				Material	Co
			Case	Size	33
		5.00	se	Weight	Ab
	Key 1977 A	A CA		Qtty/Case	72
		NO HE	Mir	. Order Qtty	1 c
			A	vailability	Th
)			С	ertification	JFC
				M	aru
		va (steamed glutinous ice) with oysters		Address	141 Wa
	Open can and use as a side dish as is.			Website	http
	Pairs well with wine and local sake from Miyagi. The liquid tastes great, so it can also			Contact	Chi
	be used as broth in dishes such as okowa		Inq	TEL	+8
	(steamed glutinous rice).		Inquiry	FAX	+8

	ngredients Intry of Origin)	Oysters (Miyagi, Japan), soy sauce (contains: soybeans and wheat), sugar, fermented seasoning, ginger						
Ste	orage Temp.	Room temperature						
В	est Before	Within 3 years aft	er production					
Suitable for		Retail	Non-retail	Both				
Pac	Material	Can: steel, aluminur	n Box: paper	Packaging Image				
Packaging	Size	7.8 × 7.9 × 3.5	cm					
рſ	Net Cont.	65 g						
	Material	Corrugated cardb						
Case	Size	33.7 × 24.5 × 26 cm		E Etto L'N				
se	Weight	About 8 kg						
	Qtty/Case	72 cans (24 cans						
Mir	n. Order Qtty	1 case	Ref. Price	About JPY650 in Japan (retail)				
F	vailability	Throughout the year						
С	ertification	JFCO HACCP						
	М	aruya Seafoo	ods Co., Lt	d.				
	Address	141-1, Aza Ichiril Watari-gun, Miyagi	nara, Nakaizumi,	Okuma, Wataricho,				
	Website	https://www.maruyasuisan.com/						
	Contact	Chiba, Kato, Koguch	i					
Inquiry	TEL	+81-223-34-8358						
uiry	FAX	+81-223-34-8359						
	E-Mail	sales@maruyasuisar	i.com					

▶"CANNED" Tohoku sea	afood set of 2	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 ingredient a treasure trove of foods, can be elicited the product is canned.		Ste	orage Temp.	Room tempera	ature		
To elicit the delicious flavors of 2 of Miyagi Prefe salmon and oysters, these products have been p		B	est Before	Within 3 years	after production		
without the use of chemical seasonings. The can salmon that is fluffy and tender, and oysters with	ning technologies produce silver	s	uitable for	Retail	Non-retail	Both	
stored at room temperature for a long period an also great as gifts that allow authentic Japanese		Рас	Material	Can: steel, alum	inum Box: paper	Packaging Image	
Contraction of the local division of the loc		Packagin	Size	16 × 8.5 × 3.9 cm			
	N N	5	Net Cont.	Salmon 90 g, oysters 65 g			
	MY24		Material	Corrugated ca	rdboard		
		0	Size	35 × 33 × 16.5 cm			
	A CARLER AND	Case	Weight	About 9 kg		stinge	
	Cr Norl		Qtty/Case	32 sets			
	Contraction of the second	Min. Order Qtty		1 case	Ref. Price	JPY1100 in Japan (retail)	
12 × 165/	A REAL	Availability		Throughout the year			
		С	ertification	JFCO HACCP			
			Maruya Seafoods Co., Ltd.				
<example preparations=""></example>	Can be used not only in Japanese		Address	-		Okuma, Wataricho,	
Open can and use as a side dish as is	pen can and use as a side dish as is. bir well with wine and lapanese sake		Website	Watari-gun, Miya	agi iruyasuisan.com/		
Pairs well with wine and Japanese sake.			Contact	Chiba, Kato, Kog	1 1		
Makes a great small gift of canned goods that		Inc	TEL	+81-223-34-835	-		
present the tastes of Japan and Miyagi.		Inquiry	FAX	+81-223-34-8359			
		<	E-Mail	sales@maruyasuisan.com			

►Sanriku Shiokara (salte	ed squid)		ngredients Intry of Origin)	hydrolysate (conta (amino acid, etc.),	nport), salt, koji, black p ins: soybeans and whee ethanol, antioxidant (v dium metaphosphate, s ssium sorbate)	at)/sorbitol, seasonings itamin C), thickener	
Sun-dried salt is used for mild-tasting sh	Sun-dried salt is used for mild-tasting shiokara (salted squid).			Keep frozen (-18°C or below); once thawed, it should be kept refrigerated (10°C or below)			
Fresh squid is fermented for a mild flavor using koji (,	В	Best Before	Within 1 year in refrigerator	the freezer; once th	awed, 20 days in the	
It's made using reduced seasonings without artificial specific to sun-dried salt is distinctive. In addition, t		s	uitable for	Retail	Non-retail	Both	
additives give the squid shiokara a pleasant afterta	ste.	Ра	Material	Container: PET	Label: <u>PE</u> , PET	Packaging Image	
品名/三陸塩辛	名称/いか塩辛こうじ漬 原材料	Packagin	Size	9 × 9 × 5.6 cm	า		
なる 一部 日本	前入),食塩、糀、胡椒、たん白加水分 を含む)/ソルビット、調味料(アミノ	gin	Net Cont.	140 g			
タン)、メタリン酸ト	防止剤(ビタミンC)、糊料(キサン la、甘味料(スクラロース)、保存料 内容量/140g 賞味期限/カッ		Material	Corrugated car	dboard		
「たってはないがなな」、「ここであった」「プのフタに記載してください」当	2歳 (保存方法/0C~~00で保存 当商品は商品の特性上、シールの たのります。没きれのむそれがあり 境にしないよう御注意ください。 栄養成分表示(100g あたり) - 117kcal・たんぱく質 15.7g 3g、炭水化物 7.3g、食塩相	Ca	Size	29 × 38 × 26 0	cm		
		se	Weight	8.6 kg			
三陸塩辛 栄			Qtty/Case	48 containers (12	$2 \text{ containers } \times 4)$		
エネルギー11		Min. Order Qtty		5 cases	Ref. Price (Retail)	JPY500 (incl. tax)	
辛 当量 4g ※	この表示値は目安です	Availability		Throughout the year			
	2目にお召し上がり下さい。	С	ertification	Miyagi HACCP, HACCP certified seaweed processing facility			
4 902	584"807029		Hachiyo Suisan Co., Ltd.				
<example preparations=""></example>	Shiokara atop rice		Address	14-1, Akaiwamin	ato, Kesennuma-shi, I	Miyagi	
Thaw and eat as is. Can also be eaten	Thaw and eat as is. Can also be eaten		Website	http://www.hach	iyousuisan.jp		
atop rice or paired with an alcoholic beverage.		1	Contact	Managing Directo	r Katsuyuki Shimizu		
		Inquiry	TEL	TEL +81-226-22-6230			
	and the second s	iiry	FAX	+81-226-24-2129			
	and the second second		E-Mail	simizu-k@hachisi	ui.jp		

►JAPAN Squid and Spi	cy Cod Roe		ngredients Intry of Origin)	seasoning, black pep wheat), dried skipji seasonings (amino thickener (xanthan gu	per, protein hydrolysate ack tuna extract (con acid, etc.), ethanol, um), antioxidant (vitamin	shi chili pepper, fermented (contains: soybeans and tains: mackerel)/sorbitol, sodium metaphosphate, C), color additives (yellow), anti-discoloration agent
The top seller! Squid and Spicy Co	d Roe has a spicy flavor.	Ste	orage Temp.	Keep frozen (-18℃ refrigerated (10℃		wed, it should be kept
This is the top seller!		B	est Before	Within 1 year in th once thawed, 20 c	ne freezer; days in the refrigerate	or
Soft-textured squid is blended with sp	picy hot, specially produced spicy	S	uitable for	Retail	Non-retail	Both
cod roe.		Pa	Material	Container: PET L	abel: <u>PE</u> , PET	Packaging Image
	いか明太子 名称/魚介類加工品 原材料名/いか 俞入)たらこ食塩.唐辛子.発酵調味料.胡椒.たん白加	Packaging	Size	9 × 9 × 5.6 cm		
水分解	物(大豆・小麦を含む)、かつお節エキス(さばを含む) ビット、調味料(アミノ酸等)、酒精、メタリン酸Na、糊料	ging	Net Cont.	160 g		
	レタン)、酸化防止剤(ビタミンC)、着色料(黄5.赤3)、 ロース,甘味料(スクラロース),発色剤(亜硝酸Na)	Case	Material	Corrugated card	lboard	
方法	量/160g 賞味期限/カップのフタに記載 保存 /10℃以下で保存してください 当商品は商品の :上、シールの一部を開けてあります。液もれのおそ		Size	29 × 38 × 26cm	n	
	ありますので、横にしないよう御注意ください。		Weight	9.6 kg		
15 mar 10			Qtty/Case	48 containers (12	containers \times 4)	
	明太子 栄養成分表示(100g あたり) ルギー 94kcal・たんぱく質 15.1g	Mir	n. Order Qtty	/ 5 cases Ref. Price (Retail)		JPY500 (incl. tax)
・脂	質 0.9g · 炭水化物 6.4g · 食塩相	A	vailability	Throughout the year		
	15g ※この表示値は目安です 封後は、お早目にお召し上がり下さい。	С	Certification Miyagi HACCP, HACCP certified seaweed processing facility			
	4 "902584"810739"		ŀ	Hachiyo Suis	san Co., Ltd	
<example preparations=""></example>	Pasta		Address	14-1, Akaiwamina	to, Kesennuma-shi, I	Miyagi
Thaw and eat as is, or enjoy as is atop of			Website	http://www.hachi	yousuisan.jp	
hot rice, in hand-rolled sushi,			Contact	Managing Director	[.] Katsuyuki Shimizu	
chirashi-zushi, canapés, and pasta.			TEL	+81-226-22-6230	1	
	all the second	Inquiry	FAX	+81-226-24-2129	1	

E-Mail

simizu-k@hachisui.jp

►Squid Kimchi		Ingredients (Country of Origin)		Squid (Peru), radish, carrot, mekabu seaweed, sugar/HFCS mixture, salt, fermented seasoning, togarashi chili pepper, garlic, vinegar, soy sauce (contains: soybeans and wheat), koji, onion, ginger, apple, sesame, seafood extract, protein hydrolysate/seasonings (amino acid, etc.), sorbitol, ethanol, sodium acetate, acidity regulator, sucrose fatty acid ester, polysaccharide thickener, carotenoid pigment, preservative (potassium sorbate), acidulant, antioxidant (vitamin C)			
	Vegetables and squid with spicy kimchi combine for a delicious flavor that will become a favorite.		orage Temp.	Keep frozen (-18℃ refrigerated (10℃		wed, it should be kept	
Squid, the texture of Japanese radish and ca make a delicious flavor that will become a fav	orite. The sharpness of the	В	est Before	Within 1 year in th once thawed, 15 c	ne freezer; lays in the refrigerat	or	
kimchi and sweetness of the squid stimulate	the appetite.	S	uitable for	Retail	Non-retail	Both	
81.00.0 (State 1975) S 18	いかキムチ探護	Рас	Material	Container: PET Wrapping Film: PP	Label: <u>PE</u> 、PET	Packaging Image	
たまた。 本 後 の 構筑に 地で の の 構成に 地で の の 構成に 地で の に や の の に や の の と や の の と 、 や の の に や の の 、 や の の 、 や の の 、 や の の 、 や の の 、 や の の 、 や の の の 、 の の の 、 の の の の の の の の の の の の の	12.32種類電気(非常手を)にいて、加速行動(加)にすい、 置やされ) 反に支む(生意)が入ってた後の(ロキン)たから 助たり間線、(現在)(テラン(使用)のにいたから発き(動気)に ロー(調整))と)を認知(加)にかった発き(加)にしたシスト 各点(完字44)(V)になる)(編集)(細)に以上)(シスト)()	Packaging	Size	11 × 11 × 6.7 cm			
	190g(5092) 190g(5092) 100237 (1992) (2020) 100237 (1992) (2020) 2020 (1992) (2020) 2020 (1992) (2020) 4 (2020) (2020) (2020) 4 (2020)		Net Cont.	150 g			
		Case	Material	Corrugated card	Corrugated cardboard		
Territoria and			Size	35.5 × 49 × 31	cm	arread Marine	
			Weight	10 kg			
CEREN SIL			Qtty/Case	48 containers (12	containers \times 4)		
	なか	Min. Order Qtty		5 cases	Ref. Price (Retail)	JPY350 (incl. tax)	
(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	手	A	vailability	Throughout the year			
	·····································	C	ertification	Miyagi HACCP			
			Hachiyo Suisan Co., Ltd.				
<example preparations=""></example>	<example preparations=""> Korean chijimi pancakes</example>		Address	14-1, Akaiwamina	to, Kesennuma-shi, I	Miyagi	
Thaw and eat as is, or enjoy atop rice, in	Thaw and eat as is, or enjoy atop rice, in		Website	http://www.hachiv	/ousuisan.jp		
hand-rolled sushi, and with udon noodles.			Contact	Managing Director	Katsuyuki Shimizu		
		Inquiry	TEL	+81-226-22-6230			
			FAX	+81-226-24-2129			
			E-Mail	simizu-k@hachisui.jp			

Canned Scallops from Japan		ngredients untry of Origin)	Scallop muscle (Japan), salt/phosphate (Na)			
The pure umami of scallops has been captured in a can.	Ste	orage Temp.	Room temperatu	ire		
The flavor of scallops from Japan that are full of rich umami has been captured in a	B	Best Before	Within 3 years a	fter production		
an for use in a wide range of cuisine, including Japanese, Western, and Chinese-style dishes. These dishes include seasoned boiled rice, scallop fried rice,		uitable for	Retail	Non-retail	Both	
salads, pastas, and fried scallops in butter. They are canned in solid form, but the meat is soft and may tear.	Ра	Material	Can: steel, aluminu	um Label: paper	Packaging Imag	
	Packaging	Size	7.7 × 7.7 × 3.3	3 cm		
	ng	Net Cont.	75 g (drained we	eight 33 g)		
		Material	Corrugated card	board	CANNAL D	
	Case	Size	24 × 31 × 23 c	cm	BAR CARE	
		Weight	About 8 kg			
		Qtty/Case	72 cans (24 cans	s × 3)	-	
	Min. Order Qtty		1 case	Ref. Price	About JPY550 in Jap (retail)	
	4	Availability	Throughout the year			
	Certification		JFCO HACCP			
		Maruya Seafoods Co., Ltd.				
<example preparations=""></example>		Address	141-1, Aza Ichir Watari-gun, Miyagi	ihara, Nakaizumi,	Okuma, Watarich	
Can be used in dishes including scallops fried in butter, seasoned boiled		Website	https://www.maru	yasuisan.com/		
rice, and pasta.		Contact	Chiba, Kato, Koguc	hi		
The umami-filled liquid can also be used.	Inquiry	TEL	+81-223-34-8358			
	Jiry	FAX	+81-223-34-8359			
	E-1		sales@maruyasuisan.com			

► Clam in Tamari Soy Sauce Flavor with Yuzu Juice from Ohshima Island

Makes a great cooking ingredient! Clam marinated in tamari soy-sauce have the aroma of yuzu.

Clams are carefully heated in a tamari soy sauce, then mixed with the juice of yuzu from Oshima Island in Kesennuma to create a refreshing flavor. The mild seasoning means they can be eaten by everyone from children to adults.



<Example Preparations>

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.





		1000		1000			
	ngredients Intry of Origin)						
Storage Temp. Keep frozen (-18°C or below)							
E	Best Before	360 days from p	oroduction				
S	uitable for	Retail	Non-retail	Both			
Pac	Material	bag: <u>PE</u> , PA		Packaging Image			
Packaging	Size	30.0 x 22.0 x 2.	0cm				
ng	Net Cont.	500g		S STATES			
	Material	carton: cardboa	Real Sector				
Case	Size	39.5 x 30.5 x 12					
se	Weight	13 kg					
	Qtty/Case	12packs x 2cs					
Mir	1. Order Qtty	1 bundle (24 packs)	Ref. Price	-			
4	Availability	Always					
С	ertification	HACCP (boiled f	ish) acquired				
		KANEDAI	CO., LTD.				
	Address	1-100, Kawaguchi-	cho, Kesennuma, M	iyagi, 988-0033, Japan			
	Website	http://www.kanedai-kesennuma.co.jp					
	Contact	Marine Products De	ept.				
Inq	TEL	+81-226-23-1721					
Inquiry	FAX	+81-226-23-5371					
-	E-Mail	misaki@kanedai-ke	esennuma.co.jp				

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.

<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.



		ngredients Intry of Origin)	Wakame seaweed (Japan)					
	Sto	orage Temp.	Keep fresh harvest (available in Jan-Mar) refrigerated - otherwise, keep frozen (throughout the year)					
		Use by	Within 3-4 days in	the refrigerator; 1 y	year in the freezer			
ו	S	uitable for	Retail	Non-retail	Both			
]	Ра	Material	Vinyl		Packaging Image			
	Packaging	Size	-		1			
	ng	Net Cont.	Negotiable					
	Material Refrigerated: polys Frozen: carton			styrene foam				
	Case	Size	-	1 States				
	se	Weight	10 kg (negotiable)					
		Qtty/Case	Negotiable					
	Mir	n. Order Qtty	5 cases	Ref. Price	About JPY1,000/kg			
	A	vailability	Fresh: Jan-Mar	Frozen: through	out the year			
	C	ertification	-					
		Fisher	man Japan M	larketing Co.	., Ltd.			
	Address		8-20, Sengoku-cho	, Ishinomaki-shi, Mi	yagi			
		Website	http://mktg.fisherr	manjapan.com/				
		Contact	Kazuki Doai, Koki Y	⁄oshioka				
	Inq	TEL	+81-225-98-7071					
	Inquiry	FAX	_					
		E-Mail	doai@fishermanjap	ban.com				

►Usuasa Mekabu from Sanriku		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 $^{\circ}$ or below); once thawed, it should be kept refrigerated (10 $^{\circ}$ or below)			
The name "Usuasa Mekabu" reflects the fact that mekabu (root of		B	est Before	Within 1 year in t once thawed, 10	he freezer; days in the refrigerate	or	
wakame seed) from Sanriku is thinly sliced for a pl lightly seasoned with skipjack tuna and konbu sou	,	S	uitable for	Retail	Non-retail	Both	
with 100% mekabu from Sanriku.		Рас	Material	Container: PET Wra Label: <u>PE</u> , PET	ipping Film: PP	Packaging Image	
	(1) (1) ((1) (1) (1) (1) (1) (1) (1) (1)	Packaging	Size	9 × 9 × 7.3 cm	1		
の日本市当地、東部市6日本語では、東部市6日本語では、東部市6日本語では、東部市6日本語では、 1930年 1930年 1931 1931年 1	Ender Star br>Star Star	ng	Net Cont.	120 g			
			Material	Corrugated car	dboard	and the second	
		Case	Size	30 × 41 × 36 cm			
		4 808842	ñ	Weight	8.2 kg		
			Qtty/Case	48 containers (12	containers \times 4)		
ルチヨウ ルチヨウ 低国各	カーボン・オフセットの	₩580 ₩ 3.8 7-#2-#78956	Min. Order Qtty		5 cases	Ref. Price (Retail)	JPY250 (incl. tax)
		Availability		Throughout the year			
	は、 電気分表示 カップ (40g) あたり		Certification		Miyagi HACCP		
			ŀ	Hachiyo Suisan Co., Ltd.			
<example preparations=""> Cold tofu</example>			Address	14-1, Akaiwamina	ato, Kesennuma-shi, M	Miyagi	
Thaw and eat as is, or enjoy atop rice or cold tofu.			Website	http://www.hachi	iyousuisan.jp		
			Contact	Managing Director	r Katsuyuki Shimizu		
		Inquiry	TEL	+81-226-22-6230	+81-226-22-6230		
		ıiry	FAX	+81-226-24-2129	+81-226-24-2129		
			E-Mail	simizu-k@hachisu	ii.jp		

▶ Raw Wakame Seaweed from Jusanhama, Miyagi Prefecture

Seasonal wakame seaweed is meaty and firm, and has a bright green color great for snapping social media pics.

This raw wakame seaweed is a rarity even in Japan and is not easily

MISHIONE Wakame Sauce		ngredients Intry 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	St	orage Temp.	Keep frozen (-18℃ refrigerated (5℃ or	or below); once thawe r below)	ed, it should be kept
An abundance of sea vegetables are used, such as wakame seaweed,	E	est Before	Within 2 year in th	e freezer;	
mekabu (root of wakame seed), nori seaweed, and funori seaweed, then vegetables including onions and spinach are added. This sauce is	s	uitable for	once thawed, 30 di Retail	ays in the refrigerator Non-retail	Both
finished with a basil flavor using garlic and apple vinegar. The raw ingredients are all from Japan.	Pa	Material	Bottle: glass	Cap: steel	Packaging Image
	Packaging	Size	5.7 × 5.7 × 8 c	cm	
All the second s	ng	Net Cont.	100 g		
		Material	Corrugated car	dboard	
	Case	Size	20.2 × 40.4 ×	23 cm	ex est
	se	Weight	9.5 kg		
名称/海澤貴油漬 原材料名/わかめ(三陸産),めかぶ 栄養成分表示(100c5たり) (三陸産),主ねぎ(国産),青のり(国産),ふのり(国産), (マカルギー2001cm)		Qtty/Case	36 bottles (18 bo	ttles (6 × 3) × 2)	
	Mir	n. Order Qtty	5 cases	Ref. Price (Retail)	JPY680 (incl. tax)
50 ビルド・フリアン で 資料期後/ 古下に記載 保存 ディル 内容量/100g 資料期後/ 古下に記載 保存 食塩相当量 1.3g 下に探存し わ早少にお白し上がりください。 の表示値は目安です 50 この表示値は目安です		Availability	Throughout the	e year	
2133 製造者/株式会社八葉水通 宮城県気仙沼市赤岩港14-1 TEL 0226-22-6230 製造店/名城県気仙沼市赤岩港23-1 第80 のムロンレビスです、取り除いキー	С	ertification	Miyagi HACCP		
にひびが入ることが多りますので、特に「賞味期間 村賃/紙 ガラス 同野にはご注意ください。 (開封前) フタ:スチール塩ビ		ŀ	lachiyo Sui	san Co., Ltd	
<example preparations=""> Salad</example>		Address	14-1, Akaiwamina	ato, Kesennuma-shi,	Miyagi
Thaw and eat as is, or enjoy as a sauce on		Website	http://www.hach	iyousuisan.jp	
foods such as salads, pasta, and bread.		Contact	Managing Directo	r Katsuyuki Shimizu	
		TEL	+81-226-22-6230	0	
	Inquiry	FAX	+81-226-24-2129	9	
		E-Mail	simizu-k@hachisu	ui.jp	

MISHIONE Original Wakame Sauce 250g			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 seasor various dishes	nings so it can be readily	used in	Sto	orage Temp.	Keep frozen (-18° refrigerated (5℃ o		wed, it should be kept
An abundance of sea vegetables are u of wakame seed), nori seaweed, and		•	В	est Before	Within 2 year in th once thawed, 30 d	e freezer; ays in the refrigerator	
onions and spinach are added. The sand apple vinegar. The raw ingredien	auce is finished with a basil flavor u	sing garlic	S	uitable for	Retail	Non-retail	Both
seasonings are minimized so that che			Ра	Material	Bag: <u>PE</u> , PA		Packaging Image
1	要治療]	Packaging	Size	12 × 32.5 × 3	cm	
MISHIONE tops/-k OCRANWARKI SALCE	MISHIONE		ng	Net Cont.	250 g		
	OCTANIWAGANI SAUCE 名 巻、湾澤塗油演 原材料名 加めかめ(三陸度)、めかぶ(三陸産)、 よねざ(国産)、含用サリーブ油、パジ ルジース・道視・りんご能、御加(大) ジェジェン(道視・りんぎ、ガージッ レモン果汁、パセリ、マスタード、 ディル 内 容 型 内 容 型 夏味朝風 別 和 ジェンタード、 ディル 内 容 型 夏水朝風 別 和 和 記載		Material	Corrugated cardboard		N	
And			Case	Size	23 × 34.6 × 18 cm		Man
				Weight	6 kg		
A at a construction				Qtty/Case	20 bags (10 ba	igs × 2)	
			Mir	n. Order Qtty	5 cases	Ref. Price (Retail)	JPY 1,000 (incl. tax)
	保存方法 -18℃以下で保存して下さい。 開封後は5℃以下に保存し、お早め にお召し上がりください。		Availability		Throughout the year		
	製 造 者 株式会社 八葉水産 宮城県気仙沼市赤岩港14-1		C	ertification	Miyagi HACCP		
	TEL0226(22)6230 製造所 宮城県気仙沼市赤岩造23-1			Hachiyo Suisan Co., Ltd.			
<example preparations=""></example>	Pasta	Э		Address	14-1, Akaiwamin	ato, Kesennuma-shi, I	Miyagi
Thaw and eat as is, or enjoy as a sauce on			Website	http://www.hach	iyousuisan.jp		
foods such as salads, pasta, and bread.			Contact	Managing Directo	r Katsuyuki Shimizu		
			Inquiry	TEL	+81-226-22-623	0	
	Contraction of the second seco		uiry	FAX	+81-226-24-212	9	
				E-Mail	simizu-k@hachisi	ui.jp	

	► Wakame Salad Seasoned with Sesame Seed Chili Oil (very spicy) 1kg			ngredients Intry of Origin)	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).				
	Made with wakame stems from Jap	an	Ste	orage Temp.	Keep frozen (-18℃ refrigerated (10℃ c		wed, it should be kept		
	Fresh wakame stems from Sanriku are used	d for a crunchy texture.	E	Best Before	Within 2 years in th once thawed, 30 da	e freezer; ys in the refrigerator			
1	The savoriness of sesame and spiciness of o	,	S	uitable for	Retail	Non-retail	Both		
	will become a favorite.		Packaging	Material	Bag: <u>PE</u> , PA		Packaging Image		
		與作権			26 × 26 × 8.3 c	cm			
	わかめサラダ <u>胡師ラ 油人卒</u> <u>冬</u> 秋 わかめ雪油濃 液材料名 芝わかめ「藤産」、 藤樹県 秋社、麦夫 貴佐、豊治(大豆・小 素もなど) デキスト	ng	Net Cont.	1 kg					
			Material	Container: PE		et Marten-			
		(納液糖,砂糖,寒天, 食塩,醤油(大豆・小 麦を含む)、デキスト	Case	Size	26 × 26 × 40 c	m			
	ALCONTRACT OF	リン、前後エキス、た ん 白加水分解物、ラ ー 20、魚面ごま地、ゴ マ、唐辛子/ソルビ ツト、酸味料、酒味料 (2010年年) 巻き約(常	りン、前後エキス、た ん 白加水分解物、ラ ー 一 加、食用ご 客 加、ゴ マ、 唐 辛子 /ソルビ ット、酸味料、 調味料 (秘 敬 美)、 着 色 約(常	リン、前母エキス、た ん自加水分解物、ラ	ë	Weight	11.5 kg		
					Qtty/Case	10 (2 kg (1 kg	× 2 bags) × 5)		
		5,青1),保存料(ソル ビン酸K) 内容量1kx	Mir	n. Order Qtty	5 cases	Ref. Price (Retail)	JPY2,500 (incl. tax)		
		高時期間 別記定載 保存方法 -18で以下で保存 して下きい	4	Availability	Throughout the	year			
		製 造 者 株式会社 八葉水直 白城県気仙沼市 赤部連14-1	с	ertification	Miyagi HACCP				
		製 造 所 宮城県気仙沼市 赤岩港23-1		ŀ	lachiyo Suis	san Co., Ltd			
	<example preparations=""></example>	A raw fish salad		Address	14-1, Akaiwamina	to, Kesennuma-shi, I	Miyagi		
	Thaw and eat as is, or mix with seafood			Website	http://www.hachiv	yousuisan.jp			
	and avocado to make a raw fish salad,	CAR CAR		Contact	Managing Director	Katsuyuki Shimizu			
	mix with raw vegetables, or use in ramen.		Inquiry	TEL	+81-226-22-6230				
			liry	FAX	+81-226-24-2129				
				E-Mail	simizu-k@hachisu	i.jp			

Fishery products

Mozuku Seaweed Seasoned with Brown Rice Vinegar		Ingredients (Country of Origin)		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.).		
Made with mozuku seaweed	from Okinawa	Ste	orage Temp.	Keep frozen (-18° refrigerated (10℃		wed, it should be kept
,	zuku seaweed from Okinawa, Japan	В	Best Before	Within 1 year in th once thawed, 15 d	e freezer; ays in the refrigerator	
	e from brown rice for a flavor unique d has the slippery texture of mozuku	s	uitable for	Retail	Non-retail	Both
seaweed, so it goes down well.		Ра	Material	Container: PET Wra <u>PE</u> , PET	apping Film: PP Label:	Packaging Image
		Packaging	Size	9 × 9 × 8.2 cm	ı	
	0000と ホオギキを、その10年2000年の100000000000000000000000000000	ng	Net Cont.	210 g		
70g33742			Material	Corrugated car	dboard	CONSUME.
		Case	Size	29 × 39 × 40 0	cm	味付もずく このないです
	se	Weight	12.5 kg			
OE#N			Qtty/Case	48 containers (12	containers × 4)	
		Mir	n. Order Qtty	5 cases	Ref. Price (Retail)	JPY250 (incl. tax)
× ····	東ノーーで実施が安市	A	Availability	Throughout the	e year	·
A 19		C	ertification	Miyagi HACCP		
70g×3/49	展水北等 8.1 mm 度和用量 1.5 mm 70g×3パック この表:10日日安です。		Hachiyo Suisan Co., Ltd.			
<example preparations=""></example>	Mixed with peppers and cucumbers		Address	14-1, Akaiwamin	ato, Kesennuma-shi, I	Miyagi
Thaw and eat as is, or enjoy in a salad,			Website	http://www.hach	iyousuisan.jp	
soups, and as a sauce for cold Chir	nese		Contact	Managing Directo	r Katsuyuki Shimizu	
noodles, etc.		Inquiry	TEL	+81-226-22-623	0	
		uiry	FAX	+81-226-24-212	9	
			E-Mail	simizu-k@hachisu	ui.ip	

E-Mail

simizu-k@hachisui.jp

►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	Ste	orage Temp.	Room temperat	ure (avoid direct	sunlight)	
This is healthy fish sausage that has received halal certification from the		est Before	Within 730 days	s after production		
Department of Islamic Development Malaysia (JAKIM). The flavors of basil and cheese stimulate the appetite.	s	uitable for	Retail	Non-retail	Both	
60 g each, 3 to a pack (180g)	Ра	Material	Bag: <u>PP</u> , PET		Packaging Image	
	Packaging	Size	25.5 × 8.8 cm		Tanung Was	
	ing	Net Cont.	60 g × 3			
		Material	Corrugated card	lboard	Pick	
	Case	Size	36 × 27 × 25 cm			
		Weight	8.4 kg			
		Qtty/Case	40 bags/case		And a state	
	Mir	n. Order Qtty	Negotiable	Ref. Price	JPY350 (excl. tax)/bag	
	A	Availability	Throughout the	year		
	С	ertification	JAKIMHALAL, HACCP (FDA)			
		AB	BECHO SHO	TEN CO., LT	D.	
<example preparations=""></example>		Address	2-133-3, Nainowa	ki, Kesennuma-shi,	Miyagi	
Can be consumed as is, but the flavor is enhanced by cutting into the		Website	http://www.abech	no.co.jp/		
preferred size and lightly frying.		Contact	General planning	division Tsukasa Sait	0	
Serve alongside a standard breakfast of omelets or fried eggs, or as a	Inquiry	TEL	+81-226-22-6666	+81-226-22-6666		
salad topping or in fried rice.	iiry	FAX	+81-226-28-9669	1		
salad topping or in fried rice.		E-Mail	t_saito@abecho.co.jp			

SANRIKU FISH SAUSAGE (SANRIKU SHRIMP)

Healthy halal sausage made from fish

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)



	ngredients untry 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)					
Ste	orage Temp.	Room temperati	ure (avoid direct s	unlight)			
В	est Before	Within 730 days	after production				
S	uitable for	Retail	Non-retail	Both			
Ра	Material	Bag: <u>PP</u> , PET		Packaging Image			
Packaging	Size	25.5 × 8.8 cm					
ng	Net Cont.	60 g × 3		LIST .			
	Material	Corrugated card	SUDAWS				
Case	Size	36 × 27 × 25 0					
se	Weight	8.4 kg					
	Qtty/Case	40 bags/case	Anna				
Mir	n. Order Qtty	Negotiable	Ref. Price	JPY350 (excl. tax)/pack			
A	Availability	Throughout the year					
С	ertification	JAKIMHALAL, H	ACCP (FDA)				
	AE	BECHO SHO	TEN CO., LT	D.			
	Address	2-133-3, Nainowa	ki, Kesennuma-shi, N	1iyagi			
	Website	http://www.abech	o.co.jp/				
	Contact	General planning division Tsukasa Saito					
Inq	TEL	+81-226-22-6666					
Inquiry	FAX	+81-226-28-9669					
	E-Mail	t_saito@abecho.cc	o.jp				

Fishery products

<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.

►SANRIKU FISH SAUSAGE (BLACK PEPPER)	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)		
Healthy halal sausage made from fish	Ste	orage Temp.	Room temperat	ure (avoid direct	sunlight)
This is healthy fish sausage that has received halal certification from the	В	est Before	Within 730 days	s after production	
Department of Islamic Development Malaysia (JAKIM). It has also received HACCP certification, which is required to export marine	s	uitable for	Retail	Non-retail	Both
products to the European Union (EU). 60 g each, 3 to a pack (180g)	Pa	Material	Bag: <u>PP</u> , PET		Packaging Image
	Packaging	Size	25.5 × 8.8 cm		
	ing	Net Cont.	60 g × 3		
		Material	Corrugated card	dboard	HSH SUSSEE
	Case	Size	36 × 27 × 25 cm		
		Weight	8.4 kg		
		Qtty/Case	40 bags/case		Land.
	Min. Order Qtty		Negotiable	Ref. Price	JPY350 (excl. tax)/pack
	4	vailability	Throughout the	year	
	Certification		JAKIMHALAL, HACCP (FDA and EU)		
		AE	BECHO SHOTEN CO., LTD.		
<example preparations=""></example>		Address	2-133-3, Nainowa	ıki, Kesennuma-shi, I	Miyagi
Can be consumed as is, but the flavor is enhanced by cutting into the		Website	http://www.abech	no.co.jp/	
preferred size and lightly frying.		Contact	General planning	division Tsukasa Sait	0
Thinly slice sausage and use as a salad topping with the dressing of	Inquiry	TEL	+81-226-22-6666	5	
choice.	iiry	FAX	+81-226-28-9669)	
		E-Mail	t_saito@abecho.c	o.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

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 oil, soy protein powder, salt, togarashi chili pepper pepper, ginger powder, garlic powder/gelling (polysaccharide thickener), sorbitol, seasoning (amino (contains: soybeans and salmon)								
Ste	orage Temp.	Room temperati	ure (avoid direct s	sunlight)				
В	est Before	Within 730 days	after production					
s	uitable for	Retail	Non-retail	Both				
Ра	Material	Bag: <u>PP</u> , PET		Packaging Image				
Packaging	Size							
ng	Net Cont.	60 g × 3						
Material		Corrugated card	Sillsate					
Size Weight		36 × 27 × 25c	m					
weight		8.4 kg	(#) = 0.0 = 0.0 (\$					
	Qtty/Case	40 bags/case						
Mir	n. Order Qtty	Negotiable	Ref. Price	JPY350 (excl. tax)/pack				
4	Availability	Throughout the year						
С	ertification	JAKIMHALAL, HACCP (FDA and EU)						
	AB	ECHO SHO	ΓΕΝ CO., LT	D.				
	Address	2-133-3, Nainowal	ki, Kesennuma-shi, M	liyagi				
	Website	http://www.abech	o.co.jp/					
Website Contact		General planning d	ivision Tsukasa Saite	D				
Inquiry	TEL	+81-226-22-6666						
uiry	FAX	+81-226-28-9669						
	E-Mail	t_saito@abecho.co	.jp					

Minced fish [Alaska pollock (USA)], starch flour, sugar, salmon

► From Miyagi to the World JAPAN X Pork Loin	d, Since 1969	Ingredients (Country of Origin)		Pork (Miyagi, Japan)			
Unbelivebly soft and the freshest po	ork out there!	Ste	orage Temp.	Keep frozen (-1	8℃ or below)		
Raised with abundant natural blessings at t			Use by	Within 365 days	after productio	n	
fastidiousness shortens the shipment of our the healthiest and highest quality meat for	. , ,	s	uitable for	Retail	Non-retail	Both	
That is the JAPAN X brand of pork.		R	Material	Vacuum Pack: P	P	Packaging Image	
		Packaging	Size	25 × 55 × 13 c	m	NO SOLA	
		ing	Net Cont.	500 g			
		Material	Corrugated cardboard				
	G	Size	30 × 59 × 16 cm				
		Case	Weight	1.6 kg			
	Change -		Qtty/Case	2 pieces			
		Mir	n. Order Qtty	500 kg	Ref. Price	JPY1,950 (excl. tax)	
	t the	ļ	Availability	Throughout the year			
		С	ertification	-			
Automation of the second				Maruyama	Corporatio	n	
<example preparations=""> Steak</example>	Shabu-shabu	Address		12-5, Aza Sugiyar	a, Enda, Zaomachi	i, Katta-gun, Miyagi	
			Website	https://www.ja	oanx.sakuraweb	.com/	
			Contact	Managing Direct	tor Tomoyuki Sa	to	
A COMPANY		Inq	TEL	+81-224-68-36	15		
		Inquiry	FAX	+81-224-67-10	30		
			E-Mail	tomoyuki@maru			

Livestock products

Char-Grilled Beef Tongue aged Ingredients at freezing temperatures (Country of Origin		5		ıstralia), salt, pep nings (amino acid	per/acidity , etc.), trehalose,		
The flavor of an authentic butcher at he microwave!	or of an authentic butcher at home with your Storage Temp.		Keep frozen (-18℃ or below)				
The only beef in Japan aged at freezing temperatures is a huge hit. Our		В	Best Before	Within 90 days a	after production		
sliced beef tongue is char-grilled and packaged the microwave. It's a hassle-free way to enjoy t		s	uitable for	Retail	Non-retail	Both	
real butcher after only two minutes in the micro	wave at 500 watts.	Ра	Material	Trav: PP Film: (retort pouch)	ONy15/CPP50	Packaging Image	
		Packagin	Size	20 × 17.5 × 1	cm	-	
	1	in	Net Cont.	100 g		* 方面	
			Material	Corrugated card	lboard		
		Case	Size	25 × 20 × 10	cm		
and the second	1 Adama	se	se	Weight	1.5 kg		C.C.S
			Qtty/Case	10 bags			
	1 Car	Mir	n. Order Qtty	1 case	Ref. Price (Retail)	JPY1,500 (excl. tax)	
		A	Availability	Throughout the	year		
		С	ertification	Miyagi HACCP (Tontaro Co., Ltd.)			
				Goko Food	d Co., Ltd.		
<example preparations=""></example>	Beef tongue set		Address	1-10-1, Shinhar	nacho, Shiogama-	shi, Miyagi	
Already flavored so all you have to do			Website	http://goko-h.co	om/		

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.



Inquiry

Contact

TEL

FAX

E-Mail

Masayuki Hirama (Sales Department)

+81-22-363-1811

+81-22-363-1892

hirama@goko-h.com

	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	Ste	orage Temp.	Keep frozen (-1	8℃ or below)	
		Use by	About 360 days	after production	
We reproduced that uncured texture with inner thigh of Sendai Beef, a brand ranked A5, the highest possible.	S	uitable for	Retail	Non-retail	Both
	Ра	Material	Bag: <u>PE</u> , EVAC		Packaging Image
	Packaging	Size	22 × 14 × 0.3 c	m	
	ing	Net Cont.	50 g		
		Material	Corrugated card	board	
	Ca	Size	35 × 40 × 10 cm 7 kg		
	Case	Weight			
		Qtty/Case	100 bags		
	Mi	n Order Qtty	10 bags	Ref. Price	JPY1,500 (excl. tax)
	4	Availability	Throughout the	year	
	С	ertification	-		
Contraction of the second seco		Т	OKIO & SAL	LY'S Co., Lt	d.
<example preparations=""> Sendai Beef uncured ham yukke-don</example>		Address	14-3-7F, Tachim	achi, Aoba-ku, S	endai-shi, Miyagi
Use it in carpaccio, salad, or		Website	http://t-taka.co	<u>m</u>	
shabu-shabu. Also pairs well with wine!	Contact		External Affairs	Department Tak	kashi Sawada
		TEL	+81-22-266-32	12	
	Inquiry	FAX	+81-22-266-3222		
		E-Mail	sawada@ts-syst	ems.jp	

Livestock products

►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	Ste	orage Temp.	Keep frozen (-	18℃ or below)	
This corned beef is made from Sendai Beef, a brand with the top rank of		Use by	Within 360 day	s after productior	l
A5 that provides a refined aftertaste. Enjoy the flavor and savoriness of	s	uitable for	Retail	Non-retail	Both
Sendai Beef that delights the nose on its way down.	Ра	Material	Bag: PP		Packaging Image
	Packagin	Size	$14 \times 19 \times 0.5$	cm	
	Jin	Net Cont.	50 g		
		Material	Corrugated cardboard		
	Case	Size	35 × 40 × 10 cm 7 kg		
		Weight			
		Qtty/Case	100 bags		
	Mir	1. Order Qtty	10 bags	Ref. Price	JPY700 (excl. tax)
	4	Availability	Throughout the year		
	С	ertification	-		
		T	OKIO & SALLY'S Co., Ltd.		
<example preparations=""></example>		Address	14-3-7F, Tachi	machi, Aoba-ku, S	endai-shi, Miyagi
It's also thoroughly savory in gunkanmaki		Website	http://t-taka.c	om	
or in yukke-don with egg yolk. ►Right: corned beef sandwich and	н	Contact	External Affair	s Department Tal	kashi Sawada
corned beef German potatoes	Inquiry	TEL	+81-22-266-3212		
	iiry	FAX	+81-22-266-3222		
		E-Mail	<u>sawada@ts-sy</u>	stems.jp	

Sendai Corned Beef with Truffles	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)			
The luxurious flavor of Sendai corned beef with truffles	Ste	orage Temp.	Keep frozen (-1	.8℃ or below)		
Partake of top-rank A5 Sendai Beef and the potent aroma of		Use by	Within 360 day	s after production	on	
truffles with a glass of wine.	s	uitable for	Retail	Non-retail	Both	
	Ра	Material	Bag: PP		Packaging Image	
	Packaging	Size	14 × 19 × 0.5	cm		
	ing	Net Cont.	50 g		(Statements)	
		Material	Corrugated cardboard 35 × 40 × 10 cm			
	Case	Size				
		Weight	7 kg		" the second sec	
		Qtty/Case	100 bags		-	
	Mir	n. Order Qtty	10 bags	Ref. Price	JPY800 (excl. tax)	
	4	Availability	Throughout the year			
with truffles	С	ertification	-			
		Т	OKIO & SALLY'S Co., Ltd.			
<example preparations=""></example>		Address	14-3-7F, Tachin	nachi, Aoba-ku,	Sendai-shi, Miyagi	
It's also thoroughly savory	Website Contact		http://t-taka.co	om		
in gunkanmaki or in yukke-don with egg yolk.			External Affairs	Department T	akashi Sawada	
► Right: corned beef sandwich and	Inquiry	TEL	+81-22-266-32			
corned beef German potatoes	liry	FAX	+81-22-266-3222			
		E-Mail	sawada@ts-sys	tems.jp		

Livestock products

Kurikoma Nutritious Eggs (Packaged Eggs)	Ingredients (Country of Origin)		Egg (Kurihara City, Miyagi, Japan)		
Laid by chickens with ocean minerals in their feed! Special eggs with a refreshingly rich flavor	Ste	orage Temp.	Keep refrigerate	ed (10℃ or below)	
Adding a mix of New Biolics (natural minerals, hay bacillus, yeast) and		Use by	Negotiable		
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		uitable for	Retail	Non-retail	Both
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.	Рас	Material	Pack: PET		Packaging Image
	Packaging	Size	24.3 × 10.5 ×	6.9 cm	
		Net Cont.	10 eggs (about	0.610 kg)	
A ab ada to a		Material	Corrugated card	lboard	AR AR STATE OF
	ç	Size	53 × 26.1 × 23.5 cm About 9.9 kg		SSIEKEN: WINN
	Case	Weight			
		Qtty/Case	15 cartons		
李 語 : 記を印服	Mir	n. Order Qtty	Negotiable	Ref. Price	-
	4	Availability	Throughout the	year	
	С	ertification	Listed on the Establishments Eligible to Export Shelled Poultry Eggs and Egg Products to Hong Kong by the Health, Labor and Welfare of Japan		
		KUF	RIKOMA POU	JLTRY Co., L	td.
<example preparations=""> Quiche</example>		Address	81-1, Dainichimae	, Kannariarikabe, Kuril	hara-shi, Miyagi
Goes great with whether Japanese,		Website	https://www.ku	rikoma-poultry.com	1
Western, and Chinese or anything else.	н	Contact	Sales Departme	nt Tohoku Sales Div	/ision
The dark yolk has a rich taste that	Inquiry	TEL	+81-228-44-36	61	
accentuates the flavor of other	Jiry	FAX	+81-228-44-36	62	
ingredients.		E-Mail	<u>Kunihito_asakur</u>	a@kurikoma-egg.c	om

► Chicken Eggs					
(10 kg Commercial Package)	Ingredients (Country of Origin)		Egg (Kurihara C	ity, Miyagi, Japan))
Made in Kurihara, Miyagi Prefecture in a 10-kg size for commercial	Sto	orage Temp.	Keep refrigerate	d (10℃ or below))
Chicken eggs produced in Kurihara, Miyagi Prefecture. Loose-filled		Use by	Negotiable		
according to commercial standards. Packed to weigh 10 kg, so count varies according to the size of the	S	uitable for	Retail	Non-retail	Both
chicken eggs.	P	Material	Molded Tray: pa	per pulp	Packaging Image
	Packaging	Size	45.05 × 29 × 1	50 cm	
	ing	Net Cont.	45 eggs/carton (weight varies by size)		and some
		Material	Corrugated cardboard 46 × 30 × 240 cm About 10.0 kg		
2 2 4 4 4 4 4 4 2 2 2 2 2 2 2 2 2 2 2 2	Case	Size			
	se	Weight			
		Qtty/Case	About 165 eggs	/case	
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Mir	1. Order Qtty	Negotiable	Ref. Price	-
	A	vailability	Throughout the year		
	C	ertification	Listed on the Establishments Eligible to Export Shelled Poultry Eggs and Egg Products to Hong Kong by the Health, Labor and Welfare of Japan		
		KUF	RIKOMA POL	JLTRY Co., I	_td.
<example preparations=""> Carbonara</example>		Address	81-1, Dainichimae	, Kannariarikabe, Ku	rihara-shi, Miyagi
Goes great with whether Japanese,		Website	https://www.ku	rikoma-poultry.co	<u>m</u>
Western, and Chinese or anything else.	H Contact		Sales Departme	nt Tohoku Sales D	ivision
The dark yolk has a rich taste that	Inquiry	TEL	+81-228-44-36	61	
accentuates the flavor of other	iiry	FAX	+81-228-44-36	62	
ingredients.		E-Mail	Kunihito_asakur	a@kurikoma-egg.	com

►Shokyoto Shiroishi Umen		ngredients Intry of Origin)	Wheat flour (ma	de in Japan), salt	
Short 9-cm length, easy to boil, easy to eat. Take it hot or cold.	Storage Temp.		Room temperatu	ire	
Shiroishi Umen is a renowned style of Miyagi noodles with a tradition		Use by	Within 720 days	after production	
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,	s	uitable for	Retail	Non-retail	Both
solid texture.	Ра	Material	Bag: PP		Packaging Image
		Size	9.5 × 11.5 × 3.	7 cm	
	Packaging	Net Cont.	300 g		
		Material	Corrugated card	board	
	Cas	Size	34.3 × 24.5 × 10.8 cm 5.85 kg 18 bags		
	se	Weight			
		Qtty/Case			
	Mir	1. Order Qtty	3 cases (54 bags)	Ref. Price	JPY200 (excl. tax)
	Å	vailability	Throughout the year		
	С	ertification	JAS certified factory		
		К			
<example preparations=""> Gomoku ankake hot noodles</example>		Address	46 Motomachi, S	Shiroishi-shi, Miyaq	gi
Serve it with tsuyu dipping sauce or hot		Website	https://tsurigan	e.com	
soup.	н	Contact	Atsushi Kimura		
	'nq	TEL	+81-224-26-248	34	
	Inquiry	FAX	+81-224-26-249	93	
		E-Mail	u-men@tsurigar	ie.com	

► Michinoku Handmade Umen		Ingredients (Country of Origin)		Wheat flour (mainly Australia), salt, starch flour			
Highest grade of Shiroishi umen, tradition noodles with zero oil	al hand-pulled	Ste	orage Temp.	Room temperature			
With a smooth feel when they enter your mouth and	a springy texture as	В	Best Before	Within 3 years a	fter production		
you chew, these top-grade handmade umen noodle	s have a unique	s	uitable for	Retail	Non-retail	Both	
flavor. It's a very popular product in Japan.		Ра	Material	Bag: OPP, CPP		Packaging Image	
		Packaging	Size	10 × 14.5 × 2.	8 cm		
		ng	Net Cont.	280 g			
			Material	Corrugated cardboard			
		Case	Size	27 × 30 × 6.7 c	m		
		se	Weight	3.65 kg			
			Qtty/Case	12 bags	2 bags		
-		Mir	n. Order Qtty	Negotiable	Ref. Price	-	
		4	Availability	Throughout the year			
		С	ertification	JFS-B certified in Jan 2020 (compliant with HACCP)			
			Hat	takenaka Seimen Co., Ltd.			
<example preparations=""></example>	Umen	Address		4-11, Otemachi,	Shiroishi-shi, Mi	yagi	
Boil for 5 minutes and wash by hand,		Website Contact		https://www.hat	akenaka.jp/		
then serve in a cold or hot tsuyu dipping	100 R			Motofumi Otomo	)		
sauce.	C C C C			+81-224-25-01	11		
		Inquiry	FAX	+81-224-25-0	+81-224 - 25 - 0115		
			E-Mail	men@hatakenal	a.jp		

Kokomen (Instant Hand-Pulled Shiroishi 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.		
Just boil for 4 minutes to dine on the well-known sho 9-cm noodles	ort	Sto	orage Temp.	Room tempera	ature	
This is an instant noodle version of Shiroishi Umen, the renowned style of t	Miyagi		Use by	180 days after	r production	
noodles with a tradition going back 400 years. These traditional hand-pulle noodles made since long ago have outstanding body and texture. Comes w		S	uitable for	Retail	Non-retail	Both
aromatic soup made from a mild bonito stock.		Ра	Material	Bag: PP		Packaging Image
		Packaging	Size	20.5 × 20 ×	3.5 cm	
		ng	Net Cont.	86 g (noodle 60 g, soup & vegetables 26 g)		<b>(b)</b>
			Material	Corrugated cardboard 38.8 × 47 × 17.6 cm		
		Case	Size			
			Weight	3 kg		All All ALLO
			Qtty/Case	30 bags		
		Min. Order Qtty		1 case	Ref. Price	JPY400 (excl. tax)
		Availability		Throughout the year		
0.0000000000000000000000000000000000000		Certification		JAS certified factory		
			К	ICHIMISEI	MEN Co., Lto	1.
<example preparations=""> Instant hand-pulled</example>	umen		Address	46 Motomachi	, Shiroishi-shi, Miya	gi
Just pour the noodles into a bowl, place		Website		https://tsuriga	ane.com	
the soup and seasoning on top, and boil			Contact	Atsushi Kimur	а	
for 4 minutes. Comes with English		Inquiry	TEL	+81-224-26-2	484	
instructions on preparation and eating.		uiry	FAX	+81-224-26-2	493	
			E-Mail	u-men@tsurig	ane.com	

Noodles

		1				
► Choice Cha Soba		Ingredients (Country of Origin)		Wheat flour (mainly Australia), soba buckwheat flour, matcha green tea powder, salt, wheat protein		
Cha soba: a combination of carefully selected flour and green powdered tea	l buckwheat	Ste	orage Temp.	Room temperatu	ıre	
Made with Tenryu green powdered tea that has been pa	5,	E	est Before	Within 1 year af	ter production	
produced by a tea master who has won the top prize in Tea Contest. It goes down smooth and offers the flavor		S	uitable for	Retail	Non-retail	Both
green powdered tea. This very popular product is sold		Pa	Material	Bag: OPP, CPP		Packaging Image
Awarded the Food Industrial Technical Award in 2016 by	у	Packaging	Size	24.2 × 9.5 × 1.8	3 cm	a a
the Shokuhin Sangyo Shimbun		ing	Net Cont.	200 g		
	10000	Material		Corrugated cardboard		
Austrial Teer		Cas	Size	24.4 × 31 × 8.5	cm	35
STATISTICS IN THE		ISe	Weight	4.35 kg		
			Qtty/Case	20 bags		茶来水 - 400
		Min. Order Qtty		Negotiable	Ref. Price	-
食品產業技術功労賞受賞 2016年度		4	Availability	Throughout the year		
[#46@]		С	ertification	JFS-B certified in Jan 2020 (compliant with HACCP)		
			Hatakenaka Seimen Co., Ltd.			
<example preparations=""> Ch</example>	na Soba		Address	4-11, Otemachi,	Shiroishi-shi, M	1iyagi
Boil for 5 minutes and wash by hand,			Website	https://www.ha	takenaka.jp/	
then serve in a cold or hot tsuyu dipping			Contact	Motofumi Otomo	)	
sauce.	CANTAD.	Inq	TEL	+81-224-25-01	-0111	
		Inquiry	FAX	+81-224-25-0115		
1000			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	Ste	orage Temp.	Room temperat	ure	
A colorful product made only with vegetable powder, no artificial		Use by	Within 730 days	including the pr	oduction date
colors. Also salt-free to reassure parents and those concerned about salt intake.	s	uitable for	Retail	Non-retail	Both
about sait intake.	Ра	Material	Bag: aluminum-de	posited film bag	Packaging Image
	Packaging	Size	21 × 11.5 × 2	cm	- Contraction - Contraction
S SPANDUMUU	ing	Net Cont.	160 g		Company of the second
		Material	Corrugated card	lboard	かはちや
	Ca	Size	38.5 × 28 × 10 cm 3.76 kg		
	Case	Weight			
		Qtty/Case	20 bags		
	Min. Order Qtty		5 cases (100 bags)	Ref. Price	JPY270 (excl. tax)
	4	Availability	Throughout the year		
15555 1997	С	ertification	-		
		Т	Fougen Trading Co., Ltd.		
<example preparations=""></example>	Address		3-29-3, Shinhar	nacho, Shiogama	-shi, Miyagi
Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness.	Website		http://tougen-c	orp.jp/	
Since the product is salt-free, it also tastes great when boiled with other	ther Contact		Seles Departme	nt	
ingredients.	lndi	TEL			
	Inquiry	FAX	+81-22-355-96	28	
		E-Mail	TG@tougen-cor	p.jp	

Ingredients

► Salt-Free Tomato Somen	(0
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.	
	Pac
	Packaging
	Lase
	r

(Country of Origin) tomato powder Storage Temp. Room temperature Use by Within 730 days including the production date Suitable for Retail Non-retail Both Bag: aluminum-deposited film Material Packaging Image bag 21  $\times$  11.5  $\times$  2 cm Size Net Cont. 160 g Material Corrugated cardboard 38.5  $\times$  28  $\times$  10 cm Size Case Weight 3.76 kg Qtty/Case 20 bags 5 cases Min. Order Qtty Ref. Price JPY270 (excl. tax) (100 bags) Availability Throughout the year Certification _ Tougen Trading Co., Ltd. Address 3-29-3, Shinhamacho, Shiogama-shi, Miyagi Website http://tougen-corp.jp/ Seles Department Contact Inquiry TEL +81-22-355-9602 FAX +81-22-355-9628 E-Mail TG@tougen-corp.jp

Wheat flour (made in Japan/USA, etc.),

Noodles

<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.

Salt-Free Carrot Somen	Ingredients (Country of Origin)		Wheat flour (made in Japan/USA, etc.), carrot powder, paprika powder		
Delivers reassurance, safety, and good flavor	Ste	orage Temp.	Room temperatu	ire	
		Use by	Within 730 days	including the pr	oduction date
A colorful product made only with vegetable powder, no artificial colors. Also salt-free to reassure parents and those concerned about salt intake.	s	uitable for	Retail	Non-retail	Both
	Ра	Material	Bag: aluminum-de	posited film bag	Packaging Image
	Packaging	Size	21 × 11.5 × 2	cm	-14
	ing	Net Cont.	160 g		
		Material	Corrugated card	board	にんじん
	ູດ	Size	38.5 × 28 × 10 cm		
	Case	Weight	3.76 kg		
		Qtty/Case	20 bags		
	Min. Order Qtty		5 cases (100 bags)	Ref. Price	JPY270 (excl. tax)
	4	Availability	Throughout the year		
	С	ertification	-		
		Tougen Trading Co., Ltd.			1.
<example preparations=""></example>		Address	3-29-3, Shinhan	nacho, Shiogama	i-shi, Miyagi
Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness.		Website	http://tougen-co	orp.jp/	
Since the product is salt-free, it also tastes great when boiled with other	Inquiry	Contact	Seles Departme	nt	
ingredients.		TEL	+81-22-355-960	)2	
		FAX	+81-22-355-962	28	
		E-Mail	TG@tougen-cor	o.jp	

Noodles

► Salt-Free Spinach Somen		ngredients untry of Origin)	Wheat flour (made in Japan/USA, etc.), spinach powder			
Delivers reassurance, safety, and good flavor	Storage Temp.		Room temperatu	ıre		
		Use by	About 730 days	including the pro	oduction date	
A colorful product made only with vegetable powder, no artificial colors. Also salt-free to reassure parents and those concerned about salt intake.	s	uitable for	Retail	Non-retail	Both	
	Ра	Material	Bag: aluminum-de	posited film bag	Packaging Image	
	Packaging	Size	21 × 11.5 × 2	cm		
	ng	Net Cont.	160 g		The second se	
		Material	Corrugated cardboard 38.5 × 28 × 10 cm		ほうれん草	
	Case	Size				
		Weight	3.76 kg			
		Qtty/Case	20 bags			
A CONTRACT OF A	Min. Order Qtty		5 cases (100 bags)	Ref. Price	JPY270 (excl. tax)	
	4	Availability	Throughout the year			
	С	ertification	-			
A STORE		Tougen Trading Co., Ltd.				
<example preparations=""></example>	Address		3-29-3, Shinhan	nacho, Shiogama	-shi, Miyagi	
Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness.	Website		http://tougen-co	orp.jp/		
Since the product is salt-free, it also tastes great when boiled with other	П	Contact	Seles Departme	nt		
ingredients.	Inquiry	TEL	+81-22-355-960	02		
	Jiry	FAX	+81-22-355-962	28		
		E-Mail	TG@tougen-corp.jp			

Salt-Free Purple Potato Somen		Ingredients Intry of Origi
Delivers reassurance, safety, and good flavor	St	orage Temp
		Use by
A colorful product made only with vegetable powder, no artificial colors.	S	uitable for
Also salt-free to reassure parents and those concerned about salt intake.	Pac	Material
All the second se	Packaging	Size
	ŋg	Net Cont
		Materia
	Case	Size
		Weight
		Qtty/Cas
	Min. Order Qt	
		Availability
	Certification	
<example preparations=""></example>		Address
Boil in water in a large pot for 1 or 2 minutes to get the desired stiffness.		Website

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.

Arrow     bag       Size     21 × 11.5 × 2 cm       Net Cont.     160 g       Material     Corrugated cardboard       Size     38.5 × 28 × 10 cm       Weight     3.76 kg       Qtty/Case     20 bags	(		Ingredients Intry of Origin)	Wheat flour (made in Japan/USA, etc.), purple potato powder					
Suitable for       Retail       Non-retail       Both         Material       Bag: aluminum-deposited film bag       Packaging Image         Size       21 × 11.5 × 2 cm       Packaging Image         Net Cont.       160 g       Image       Image         Material       Corrugated cardboard       Image       Image         Size       38.5 × 28 × 10 cm       Image       Image         Veight       3.76 kg       Image       Image         Qtty/Case       20 bags       Image       Image         Min. Order Qtty       5 cases (100 bags)       Ref. Price       JPY270(excl. tax         Availability       Throughout the year       Tougen Trading Co., Ltd.         Address       3-29-3, Shinhamacho, Shiogama-shi, Miyagi       Miyagi         Website       http://tougen-corp.jp/       Contact       Seles Department		Sto	orage Temp.	Room temperature					
Material       Bag: aluminum-deposited film bag       Packaging Image         Size       21 × 11.5 × 2 cm       Packaging Image         Net Cont.       160 g       Image         Material       Corrugated cardboard       Image         Size       38.5 × 28 × 10 cm       Image         Weight       3.76 kg       Image         Qtty/Case       20 bags       Image         Min. Order Qtty       5 cases (100 bags)       Ref. Price       JPY270(excl. tax         Availability       Throughout the year       Image       Image         Certification       -       Image       Image         Vebsite       http://tougen-corp.jp/       Stoge Set       Stoge Set			Use by	Within 730 days	including the pro	duction date			
Material       bag       Packaging Image         Size       21 × 11.5 × 2 cm       Image         Net Cont.       160 g       Image         Material       Corrugated cardboard       Image         Size       38.5 × 28 × 10 cm       Image         Weight       3.76 kg       Image         Qtty/Case       20 bags       Image         Min. Order Qtty       5 cases (100 bags)       Ref. Price       JPY270(excl. tax         Availability       Throughout the year       Image       Image         Certification       -       Image       Image         Vebsite       http://tougen-corp.jp/       Image       Image         Contact       Seles Department       Seles Department       Image		S	uitable for	Retail	Non-retail	Both			
Net Cont.       160 g         Material       Corrugated cardboard         Size       38.5 × 28 × 10 cm         Weight       3.76 kg         Qtty/Case       20 bags         Min. Order Qtty       5 cases (100 bags)         Availability       Throughout the year         Certification       -         Tougen Trading Co., Ltd.         Address       3-29-3, Shinhamacho, Shiogama-shi, Miyagi         Website       http://tougen-corp.jp/         Contact       Seles Department	Pac	,	Material		-deposited film	Packaging Image			
Net Cont.       160 g         Material       Corrugated cardboard         Size       38.5 × 28 × 10 cm         Weight       3.76 kg         Qtty/Case       20 bags         Min. Order Qtty       5 cases (100 bags)         Availability       Throughout the year         Certification       -         Tougen Trading Co., Ltd.         Address       3-29-3, Shinhamacho, Shiogama-shi, Miyagi         Website       http://tougen-corp.jp/         Contact       Seles Department	kagıı		Size	21 × 11.5 × 2	cm				
Size       38.5 × 28 × 10 cm         Weight       3.76 kg         Qtty/Case       20 bags         Min. Order Qtty       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/         Contact       Seles Department	ρ		Net Cont.	160 g					
Meight     3.76 kg       Qtty/Case     20 bags       Min. Order Qtty     5 cases (100 bags)       Availability     Throughout the year       Certification     -       Tougen Trading Co., Ltd.       Address     3-29-3, Shinhamacho, Shiogama-shi, Miyagi       Website     http://tougen-corp.jp/       Contact     Seles Department			Material	Corrugated card	むらささ手				
Weight       3.76 kg         Qtty/Case       20 bags         Min. Order Qtty       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/         Contact       Seles Department	ດ Size			38.5 × 28 × 10					
Min. Order Qtty       5 cases (100 bags)       Ref. Price       JPY270(excl. tax         Availability       Throughout the year	weight			3.76 kg					
Min. Order Qtty     (100 bags)     Ref. Price     JPY270(excl. tax)       Availability     Throughout the year			Qtty/Case	20 bags					
Certification     -       Tougen Trading Co., Ltd.       Address     3-29-3, Shinhamacho, Shiogama-shi, Miyagi       Website     http://tougen-corp.jp/       Contact     Seles Department	I	Mir	. Order Qtty		Ref. Price	JPY270(excl. tax)			
Address     3-29-3, Shinhamacho, Shiogama-shi, Miyagi       Website     http://tougen-corp.jp/       Contact     Seles Department		A	vailability	Throughout the year					
Address     3-29-3, Shinhamacho, Shiogama-shi, Miyagi       Website     http://tougen-corp.jp/       Contact     Seles Department		С	ertification	-					
Website         http://tougen-corp.jp/           Contact         Seles Department			Т	ougen Tradi	ing Co., Ltd				
Contact Seles Department	Address			3-29-3, Shinhamacho, Shiogama-shi, Miyagi					
	Website			http://tougen-corp.jp/					
TEL         +81-22-355-9602           FAX         +81-22-355-9628		-	Contact	Seles Departmer	nt				
<b>FAX</b> +81-22-355-9628	- Iqu	2	TEL	+81-22-355-960	)2				
			FAX	+81-22-355-962	28				
E-Mail <u>TG@tougen-corp.jp</u>			E-Mail	TG@tougen-corp	o.jp				

# Salt-Free Japanese Yam 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.

	ngredients untry of Origin)	Wheat flour (made in Japan/USA, etc.), yam powder						
St	orage Temp.	Room temperature						
	Use by	Within 730 days	including the pro	duction date				
S	uitable for	Retail	Non-retail	Both				
Pac	Material	Bag: aluminum bag	-deposited film	Packaging Image				
Packaging	Size	21 × 11.5 × 2	cm	and Apple Annual				
ng	Net Cont.	160 g		San and and a				
	Material	Corrugated card	board	やまいも				
Case	Size	38.5 × 28 × 10	) cm	CON.				
se	Weight	3.76 kg						
	Qtty/Case	20 bags		and the second s				
Mir	n. Order Qtty	5 cases (100 bags) Ref. Price		JPY270(excl. tax)				
A	Availability	Throughout the year						
С	ertification	-						
	Т	ougen Trad	ing Co., Ltd					
	Address	3-29-3, Shinhamacho, Shiogama-shi, Miyagi						
	Website	http://tougen-corp.jp/						
<b>Contact</b> Seles Department								
Inquiry	TEL	+81-22-355-960	)2					
liry	FAX	+81-22-355-962	28					
	E-Mail	TG@tougen-cor	o.jp					

►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)		
Easy-to-cook noodles: just boil 3 minutes and knead in curry powder	Ste	orage Temp.	Room temperat	ure	
Savory Curry Noodles have a delightful flavor. Knead the spicy flavor of		Use by	Within 360 day	s after production	
curry into aged dried noodles. Boil 3 minutes and eat while it's still hot.	s	uitable for	Retail	Non-retail	Both
Comes with a specially made original curry soup.	Pa	Material	Bag: polypropy	lene	Packaging Image
	Packaging	Size	23.5 × 11.3 ×	1.5 cm	
	ng	Net Cont.	100 g (noodle 92	g, curry soup 8 g)	之心
A CAR	Case	Material	Corrugated care	dboard	
		Size	29.5 × 22 × 8.	29.5 × 22 × 8.7 cm	
		Net Cont.	2.3 kg		623
		Qtty/Case	20 bags		
	Min. Order Qtty		4 cases	Ref. Price	JPY140 (excl. tax)
	Availability		Throughout the year		
	С	ertification	JAS certified factory		
		KICHIMISEIMEN Co., Ltd.			1.
<example preparations=""> Curry Noodles</example>		Address	46 Motomachi,	Shiroishi-shi, Miya	gi
(1) Heat up oil in a pot, then lightly stir-fry cabbage, carrot,		Website	https://tsurigar	ne.com	
and ham or meat. (The many other options include thinly sliced potato, onion, etc.) (2) Add 3 cups (500-600 cc		Contact	Atsushi Kimura		
each) of water to the pot prepared in Step 1 and boil. (3)	Int	TEL	+81-224-26-2484		
When the water reaches a boil, gradually add the curry	Inquiry	FAX	+81-224-26-24	193	
noodles and stir for 3 minutes while they boil. Lastly, add the curry soup and serve.	ſŸ	E-Mail	u-men@tsurigane.com		

Noodles

►Ishinomaki Rice 2kg			ngredients untry of Origin)	Milled rice (Japan)		
Fresh! Ishinomaki Rice		Ste	orage Temp.	Below 15℃		
Ishinomaki rice is certified ASIAGAP (brown	, , , , , , , , , , , , , , , , , , , ,		Use by	As early as pos	sible	
specially packaged for export. The milled rice which would help freshly milled quality. Tast		s	uitable for	Retail	Non-retail	Both
rice at overseas countries.		Ра	Material	Poly Laminated		Packaging Image
		Packaging	Size	35cmx24cmx4c	m	
No and the second		ng	Net Cont.	2kg		
			Material	Carton box		· CLO
		Case	Size	30cmx42cmx22cm 20kg		DEDIS'te Designation The second secon
		se	Net Cont.			
the second se			Qtty/Case	10		0291th 2.
NV.		Min. Order Qtty		2,400kg	Ref. Price	JPY600/2kg
		Availability		Anytime while the stock lasts		
		Certification		ASIAGAP, JGAP		
			Kitoku Shinryo Co., Ltd.			
<example preparations=""></example>	Cooked rice with clay pot	Address		Shintera 1-4-5 N Miyagi	orth Pier 6F, Wakat	bayashi-ku, Sendai-shi,
Cook with clay pot,			Website	https://kitoku-shi	nryo.co.jp/	
Onigiri (rice ball),	96		Contact	Overseas department, Honda Harue		
Sushi etc.			TEL	+81-3-3233-5156		
	(	Inquiry	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		Ste	orage Temp.	Below 15℃			
Ishinomaki rice is certified ASIAGAP (brown rice)			Use by	As early as poss	ible		
specially packaged for export. The milled rice is f which would help freshly milled guality. Taste the		S	uitable for	Retail	Non-retail	Both	
rice at overseas countries.		Pa	Material	Poly Laminated		Packaging Image	
		Packaging	Size	41cmx26cmx6cr	n		
		ing	Net Cont.	5kg			
			Material	Carton box		L.LO	
		G	Size	41cmx27cmx26cm 20kg			
		Case	Net Cont.				
			Qtty/Case	4		020124 5u	
		Min. Order Qtty		2,400kg	Ref. Price	JPY1,500/5kg	
		Availability		Anytime while the stock lasts			
		Certification		ASIAGAP, JGAP			
			Kitoku Shinryo Co., Ltd.				
<example preparations=""></example>	Onigiri (rice ball)	Address		Shintera 1-4-5 No Miyagi	rth Pier 6F, Wakal	bayashi-ku, Sendai-shi,	
Cook with clay pot,		Website Contact In TEL IV FAX		https://kitoku-shin	ryo.co.jp/		
Onigiri (rice ball),				Overseas departme	ent, Honda Harue		
Sushi etc.				+81-3-3233-5156			
		uiry	FAX	+81-3-3233-5166			
			E-Mail	export@kitoku-shinryo.co.jp			

►Eishu Rice: Sasanishiki & Hitomebore		ngredients Intry of Origin)	Rice (Miyagi, Japan)			
Delivers the greatest flavor to Western and Japanese dishes!	St	orage Temp.	Room temperatu	ıre		
Contains only rice caringly grown on our farm. Stored at low	B	est Before	Within 365 days	after production		
temperatures year-round in our refrigerated warehouse. Rest assured this rice is painstakingly milled at our rice milling plant. Sasanishiki rice	S	uitable for	Retail	Non-retail	Both	
remains soft even at cold temperatures, making it the best for rice balls.	Ра	Material	Bag: plastic bag		Packaging Image	
	Packaging	Size	27 × 19 × 6.5	cm		
	ng	Net Cont.	2 kg		Safet Processing	
		Material	Corrugated cardboard			
聖子 20歳	Case	Size	28 × 39 × 26 cm 20 kg (net product weight)			
	se	Weight				
		Qtty/Case	10 bags		-	
	Mir	n. Order Qtty	3 cases	Ref. Price	JPY900/2 kg	
2kg 2kg 2kg 4th:8th	4	Availability	Throughout the year			
There are a second a contract a second	С	ertification	-			
			East Farm-Miyagi Inc.			
<example preparations=""> Sasanishiki rice ball</example>		Address	114, Aza-Maeyach	i, Nigo, Misatomachi	i, Toda-gun, Miyagi	
- Serve Sasanishiki rice for sushi, rice balls, be	н	Website	http://www.eas	tfarm.co.jp		
washoku set meals, and more.		Contact	President Yoshinori Akasaka			
- Hitomebore is perfect for curry and rice,	Inquiry	TEL	+81-229-58-2105			
rice pilaf, and other Western-style cooking.		FAX		+81-229-58-0321		
		E-Mail	akasaka@eastfarm.co.jp			

	1					
Sasanishiki Sushi Rice from Miyagi Prefecture	Ingredients (Country of Origin)		Rice (Tome City, Miyagi, Japan)			
Sasanishiki is the greatest rice for sushi!!!	Ste	orage Temp.	Room temperat	ure		
With nice stickiness and a soft and full texture, Sasanishiki is pleasantly		Use by	Within 180 days	after production		
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	S	uitable for	Retail	Non-retail	Both	
"phantom rice."	Ра	Material	Bag: washi pap	er, polyester	Packaging Image	
	Packaging	Size	21 × 28 × 2 c	m		
	ng	Net Cont.	1 kg			
		Material	Corrugated cardboard		0	
PH PH	Case	Size	30 × 49 × 26	cm		
t <del>d</del>	se	Weight	30 kg (net prod	uct weight)	and the second second	
ti-		Qtty/Case	30 bags			
	Min. Order Qtty		1 case	Ref. Price	JPY320 (excl. tax)	
	Å	Availability	Throughout the	year		
	Certification		Registered as Miyagi's environmentally friendly produce			
- Alter			PFT SERVI	ES Co., Ltd.		
<example preparations=""></example>	Address		75, Numasakimae, Minamikatamachi, Tome-shi, Miyagi			
Perfect for sushi and rice balls.	Website		Under construction			
It's also delicious when served as plain white rice.		Contact	Masahiro Goto			
		TEL	+81-220-58-2834			
	Inquiry	FAX	+81-220-58-28	03		
		E-Mail	pftgoto@sasanishiki.co.jp			

► Bottled Sendai Miso Seasoning Misolt		Ingredients (Country of Origin)		Soybean (Miyagi, Japan), rice (Miyagi, Japan), sa				
Nominated as a supre	eme gift with globa	al appeal	Ste	orage Temp.	Room tempera	ture		
This novel miso has been cover-				Use by	About 365 day	s after production		
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		s	uitable for	Retail	Non-retail	Both		
nama miso. Unlike regular nam Japanese flavor, so partially top taste to Western cooking.	na miso, this product doe	es not have an entirely	Рас	Material	Bottle: PET Cap	: PE Label: paper	Packaging Image	
ALIAD .			Packaging	Size	8.5 × 5 × 5 c	m		
20015			Ð	Net Cont.	50 g			
Selection 🗧	9/22			Material	Corrugated cardboard		-7	
Same of	Your and	No. of Lot	Ca	Size	38 × 24 × 10	cm		
世界にも 通用する	12		12	Ise	Weight	3.3 kg		単合称用シーズ=ング MISOLT
究極のお土産 ノミネート商品				Qtty/Case	40 bottles		日社教除大亚 来1005度任	
80. 95 17	- Add the		Mir	n. Order Qtty	2 cases	Ref. Price	JPY600 (excl. tax)	
2 2 4 10 4		オシーズニング	Availability		Throughout the year			
仙台味噌シー:		SOLT	Certification		-			
			k	Konno Jyouzou Co., Ltd.				
<example preparations=""></example>		Address		5, Aza Obara, Shimoniida, Kamimachi, Kami-gun, Miyagi				
Tempura Carpaccio French toast		French toast		Website	http://www.e-miso.com			
			Contact	Hirotsugu Konno				
			Ing TEL +8		+81-229-63-4	004		
		Inquiry	FAX	+81-229-63-5853				
			E-Mail	info@e-miso.co	om			

►Nakamura Chili Oil			ngredients Intry 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 g	garlic!	Sto	orage Temp.	Room tempera	ture	
Packed with brand garlic from Aomori Prefecture		В	est Before	Within 420 day	s after production	
well with food or alcoholic drinks. It's an all-pur use on a wide variety of dishes. The product is m	5,	S	uitable for	Retail	Non-retail	Both
a time from carefully selected ingredients.		Ра	Material	Bottle: glass	Cap: metal	Packaging Image
		Packaging	Size	6.5 × 6.5 × 6	5.5 cm	
	1	ng	Net Cont.	150 g		
0	1		Material	Corrugated car	rdboard	21. Dr. #
			Size	21 × 35 × 16	i cm	
	A. A.	Case	Weight	9.3 kg		Managan
			Qtty/Case	30 bottles		
3-1-		Min. Order Qtty		1 case (30 bottles)	Ref. Price	-
	111	A	vailability	Throughout the year		
and the second s		C	ertification	-		
			Со	nstruct Mo	rment Co.,L	td.
<example preparations=""> Egg on rice</example>			Address	11-50, Hagurodai, Taihaku-ku, Sendai-shi, Miyagi		
An alternative to soy sauce for egg	n alternative to soy sauce for egg		Website	http://construct-morment.com/		
on rice	( BEAS	H Contact		Takuro Abe		
		In TEL FAX		+81-22-399-9	447	
		uiry	FAX	+81-22-399-9	447	
			E-Mail	nakamura-yu@	construct-morme	nt.com

<ul> <li>Nakamura Chili Oil: Spicy</li> <li>An all-purpose hot seasoning packed with garlic!</li> <li>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</li> </ul>	(Cou Ste	ngredients untry of Origin) orage Temp. Best Before Suitable for	Garlic (Aomori, Japan), sauce (soy sauce, HFCS, etc.), edi         sesame oil, soy sauce, vegetable oil, green onion, wh         sesame, sugar, salt, doubanjiang chili sauce, togarashi c         pepper, (contains: soybeans, wheat, and mackerel)         Room temperature         Within 420 days after production         Retail       Non-retail			
large amount of chili pepper. The product is meticulously made one at a						
time from carefully selected ingredients.	Pac	Material	Bottle: glass Ca	ap: metal	Packaging Image	
	Packaging	Size	$6.5 \times 6.5 \times 6.5$	5 cm		
	ng	Net Cont.	150 g			
		Material	Corrugated card	board	またの指生 二	
	Case	Size	21 × 35 × 16 cm	ı	13 A 1	
	se	Weight	9.3 kg		9-10	
		Qtty/Case	30 bottles			
	Mir	n. Order Qtty	1 case (30 bottles)	Ref. Price	-	
	4	Availability	Throughout the y	year		
	С	ertification	-			
		Со	nstruct Mori	ment Co.,Lt	d.	
<example preparations=""> Chilled tofu topped with Nakamura Chili Oil</example>		Address	11-50, Hagurodai, Taihaku-ku, Sendai-shi, Miyagi			
For chilled tofu, just top it with		Website	http://construct-morment.com/			
Nakamura Chili Oil	Contact		Takuro Abe +81-22-399-9447			
	Inquiry FAX		+81-22-399-9447			
	<b>`</b>	E-Mail	nakamura-yu@construct-morment.com			
►Nakamura Chili Oil: Sansho		ngredients untry 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)			
A stimulating all-purpose seasoning packed with the Japanese pepper sansho	St	orage Temp.	Room temperatu	re		
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	E	Best Before	Within 360 days	after production		
curious about Nakamura Chili Oil but hesitated to buy because they are not fans of garlic. With an outstanding balance between the sweetness of	S	uitable for	Retail	Non-retail	Both	
stir-fried leek and onion and the spiciness of sansho and chili peppers, this product achieves a tantalizing flavor.	Pac	Material	Bottle: glass Ca	ap: metal	Packaging Image	
	Packaging	Size	6.5 × 6.5 × 6.5	cm		
AND	ġ	Net Cont.	150 g			
		Material	Corrugated card	board		
	Case	Size	21 × 35 × 16 cm	1	nakamura-yu	
	Qtty/Case		9.3 kg		the site	
			30 bottles			
	Mir	n. Order Qtty	(30 bottles)	Ref. Price	-	
		Availability	Throughout the y	year		
	Certification		-			
	Co		nstruct Mori	ment Co.,Lt	d.	
<example preparations=""> Stir-fried green soybeans</example>	Address		11-50, Haguroda		ndai-shi, Miyagi	
Boiled green soybeans cooked	<u> </u>	Website	http://construct-	-morment.com/		
stir-fried with chili oil	In	Contact TEL	Takuro Abe +81-22-399-944	17		
	Inquiry	FAX				
		E-Mail	+81-22-399-9447 nakamura-yu@construct-morment.com			

Grocery items

►Dried Natto			ngredients untry of Origin)	Soybeans (Miyagi, Japan), Bacillus subtilis var. natto			
Dried natto anytime, anywhere		Ste	orage Temp.	Room temperat	ure		
This freeze-dried natto is made from			Use by	Within 180 days	s after production		
Prefecture. It has a nutty texture. J range of Japanese or Western dishes	. ,	s	uitable for	Retail	Non-retail	Both	
a topping for salad, pizza, miso soup lovers, as well as anyone who hasn't it at first.	, and more. Recommended for natto	Packaging	Material	Case: PET bottl	e	Packaging Image	
		nging	Size	$4.5 \times 4.5 \times 17$	.5 cm		
			Net Cont.	65 g			
AND			Material	Corrugated cardboard		全川日朝	
		Case	Size	29 × 19.5 × 19 cm			
<b></b>			Weight	2.7 kg		<b>登</b> 8	
四日二日			Qtty/Case	24 bottles			
い、「「「「」、「」、「」、「」、「」、「」、「」、「」、「」、「」、「」、「」、		Min. Order Qtty Availability		1 case	Ref. Price	JPY720 (incl. tax)	
豆	13			Throughout the year			
17,65	A DECEMBER OF			Registered as Miyagi's environmentally friendly		friendly produce	
No. 1	¥9		K	awaguchi N	atto Co., Ltd		
<example preparations=""> Natto omelet</example>	Natto spaghetti	Address		10, Aza Shimataikobara, Ichihasama, Kurihara-shi, Miyagi			
▶1-2	▶2-3	Website Contact		http://www.kaw	vaguchi-natto.co.jp	<u>)</u>	
tablespoons of	tablespoons of			Eiji Monden			
dried natto per	dried natto per	Inquiry	TEL	+81-228-54-25	36		
egg	serving	liry	FAX	+81-228-54-2268			
		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.	Ste	orage Temp.	Room temperatu	ire	
This simple, convenient package contains five different ingredients		Use by	Within 180 days	after production	I
to add to miso soup. The vegetables are cabbage, carrot, and leek, accompanied by wakame seaweed and rolled bran. Just add a pinch	s	uitable for	Retail	Non-retail	Both
of this product to give your miso soup plenty of variety!	Pa	Material	Bag: OPP/CPP		Packaging Image
	Packaging	Size	15.5 × 22.5 ×	0.3 cm	
and the second s	ng	Net Cont.	100 g		MAN THE REAL
AN Star And		Material	Corrugated cardboard		
	Case	Size	37 × 26 × 17 c	m	
	se	Net Cont.	1.58 kg		
		Qtty/Case	12 bags		Enally 200
	Min. Order Qtty		5 cases (60 bags)	Ref. Price	JPY350 (excl. tax)
	Å	Availability	Throughout the	year	
	С	ertification	-		
		К	aneta Two (	One Co., Lt	d.
<example preparations=""></example>		Address	3-8-1, Oroshimachi, Wakabayashi-ku, Sendai-shi,		
You can also use it with other kinds of soup!	Website		http://www.kan	eta-group.co.jp	
Adding a pinch of this product is an easy way to put vegetables in your	H Contact		Product departm		iwara
consomme soup.	Inquiry	TEL	+81-22-782-088		
	iry	FAX	+81-22-782-041		
		E-Mail	sugawara.osamu@kaneta-group.co.jp		

► Sendai Bran: Two Large Packs	(C	Ingredien ountry of O		Wheat flour (m (soybean oil)	ade in Japan),	gluten, vegetable oil
Upholding the old traditions of the Toyoma area	s	storage Ter	<b>mp.</b> Room temperature (av in a dry place)		ure (avoid direct	sunlight, and store it
This traditional Miyagi food is made by kneading quality flour and glut	en	Use by		Within 90 days	after production	
together and frying with fine soybean oil. Goes will with soup or simmered dishes. Even in a humid setting, you can store it at room		Suitable f	or	Retail	Non-retail	Both
temperature in the home in a dark, relatively cool place.	P	ی Material		Bag: PP		Packaging Image
	Packaging	Size	2	34 × 14 × 5.5	cm	-
and the second second	jing	Net Co	ont.	About 96 g		200
		Mater	ial	Corrugated card	dboard	罢
		Size	3	50 × 30 × 61	cm	
7-15-10-C	Case	Weig	ht	About 5,200 g		
		Qtty/C	ase	40 bags		
	м	in. Order		1 case	Ref. Price	_
A CONTRACTOR OF A CONTRACTOR O		Availabili		Throughout the		
	-		-		,	ust), vegan certificatior
		Certification		(NPO VegeProject Japan)		
			Ya	magataya S	Shoten Co.,	Ltd
<example preparations=""> Sendai-fu don (abura-fu don)</example>		Address 16,		16, Aza-machi,	Yanaizu, Tsuyan	na-cho, Tome-shi,
Use Sendai bran in place of chicken in oyakodon		Website		https://sendaifu	ı.jp	
(chicken and egg on rice). Drippy beaten egg and stimulating Sendai bran make for a tasty		Contact J G L FAX		Shinya Yamagata +81-225-68-2066		
combo. Use Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or	nqu			+81-225-68-2066		
anything else!	iry	E-Ma	nil	webinfo@senda	ifu.jp	
		19.57	1	1.0		and the second second
Sendai Bran: Two Small Packs BF	I	ngredients	3	Wheat flour (ma	de in Japan), gl	uten, vegetable oil
	(Cou	untry of Orig	jin)	(soybean oil) Room temperatu	ro	
Jpholding the old traditions of the Toyoma area	Ste	orage Tem	р.	(avoid direct sun	light, and store i	t in a dry place)
This traditional Miyagi food is made by kneading quality flour and glute ogether and frying with fine soybean oil. Goes will with soup or	۱	Use by		Within 180 days aft (compatible with de	•	s)
system of the stress of the second stress of the second stress of the second se	S	uitable for		Retail	Non-retail	Both
nome in a dark, relatively cool place.	Pa	Materia	al	Bag: PP (barrier	film)	Packaging Image
	Packaging	Size		21 × 14 × 5.5 c	m	
A CAL		Net Con	t.	About 53 g		CAN DO
		Material Ω Size		Corrugated cardboard		盗
	Ω			29 × 49 × 60 c	m	
	Case	Weigh	t	About 5,900 g		
		Qtty/Ca	se	72 bags		-
		n. Order Qi		1 case	Ref. Price	_
	-	Availability		Throughout the y		1
		-				t), vegan certification
		ertificatio	1	(NPO VegeProject J	apan)	

## Yamagataya Shoten Co., Ltd

 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

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<Example Preparations> S 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

into conveniently sized 14-mm pieces for prompt serving. Even in a durk, relatively cool place.       Material       Bag: PP (barrier film)       Packagi         into ack, relatively cool place.       into ackagi       Size       24 × 18 × 5.5 cm       into ackagi         into ackagi       Size       29 × 49 × 60 cm       into ackagi       into ackagi         into ackagi       Size       29 × 49 × 60 cm       into ackagi         into ackagi       Material       Corrugated cardboard       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 5,700 g       into ackagi       into ackagi         into ackagi       About 40 g       into	Sliced Sendai Bran - 1	4-40 grams		IngredientsWheat flour (made in Japan), glute(Country of Origin)(soybean oil)			uten, vegetable o
This traditional Miyagi food is made by kneading quality flour and gluten together and frying with fine soybean oil. Goes will with soup or simmered dishes. This version of the regular large Sendi bran is sliced into conveniently sized 14-mm pieces for prompt serving. Even in a bunid setting, you can store it at room temperature in the home in a dark, relatively cool place.	Upholding the old traditions of the	Гoyoma area	Sto	rage Temp.			t in a dry place)
simered dishes. This version of the regular large Sendai brain is sliced into conveniently sized 14-mm pieces for prompt serving. Even in a dark, relatively cool place.				Use by	Within 180 day	after production	
humid setting, you can store it at room temperature in the home in a dark, relatively cool place. Material Bag: PP (barrier film) Packagi Size 24 × 18 × 5.5 cm Net Cont. About 40 g Material Corrugated cardboard Size 29 × 49 × 60 cm Weight About 5,700 g Qtty/Case 72 bags Min. Order Qtty 1 case Ref. Price - Availability Throughout the year Certification (Japan Islamic Trust), vegan of (NPO VegeProject Japan) Yamagataya Shoten Co., Ltd Address 16, Aza-machi, Yanaizu, Tsuyama-cho, Ton Website https://sendaifu.jp Contact Shinya Yamagata TEL +81-225-68-2066 FAX +81-225-68-2066	simmered dishes. This version of the regula	r large Sendai bran is sliced	S	uitable for	Retail	Non-retail	Both
Net Cont.       About 40 g         Material       Corrugated cardboard         Size       29 × 49 × 60 cm         Weight       About 5,700 g         Qtty/Case       72 bags         Min. Order Qtty       1 case       Ref. Price         Availability       Throughout the year         Certification       Halal certification (Japan Islamic Trust), vegan of (NPO VegeProject Japan)         Yamagataya Shoten Co., Ltd         Vessite       https://sendaifu.jp         Contact       Shinya Yamagata         TEL       +81-225-68-2066         Fax       +81-225-68-3066	humid setting, you can store it at room tem		Рас	Material	Bag: PP (barrie	r film)	Packaging Imag
Net Cont.       About 40 g         Material       Corrugated cardboard         Size       29 × 49 × 60 cm         Weight       About 5,700 g         Qtty/Case       72 bags         Min. Order Qtty       1 case       Ref. Price         Availability       Throughout the year         Certification       Halal certification (Japan Islamic Trust), vegan of (NPO VegeProject Japan)         Yamagataya Shoten Co., Ltd         Vessetien song, Use 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			kagir	Size	24 × 18 × 5.5	cm	
Size       29 × 49 × 60 cm         Weight       About 5,700 g         Qtty/Case       72 bags         Min. Order Qtty       1 case         Ref. Price       -         Availability       Throughout the year         Certification       Halal certification (Japan Islamic Trust), vegan of (NPO VegeProject Japan)         Yamagataya Shoten Co., Ltd         State       16, Aza-machi, Yanaizu, Tsuyama-cho, Ton Website         https://sendaifu.jp         Contact       Shinya Yamagata         TEL       +81-225-68-2066         Fax       +81-225-68-3066		To the state	Ð	Net Cont.	About 40 g		ALL 合共 (s.ct.s)
Image: Section of the solution of the solution of the section of the solution of the section of the solution of the solution of the solution of the section of the solution of the section of the solution of the section of the solution of the solutic the solution of the solution of the solution				Material	Corrugated care	lboard	- AA
Veight       About 5,700 g         Qtty/Case       72 bags         Win. Order Qtty       1 case       Ref. Price         Availability       Throughout the year         Halal certification (Japan Islamic Trust), vegan of (NPO VegeProject Japan)         Yamagataya Shoten Co., Ltd         Kad rich Sendai bran to an onion soup with lots of cheese. The soft, chewy texture of Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or             French onion soup             Yamagataya Shoten Co., Ltd             Vebsite       https://sendaifu.jp         Contact       Shinya Yamagata         TEL       +81-225-68-2066         FAX       +81-225-68-3066			G	Size	29 × 49 × 60	cm	22
Min. Order Qtty       1 case       Ref. Price       -         Availability       Throughout the year       -       Availability       Throughout the year         Certification       Halal certification (Japan Islamic Trust), vegan of (NPO VegeProject Japan)       -       -         Xamagataya Shoten Co., Ltd       -       -       -       -         Add rich Sendai bran to an onion soup with lots of cheese. The soft, chewy texture of Sendai bran makes for an excellent soup.       French onion soup       Address       16, Aza-machi, Yanaizu, Tsuyama-cho, Ton         Website       https://sendaifu.jp       -       -       -       -         Image: The soft, chewy texture of Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or       -       -       -       -         Image: The soft of the sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or       -       -       -       -       -         Image: The soft of the sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -       -			se	Weight	About 5,700 g		100
Availability       Throughout the year         Availability       Throughout the year         Certification       Halal certification (Japan Islamic Trust), vegan of (NPO VegeProject Japan)         Xamagataya Shoten Co., Ltd         Kexample Preparations>         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	A AND AND AND AND AND AND AND AND AND AN		ĺ	Qtty/Case	72 bags		
Image: Contact Shinya Yamagata Shoten Co., Ltd         Kaddrich 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			Min. Order Qtty		1 case	Ref. Price	-
Certification       (NPO VegeProject Japan)         Yamagataya Shoten Co., Ltd         Sector Shots       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.       French onion soup         Use Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or       French onion soup       Address       16, Aza-machi, Yanaizu, Tsuyama-cho, Ton         Website       https://sendaifu.jp       Contact       Shinya Yamagata         TEL       +81-225-68-2066       TEL       +81-225-68-3066		ALL ALL	Α	vailability	Throughout the year		
<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.       French onion soup         Use Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or       French onion soup             Image: Contact       Shinya Yamagata         Image: Contact       Shinya Yamagata         Image: Contact       FAX         Image: FAX       +81-225-68-2066</example>			Certification		Halal certification (Japan Islamic Trust), vegan certifica (NPO VegeProject Japan)		t), vegan certifica
Add rich Sendai bran to an onion soup with lots of cheese. The soft, chewy texture of Sendai bran makes for an excellent soup.       Website       https://sendaifu.jp         Use Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or       Image: Contact Shinya Yamagata       TEL +81-225-68-2066				Ya	magataya S	hoten Co., I	_td
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             Image: Contact	<example preparations=""></example>	French onion soup		Address	16, Aza-machi,	Yanaizu, Tsuyama	-cho, Tome-shi
bran makes for an excellent soup. Use Sendai bran with your favorite dishes, whether Japanese, Western, Chinese, or	•	A CLOS		Website	https://sendaif	<u>ı.jp</u>	
			ы	Contact	Shinya Yamaga	a	
		a man	nqu				
anything else! E-Mail webinfo@sendaifu.jp	anything else!			E-Mail	webinfo@senda	<u>ifu.jp</u>	
		Ι					

► Sliced Sendai Bran for Business Use		Ingredients (Country of Origin)	
Upholding the old traditions of the Toyoma area	St	orage Temp.	
This traditional Miyagi food is made by kneading quality flour and gluten		Use by	
together and frying with fine soybean oil. Goes will with soup or simmered dishes. This version of the regular large Sendai bran is sliced for prompt	S	Suitable for	
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.	Pac	Material	
	Packaging	Size	
	g	Net Cont.	
		Material	
	Case	Size	
	se	Weight	
		Qtty/Case	
	Mii	n. Order Qtty	

	Sto	orage Temp.	Room temperatu (avoid direct sur	ire nlight, and store i	t in a dry place)			
ed		Use by	Within 90 days a	after production				
	s	uitable for	Retail	Non-retail	Both			
e for	Pac	Material	Bag: PP		Packaging Image			
	Packaging	Size	41 × 25 × 11 c	m				
	g	Net Cont.	About 250 g					
		Material	Corrugated card	212				
	Case	Size	38 × 52 × 62 c	cm	全			
	se	Weight	About 5,720 g		1 and a second s			
		Qtty/Case	16 bags					
	Mir	n. Order Qtty	1 case	Ref. Price	_			
	A	vailability	Throughout the	year				
	C	ertification	Halal certification (Japan Islamic Trust), vegan certification (NPO VegeProject Japan)					
		Yar	magatava Shoten Co., Ltd					

(soybean oil).

Room temperature

#### <Example Preparations>

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!

Sweet and sour pork style



	Yamagataya Shoten Co., Ltd								
	Address	16, Aza-machi, Yanaizu, Tsuyama-cho, Tome-shi,							
	Website	https://sendaifu.jp							
I	Contact	Shinya Yamagata							
Inquiry	TEL	+81-225-68-2066							
FAX		+81-225-68-3066							
E-Mail webinfo@sendaifu.jp									
FO	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -								

►Tohoku Nabe Travelogue: Miyagi Oyster Hot Pot Broth		ngredients Intry of Origin)	Soy sauce (made in Japan), sugar, salt, shellfish extract, drie skipjack tuna extract, dried mackerel shavings, fermente seasoning, protein hydrolysate/seasonings (amino acid, etc.) acidity regulator, ethanol, vitamin B1, acidulant, (contains wheat, soybeans, and mackerel)		
Local Miyagi cooking	St	orage Temp.	A cool dark plac	e	
This is a local Miyagi dish. Kaki nabe is an oyster-based hot pot dish that	B	Best Before	Within 270 days	after production	
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	s	uitable for	Retail	Non-retail	Both
udon noodles for a tasty way to soak up the last of the broth. Serves 3-4 people.	P	Material	PET12//AL9//NY	′15//CPP80	Packaging Image
	Packaging	Size	25 × 15 × 7 cr	n	
	ing	Net Cont.	750 ml		
		Material	Corrugated card	board	
	Case	Size	27 × 37 × 27 0	cm	1 4 A B
	se	Weight	10 kg		
		Qtty/Case	12 bags		
	Mir	n. Order Qtty	10 cases Consolidated shpt	Ref. Price	JPY350 (excl. tax)
	4	Availability	Autumn and win	ter (Aug-Mar)	
	С	ertification	ISO9001, HACC	D	
		Γ	Daikyu Seim	en Co., Ltd	
<example preparations=""> Oyster hot pot</example>		Address	2-3-1, Oritate, A	Aoba-ku, Sendai-	shi, Miyagi
1. Pour the straight broth into a pot and	Website		https://www.da	9.co.jp	
heat up.	In quiry FAX		Kyoetsu Nakada	te	
2. Add chicken or duck and boil.			+81-22-226-2132		
3. Add water dropwort and leek and boil	Jiry	FAX	+81-22-226-27	57	
for 1 more minute, then serve.		E-Mail	<u>nakadate@dai9.</u>	<u>co.jp</u>	
			Soy sauce (made in	Japan), sugar, duck	oil, extract (duck, dried

Grocery items

►Tohoku Nabe Travelogue: Miyagi Water Dropwort	Hot Pot Broth	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)		
Local Miyagi cooking		Ste	orage Temp.	A cool dark plac	e	
This is a local Miyagi dish. Seri nabe is a wate		В	est Before	Within 270 days	after production	
dish that is prepared with a flavorful straight b After the other ingredients have been eaten, ac	,	Suitable for		Retail	Non-retail	Both
way to soak up the last of the broth. Serves 3-4 people.		Ра	Material	PET12//AL9//N	Y15//CPP80	Packaging Image
		Packaging	Size	25 × 15 × 7 c	m	( in the second
		ng	Net Cont.	750 ml		
			Material	Corrugated card	lboard	5
	Case	Size	27 × 37 × 27	cm	43	
		se	Weight	10 kg		
			Qtty/Case	12 bags		
		Mir	n. Order Qtty	10 cases Consolidates shpt	Ref. Price	JPY350 (excl. tax)
	AS M	A	vailability	Autumn and winter (Aug-Mar)		
		С	ertification	ISO9001, HACCP		
			[	Daikyu Seim	nen Co., Ltd	
<example preparations=""></example>	Water dropwort hot pot		Address	2-3-1, Oritate,	Aoba-ku, Sendai-s	shi, Miyagi
1. Pour the straight broth into a pot and heat up.	A Breeze		Website	https://www.da	i9.co.jp	
2. Add chicken or duck and boil.	C A Standard	ц	Contact	Kyoetsu Nakadate		
3. Add water dropwort and leek and boil for 1 more		Inquiry	TEL	+81-22-226-2132		
minute, then serve.	CSC 32	uiry	FAX	+81-22-226-2757		
			E-Mail	nakadate@dai9.co	.jp	

►Tohoku Nabe Travelogue: Sendai Miso Hot Pot Bro	th	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		Ste	orage Temp.	A cool dark pla	ce	
Made with authentic Sendai miso in a flavorful	-	B	Best Before	Within 270 days after production		
with an umami taste. After the other ingredier ramen noodles for a tasty way to soak up the		Suitable for		Retail	Non-retail	Both
3-4 people.		Ра	Material	PET12//AL9//N	Y15//CPP80	Packaging Image
			Size	25 × 15 × 7 0	cm	
	111 m	Packaging	Net Cont.	750 ml		
	Case	Material	Corrugated car	dboard		
		Size	27 × 37 × 27	cm		
		se	Weight	10 kg		2
	200		Qtty/Case	12 bags		
		Mir	n. Order Qtty	10 cases Consolidated shpt	Ref. Price	JPY350 (excl. tax)
		ļ	Availability	Autumn and wi	nter (Aug-Mar)	
		Certification		ISO9001, HACCP		
			[	Daikyu Sein	nen Co., Ltd	l.
<example preparations=""></example>	Sendai miso hot pot		Address	2-3-1, Oritate,	Aoba-ku, Sendai-	shi, Miyagi
1. Pour the straight broth into a pot and heat up.			Website	https://www.da	ai9.co.jp	
2. Add pork and boil a little.			Contact	Kyoetsu Nakad	ate	
<ol> <li>Add vegetables or other ingredients of your choice and boil for 3 more minutes, then serve.</li> </ol>		Inquiry	TEL	+81-22-226-22	132	
	Contraction of the second	liry	FAX	+81-22-226-22	757	
			E-Mail	<u>nakadate@dai</u> 9	.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		Ste	orage Temp.	A cool dark plac	e	
This broth, made with a stock of slowly extracted bonito	, is prepared four	B	est Before	Within 540 days	after production	
times over and combined with a pure brew soy sauce.	brew soy sauce. Use as a dipping Suitable for		uitable for	Retail	Non-retail	Both
sauce or a soup broth to accentuate the flavor of sease	onal ingredients.	Ра	Material	Bottle: glass		Packaging Image
		Packaging	Size	19 × 6 × 6 cm		
		ng	Net Cont.	300 ml		
11			Material	Corrugated cardboard		
And the state of the second second	Case	Size	26 × 32 × 21 cm		-	
		se	Weight	12 kg		- Contraction
	15		Qtty/Case	20 bottles		
	39/	Min. Order Qtty		10 cases Consolidated shpt	Ref. Price	JPY295 (excl. tax)
		ļ	vailability	Throughout the year		
		С	ertification	ISO9001, HACCP		
			[	Daikyu Seim	en Co., Ltd	
<example preparations=""></example>	Kaki age udon		Address	2-3-1, Oritate, A	Aoba-ku, Sendai-s	shi, Miyagi
Spring: tempura sauce, simmered food, clear broth			Website	https://www.da	i9.co.jp	
soup. 1 part broth, 8 parts hot water Summer: cold udon, somen. 1 broth, 3 cold water	A States		Contact	Kyoetsu Nakada	te	
Autumn: fried tofu, meat & potatoes. 1 broth,		Inquiry	TEL	+81-22-226-21	32	
4 hot water Winter: udon, hot pot, oden. 1 broth, 8 hot water		iiry	FAX	+81-22-226-27	57	
winter, duoir, not pot, oden. I broth, 8 not water			E-Mail	nakadate@dai9.	co.jp	

►Soba Broth		ngredients untry 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)			
A classic flavor	St	orage Temp.	A cool dark place			
This broth, made with a stock of slowly extracted bonito, is prepared four	E	Best Before	Within 540 days	s after production		
times over and combined with a pure brew soy sauce. Use as a dipping	5	Suitable for	Retail	Non-retail	Both	
sauce or a soup broth to accentuate the flavor of seasonal ingredients.	Packaging	Material	Bottle: glass		Packaging Image	
		Size	19 × 6 × 6 cm	I		
	ing	Net Cont.	300 ml			
1		Material	Corrugated card	lboard		
	ດ	Size	26 × 32 × 21	cm		
	Case	Weight	12 kg		- Contraction of the second seco	
Car Barris		Qtty/Case	20 bottles			
	Min. Order Qtty		10 cases Consolidated shpt	Ref. Price	JPY295 (excl. tax)	
		Availability	Throughout the year			
	С	ertification	ISO9001, HACCP			
		[	Daikyu Seim	nen Co., Ltd		
<example preparations=""> Kaki age soba</example>		Address	2-3-1, Oritate,	Aoba-ku, Sendai-	shi, Miyagi	
Spring: tempura sauce, simmered food, clear	·	Website	https://www.da	ii9.co.jp		
broth soup. 1 part broth, 8 parts hot water Summer: cold udon, somen. 1 broth, 3 cold water	н	Contact	Kyoetsu Nakada	ite		
Autumn: fried tofu, meat & potatoes.	Inquiry	TEL	+81-22-226-21	32		
1 broth, 4 parts hot water	ıiry	FAX	+81-22-226-27	57		
Winter: udon, hot pot, oden. 1 broth, 8 hot water		E-Mail	<u>nakadate@dai9</u>	.co.jp		
			Soy sauce (made in	n Japan), sugar, dried	l skipjack tuna shavings,	

Grocery items

•	Soba Restaurant Flavo	r	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)		
A	classic flavor		Sto	orage Temp.	A cool dark place	e	
	his fine, aromatic straight broth, made with a stock		В	est Before	Within 540 days	after production	
	nito, is combined with a pure brew soy sauce. Grommen, and tempura sauce. Do not water down whe		S	uitable for	Retail	Non-retail	Both
			Ра	Material	Bottle: glass		Packaging Image
			Packaging	Size	19 × 6 × 6 cm		
			ng	Net Cont.	300 ml		
			Case	Material	Corrugated card	board	
				Size	26 × 32 × 21 cm		12
	- ALLER SA			Weight	12 kg		
	F ANCERS SOL			Qtty/Case	20 bottles		
			Min. Order Qtty Availability		10 cases Consolidates shpt	Ref. Price	JPY295 (excl. tax)
	- Contraction of the contraction	- mat			Throughout the year		
		20	C	ertification	ISO9001, HACCP		
				Γ	Daikyu Seim	en Co., Ltd	
<	Example Preparations>	Zarusoba		Address	2-3-1, Oritate, A	Aoba-ku, Sendai-s	shi, Miyagi
	oring: yamakake, egg tofu, tempura sauce.			Website	https://www.dai	9.co.jp	
SI	Immer: zarusoba, somen, chilled noodles, chilled tofu.		н	Contact	Kyoetsu Nakada	te	
	ıtumn: fried tofu, ohitashi.		Inquiry	TEL	+81-22-226-213	32	
W	inter: simmered food, shabu-shabu.	Saver a	ıiry	FAX	+81-22-226-27	57	
				E-Mail	nakadate@dai9.co	<u>jp</u>	

► Zunda Rice Crackers		ngredients untry of Origin)	Non-glutinous rice (made in Japan), vegetable oil, su soybeans, green pea flour, kinako flour (green soybea 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	Ste	orage Temp.	Room temperature			
The Furukawa area in the city of Osaki is one of Japan's leading places for producing	B	Best Before	Within 150 days	after production	I	
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	s	uitable for	Retail	Non-retail	Both	
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 $\rac{1}{3}$		Material	Bag: <u>PP</u> , M Lab	el: paper	Packaging Image	
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	rade G Size		27 × 20 × 3 cr	n		
Council of Japanese Gifts and Souvenirs and by the Fair Trade Council of Miyagi Prefecture Gifts and Souvenirs.		Net Cont.	9 crackers		-	
		Material	Corrugated card	board	12233	
JAD	Case	Size	24 × 35 × 27.5	5 cm		
		Weight	1.25 kg			
CASTA LA SALA		Qtty/Case	12 bags			
	Mir	1. Order Qtty	1 case (12 bags)	Ref. Priced	JPY350 (excl. tax)	
	Å	Availability	Throughout the year			
	С	ertification	_			
			Matsukura Corporation			
		Address	4-6, Maedacho, Furukawa, Osaki-shi, Miyagi			
		Website	http://www.pap	agonomi.com		
	ц	Contact	Yoshiki Matsuku	a		
	Inquiry	TEL	+81-229-22-02	59		
3 · · · · ·	uiry	FAX	+81-229-22-134	40		
		E-Mail	matsukura@papagonomi.com			

► Sendai Miso Rice Crackers		ingredients untry of Origin)	Non-glutinous rice (made in Japan), miso paste (Sendai miso), sugar, mirin, say sauce/seasonings (amino acid, etc.), (contains: soybeans and wheat)				
Snacks with a strong miso flavor, from the land of Hitomebore rice	St	orage Temp.	Room temperature				
These snacks from the land where farmers grow Hitomebore rice have a	E	Best Before	Within 120 days	after productior	ı		
strong Sendai miso flavor. 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 that goes great with rice.		Suitable for	Retail	Non-retail	Both		
		Material	Bag: PP Label:	paper	Packaging Image		
		Size	25 × 20 × 4 c	25 × 20 × 4 cm			
		Net Cont.	5 crackers		Sie		
		Material	Corrugated card	lboard	-		
A	្ព	Size	25.5 × 36 × 2	6 cm	A rest of the second seco		
	Case	Weight	1.69 kg				
		Qtty/Case	15 bags		1		
	Mir	n. Order Qtty	1 case (15 bags)	Ref. Price	JPY350 (excl. tax)		
S. A. S. Jako		Availability	Throughout the year				
	С	ertification	-				
			Matsukura	Corporatior	1		
いの日本の		Address	4-6, Maedacho,	Furukawa, Osaki	i-shi, Miyagi		
2 2 2 2		Website	http://www.pap	agonomi.com			
		Contact	Yoshiki Matsuku	ra			
	İnqı	TEL	+81-229-22-02	59			
	Inquiry	FAX	+81-229-22-13	40			
		E-Mail	matsukura@pap	matsukura@papagonomi.com			

►Sendai Miso Peanuts		ngredients Intry 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	Ste	orage Temp.	Room temperatu	ire	
Sendai Miso Peanuts are fine-quality peanuts coated with flavorful	B	Best Before	Within 150 days	after production	I
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		uitable for	Retail	Non-retail	Both
		Material	Bag: PP Label:	paper	Packaging Image
		Size	22.5 × 12.5 ×	3 cm	
quickly take a liking to these classic spicy-sweet snacks.	Packaging	Net Cont.	130 g		201201
		Material	Corrugated card	board	
	Case	Size	37 × 26 × 18 cm		-
See See		Weight	4.52 kg		
		Qtty/Case	30 bags		
	Mir	n. Order Qtty	1 case (30 bags)	Ref. Price	JPY300 (excl. tax)
	Å	Availability	Throughout the year		
	с	ertification	-		
A A A A A A A A A A A A A A A A A A A			Matsukura Corporation		
		Address	4-6, Maedacho,	•	
127 274		Website	http://www.papa	agonomi.com	
Place and and		Contact	Yoshiki Matsukur	a	
	ĺnq	TEL	+81-229-22-025	59	
	Inquiry	FAX	+81-229-22-134	10	
	~	E-Mail	matsukura@pap	agonomi.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 temperatu	ıre	
Production began back in 1960. Now Papa Gonomi marks its 60th year! Papa	Best Before		Within 150 days	after production	l
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	s	uitable for	Retail	Non-retail	Both
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	P	Material	Bag: PP		Packaging Image
Japan visited the prefecture on March 17, 2016, this product was selected as a gift for them. This product is	Packaging	Size	15.5 × 9.5 × 1	5 cm	Constanting of
certified by the Fair Trade Council of Japanese Gifts and Souvenirs and by the Fair Trade Council of Miyagi Prefecture Gifts and Souvenirs.	ing	Net Cont.	32 g		Sugar &
		Material	Corrugated cardboard 40 × 25 × 23 cm		
and the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second s	Case	Size			
		Weight	3.6 kg		
		Qtty/Case	8 bags × 10		
	Mir	1. Order Qtty	1 case (80 bags)	Ref. Price	JPY100 (excl. tax)
	4	Availability	Throughout the	year	·
	С	ertification	-		
			Matsukura (	Corporatior	ı
		Address	4-6, Maedacho,	Furukawa, Osaki	-shi, Miyagi
		Website	http://www.pap	agonomi.com	
	ы	Contact	Yoshiki Matsuku	ra	
(Internet States)	Inquiry	TEL	+81-229-22-02	-	
	iiry	FAX	+81-229-22-134	40	
		E-Mail	matsukura@pap	agonomi.com	

► Beef Tongue Cider		ngredients untry of Origin)	HFCS (made in Jap acid, acidulant, flav		ides (gelatin)/carbonic ment
A cider with the flavor of Sendai's famed beef tongue	St	orage Temp.	Room temperature		
This locally produced cider reproduces the flavor of Sendai's renowned		Use by	Within 540 days	after production	
beef tongue. It has the authentic taste of barbequed beef tongue. This beverage has been a big story, attracting coverage by numerous media	S	uitable for	Retail	Non-retail	Both
outlets.	Ра	Material	Bottle: glass		Packaging Image
and have a	Pa Material		210 × Φ 60 mm	n	
	ng	Net Cont.	340 ml		- minimi
	Case	Material	Corrugated card	oard	
		Size	26 × 37.5 × 22	2.5 cm	
		Net Cont.	14.6 kg		
S. 4.		Qtty/Case	24 bottles		
A 18 2 1 4	Min. Order Qtty		10 cases Consolidated shpt	Ref. Price	JPY200/bottle (incl. tax)
		Availability	Throughout the year		
	С	ertification	JAS certified factory (carbonated beverage)		
			Trebon Corporation		
		Address	2-3-18, Odawara	a, Miyagino-ku, S	Sendai-shi, Miyagi
T K		Website	http://www.tres	bon.co.jp/	
		Contact	Yuya Tsuruto		
	Inquiry	TEL	+81-22-256-413	37	
	uiry	FAX	+81-22-256-49	901	
		E-Mail	info@tresbon.co	.jp	

►Zunda Cider	Ingredients (Country of Origin)		flavoring, acidula		n powder/carbonic acid, ent, gardenia pigment, ens)	
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	Use by		by Within 540 days after production			
green soybean paste. Blended with green soybean powder for a carefully	S	uitable for	Retail	Non-retail	Both	
crafted aroma of authentic green soybean.	א Material		Bottle: glass		Packaging Image	
	Packaging	Size	210 × Φ 60 m	im		
	ing	Net Cont.	340 ml			
		Material	Corrugated shpt		The second states	
	Case	Size	26 × 37.5 × 2	22.5 cm	11 m 11	
		Net Cont.	14.6 kg			
		Qtty/Case	24 bottles			
	Mir	n. Order Qtty	10 cases Consolidated shpt	Ref. Price	JPY200/bottle (incl. tax)	
		Availability	Throughout the year			
A THEFT ALL	C	Certificates	JAS certified fa	ctory (carbonated	l beverage)	
			Trebon C	orporation		
		Address	2-3-18, Odawa	ra, Miyagino-ku, S	Sendai-shi, Miyagi	
		Website	http://www.tre	esbon.co.jp/		
		Contact	Yuya Tsuruto			
Contraction of the second second second second second second second second second second second second second s	Inquiry	TEL	+81-22-256-41	137		
Normal A	uiry	FAX	+81-22-256-49	901		
		E-Mail	info@tresbon.c	o.jp		

►Date Cider		ngredients untry of Origin)	HFCS (made in Japan)/carbonic acid, acidulant, flavoring		
An original cider featuring Date Masamune	Ste	orage Temp.	Room temperature		
Featuring Date Masamune, a famed samurai warrior and		Use by	Within 540 days	after production	
commander known throughout Japan, this original cider's label	s	uitable for	Retail	Non-retail	Both
bears the crest of the Date clan. It's a wildly popular souvenir.	Ра	Material	Bottle: glass		Packaging Image
	Packaging		210 × Φ 60 mr	n	
part in the second	ng	Net Cont.	340 ml		- mining
	Case	Material	Corrugated card	board	Man Manage Mark
		Size	26 × 37.5 × 22.5 cm 14.6 kg		
		Net Cont.			
		Qtty/Case	24 bottles		
	Min. Order Qtty		10 cases Consolidated shpt	Ref. Price	JPY200/bottle (incl. tax)
the 1	4	Availability	Throughout the year		
	С	ertification	JAS certified factory (carbonated beverage)		
			Trebon Corporation		
		Address	2-3-18, Odawara, Miyagino-ku, Sendai-shi, Miyagi		
		Website	http://www.tresbon.co.jp/		
		Contact	Yuya Tsuruto		
A CONTRACT OF	Inquiry	TEL	+81-22-256-4137		
	Jiry	FAX	+81-22-256-49	01	
		E-Mail	info@tresbon.co	.jp	

	Ginsen Delicious Coffee - 300 grams	Ingredients (Country of Origin)		Coffee beans (Pe	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		Use by	Within 365 days	after production		
	farms. Made entirely with beans grown organically on certified Organic JA farms. The beans are painstakingly roasted over aromatic charcoal	S	uitable for	Retail	Non-retail Both		
	(coke).	Ра	Material	Bag: <u>PA</u> , PE		Packaging Image	
		Packaging	Size	11 × 19 × 7 cr	n	-	
		ng	Net Cont.	300 g		吟煎	
	吟 TENSEN TELESEN TELESEN		Material	Corrugated card	board	2010/380 2010/380 2010/380 2010/380	
		Case	Size	29 × 20.5 × 26 cm		())) 有線 <b>規約</b> 5年8月14 (第2) 有線 <b>規培</b> 珈琲豆100%	
	0.2.8 12 + 2.5.1 M		Weight	2.2 kg		Laforation and some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some and a some an	
			Qtty/Case	6 bags			
		Min. Order Qtty Availability		1 case	Ref. Price	-	
	有機栽培珈琲豆100%開			Throughout the year			
	Story and Userseshi	С	ertification	FSSC22000 certification (Sendai General Factory)			
			Mi	itsumoto Coffee Co., Ltd.			
Ī	< How to serve >		Address	2-4-1, Izai, Wak	abayashi-ku, Sen	idai-shi, Miyagi	
	Drip brew with a paper filter, use a coffee		Website	https://www.mr	mc-coffee.co.jp/		
	maker, or make with a siphon. It's up to	H	Contact	Motoki Muraoka			
	you!	Inquiry	TEL	+81-22-390-05	81		
		iiry	FAX	+81-22-288-05			
			E-Mail	<u>m.muraoka@mr</u>			

вечеагадея

► Ginsen Premium - 230 grams Ingredients (Country of Origin		5	Coffee beans (	Peru, Columbia, Br	azil)		
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		Use by	Within 365 day	Within 365 days after production			
farms. Made entirely with beans grown organically on certified Organic JA farms. The beans are painstakingly roasted over aromatic charcoal	s	uitable for	Retail	Non-retail	Both		
(coke).	ອ Material		Bag: <u>PA</u> , PE		Packaging Image		
	Packaging	Size	8 × 20 × 4.5	cm			
	ng	Net Cont.	230 g				
	Case	Material	Corrugated cardboard				
吟 前、 GINSEN		Size	30.3 × 21.5 × 14.3 cm				
青里県*コータス*結晶 プレミアム		Weight	1.6 kg		有機投房加度过100%。		
		Qtty/Case	6 bags		230/10		
	Min. Order Qtty		1 case	Ref. Price	-		
^{有機人SB} 區魚图畫 ④ 有機栽培珈琲豆100%	4	Availability	Throughout the	e year			
になったよみです (オンス語語) 「日本語の構成」をいたいです。 2.30g 日 2.30g 日	С	ertification	FSSC22000 certification (Sendai General Factory)				
		Μ	itsumoto Coffee Co., Ltd.				
< How to serve >		Address	2-4-1, Izai, Wa	akabayashi-ku, Sen	idai-shi, Miyagi		
Drip brew with a paper filter, use a coffee		Website	https://www.m	nmc-coffee.co.jp/			
maker, or make with a siphon. It's up to	ц	Contact	Motoki Muraok	а			
you!	İnqı	TEL	+81-22-390-0	581			
	Inquiry	FAX	+81-22-288-0	586			
		E-Mail	m.muraoka@m	m.muraoka@mmc-coffee.co.jp			

► Tohoku Factory Organically Grown Coffee - 200 grams	Ingredients (Country of Origin)		Coffee beans (C	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	Use by		Within 365 days	s after production		
fuel that has a far-infrared effect. This produces a mellow aroma and		uitable for	Retail	Non-retail	Both	
refreshing aftertaste.	Ра	Material	Bag: <u>PA</u> , PE		Packaging Image	
	Packaging	Size	8 × 20 × 4.5 c	cm		
(ja)	ng	Net Cont.	200 g			
Marking account NY COLORUS 新度を大切に 植態後と44 新聞以内に 後生人の上ーを お留けします。		Material	Corrugated cardboard		助水を入りに 防火市 時 相互の時間 (法人):入りについた に対してきた。	
	Case	Size	30.3 × 21.5 × 14.3 cm 1.3 kg		***の「場で増進した 有機栽培 珈琲 ===>336m	
	se	Weight			11日日から アクビン 161005-50月 できまでの目的。	
東北の工場で始頭した		Qtty/Case	6 bags			
珈琲 ==	Min. Order Qtty		1 case	Ref. Price	-	
風味豊かな アラビカ 種 100% 使用	ļ	vailability	Throughout the year			
() コン コクと相称にが特徴の かり高い有機説特徴の #25550000000000000000000000000000000000	С	ertification	FSSC22000 cert	tification (Sendai	General Factory)	
2009		Mi	itsumoto Co	offee Co., Lt	d.	
< How to serve >		Address	2-4-1, Izai, Wakabayashi-ku, Sendai-shi, Miyagi			
Drip brew with a paper filter, use a coffee		Website	https://www.m	mc-coffee.co.jp/		
maker, or make with a siphon. It's up to		Contact	Motoki Muraoka			
you!	Inq	TEL	+81-22-390-05	81		
	Inquiry	FAX	+81-22-288-05	86		
	<	E-Mail	m.muraoka@mi	mc-coffee.co.jp		

Bevearages

► Rich Coarse-Grounded Blended Coffee - 500 grams		ngredients Intry of Origin)	Coffee beans (Brazil, Vietnam)			
A rich blended coffee made from coarse-grounded dark-roasted beans		orage Temp.	Store in a cool temperature, and		direct sunlight, high	
		Use by	Within 365 days after production			
This rich blended coffee is made from coarse-grounded dark-roasted beans to bring out their flavor.	s	uitable for	Retail	Non-retail	Both	
		Material	Bag: <u>PA</u> , PE		Packaging Image	
	Packaging	Size	11 × 24.5 × 7	' cm		
	ng	Net Cont.	500 g		<u>@</u>	
粗機芝物排	Case	Material	Corrugated cardboard		祖德芝物排	
		Size	42 × 25.5 × 24.3 cm		005	
		Weight	5.5 kg		Puebo & Cult Safe (2-3)	
		Qtty/Case	10 bags			
900-20- 200-10-10-10-10-10-10-10-10-10-10-10-10-1	Min. Order Qtty		1 case	Ref. Price	-	
Hellow & Rich Tode	A	Availability	Throughout the	year	·	
500 ₂ (2)	Certification		FSSC22000 certification (Sendai General Factory)			
		M	itsumoto Coffee Co., Ltd.			
< How to serve >		Address	2-4-1, Izai, Wa	kabayashi-ku, Sen	dai-shi, Miyagi	
Drip brew with a paper filter, use a coffee		Website	https://www.m	mc-coffee.co.jp/		
maker, or make with a siphon. It's up to	ц	Contact	Motoki Muraoka			
you!	İnqı	TEL	+81-22-390-05	81		
	Inquiry	FAX	+81-22-288-05	86		
		E-Mail	m.muraoka@mmc-coffee.co.jp			

	Sharp Coarse-Grounded Blended Coffee - 500 grams	Ingredients (Country of Origin)		Coffee beans (B	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		
			uitable for	Retail	Non-retail	Both	
			Material	Bag: <u>PA</u> , PE		Packaging Image	
		Packaging	Size	11 × 24.5 × 7	cm		
1		ng	Net Cont.	500 g			
	witter	Case	Material	Corrugated cardboard 42 × 25.5 × 24.3 cm 5.5 kg		粗機··加林	
			Size			1000 A	
	ARABIKI COFFEE		Weight			Shurren Line	
	+1		Qtty/Case	10 bags			
	0000 	Min. Order Qtty		1 case	Ref. Price	-	
	Short 25 - 5	4	Availability	Throughout the	year		
	500g(R)	С	ertification	FSSC22000 certification (Sendai General Factory)			
			Mi	itsumoto Coffee Co., Ltd.			
Ī	< How to serve >		Address	2-4-1, Izai, Wak	abayashi-ku, Sen	idai-shi, Miyagi	
	Drip brew with a paper filter, use a coffee		Website	https://www.mr	mc-coffee.co.jp/		
	maker, or make with a siphon. It's up to	н	Contact	Motoki Muraoka			
	you!	nqu	TEL	+81-22-390-05	81		
		Inquiry	FAX	+81-22-288-05	86		
			E-Mail	<u>m.muraoka@mr</u>			

Bevearages

Shokuningei Original Blend - 800 grams	ith a rich deen solid flavor Storage Temp		Coffee beans (E	Coffee beans (Brazil, Vietnam)		
A coffee with a rich, deep, solid flavor			Store in a cool dark place (avoid direct sunlight, high temperature, and high humidity)			
This coffee has a rich, deep, solid flavor.	Use by		Within 365 day	s after production	I	
Comes in a large package to satisfy your thirst for coffee.	ffee. Suitable for		Retail	Non-retail	Both	
	Ра	Material	Bag: <u>PA</u> , PE		Packaging Image	
	Packaging	Size	13 × 31 × 8 c	m		
	ng	Net Cont.	800 g		2	
() 一般 さだ たちり 株		Material	Corrugated cardboard			
	Case	Size	30 × 25 × 30 cm 5.5 kg			
		Weight				
· · · · · · · · · · · · · · · · · · ·		Qtty/Case	6 bags		DOM: NT	
* 排	Min. Order Qtty		1 case	Ref. Price	-	
and the second second second second second second second second second second second second second second second	4	Availability	Throughout the year			
LA COMPANY	С	ertification	FSSC22000 cer	tification (Sendai	General Factory)	
-SUDIA: Ref		Μ	itsumoto Coffee Co., Ltd.			
< How to serve >		Address	2-4-1, Izai, Wa	kabayashi-ku, Ser	ndai-shi, Miyagi	
Drip brew with a paper filter, use a coffee		Website	https://www.m	mc-coffee.co.jp/		
maker, or make with a siphon. It's up to		Contact	Motoki Muraoka	3		
you!	inq	TEL	+81-22-390-05	581		
	Inquiry	FAX	+81-22-288-05	586		
		E-Mail	m.muraoka@m	mc-coffee.co.jp		

Shokuningei Mild Blend - 800 grams		ngredients untry of Origin)	Coffee beans (Brazil, Vietnam)		
A mellow, smooth coffee		orage Temp.	Store in a cool temperature, and		direct sunlight, high
This coffee has a mellow taste and goes down smooth.		Use by	Within 365 days	s after production	
Comes in a large package to satisfy your strong thirst for coffee.		uitable for	Retail	Non-retail	Both
	Ра	Material	Bag: <u>PA</u> , PE		Packaging Image
	Packaging	Size	13 × 31 × 8 c	m	
	ing	Net Cont.	800 g		
<b>@</b>		Material	Corrugated cardboard 30 × 25 × 30 cm		◎ 職へないます Protection
職言	Case	Size			
17 6		Weight	5.5 kg		
		Qtty/Case	6 bags		Bolog (B)
耕	Min. Order Qtty		1 case	Ref. Price	-
		Availability	Throughout the	year	
1421-2016- 1420(10)	Certification		FSSC22000 certification (Sendai General Factory)		General Factory)
		Mi	itsumoto Co	offee Co., Lt	d.
< How to serve >		Address	2-4-1, Izai, Wa	kabayashi-ku, Sen	dai-shi, Miyagi
Drip brew with a paper filter, use a coffee		Website	https://www.m	mc-coffee.co.jp/	
maker, or make with a siphon. It's up to		Contact	Motoki Muraoka		
you!	[nq	TEL	+81-22-390-05	81	
	Inquiry	FAX	+81-22-288-05	86	
		E-Mail	m.muraoka@m	mc-coffee.co.jp	

►Sotenden Daiginjo	Ingredients (Country of Origin)		Rice, rice koji, e	Rice, rice koji, ethanol (all made in Japan)		
The pinnacle of Otokoyama honten sake	Storage Temp.		Keep refrigerate	Keep refrigerated (12-18℃)		
Made with grains of Yamanishiki, the king of sake rice, milled up		Use by	n/a			
to 35%. Features a delightfully fruity aroma, mild flavor, and	Suitable for		Retail	Non-retail	Both	
sharp aftertaste. 2019 winner of an International Wine Challenge Trophy (given to the top 1%).	Рас	Material	Bottle: glass		Packaging Image	
	Packaging	Size	7.75 × 7.75 × 29.7 cm			
	Ð	Net Cont.	720 ml			
		Material	Corrugated cardboard		秦	
	Case	Size	28 × 36 × 32 cm 14.34 kg			
		Weight				
		Qtty/Case	12 bottles			
	Min Order Ottv		5 cases Consolidated shpt	Ref. Price	-	
	4	vailability	Throughout the	year		
	С	ertification	-			
		Oto	okoyama Honten Co., Ltd.			
< How to serve >		Address	3-8, Irisawa, Ke	sennuma-shi, Miya	agi	
Store at 12°C to 15°C.		Website	https://www.ke	sennuma.co.jp		
Best served in a wine glass or similar vessel so you can enjoy the aroma.	п	Contact	Senior Executive	e Director Daiki Su	gawara	
	nqu	TEL	+81-226-24-80	88		
	Inquiry	FAX	+81-226-22-30	37		
		E-Mail	hiroki-s@kesenr	iuma.co.jp		

► Sotenden Kuranohana Junmai Ginjo		ngredients	Rice, rice koji (a	all made in Japan)	
	-	untry of Origin)			
A sophisticated aroma and flavor in one bottle	Ste	orage Temp.	Keep refrigerated (12-18℃)		
Made entirely with Kuranohana, a variety of rice grown in Miyagi	Use by		n/a		
Prefecture. Rice grains milled 50%.	S	uitable for	Retail	Non-retail	Both
Has a gentle floral aroma and a flavor with a supreme balance between sweet and sharp.	Рас	Material	Bottle: glass		Packaging Image
	Packaging	Size	7.75 × 7.75 × 2	29.7 cm	
	Ðι	Net Cont.	720 ml		
		Material	Corrugated cardboard 28 × 36 × 32 cm 14.34 kg 12 bottles		「大人」
	Ca	Size			
	se	Weight			
		Qtty/Case			Concestion of the second second second second second second second second second second second second second se
	Mir	n. Order Qtty	5 cases Consolidated shpt	Ref. Price	-
	4	Availability	Throughout the year		
	С	ertification	-		
		Oto	okoyama Ho	onten Co., Lto	1.
< How to serve >		Address	3-8, Irisawa, Ke	sennuma-shi, Miyag	ji
Store at 12°C to 15°C.			https://www.ke	sennuma.co.jp	
Good in any vessel, particularly in a wine glass or a glass ochoko sake	н	Contact	Senior Executive	e Director Daiki Sug	awara
cup.	nqı	TEL	+81-226-24-80	88	
	Inquiry	FAX	+81-226-22-30	37	
		E-Mail	hiroki-s@kesenr	numa.co.jp	

Alcoho

			l de la composición de la composición de la composición de la composición de la composición de la composición de		
► Sotenden Tokubetsu Junmai-shu		ngredients Intry of Origin)	Rice, rice koji (a	Rice, rice koji (all made in Japan)	
The face of Otokoyama honten Brewery and the origin of Sotenden	Storage Temp.		Keep refrigerate	d(12-18℃)	
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 former of the former set of the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the seafood caught in the		Use by	n/a		
		uitable for	Retail	Non-retail	Both
the Kesennuma 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.	Pac	Material	Bottle: glass		Packaging Image
	Packaging	Size	7.75 × 7.75 × 2	9.7 cm	-
	Ð	Net Cont.	720 ml		
	Case	Material	Corrugated card	board	
		Size	28 × 36 × 32 cr	n	*
		se	Weight	14.34 kg	
		Qtty/Case	12 bottles		12.
	Mir	n. Order Qtty	5 cases Consolidated shpt	Ref. Price	-
E	A	Availability	Throughout the year		
Literate C	С	ertification	-		
		Oto	okoyama Ho	nten Co., Lt	d.
< How to serve >	Address		3-8, Irisawa, Ke	sennuma-shi, Miya	gi
Best served at 12°C to 15°C or room temperature.		Website	https://www.kes	ennuma.co.jp	
When chilled, the sharp taste becomes more conspicuous. At room	ц	Contact	Senior Executive	Director Daiki Sug	awara
temperature, it's easier to keep imbibing because the acidic flavor	Inquiry	TEL	+81-226-24-808	38	
becomes more noticeable.	uiry	FAX	+81-226-22-303	37	
		E-Mail	hiroki-s@kesenn	uma.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 $\mbox{\sc c})$ – 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		Use by	n/a		
are milled up to 60%. A refreshing sake that has a mildly sweet, relaxing flavor.	S	uitable for	Retail Non-retail	Both	
Best served chilled, but also makes a different yet interesting impression when hot.	م Material		Bottle: glass	Packaging Image	
	Packaging	Size	7.75 × 7.75 × 29.7 cm	-	
	рı	Net Cont.	720 ml		
		Material	Corrugated cardboard		
	Case	Size	28 × 36 × 32 cm	x	
		Weight	14.34 kg	1 the	
		Qtty/Case	12 bottles		
***	Min. Order Qtty		5 cases Consolidated shpt Ref. Price	-	
R	Å	Availability	Throughout the year		
	С	ertification	-		
Autorite		Oto	okoyama Honten Co., Ltd.		
< How to serve >		Address	3-8, Irisawa, Kesennuma-shi, Miy	/agi	
The optimal serving temperature is around 15°C or, if served hot, then		Website	https://www.kesennuma.co.jp		
around 36°C. Drink it in any kind of vessel, but ceramic or tin will make	ц	Contact	Senior Executive Director Daiki S	ugawara	
the flavor pleasantly mellow.	Inquiry	TEL	+81-226-24-8088		
	uiry	FAX	+81-226-22-3037		
		E-Mail	hiroki-s@kesennuma.co.jp		

▶ Kinmon Ryogoku, Mizutoriki, Junmai Daiginjo, Kuranohana		ngredients Intry of Origin)	Rice, rice koji					
A junmai daiginjo with Kuranohana rice grains from Miyagi Prefecture milled 44%	Ste	orage Temp.	Keep refrigerate	Keep refrigerated (0-5℃)				
Winner of the 2018 KuraMaster gold prize for sake. Born from a		Use by	Within 180 days	after production				
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	s	uitable for	Retail	Non-retail				
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.	Рас	Material	Bottle: glass		Τ			
8	Packaging	Size	10.5 × 10.5 × 3	9.7 cm				
	ng	Net Cont.	1.8 L *A smaller bottl available.	e (720 ml) is also				
		Material	Corrugated card	board				
慶奉	Case	Case	Case	Q	Size	24.5 × 35.5 × 4	4 cm	
				Weight	17.63 kg			
		Qtty/Case	6 bottles					
	Min. Order Qtty		5 cases Consolidated shpt	Ref. Price	T			
134	A	vailability	Throughout the year					
	Certification		-					
			KAKUBOSHI Co., Ltd.					
Mittuoriki		Address	78, Kiridooshi, Kesennuma-shi, Miyagi					
215		Website	http://kakubosh	i.co.jp				
· · · · · · · · · · · · · · · · · · ·		Contact	Managing Direct	or Daisuke Saio				
	nqı	TEL	+81-226-22-00	01				
< How to serve >Relish the savory, rich taste of rice that only a junmai	Inquiry	FAX	+81-226-23-89	78				
daiginjo can offer, plus a sophisticated aroma.		E-Mail	center@kakubos	shi.co.jp				

Both

Packaging Image

► Kinmon Ryogoku, Kesennuma, Yuzu-shu		ngredients Intry of Origin)	Sake, yuzu fruit juice (Japan), HFCS		
The northernmost yuzu shu from a brewery in Kesennuma		orage Temp.	Keep refrigerated (0-5 $^{\circ}$ 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.		1
	Case	Material	Corrugated cardboard 24.5 × 35.5 × 44 cm 18.08 kg 6 bottles		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
		Size			
		Weight			
		Qtty/Case			
	Mir	n. Order Qtty	5 cases Consolidated shpt	Ref. Price	-
	Availability		Throughout the year		
	Certification		-		
		KAKUBOSHI Co.,			
	Address		78, Kiridooshi, Kesennuma-shi, Miyagi		
		Website	http://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.		Contact	Managing Director Daisuke Saio		
		TEL	+81-226-22-0001		
		FAX	+81-226-23-8978		
		E-Mail	<u>center@kakuboshi.co.jp</u>		

▶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 refrigerate	d (0℃-5℃)	
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		Use by	n/a		
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	s	uitable for	Retail	Non-retail	Both
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	Pa	Material	Bottle: glass B	ox: carton	Packaging Image
Awards. Grand Prix winner three straight years at the U.S. National Sake Appraisal: 2017-2019.	Packaging	Size	8 × 8 × 30.5 c	m	15
	ing	Net Cont.	720 ml *A bigger bottle (1,800 ml) is also available.		藏王异
	Case	Material	Corrugated card	lboard	并能
		Size	26.1 × 34.6 × 33.3 cm		-
		Weight	18 kg		
		Qtty/Case	12 bottles		
	Min. Order Qtty Availability Certification		5 cases Consolidated shpt	Ref. Price	JPY2,300 (excl. tax
the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon			Throughout the year		
			-		
			Zao Shuzo	o Co., Ltd.	
< How to serve >		Address	120-1, Higashik	oji, Shiroishi-shi,	Miyagi
Best served at room temperature or chilled.	Website		https://www.za	oshuzo.com/	
A fine sake that pairs well with a wide range of cooking, from simple		Contact	Managing Direct	or Kiichiro Watan	abe
seafood to luxurious meat dishes.	Inquiry	TEL	+81-224-25-33	55	
	uir)	FAX	+81-224-25-32	72	
		E-Mail	eigyo@zaoshuzo	o.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 refrigerate	ed (0-5℃)		
This tokubetsu junmai-shu is made from Miyamanishiki rice grains milled 55%. Brewed to produce an aroma reminiscent of melon or muscat, this		Use by	n/a			
sake has a fresh flavor that tastes better with every cup. This bottle embodies the basic Zao philosophy of flavor that is always enjoyable.	s	uitable for	Retail	Non-retail	Both	
Winner of the Gold Medal at the 2019 Fine Sake Awards.	Ра	Material	Bottle: glass B	ox: carton	Packaging Image	
	Packaging	Size	8 × 8 × 30.5 c	m	44	
	ng	Net Cont.	720 ml *A bigger bott available.	tle (1,800 ml) is also	特别纯米调	
	Case	Material	Corrugated card	lboard	藏王	
		Size	26.1 × 34.6 × 33.3 cm		.2	
		Weight	18 kg			
		Qtty/Case	12 bottles			
***	Min. Order Qtty		5 cases Consolidated shpt	Ref. Price	JPY1,400 (excl. tax)	
SEA .	Availability		Throughout the year			
2	С	ertification	_			
		Zao Shuzo Co., Ltd.				
< How to serve >		Address	120-1, Higashik	oji, Shiroishi-shi,	Miyagi	
Best served at room temperature or chilled.		Website	https://www.za	oshuzo.com/		
Multiplies the flavor of vegetable dishes and foods prepared with stock.		Contact	Managing Direct	or Kiichiro Watan	abe	
	Inquiry	TEL	+81-224-25-33	55		
	iiry	FAX	+81-224-25-32	72		
		E-Mail	eigyo@zaoshuzo.c	om		

▶Junmai-shu Hanadeshiko Rose	Ingredients (Country of Origin)		Rice, rice koji (all made in Japan)		
A low-alcoholic junmai-shu with a beautiful pink hue naturally derived from yeast	Storage Temp.		Keep refrigerated (0-5℃)		
An eye-catching sake bottle with a vivid color. The coloring is naturally derived from	Use by		n/a		
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	s	uitable for	Retail	Non-retail	Both
due to ultraviolet light. Surprising delights await. Enjoy!	Ра	Material	Bottle: glass		Packaging Image
	Packaging	Size	6.4 × 6.4 × 24	1.5 cm	
	ing	Net Cont.	360 ml		
	Case	Material	Corrugated cardboard		
		Size	20.6 × 26.6 × 28.1 cm		
		Weight	9.3 kg	9.3 kg	
		Qtty/Case	12 bottles		- Korr
	Mir	n. Order Qtty	5 cases Consolidated shpt	Ref. Price	JPY820 (excl. tax)
	Availability		Throughout the year		
Rose	Certification		-		
			Zao Shuzo Co., Ltd.		
< How to serve >		Address	120-1, Higashik	oji, Shiroishi-shi,	Miyagi
Best served chilled.		Website	https://www.zao	oshuzo.com/	
Pairs excellently with foods containing some amount of sweetness, like	н	Contact	Managing Direct	or Kiichiro Watan	abe
cheese or meat-based dishes. Also goes well with sweets.	nqu	TEL	+81-224-25-3355 +81-224-25-3272		
	Inquiry	FAX			
		E-Mail	eigyo@zaoshuzo	o.com	

►Yuki no Matsushima Daiginjo Ingredients (Country of Origi		-	Rice, rice koji, ethanol (all made in Japan)		
The flagship Yuki no Matsushima brew	Storage Temp.		Keep refrigerated (recommended) – may be kept at room temperature		
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		Use by	n/a		
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	S	Suitable for	Retail	Non-retail	Both
a pure, gentle, smooth taste.	Ра	Material	Box: paper Bo	ottle: glass	Packaging Image
	Packaging	Size	8.5 × 12 × 34	.5 cm	
	ing	Net Cont.	720 ml *Different size 1,800 ml) are also av	•	
		Material	Corrugated card	dboard.	
	Case	Size	27.5 × 25.5 ×	36.3 cm	
- Pant -		Weight	8.5 kg		酿
		Qtty/Case	6 bottles		1034040177 T
7.470H-49UR-A Sale Buscry	Min. Order Qtty		5 cases Consolidated shpt	Ref. Price	-
	1	Availability	Throughout the year		
	С	ertification	-		
		TAIWAG	GURA SAKE BREWERY Co., Ltd.		
< How to serve >		Address	8-1, Matsuzakada	aira, Taiwacho, Kui	rokawa-gun, Miyagi
Serve chilled or at room temperature.		Website	https://taiwagu	ira.co.jp	
Best imbibed in a Riedel daiginjo glass.	н	Contact	Noriyoshi Hongo	0	
	Inquiry	TEL	+81-22-345-68	886	
	uiry	FAX	+81-22-345-68	881	
		E-Mail	Hongo-k@yama	iya.co.jp	

Alcohol

▶ 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 temperature	(recommended) -	may be kept at room
		Use by	n/a		
This sake features a light, refreshing flavor while retaining a gentle ginjo aroma and junmai richness, followed by a sharp, acidic aftertaste.	s	uitable for	Retail	Non-retail	Both
	Ра	Material	Box: paper Bo	ttle: glass	Packaging Image
	Packaging	Size	7.8 × 7.8 × 29	9.2 cm	
	ing	Net Cont.	720 ml *Different size 1,800 ml) are also av	•	
		Material	Corrugated card	lboard	R R
	Case	Size	26 × 35 × 33 cm 15 kg		And And And And And And And And And And
		Weight			
		Qtty/Case	12 bottles		
7.471149URA Sale Burney	Min. Order Qtty		5 cases Consolidated shpt	Ref. Price	-
	Availability		Throughout the year		
A 1725	Certification		-		
		TAIWAG	GURA SAKE BREWERY Co., Ltd.		
< How to serve >		Address	8-1, Matsuzakada	aira, Taiwacho, Ku	rokawa-gun, Miyagi
Serve chilled.		Website	https://taiwagura	a.co.jp	
Try in a wine glass to savor the aroma.		Contact	Noriyoshi Hongo		
	Inq	TEL	+81-22-345-688	6	
	Inquiry	FAX	+81-22-345-688	1	
		E-Mail	Hongo-k@yamaya.co.jp		

▶Yuki no Matsushima Kuranohana Junmai Ginjo
A junmai ginjo made with Kuranohana rice grown in Miyagi Prefecture.
This premium junmai ginjo is made with Kuranohana, 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.



< 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.

	ngredients Intry of Origin)	Rice, rice koji (all made in Japan)					
Ste	orage Temp.	Keep refrigerated (recommended) – may be kept at room temperature					
	Use by	n/a					
S	uitable for	Retail	Non-retail	Both			
Pa	Material	Box: paper Bot	tle: glass	Packaging Image			
Packaging	Size	7.8 × 7.8 × 29	0.2 cm	Q IN W DOD'S 40.11			
ng	Net Cont.						
	Material	Corrugated card	board	大学			
Case	Size	26 × 35 × 33 cr	「日本」				
se	Weight	15 kg					
	Qtty/Case	12 bottles		52			
Mir	n. Order Qtty	5 cases Consolidated shpt	Ref. Price	-			
A	vailability	Throughout the year					
С	ertification	-					
	TAIWAG	GURA SAKE	BREWERY C	Co., Ltd.			
	Address	8-1, Matsuzakada	aira, Taiwacho, Kuro	okawa-gun, Miyagi			
	Website	https://taiwagura	i.co.jp				
	Contact						
[nq	TEL	+81-22-345-6886	6				
Inquiry	FAX	+81-22-345-688	1				
`	E-Mail	Hongo-k@yamaya	a.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 temperature	(recommended) -	may be kept at room
Hold this sake in your mouth and let the gentle sweetness and faint		Use by	n/a		
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	s	uitable for	Retail	Non-retail	Both
excellent choice for first-time sake drinkers.	Pa	Material	Box: paper Bo	ttle: glass	Packaging Image
	Packaging	Size	7.8 × 7.8 × 29	9.2 cm	
	jing	Net Cont.		nl *Different sized bottles (300 and 0 ml) are also available.	
	Case	Material	Corrugated card	lboard	140
		Size	26 × 35 × 33 cm 15 kg		
a at a		Weight			
		Qtty/Case	12 bottles		
THATTULAGURA Sale Deancy	Min. Order Qtty		5 cases Consolidated shpt	Ref. Price	-
	Availability		Throughout the year		
	Certification		-		
		TAIWAG	GURA SAKE BREWERY Co., Ltd.		
< How to serve >		Address	8-1, Matsuzakad	aira, Taiwacho, Kur	okawa-gun, Miyagi
Serve chilled. Best on the rocks or mixed with soda.		Website	https://taiwagur	a.co.jp	
Goes well with Chinese food and spicy cuisine.		Contact	Noriyoshi Hongo		
	Inquiry	TEL	+81-22-345-688	6	
	Jiry	FAX	+81-22-345-6881		
		E-Mail	<u>Hongo-k@yamay</u>	a.co.jp	

▶Yuki no Matsushima Honjozo Nyukon Ultra Dry +20	Ingredients (Country of Origin)		Rice, rice koji, ethanol			
The dry sake of dry sakes	St	orage Temp.	Keep refrigerated (recommended) – may be kept at room temperature			
A savory Toji dry sake with an incredibly light, mellow flavor.		Use by	n/a			
Yuki no Matsushima Honjozo Nyukon Ultra Dry +20 is an excellent brew	S	Suitable for	Retail	Non-retail	Both	
that typifies a dry sake in a way that other brewers cannot imitate.	Ра	Material	Box: paper Bo	ttle: glass	Packaging Image	
	nckaging	Size	7.8 × 7.8 × 29	9.2 cm		
	ing	Net Cont.	720 ml *Different size 1,800 ml) are also av		20 2	
	Case	Material	Corrugated card	lboard	大雪	
		Size	26 × 35 × 33 cm		20	
A 10 K.		Weight	15 kg		松雪の	
		Qtty/Case	12 bottles			
· · · · · · · · · · · · · · · · · · ·	Mir	n. Order Qtty	5 cases Consolidated shpt	Ref. Price	-	
tio E	4	Availability	Throughout the year			
the solution	Certification		-			
		TAIWAG	GURA SAKE BREWERY Co., Ltd.			
< How to serve >		Address	8-1, Matsuzakada	aira, Taiwacho, Kur	rokawa-gun, Miyagi	
Enjoy chilled or at room temperature.		Website	https://taiwagura	a.co.jp		
Pairs excellently with white fish sashimi as well as meat-based dishes.		Contact	Noriyoshi Hongo			
	Inquiry	TEL	+81-22-345-688	6		
	uiry	FAX	+81-22-345-688	1		
		E-Mail	Hongo-k@vamav	a.co.in		

Alcohol

E-Mail

Hongo-k@yamaya.co.jp

▶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 ( temperature	(recommended) – I	may be kept at room
		Use by	n/a		
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	S	uitable for	Retail	Non-retail	Both
that will leave you wanting more.	Pa	Material	Box: paper Bott	tle: glass	Packaging Image
	Packaging	Size	7.8 × 7.8 × 29	.2 cm	
	ing	Net Cont.	720 ml *Different siz 1,800 ml) are also ava	· · · · · · · · · · · · · · · · · · ·	別純米酒
	Case	Material	Corrugated card	Corrugated cardboard	
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Size	26 × 35 × 33 cm		島
a - Pant -		Weight	15 kg		40
		Qtty/Case	12 bottles		
7747101490RA Sale Bunery	Min. Order Qtty		5 cases Consolidated shpt	Ref. Price	_
150 12	Availability		Throughout the year		
	Certification		-		
		TAIWAG	GURA SAKE BREWERY Co., Ltd.		
< How to serve >	Address		8-1, Matsuzakada	ira, Taiwacho, Kur	okawa-gun, Miyagi
Enjoy at a range of temperatures, from chilled to hot. Tastes especially		Website	https://taiwagura	.co.jp	
good when served in a decanter at room temperature. Winner of a gold	-	Contact	Noriyoshi Hongo		
Kan Sake Award in 2019 and the Gold Medal at the 2020 Fine Sake	Inquiry	TEL	+81-22-345-6886		
Awards.	Jiry	FAX	+81-22-345-6881		
		E-Mail	Hongo-k@yamaya	.co.jp	

►Junmai Ginjo Urakası	umi Zen	Ingredients (Country of Origin)		Rice, rice koji (all made in Japan)		
The face of Urakasumi, brewed for dinir	ng	Storage Temp.		Store in a cool dark place		
Urakasumi Zen came into being in 1973. Intoxical it's a perpetually intriguing brew that's excellent			Use by	n/a		
aroma like melon or pleasantly steamed rice, it s balance between ginjo scents and savory umami	strikes a supreme	S	uitable for	Retail	Non-retail	Both
platinum medal in Italy, Urakasumi Zen has won a in America, Belgium, and other countries around	accolades from contests	Рас	Material	Bottle: glass		Packaging Image
		Packaging	Size	9 × 9 × 31.5 c	m	
	ng	Net Cont.	720 ml			
	Case	Material	Corrugated cardboard 19.5 × 28.5 × 34 cm			
		Size				
SC. X+S54	X	se	Weight	8.7 kg		1 Alexandre
			Qtty/Case	6 bottles *A 12 bottle set is	also available.	
		Mir	n. Order Qtty	10 cases Consolidated shpt	Ref. Price	-
		Availability		Throughout the year		
		С	Certificates	-		
				Saura Co., Ltd.		
< How to serve >	Sashimi		Address	2-19, Motomach	ni, Shiogama-shi,	Miyagi
Whether served slightly chilled or at room			Website	www.urakasumi	.com	
temperature, the flavor is conspicuous.	Stall 1	н	Contact	Sales staff Chan	npagne Benoit	
Distinguished by a gentle ginjo flavor and		Inquiry	TEL	+81-22-362-41	65	
a refreshingly clean acidic taste.		Jiry	FAX	+81-22-362-78	95	
			E-Mail	info_en@urakas	umi.com	

	T				
►Urakasumi Yamadanishiki Junmai Daiginjo	Ingredients (Country of Origin)		Rice, rice koji (all made in Japan)		
A junmai daiginjo well received in and beyond Japan	St	orage Temp.	Keep refrigerate	ed (recommended	10℃ or below)
In addition to a fruitiness like pineapple, banana, green apple, and pear, this		Use by	n/a		
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.	S	uitable for	Retail	Non-retail	Both
Urakasumi Yamadanishiki Junmai Daiginjo has been highly praised around the world. After winning the Gran CINVE, the most prestigious honor at last year's		Material	Bottle: glass		Packaging Image
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.		Size	8.5 × 8.5 × 3	2 cm	
	9	Net Cont.	720 ml		Ť Ř
		Material	Corrugated cardboard 19.5 × 28.5 × 34 cm		
	ດ	Size			
and the second	Case	Weight	8.1 kg		*
		Qtty/Case	6 bottles *A 12 bottle set is	s also available.	
	Mir	1. Order Qtty	10 cases Consolidated shpt	Ref. Price	-
	4	Availability	Throughout the year (limited quantity)		
	С	ertification	_		
and the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second sec		Saura Co., Ltd.			
< How to serve > Uncured ham and bruschetta		Address	2-19, Motomac	hi, Shiogama-shi,	Miyagi
Chill the sake slightly before your meal.		Website	https://www.ur	akasumi.com/	
Pouring it into a wine glass further		Contact	Sales staff Char	npagne Benoit	
accentuates the rich gingo aroma,	Inquiry	TEL	+81-22-362-41	.65	
creating a more vibrant atmosphere.	uiry	FAX	+81-22-362-78	95	
		E-Mail	info_en@urakas	sumi.com	

►Urakasumi Junmai Um	leshu	Ingredients (Country of Origin)		Sake (Japan), plum (Japan), sugars (Japan, etc.)			
Restrained sweetness with refreshing aci	dity	Storage Temp.		Keep refrigerate	Keep refrigerated (10 $^\circ$ C or below)		
Made with ume harvested exclusively in Miyagi Pref			Use by	n/a			
deliberately pickled in junmai genshu brewed with This product stands out for its terroir, namely the	5 / 5	fruits Suitable for		Retail	Non-retail	Both	
from our home here in Miyagi. Enjoy a balanced fla	avor of refreshing			Bottle: glass		Packaging Image	
acidity and restrained sweetness. Other scents acc include almond and cherry. Pairs well with chocola	1,5	Packaging	Size	8.5 × 8.5 × 31	.5 cm		
		ing	Net Cont.	720 ml		<b>演</b>	
			Material	Corrugated card	board	~ ~	
		Case	Size	28.2 × 37 × 35 cm 15.8 kg			
		se	Weight				
			Qtty/Case	12 bottles			
		Min. Order Qtty		10 cases Consolidated shpt	Ref. Price	_	
		Availability		Throughout the year (limited quantity)			
		Ce	ertification	-			
				Saura C	Co., Ltd.		
< How to serve >	Chocolate		Address	2-19, Motomachi,	Shiogama-shi, Miya	gi	
Serve chilled, either on the rocks, mixed		Website		https://www.uraka	asumi.com/		
with club soda, poured over crushed ice,	6262	Contact		Sales staff Champa	agne Benoit		
or however you like. It's a great way to	The second	Inquiry	TEL	+81-22-362-4165			
beat the heat.		ıiry	FAX	+81-22-362-7895			
			E-Mail	info_en@urakasum	ni.com		

Alcoho

►River Winds Blanc	Ingredients (Country of Origin)		Grape (Yamagata, Japan), antioxidant (sulfite)			
Popular for a delightful aroma and fruity taste	Ste	orage Temp.	Room tempera	ature		
ermented in separate stainless tanks with Delaware grapes and neo muscat grapes rown in Yamagata Prefecture. This fruity wine combines a gently sweet and		Use by	n/a			
pleasant flavor with the aromatic scents of Western pears, honey, flowers, and	owers, and Suitable for		Retail	Non-retail	Both	
herbs. Blended for a well-balanced taste to go with a wide range of cuisine. *Produced annually as a vintage wine.	ອ Material		Bottle: glass		Packaging Image	
	Packaging	Size	7.5 × 7.5 ×	30 cm	8	
	ng	Net Cont.	750 ml			
		Material	Corrugated ca	rdboard		
	Case	Size	24 × 32 × 32	2 cm	0	
	se	Weight	15.6 kg		and another	
		Qtty/Case	12 bottles			
	Mir	n. Order Qtty	1 case	Ref. Price	-	
	Availability Certification		Throughout the year (limited quantity)			
			-			
RIVER WINDS BLANC			Akiu	Winery		
2020		Address	6 Biwaharani Sendai-shi Mi	shi, Yumoto, Akiu	machi, Taihaku-ku	

Website

Inquiry

Contact

TEL

FAX

E-Mail

	1
► River Winds Rose	(0
A rose with a firm flavor, plus a colorful hue and aroma	5
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.	Ра
	Packaging
	Case
	Μ
BIVER WINDS	
ROSE 2020	
APPENENTISE Month Manager Conc. Ltd.	
	In

ngredients ntry of Origin)	Grape (Yamagata, Japan), antioxidant (sulfite)				
rage Temp.	Room temperatu	ıre			
Use by	n/a				
uitable for	Retail	Both			
Material	Bottle: glass	Packaging Image			
Size	7.5 × 7.5 × 30	) cm			
Net Cont.	750 ml				
Material	Corrugated card				
Size	24 × 32 × 32 0				
Weight	15.6 kg	BAY (R. WYADA) BAYA JIMAS JIMAS JIMAS JIMAS JIMAS			
Qtty/Case	12 bottles	12 bottles			
. Order Qtty	1 case	Ref. Price	-		
vailability	Throughout the year (limited quantity)				
ertification	-				
	Akiu V	Vinery			
Addross	6 Biwaharanishi, Yumoto, Akiumachi, Taihaku-ku,				
Audress	Sendai-shi, Miyagi				
Website	http://akiuwiner	ry.co.jp/			
Contact	Yokoyama				
TEL	+81-22-226-74	75			
FAX	+81-22-226-762	22			
E-Mail	info@akiuwinery	.co.jp			
	Address Website Contact TEL FAX	Grape (Yamagatrage Temp.Room temperatuUse byn/aJitable forRetailMaterialBottle: glassSize7.5 × 7.5 × 30Net Cont.750 mlMaterialCorrugated cardSize24 × 32 × 32 ofWeight15.6 kgQtty/Case12 bottles. Order Qtty1 casevailabilityThroughout theertification-Address6 Biwaharanish Sendai-shi, MiyaWebsitehttp://akiuwinerContactYokoyamaTEL+81-22-226-761	Grape (Yamagata, Japan), antioxi         rage Temp.       Room temperature         Use by       n/a         Jitable for       Retail       Non-retail         Material       Bottle: glass       Size         Size       7.5 × 7.5 × 30 cm         Net Cont.       750 ml         Material       Corrugated cardboard         Size       24 × 32 × 32 cm         Weight       15.6 kg         Qtty/Case       12 bottles         . Order Qtty       1 case       Ref. Price         vailability       Throughout the year (limited qua         ertification       -         Address       6 Biwaharanishi, Yumoto, Akiur Sendai-shi, Miyagi         Website       http://akiuwinery.co.jp/         Contact       Yokoyama       TEL         +81-22-226-7622       +81-22-226-7622		

Sendai-shi, Miyagi

+81-22-226-7475

+81-22-226-7622

info@akiuwinery.co.jp

Yokoyama

http://akiuwinery.co.jp/

► River Winds Rouge	Ingredients (Country of Origin)		Grape (Yamana	shi, Japan), antio	xidant (sulfite)	
Invigorating acidity and moderate tannins make for a delightful red wine	Storage Temp.		Room temperat	ure		
This wine strikes an excellent balance between invigorating acidity and moderate	Use by In		n/a			
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	S	uitable for	Retail	Non-retail	Both	
pleasant aftertaste. Goes will with Japanese cuisine and a variety of other cooking. *Produced annually as a vintage wine.	Ра	Material	Bottle: glass		Packaging Image	
*Produced annually as a vintage wine.		Size	7.5 × 7.5 × 3	0 cm	e	
	ing	Net Cont.	750 ml			
	Case	Material	Corrugated car	dboard		
		Size	24 × 32 × 32	cm	C)	
		Weight	15.6 kg		-	
		Qtty/Case	12 bottles			
an and the second second second with the second second second second second second second second second second	Min. Order Qtty		1 case	Ref. Price	_	
	Availability		Throughout the year (limited quantity)			
	Certification		-			
and HER RIVE			Akiu \	Winery		
		Address	6 Biwaharanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
		Website	http://akiuwine			
		Contact	Yokoyama			
	Inquiry	TEL	+81-22-226-74	+81-22-226-7475		
	uir,	FAX	+81-22-226-7622			
		E-Mail	info@akiuwinery.co.jp			

E-Mail

►Akiu Craft Cider		ngredie untry of
All the ingredients in this cider, including the apples, are produced in Miyagi Prefecture.	St	orage 1
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		Use b
with meals. The refreshing taste comes from the faintly sweet aroma and acidity.	S	Suitable
Perfect with seafood and Japanese meals prepared with "dashi" stock. Sold in a single-serving 330-ml bottle. *Produced annually as a vintage wine.	Ра	Mat
	Packaging	S
	ng	Net
		Mat
	Case	Si
	se	We

	Company of Ca
KIT CRAFT CIDIO 2019 Min Waary Co. Li	

	ngredients Intry of Origin)	Apple (Miyagi, Japan), antioxidant (sulfite)							
Sto	orage Temp.	Room temperature							
	Use by	n/a	n/a						
S	uitable for	Both							
Ра	Material	Bottle: glass	Bottle: glass						
Packaging	Size	6 × 6 × 21 cm		-					
ng	Net Cont.	330 ml		1.					
	Material	Corrugated card							
Case	Size	27 × 20.5 × 22							
% Weight		6.9 kg	HE CATYONE						
	Qtty/Case	12 bottles	12 bottles						
Mir	. Order Qtty	1 case	Ref. Price	-					
A	vailability	Throughout the year (limited quantity)							
C	ertification	-							
Akiu Winery									
	Address	6 Biwaharanishi Sendai-shi, Miyag		machi, Taihaku-ku,					
	Website http://akiuwinery.co.jp/								
	Contact	Yokoyama							
Inq	TEL	+81-22-226-7475	5						
Inquiry	FAX	+81-22-226-7622	2						
۷	E-Mail	info@akiuwinery.c	co.jp						
`	E-Mail	info@akiuwinery.co.in							

info@akiuwinery.co.jp

►Koshu Sur Lie	Ingredients (Country of Origin)		Grape (Yamana	shi, Japan), antio	xidant (sulfite)	
Nothing goes better with Japanese food than this refreshingly dry wine!	Storage Temp.		Room temperat	ure		
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,		Use by	n/a			
and Japanese citrus fruits like sudachi. You'll note the balance between sprightly	Suitable for		Retail	Non-retail	Both	
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.	Рас	Material	Bottle: glass		Packaging Image	
Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Package Pa	kagir	Size	7.5 × 7.5 × 30	) cm		
	DI	Net Cont.	750 ml			
	Material		Corrugated card	lboard		
	Case	Size	24 × 32 × 32	cm	3	
		Weight	15.6 kg		E C	
		Qtty/Case	12 bottles			
	Mir	n. Order Qtty	1 case	Ref. Price	-	
		Availability	Throughout the	year (limited qua	antity)	
	6	ertification	_			

	Qtty/Case	Qtty/Case 12 bottles					
Mir	. Order Qtty	1 case	Ref. Price	_			
Availability Throughout the year (limited quantity)							
C	Certification -						
	Akiu Winery						
	A	6 Biwaharanishi	i, Yumoto, Akiun	nachi, Taihaku-ku,			
	Address	Sendai-shi, Miya	gi				
	Website http://akiuwinery.co.jp/						
C	Contact Yokoyama						
ĺnq	TEL +81-22-226-7475						
Inquiry	FAX	+81-22-226-762	22				
`	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		Use by	n/a			
delightful aroma reminiscent of fully ripe grapefruit, quince, or white flowers.	Suitable for		Retail	Non-retail	Both	
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.	Рас	Material	Bottle: glass		Packaging Image	
	Packaging	Size	7.5 × 7.5 × 30	) cm	6)	
	Ð	Net Cont.	750 ml			
		Material	Corrugated card	lboard	6.22	
	Case	Size	24 × 32 × 32		9	
		Weight	15.6 kg			
		Qtty/Case	12 bottles			
	Mir	n. Order Qtty	1 case	Ref. Price	-	
	A	Availability	Throughout the year (limited quantity)			
	C	ertification	-			
Charlosono 2019			Akiu V	Vinery		
Address Website		Address	6 Biwaharanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
		http://akiuwinery.co.jp/				
		Contact	Yokoyama			
	Inquiry	TEL	+81-22-226-7475			
	ıiry	FAX	+81-22-226-7622			
		E-Mail	info@akiuwinery.c	o in		

Alcohol

E-Mail

info@akiuwinery.co.jp

►Merlot	Ingredients (Country of Origin)		Grape (Yama antioxidant (su	-	manashi, Japan),	
A gentle, pleasant flavor goes great with meals	Ste	orage Temp.	Room temperature			
This merlot has the lively color of a red berry such as cherry or raspberry,		Use by	n/a			
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	ell as a subtle spicy aroma like a violet or licorice. Mild tannins		Retail	Non-retail	Both	
deep, fruity aftertaste. *Produced annually as a vintage wine.	Packaging	Material	Bottle: glass		Packaging Image	
		Size	7.5 × 7.5 × 3	0 cm		
	Ð	Net Cont.	750 ml			
	Case	Material	Corrugated care	dboard		
		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 Biwaharanishi, Yumoto, Akiumachi, Taihaku-ku, Sendai-shi, Miyagi			
		Website	http://akiuwinery.co.jp/			
	н	Contact	Yokoyama			
	Inquiry	TEL	+81-22-226-74	175		
	Jiry	FAX	+81-22-226-76	522		
	< E-Mail		info@akiuwinery.co.jp			

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T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation	59,60         Co., Ltd.       73,74,79         48,49         44         64         34,35,37,38	0,61 5,76 9,50 3,44 4,65 6,47
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T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. PFT SERVIES Co., Ltd. Fisherman Japan Marketing C	So., Ltd.       59,60         Co., Ltd.       73,74,71         48,49         48,49         64         41         64         34,35,37,38         So., Ltd.       5,0	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. PFT SERVIES Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd.	Co., Ltd.       73,74,71         48,44         48,44         41         42         43         44         44         44         44         44         44         44         44         44         44         44         44         44         44         44         44         44         44         45,37,34         50., Ltd.       5/         13,14,15,18,31,33         61         61	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd. M	59,60         Co., Ltd.       73,74,79         48,49         41         64         34,35,37,38         co., Ltd.       5,4         13,14,15,18,31,33	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd. M Matsukura Corporation	59,60         Co., Ltd.       73,74,79         48,44         41         64         41         64         41         64         13,14,15,18,31,33         66         8,28,29,33,34	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd. M Matsukura Corporation Maruya Seafoods Co., Ltd.	59,60         Co., Ltd.       73,74,71         48,44         41         64         34,35,37,34         50., Ltd.         5,         13,14,15,18,31,33         61         8,28,29,33,34         65,66,61	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63 4,36 42
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd. M Matsukura Corporation Maruya Seafoods Co., Ltd. Maruyama Corporation Mitsumoto Coffee Co., Ltd. Minato Suisan Co., Ltd.	59,60         Co., Ltd.       73,74,71         48,44         41         62         34,35,37,33         no., Ltd.         54,41,51,8,31,33         65,66,61         21         65,66,61         21	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63 4,36 42
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. PFT SERVIES Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd. M Matsukura Corporation Maruya Seafoods Co., Ltd. Maruyama Corporation Mitsumoto Coffee Co., Ltd. Minato Suisan Co., Ltd. Minato Suisan Co., Ltd.	59,60         Co., Ltd.       73,74,71         48,41         41         64         34,35,37,31         io., Ltd.       5,         13,14,15,18,31,32         65,66,61         20         65,66,61         20         20         20         20         20         20         20         21         22         23         24         25         26         27         28         29	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63 4,36 42 7,68
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. PFT SERVIES Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd. M Matsukura Corporation Maruya Seafoods Co., Ltd. Maruyama Corporation Mitsumoto Coffee Co., Ltd. Minato Suisan Co., Ltd. Minato Suisan Co., Ltd.	59,60         Co., Ltd.       73,74,79         48,44         44         64         34,35,37,31         36., Ltd.         5,66,61         8,28,29,33,32         65,66,66         21         poperative Association	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63 4,36 42 7,68 5,26
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. PFT SERVIES Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd. M Matsukura Corporation Maruya Seafoods Co., Ltd. Maruyama Corporation Mitsumoto Coffee Co., Ltd. Minato Suisan Co., Ltd. Minato Suisan Co., Ltd. Miyagi Prefecture Fisheries Co	59,60         Co., Ltd.       73,74,74         48,44         41         64         41         64         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         35,04,04         34,35,37,34         34,35,37,34         34,35,37,34         35,37,34         36,566,67         20         36,566,67         21         36,566,67         21         36,566,67         21         36,566,67         21         36,566,67         21         36,566,67         21         37,57 <th>0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63 4,36 42 7,68 5,26 7</th>	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63 4,36 42 7,68 5,26 7
T Daikyu Seimen Co., Ltd. TAIWAGURA SAKE BREWERY Tougen Trading Co., Ltd. TOKIO&SALLY'S Co., Ltd. Trebon Corporation H Hatakenaka Seimen Co., Ltd. Hachiyo Suisan Co., Ltd. Hachiyo Suisan Co., Ltd. Fisherman Japan Marketing C Honda Suisan Co., Ltd. M Matsukura Corporation Maruya Seafoods Co., Ltd. Maruyama Corporation Mitsumoto Coffee Co., Ltd. Minato Suisan Co., Ltd. Minato Suisan Co., Ltd. Miyagi Prefecture Fisheries Co.	59,60         Co., Ltd.       73,74,74         48,44         41         64         41         64         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         34,35,37,34         35,04,04         34,35,37,34         34,35,37,34         34,35,37,34         35,37,34         36,566,67         20         36,566,67         21         36,566,67         21         36,566,67         21         36,566,67         21         36,566,67         21         36,566,67         21         37,57 <th>0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63 4,36 4,36 4,36 4,2 7,68 5,26 7 5,6,</th>	0,61 5,76 9,50 3,44 4,65 6,47 8,39 53 6,37 2,33 2,63 4,36 4,36 4,36 4,2 7,68 5,26 7 5,6,

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Miyagi Food Export Promorion Committe

## **Product Catalogue**

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< Issued by >

## **Office of Miyagi Food Export Promotion Committe**

(c/o Food Export Assistance Section, Food Industry Promotion Division, Agriculture Department, Miyagi Prefectural Government)

3-8-1 Honcho, Aoba-ku, Sendai 980-8570 TEL: +81-22-211-2346 FAX: +81-22-211-2819 E-mail : food-export@pref.miyagi.lg.jp

U R L : <u>https://www.pref.miyagi.jp/site/food-export-council/</u>

Council website

