

Japan Pavilion Catalogue

SANA 2019

Shibanuma Soy Sauce International Co., Ltd.

Manufacturer, Wholesaler

- ◆ **Certification :** ISO22000,Organic JAS,FSSC22000
- ◆ **Tel:** +81 029-839-9736
- ◆ **Web site:** <https://www.shibanuma.com/en/>
- ◆ **Contact Person:** Mr.Hideatsu Shibanuma
- ◆ **E-mail:** h-shibanuma@shibanuma-inter.com



Domestic Organic Gluten-free Soysauce
Organic JAS

While many companies are using raw materials in China, other companies are procuring raw materials sticking to domestic and local Ibaraki prefectures, and can appeal for more security and security



Vegetarian Gluten-free Golden Sauce
FSSC22000

Other companies' pork cutlet sauce contains animal meat extract and wheat, so vegetarians and gluten allergic people can not eat it
We can eat them safely with our products

Tentaka Shuzo Co., Ltd.

Manufacturer

- ◆ **Certification :** Organic JAS, Organic USDA / Euro Leaf, HACCP (In process)
- ◆ **Tel:** +81 0287-98-2107
- ◆ **Web site:** <http://tentaka.co.jp/en/>
- ◆ **Contact Person:** Mr.Mamoru Shiga
- ◆ **E-mail:** shiga@tentaka.co.jp



Organic Junmai Daiginjo Tentaka Genshu

Organic (Japan,US,EU)

We have kept to what our founder always said - "If it's not dry, it's not sake." This sake is brewed by inheriting such philosophy and also giving smooth taste to it. We are particular about sake rice and we made a choice of A grade area Organic Yamadanishiki, and also we squeeze this sake with the way of traditional "Funashibori". In other words, this sake is luxuriously made through all process from rice to brewing under our best technique cultivated throughout our history.



Organic Junmai Tentaka Gohyakumangoku

Organic (Japan,US,EU)

We are educating and instructing growers how to make organic rice of Organic Gohyakumangoku in our local region, which means that we achieve to make safe and tasty Organic sake together with our growers as our Tentaka organic group.



Organic Junmai Tentaka

Organic (Japan,US,EU)

We are educating and instructing growers how to make organic rice of Organic Gohyakumangoku in our local region, which means that we achieve to make safe and tasty Organic sake together with our growers as our Tentaka organic group.

MITOKU CO., LTD.

Wholesaler

- ◆ **Certification** : ISO22000, FSSC22000, KOSHER, ORGANIC EU/NOP/JAS
- ◆ **Tel:** +81 03-5444-6701
- ◆ **Web site:** <http://www.mitoku.com/>
- ◆ **Contact Person:** Mr. Gero Plath
- ◆ **E-mail:** gero@mitoku.co.jp



**Organic Tamari Soy Sauce
(Gluten-Free Soy Sauce)**
EU Organic, Kosher

Whole natural ingredients, soybean koji cultivated by experienced brewers, a high ratio of soybeans to water, and long, natural aging in wooden casks are still this company's proud hallmarks. The resulting tamari is rich, full-bodied, complex, and elegant. This versatile condiment works well with any cuisine, but is an excellent choice for lengthy cooking, as its flavor-imparting amino acids do not evaporate.



**Organic Rice Miso - Reduced Salt -
Unpasteurized**
EU Organic

This Organic Unpasteurised Rice Miso contains 25 percent less salt than ordinary miso yet does not compromise on taste. It has a deliciously satisfying and harmonised balance of flavour. Unpasteurised miso is thought to contain more beneficial enzymes than pasteurised miso.

RYUTSU SERVICE CO., LTD

Manufacturer

- ◆ **Certification : JAS Organic(In Process)**
- ◆ **Tel: +81 0537-35-6868**
- ◆ **Web site: www.ecofarm.co.jp**
- ◆ **Contact Person: Mr.Kazuki Yoshikawa**
- ◆ **E-mail: wbs13595@mail.wbs.ne.jp**



Fuji Matcha

none

We would like to introduce to you about the species we use for Matcha.

We have researched what species is most suitable for making Matcha for 30 years. Different species may contain different amount of ingredients such as Amino-acid, Theanine, Catechin and so. For example, Yabukita is rich in Catechin, therefore the Matcha made of Yabukita tastes bitter.

Samidori is rich in Amino-scid, so the taste is sweet. Okumidori is rich in chlorophyll, color is deep and bright green. You can choose single cultivate for Matcha since we have wide variety of species and cultivars.



Premium Gyokuro Powder

none

Premium GYOKURO Powder is made of 100% Pure GYOKURO leaves. With its high quality, Ryokucha is known as "GYOKURO". Why we would like to make GYOKURO powder? The reason is when brewing leaves, 70% of nutrition inside the tea will be remained in Kyusu(tea pot). But for the powder, you can take in 100% nutrition. Matcha is powder tea. That is why Matcha is good for health. It is known that the ratio of "GYOKURO" in national tea production is only 0.8 percent. Furthermore, the ratio of pesticide-free GYOKURO is smaller too. Ryutsu Service's Gyokuro are pesticide-free and Eurofin certified.

EVER GREEN & COMPANY, LTD.

Wholesaler

- ◆ **Certification :** Organic JAS, ISO22000(In Process)
- ◆ **Tel:** +81 054-278-3955
- ◆ **Web site:** <http://www.ever-green-tea.com>
- ◆ **Contact Person:** Mr.Kazuyoshi Nakakoji
- ◆ **E-mail:** evergrn@lapis.plala.or.jp



Matcha

Organic JAS

In compare to products of other makers, this matcha is very aromatic and doesn't have the "grassy" or "fish-like" smell which especially foreign customers dislike. This is thanks to the drying process of tencha in the hot air.

After the tencha is ground into powder, it is strained through a 100 mesh shifter to ensure really smooth texture.

Fujinishokai co., ltd

Manufacturer

- ◆ **Certification :** HACCP (EU),HACCP (US),ISO22000,Organic JAS,HALAL
- ◆ **Tel:** +81 8175-381-3338
- ◆ **Web site:** <http://fujini.com/>
- ◆ **Contact Person:** Mr.Taizo Kagata
- ◆ **E-mail:** kaka2525@msa.biglobe.ne.jp



Organic Uji Matcha

ISO22000,HACCP,ORGANIC,HARAL

Our company earns organic certification, Halal certification, ISO 22000, HACCP etc. if we aim to differentiate from other companies. We are making deep tea with our content. In addition, we have introduced machines for powdering at our factory. We strive to provide Matcha that is easy to blend with food.

SAMURAI SOUL co.

Retailer

- ◆ **Certification : None**
- ◆ **Tel: +81 0280-23-1192**
- ◆ **Web site: <http://samuraisoul.co.jp/>**
- ◆ **Contact Person: Mr.Hisashi Hasegawa**
- ◆ **E-mail: h.hasegawa@samuraisoul.co.jp**



Samurai Tea Organic Matcha
USDA HOAS

Matcha is rich in antioxidants and other nutrients that have powerful effects on the human body

- Supercharges Your Immune System
- Increases Energy & Endurance
- Enhances Mood & Memory
- Stimulates Metabolism

AISHIN CORPORATION

Trading Company

- ◆ **Certification :** Organic JAS, USDA
- ◆ **Tel:** +81 06-6261-7501
- ◆ **Web site:** <http://www.aishincorp.com/en/>
- ◆ **Contact Person:** Mr.Masashi Hori
- ◆ **E-mail:** hori@aishincorp.jp



Uji Organic Matcha
JAS Organic

Our tea plantation area is best location for tea growth, it is more than 1300mm rainfall in a year and average temperature is 14 - 16 degrees.

These conditions can make a big different in temperature between night and day, so it is cause of strong aroma tea. Our Teas are called UJI Cha, it is premium brand tea.



Uji Organic Black Tea
JAS Organic

Our tea plantation area is best location for tea growth, it is more than 1300mm rainfall in a year and average temperature is 14 - 16 degrees.

These conditions can make a big different in temperature between night and day, so it is cause of strong aroma tea. Our Teas are called UJI Cha, it is premium brand tea.



Uji Organic Sencha
JAS Organic

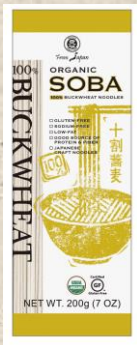
Our tea plantation area is best location for tea growth, it is more than 1300mm rainfall in a year and average temperature is 14 - 16 degrees.

These conditions can make a big different in temperature between night and day, so it is cause of strong aroma tea. Our Teas are called UJI Cha, it is premium brand tea.

MUSO CO., LTD.

Wholesaler

- ◆ **Certification :** HACCP (EU),HACCP (US),ISO9001,ISO22000,Organic JAS, Kosher, FSSC22000
- ◆ **Tel:** +81 06-6316-6012
- ◆ **Web site:** <http://www.muso-intl.com/>
- ◆ **Contact Person:** Ms.Fumi Takeuchi
- ◆ **E-mail:** fumi@muso-intl.co.jp



Organic 100% Buckwheat Soba (GF Certified)

Organic,Gluten-free

Soba usually mixes some ratio of wheat apart from buckwheat to bring good firm texture. If you try buckwheat 100%, the noodle would end up being torn in shreds and even more so in dried form. Therefore 100% buckwheat soba in dried form is generally considered impossible even in Japan. It is only ours that is available in dried form thanks to the world's only patented technology. (Other 100% buckwheat noodle in the market is produced in the same manner as pasta, and it is another product.)

Shimane Organic Farm Co., Ltd

Manufacturer, Wholesaler, Retailer

- ◆ **Certification :** ISO22000, Organic JAS
- ◆ **Tel:** +81 855-92-8033
- ◆ **Web site:** www.shimaneorganicfarm.com/en
- ◆ **Contact Person:** Mr. Grigory Panov
- ◆ **E-mail:** global@kuwakuwa.tv



Organic Yuzu Powder
Organic JAS ,ISO

Original seasoning with the wonderful aroma of YUZU (Japanese Citron).

Made only from 100% organic YUZU, domestically grown in Japan. Natural product, made without using preservatives, colorings, and flavorings.

YUZU is citrus fruit, traditionally loved in Japan. The fragrance of YUZU is exclusively wonderful. So, it gives unmatched flavor to any dishes or beverages. Recommended for using with noodles, meat or fish foods, desserts, and hot drinks.



Organic Mulberry Matcha
Organic JAS ,ISO

Natural powder of mulberry leaves, combining taste, aroma and health benefits, soluble in water. Also recommended as an ingredient for green smoothies, Ice creams, cakes, etc. Ever since ancient times, mulberry leaves have been known for their therapeutic properties and used in oriental medicine. The leaves are rich in minerals, especially in calcium, and contain no caffeine. We use only 100% organic mulberry leaves, domestically grown in Japan.

The product could be used as non-caffeine matcha.



Organic Superfoods Powder
Organic JAS,ISO

Organic powder, made from functional foods and vegetables, domestically grown in Japan. We do not use any additives for this product.

Ingredients:

organic mulberry leaves, organic barley grass, organic adlay grass, organic kale, organic ginger, etc.

Only vegan and Gluten-free ingredients!

Private branding is possible as well.

JETRO MILAN

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