

# JAPAN DAVILION

**FHM 2017**

26 (Tue.) – 29 (Fri.) September 2017  
Kuala Lumpur Convention Centre Hall 8



**MAFF**  
Ministry of Agriculture, Forestry and Fisheries

**JETRO**  
Japan External Trade Organization



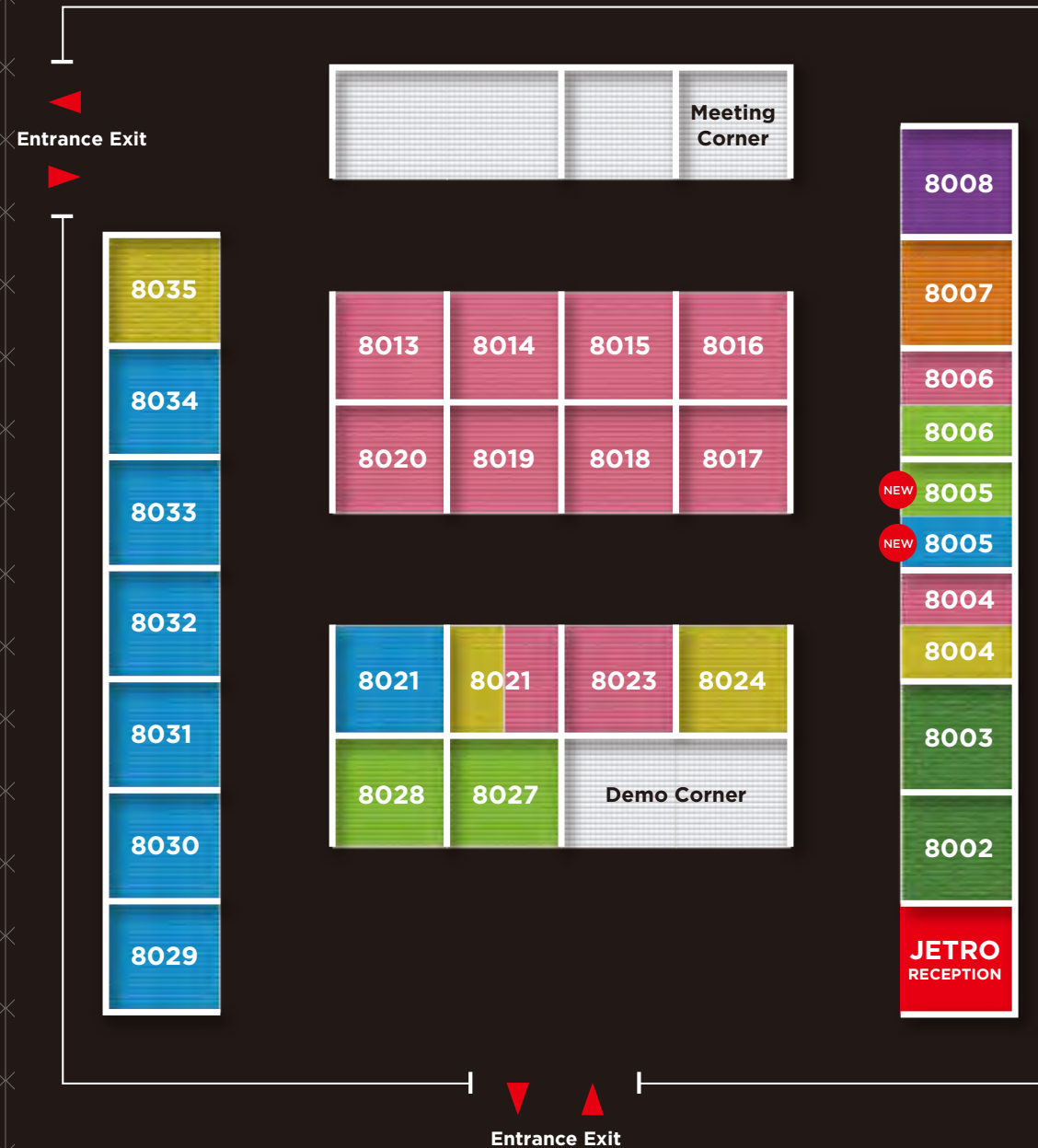
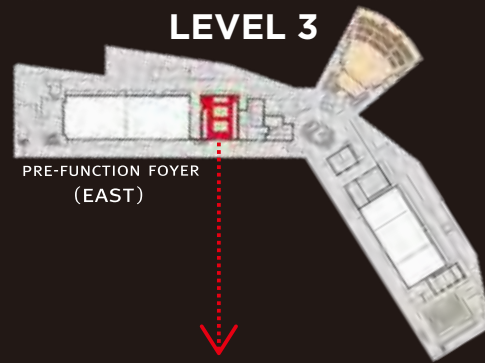
**Japan**

**JETRO**  
Japan External Trade Organization



**JAPAN**

# EXHIBITION HALL 8 JAPAN PAVILION BOOTH LAYOUT



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## 8005 YOSHIMURA FARM



### **NARUTO KINTOKI** Sweet Potatoes, Grown in Sea Sand

A bright and golden **NARUTO KINTOKI** is the only sweet potato that has a "moist and grainy texture like chestnuts" -and- "subtle sweetness" where the actual taste of the sweet potato comes through. Their excellent flavors are due to the farm soil. They are grown on farms in sand dunes and on farms where sea sand was carried in. These potatoes are rare, rich in fiber and vitamins, and perfect for health and beauty.

### **SUIOH,** Sweet Potato Leaves, Grown in Sea Sand

**SUIOH** is a potato leaf. It is also called the green king for having higher amounts of iron, calcium,  $\beta$ -carotene, vitamins E and K, and other nutrients. It also contains polyphenol and lutein and is an excellent source of nutrients. **SUIOH's** benefits include improvement in diabetes and high blood pressure and metabolic syndrome prevention.

**Address** 268-5 Ebisu Satoura-cho, Naruto-shi, Tokushima, 772-0021 JAPAN

**URL** <https://www.yoshimurafarm-international.com/>

**E-mail** hiroakiyoshimura@outlook.jp

**Tel/Fax** +81-88-686-3650/+81-88-686-6385

**Contact** Mr.



## 8006 Mount Root



### **YAMAGUCHI TOKUSA RINGO(Apple)**

**YAMAGUCHI TOKUSA** area is the biggest apple farm in west Japan. Our apples are very sweet compared with other apples in Japan.



### **Dried Seacucumber**

Raw material from YAMAGUCHI Prefecture.

**Address** 4289, Susa, Hagi-shi, Yamaguchi, 759-3411 JAPAN

**E-mail** tomo45756193@yahoo.co.jp

**Tel** +81-90-1225-7408

**Contact** Mr. Yamane Tomoharu

## 8027 KASHIWAZAKI SEIKA Co., Ltd.



### **AOMORI Black Garlic Bulb**

**AOMORI** garlic has bigger cloves than usually found elsewhere, and they are easy to peel. Our black garlic is sweet and fruity that has antioxidant properties. Just peel the outer layers and enjoy with great accompaniments such as wine and cheese. Use 100% garlic with no-additives.

### **Crunchy Dried DAIKON Radish Strips**

**DAIKON** radishes are low calorie and a good source of dietary fiber and has natural sweetness and delicious flavor. Soak in boiled water for 30 minutes, and then drain well. **DAIKON** goes with any dressing and dishes, such as salads. Used 100% **DAIKON** radish with no-additives.

**Address** 54-1, Akido, Oirase-cho, Kamikita-gun, Aomori, 039-2116 JAPAN

**URL** <http://www.aomori96229.jp/>

**E-mail** seika\_01@aomori96229.jp

**Tel/Fax** +81-178-56-5030/+81-178-56-5432

**Contact** Mr. Shinichi Kashiwazaki

## 8028 TOKYO CITY SEIKA Co., Ltd.



### **High Quality Fresh Fruits and Vegetables**

We handle over 2,000 items in total. Our transaction volume is approximately 1,000 tons per day, in other words, 250,000 tons per year. We are adjacent to Ginza, the most luxurious downtown area in Japan, and we offer high class, quality fruits and vegetables.

**Address** 5-2-1, Tsukiji, Chuo-ku, Tokyo, 104-0045 JAPAN

**E-mail** tomohiko.watase@tokyo.city-seika.com

**Tel/Fax** +81-3-3549-9266/+81-3-3549-9573

**Contact** Mr. Tomohiko Watase





## 8004 FUTABA FOODS Co., Ltd.



### Jersey Milk Ice Bar

The percentage of Jersey milk in the product is 10%. The product has two layers; inside is the rich cream type and outside is the refreshing popsicle type. You can enjoy the different tastes and the melt-in-the-mouth feeling.



### UJI MATCHA Milk Ice Bar

This product has *MATCHA* (green tea powder) ice cream and *MATCHA* milk ice cream. The ice cream is coated by *MATCHA* chocolate mixed with a crunch. You can enjoy *MATCHA* flavor and a crunchy texture.

**Address** 4-1-16, Ichijo, Utsunomiya-si, Tochigi, 320-0821 JAPAN

**URL** <http://www.futabafoods.co.jp>

**E-mail** [info-world@futabafoods.co.jp](mailto:info-world@futabafoods.co.jp)

**Tel/Fax** +81-28-634-2447/+81-28-634-5455

**Contact** Ms. Misato Takahashi



## 8006 ADOT Corp.



### Gluten Free Products

Instead of wheat flour bread and noodles, gluten-free processed products made from potato flour, rice flour, brown rice flour, corn flour, and the like as raw materials. It is attracting attention around the world as a dietary habit from which one can expect health and beauty effects, such as improvement of immunity and suppression of appetite.



### Agricultural Cooperative Development Confectioneries

We use domestic processed confectioneries and, domestic raw materials developed by the Japanese agricultural cooperative association. You can easily taste the fine and deep taste. We also have confectioneries using traditional Japanese materials, such as "*MATCHA*", "*AZUKI*", and "plums".

**Address** 1068, Bijogi, Toda-shi, Saitama, 335-0031 JAPAN

**E-mail** [mc-chan@kujifood.co.jp](mailto:mc-chan@kujifood.co.jp)

**Tel/Fax** +81-4-8422-1525/+81-4-8422-1525

**Contact** Ms. Chan

**URL** <https://www.adotcorporation.com/>

**E-mail** [k-noshita@kujifood.co.jp](mailto:k-noshita@kujifood.co.jp)

**Contact** Mr. Kenji Noshita

## 8013 Kabaya Foods Co.



### SAKU SAKU PANDA Chocolate Biscuit

Chocolate panda faces with crunchier biscuits; 70 different panda faces included.



### Pural Gummy

Pural Gummy series is a juicy double textured gummy with fresh fruit flavor. We use real fruit juice made in Japan.

**Address** 1100, Mitsunonokuchi, Kita-ku, Okayama-shi, Okayama 709-2196 JAPAN

**URL** <http://kabayausa.com/>

**E-mail** [hideaki\\_hatanaka@kabaya.jp](mailto:hideaki_hatanaka@kabaya.jp)

**Tel/Fax** +81-3-5276-0141/+81-3-5276-0145

**Contact** Mr. Hideaki Hatanaka

## 8013 TIVOLI Co., Ltd.



### RED BOX

Assorted gift cookie box contains 59 cookies in 16 varieties, made with the finest ingredients. RED BOX offers people deliciousness and happiness. In 2017, we were awarded the "Grand Golden Prize" at Monde selection. Now, we export "Red Box" to 19 countries, and it is very popular among the Chinese, especially in Taiwan, as a wedding gift.



### MOEGINO TO AJISHINO SUMIRE

Japanese style assorted gift cookie box of 56 cookies in seven varieties in the flavors of Japanese *MATCHA* and plum. *SUMIRE* comes in two different kinds of cookies: *MOEGINO* is a crunchy melting cookie and *AJISHINO* is a crispy wafer with caramel. Now, we export *SUMIRE* to 19 countries, and it is very popular as a Japanese cookie.

**Address** 1-15-4, Doi, Yugawara-machi, Kanagawa, 259-0393 JAPAN

**URL** [http://www.tivoli-cookie.com/corp/index\\_eng.html](http://www.tivoli-cookie.com/corp/index_eng.html)

**E-mail** [m\\_iino@tivoli-cookie.com](mailto:m_iino@tivoli-cookie.com)

**Tel/Fax** +81-465-63-5361/+81-465-60-1885

**Contact** Ms. Midori Iino

**8014 GINBIS Co., Ltd.**



**TABEKKO DOUBUTSU (Animal Shaped Biscuit Butter Flavor)**

"TABEKKO DOUBUTSU" (Animal Shaped) Biscuits have been sold for many years in Japan, and it's well known by all generations. This year will be the 50th anniversary of this biscuit. You can learn the name of the animals in English from the 46 different kinds of animal shaped biscuits. It contains calcium and DHA, and the biscuits were selected for the Monde Selection Gold Award.



**SHIMI CHOCO CORN (Chocolate Corn Snack)**

This is crispy star shaped chocolate corn snack. It has been dipped in chocolate for a new texture. The snack has sold for 15 years. Using the GINBIS original soaked production process, the chocolate snack is not sticky. We use non-GMO corn.

**Address** 3-23-3, Nihonbashi, Hamacho, Chuo-ku, Tokyo, 103-0007 JAPAN  
**Tel/Fax** +81-3-3664-0331/+81-3-3664-0336

**URL** <http://www.ginbis.co.jp/>  
**E-mail** t-kubomura@ginbis.co.jp  
**Contact** Mr. Tsuyoshi Kubomura

**8014 UENO FUGETSUDO Co., Ltd.**



**GAUFRE**

Crispy wafers with whipped cream sandwiched between them is one of the traditional and renowned confections of UENO FUGETSUDO. Three different varieties of flavors in cream, vanilla, strawberry, and chocolate are available.



**Raisin Cake**

Crispy cookies sandwiching a whipped cream filling containing raisins pickled in rum.

**Address** 20-10, Ueno 1-chome, Taito-ku, Tokyo, 110-8539 JAPAN  
**Tel/Fax** +81-3-3831-1115/+81-3-3831-1116

**URL** <http://www.fugetsudo-ueno.co.jp/>  
**E-mail** chunping-jin@fugetsudo-ueno.co.jp  
**Contact** Mr. Jin



**8015 HEART Co.**



**PRETTY HAIR SALON**

DIY Candy Toy - PRETTY HAIR SALON for girls to play a hair dresser. Place soft caramels into the plastic figure and squeeze to make strings of hair-like caramels. Contents: a hair model figure, plastic scissors, ejector, cola candies, sticker.



**WASHING MACHINE MOKO MOKO WASH**

DIY Candy Toy - "Washing Machine MOKO MOKO Wash" for boys and girls to enhance their sense of creativity and fun. Make tiny plastic washing machines and put the drink mix and water to generate a foam by turning the drum and then enjoy eating the bubbles.

**Address** 3-14-2 Kinshi, Sumida-ku, Tokyo, 130-0013 JAPAN  
**Tel/Fax** +81-3-5608-7216/+81-3-5608-7217

**URL** <http://heart-ltd.jp/>  
**E-mail** tymmoto@ikwa.co.jp  
**Contact** Mr. Takeshi Yamamoto



**8015 Marukyo Co., Ltd.**



**Five-piece KURIIRI DORAYAKI**

It is the most popular DORAYAKI of our products.

**Address** 2F 3-8-7, Nakanobu, Shinagawa-ku, Tokyo, 142-0053 JAPAN  
**Tel/Fax** +81-3-5749-4031/+81-3-5749-4032

**URL** <http://www.marukyo-seika.co.jp>  
**E-mail** kamitoku@marukyo-seika.co.jp  
**Contact** Ms. Akiko Kamitoku





**8016 DENROKU Co., Ltd.**



**E-size PORIPPY SPICE**

Sweet and mildly spicy peanut snacks with a soy-sauce flavor.



**E-size PORIPPY SHIO AJI**

With a lovely salty taste (This product uses some very high quality salt produced in Soya, Japan.)

**Address** 2-45, Kiyozumi-machi 3-chome,  
Yamagata-shi, Yamagata,  
990-8506 JAPAN

**URL** <http://www.denroku.co.jp/>

**E-mail** a-tanaka@denroku.jp

**Tel/Fax** +81-23-644-4417/+81-23-644-9225

**Contact** Mr. Atsushi Tanaka

**8016 EIWA CONFECTIONERY Co., Ltd.**



**Blueberry Marshmallows**

A unique marshmallow product with blueberry jelly inside.



**MATCHA Green Tea Marshmallows**

A unique marshmallow product with green tea jelly inside.

**Address** 1-5-4, Kyodo, Setagaya-ku, Tokyo,  
156-0052 JAPAN

**URL** <https://www.eiwamm.co.jp/>

**E-mail** k.nakada@eiwamm.com

**Tel/Fax** +81-3-3439-5334/+81-3-3439-8503

**Contact** Mr. Kazumi Nakada

**8017 Matsuyama Confectionery Co., Ltd.**



**"NEO FRUIT - C" Tablet Candy**

Assorted fruit candies in tablet form.



**"SKATTO COLA" Tablet Candy**

Cola flavored candies in tablet form.

**Address** 1-2-12 Kaminagoya, Nishi-ku,  
Nagoya-shi, Aichi, 451-0025 JAPAN

**E-mail** ihara@mycf.com

**Tel/Fax** +81-52-532-3118/+81-52-532-3116

**Contact** Mr. Masanori Ihara

**8017 Nobel Confectionery Co., Ltd.**



**Super Lemon Candy**

Enjoy the Trilaminar Lemon Series: Surprisingly Sour Lemon Powder, Mild Lemon Candy, and Excitingly Sour Lemon Candy. When you put the candy in your mouth, you should be surprised at the strong taste. It remains a beloved and long-selling product from 1986.



**OTOKO UME Candy**

You have never enjoyed such as a characteristic and strong taste of Japanese plum in a candy unless you have tried *OTOKO UME* candy. Each piece contains the juice squeezed from one plum. The strong sour taste and *UMAMI* are condensed into *OTOKO UME* candy for the highest in satisfaction.

**Address** 10-2, Tatsumikita 4-chome, Ikuno-ku,  
Osaka-shi, Osaka, 544-0004 JAPAN

**URL** <http://www.nobel.co.jp/>

**E-mail** t-baba@nobel.co.jp

**Tel/Fax** +81-6-6751-1171/+81-6-6751-1176

**Contact** Mr. Toshiaki Baba

## 8018 FURUTA CONFECTIONERY Co., Ltd.



### Fresh Cream Chocolate

- Made in Japan
- Fresh cream from HOKKAIDO



### Thick Milk Cookie

- Made in Japan
- Fresh cream from HOKKAIDO

**Address** 7-22, 6-chome, Hayashiji, Ikuno-ku, Osaka-shi, Osaka, 544-0023 JAPAN

**URL** <http://www.furuta.co.jp/e/>

**E-mail** [katayama@furuta.co.jp](mailto:katayama@furuta.co.jp)

**Tel/Fax** +81-6-6719-6161/+81-6-6719-3201

**Contact** Mr. Tekkan Katayama

## 8018 Pine Co., Ltd.



### Pine AME Candy

Bittersweet and juicy, this candy has been sold for many years in Japan.



### AWADAMA Candy

Soda candy in the three flavors of apple, pineapple, and grape.

**Address** 1-5, Ikutama-Teramachi, Tennoji-ku, Osaka-shi, Osaka, 543-0073 JAPAN

**E-mail** [t-okada@pine.co.jp](mailto:t-okada@pine.co.jp)

**Tel/Fax** +81-6-6771-8103/+81-6-6771-8102

**Contact** Mr. Taku Okada



## 8019 CORIS Co., Ltd.



### Whistle Candy

Our whistle candies make sounds like "Pi-Pi-". Not only enjoy the taste but also whistle with the candies. These are eight whistle candies in each package with one toy for boys and girls.



### GUM GUM 5

The assorted set contains five different kinds of gum in each a small box. Enjoy the various tastes of grapes, green apples, bananas, fruits, and soda. Not only the taste but also the shape of the gum is different.

**Address** 4-25, 4-chome, Shimoshinjo, Higashiyodogawa-ku, Osaka-shi, Osaka, 533-0021 JAPAN

**URL** [www.coris.co.jp](http://www.coris.co.jp)

**E-mail** [inoue@coris.co.jp](mailto:inoue@coris.co.jp)

**Tel/Fax** +81-6-6322-6520/+81-6-6326-7182

**Contact** Mr. Akinori Inoue



## 8019 SENJAKU-AME HONPO Co., Ltd.



### 100% Honey Candy

The most popular product in *SANJAKUAME*! Honey is a natural lozenge. This product is made with 100% Honey and does not contain any food additives.



### Green Tea Lozenge

We used *MATCHA* from Kyoto, the most famous to produce *MATCHA*. Made with Catechin (which is known to improve blood pressure) and 21 kinds of herbs.

**Address** 2, 5-2, Kawaraya-machi, Chuo-ku, Osaka-shi, Osaka, 542-0066 JAPAN

**URL** <http://www.senjakuame.co.jp/>

**E-mail** [fan.c.m@senjakuame.co.jp](mailto:fan.c.m@senjakuame.co.jp)

**Tel/Fax** +81-6-6763-0914/+81-6-6766-2070

**Contact** Ms. Chao Min Fan



## 8020 Nakajima Taishodo Co., Ltd.



### KURO WARABI MOCHI

These are *MOCHI* cakes, made of *WARABI* (bracken starch). This *MOCHI* is sticky, soft, and sweet and definitely a yummy treat! Please try our special black *KINAKO* for a more distinctive taste.



### KAORI Airy Crepe

Thin, delicate crepe filled with three creamy flavors. Please enjoy this distinctive taste that you will surely like.

**Address** 2-2-1 Kitakyuhoji, Yao-shi, Osaka, 581-0071 JAPAN

**URL** [www.danke-net.co.jp](http://www.danke-net.co.jp)

**E-mail** [n-kaku@danke-net.co.jp](mailto:n-kaku@danke-net.co.jp)

**Tel/Fax** +81-72-990-1170/+81-72-990-1121

**Contact** Mr. Louie Kwok



## 8020 OGONTOH Co., Ltd.



### OGONTOH 130g

The candy was first made in 1923 in Japan. Made with sugar and starch syrup, the candy has been sold in Japan for many years.

**Address** 1255-2, Koizumicho, Yamatokooriyama-shi, Nara, 639-1042 JAPAN

**URL** <http://www.ogontoh.co.jp>

**E-mail** [k-kayo@ogontoh.co.jp](mailto:k-kayo@ogontoh.co.jp)

**Tel/Fax** +81-743-52-1501/+81-743-54-3503

**Contact** Mr. Kazuhiro Setoguchi



## 8021 Seika Foods Co., Ltd.



### BONTANAME

The texture is springy and soft and the flavor of *BONTAN* citron, which is a tropical fruit, is refreshing in the mouth. This product has been well received by buyers who tried it in business fairs for export.



### Pineapple AME

Golden pineapple juice, whose characteristics are its refreshing flavor and juicy sweetness, is used to make this springy and soft candy like "*BONTAN AME*". This soft candy contains no fat, which is rare for soft candy.

**Address** 3200-7, Nishibeppu-cho, Kagoshima-shi, Kagoshima, 890-8531 JAPAN

**URL** <http://www.seikafoods.jp>

**E-mail** [yama@seikafoods.jp](mailto:yama@seikafoods.jp)

**Tel/Fax** +81-99-284-8116/+81-99-282-4412

**Contact** Mr. Shinichi Yamashita



## 8023 IMURAYA GROUP Co., Ltd.



### YAWAMOCHI ICE MATCHA TUBUAN Cup

Japanese ice cream with the combination of "*MOCHI* (rice cake)" and "*AZUKI* (red bean paste)". Five pieces of *MOCHI* remain soft in spite of being frozen. This received the "GOOD DESIGN AWARD 2013"



### HOKKAIDO TOKACHI SHOYU-MOCHI

*WAGASHI*, the Japanese traditional confectionary Safe • Trusted • Delicious. The rapid freezing technique keeps our products fresh. "*SHOYU MOCHI*" is soy sauce-flavored glutinous rice stuffed with red bean paste.

**Address** 1-1, Takachaya 7-chome, Tsu-shi, Mie, 514-8530 JAPAN

**URL** <http://www.imuraya-group.com/english/>

**E-mail** [s\\_mimura@imuraya.co.jp](mailto:s_mimura@imuraya.co.jp)

**Tel/Fax** +81-59-234-2658/+81-59-234-2130

**Contact** Ms. Shoko Mimura





## 8005 FURUSATO NO MORI Co., Ltd.



### Secret of RIAS (Bamboo Leaf Fish Cake)

This is a thick-baked bamboo leaf fish cake grilled with the mixed luxury fish *YOSHIIJI (KINKI)* and carefully selected scallop cod. In the first year of this product, we received the Minister of Agriculture, Forestry and Fisheries Prize from the National *KAMABOKO* Exhibition Committee. By *OIZEN KAMABOKO* (Twitter: @kamaboko\_oizen)



### Special SASA-KAMABOKO (Bamboo Leaf Fish Cake)

This is our classic bamboo leaf fish cake that we have made for over half a century. You can enjoy the old-fashioned taste using high quality scallop cod as raw materials. Please enjoy with soy sauce, mountain au, and ginger. By *OIZEN KAMABOKO* (Facebook: oizenkamaboko, Twitter: @kamaboko\_oizen) Unfortunately, pandas cannot eat our bamboo leaf.

**Address** 2017 Miyuki Street, Lake New Town,  
517-522 Hochi, Karuizawa-machi,  
Kitasaku-gun, Nagano, 389-0113 JAPAN

**Tel** +81 267-31-5612

**URL** <http://oizen.co.jp/>

**E-mail** [weekendfarmer@furusatonomori.info](mailto:weekendfarmer@furusatonomori.info)

**Contact** Mr. Ryuichi Ikeda

## 8021 FEDERATION OF FISHERIES COOPERATIVE ASSOCIATION OF KAGOSHIMA



### Yellowtail

This fish is rich in EPA and DHA, which is said to prevent adult diseases, and contains proteins and vitamins. This is a nutritionally balanced fish.



### Amberjack

The production volume of amberjack is first place nationwide. The fish is cultured in KAGOSHIMA Bay, and now it is named a high class *SASHIMI* product. This delicious fish has a good flavor and aftertaste.

**Address** 11-1, Kamoike-Shinmachi, Kagoshima-shi,  
Kagoshima, 890-8540 JAPAN

**Tel/Fax** +81-99-253-7811/+81-99-251-3509

**URL** <http://kagoshima-sakana.com/>

**E-mail** [jfkgms-ma@po.minc.ne.jp](mailto:jfkgms-ma@po.minc.ne.jp)

**Contact** Mr. Masaki Nagase



## 8029 SANRIKU CORPORATION Co., Ltd.



### SANRIKU WHOLE-SHELL OYSTERS (for SASHIMI)

"SANRIKU OYSTERS", produced along the *SANRIKU* Coast with its abundance of plankton and the rich nutrition of the local forests, are frozen through cutting-edge freezing technology to maintain freshness so the oysters can be eaten raw. Enjoy the incredibly large oysters and rich, milky flavor of the "SANRIKU OYSTERS".



### SANRIKU COHO SALMON FILETS (for SASHIMI)

"SANRIKU COHO SALMON", caught along the *SANRIKU* Coast with its abundance of plankton and the rich nutrition of the local forests, is frozen with cutting-edge freezing technology to maintain its freshness so that it can be eaten raw. Enjoy the brilliant salmon color and rich *UMAMI* taste and flavor of the "SANRIKU COHO SALMON".

**Address** Ouei Bldg. 8Fl., 1-10-13, Oji, Kita-ku, Tokyo,  
114-0002 JAPAN

**Tel/Fax** +81-3-6903-3205/+81-3-6903-3229

**E-mail** [t\\_morioka@abecho.co.jp](mailto:t_morioka@abecho.co.jp)

**Contact** Mr. Tadashi Morioka

**Address** 25, Jalan Bulan U5/167, Bandar Pinggiran Subang,  
40150 Shah Alam, Selangor, Malaysia

**Tel/Fax** +603-7845 2248 ,9197/ 1 700 813 652

**URL** [www.pikzern.com](http://www.pikzern.com)

**E-mail** [terrychua@pikzern.com](mailto:terrychua@pikzern.com)

**Contact** Mr. Terry Chua Choon Meng

## 8030 True World Japan, Inc.



### Farmed Yellowtail Fillets

Yellowtail of True World Japan is strictly quality controlled from catching juveniles, farming, and processing and then delivered to customers.

Safe and secure is promised, so please enjoy our tasty yellowtail cultivated loving care. Our production of frozen yellowtail is the best season for yellowtail throughout the year.

**Address** Shinmei Building, 3F 3-3, Akashi-cho,  
Chuo-ku, Tokyo, 104-0044 JAPAN

**Tel/Fax** +81-92-292-7114/+81-92-292-7086

**URL** <http://en.trueworld-jp.com>

**E-mail** [twj-fukuoka@trueworld-jp.com](mailto:twj-fukuoka@trueworld-jp.com)

**Contact** Ms. Ayaka Moriguchi



## 8031 Shimizu Shoten Co., Ltd.



### Octopus from Nagasaki Prefecture

We use only octopus carefully caught by the ancient "TSUBOTAKO fishing" technique in the waters off NAGASAKI Prefecture, a world class fishing ground. The octopus is heated in two steps (steaming and boiling) by high pressure steamer. This instantly seals in the *UMAMI* (taste). Our product quality after thawing is comparable to fresh (unfrozen) fish.



### "MAIKA" Squid Boiled in an Iron Pot

We use Japanese flying squid unloaded at HACHINOHE Port in AOMORI Prefecture. We only sell squid that were carefully caught individually by a special fishing method and were rapidly frozen on the ship. The squid are boiled with sun-dried salt in an iron pot.

**Address** 6881-72, Isomura-cho, Ooarai-machi, Higashi Ibaraki-gun, Ibaraki, 311-1301 JAPAN  
**Tel/Fax** +81-29-266-2211/+81-29-266-2215  
**URL** <http://www.shi-mi-zu.net/>  
**E-mail** [eiki-s@maruyo-seafoods.co.jp](mailto:eiki-s@maruyo-seafoods.co.jp)  
**Contact** Mr. Eiki Shimizu

**Address** No3, Jalan TPP 6/5, Taman Perindustrian Puchong, Selangor Darul Ehsan  
**Tel/Fax** +603-8062-2612/+603-8062-2621  
**URL** <http://www.shi-mi-zu.net/>  
**E-mail** [xenka.trading333@gmail.com](mailto:xenka.trading333@gmail.com)  
**Contact** Mr. Chow Chee Kong

## 8032 Nosui Corp.



### Frozen Oysters in the Shell

The product is frozen so that consumers can enjoy the plump, sweet, rich flavor of OKU raw oysters nurtured in the brackish water at the confluence of the "SETO Inland Sea", "CHIGUSA River", and "YOSHII River".



### Frozen Shelled Scallops

Immediately after harvesting from the sea, Raw scallops with shells are blanched. After the scallop meat is taken out, the IQF process starts. Because the products are almost raw, you can enjoy the "Original" "Juicy" "Sweetness" of the scallops.

**Address** 11-36, Mita 3-chome, Minato-ku, Tokyo, 108-0073 JAPAN

**URL** <https://www.nosui.co.jp/global/en>

**E-mail** [satoshi-aizawa@nosui.co.jp](mailto:satoshi-aizawa@nosui.co.jp)

**Tel/Fax** +81-3-5476-0560/+81-3-5476-0561

**Contact** Mr. Satoshi Aizawa



## 8033 Kunihiro Inc.



### Smart Oyster Fresh

Committed to "the Delicious taste" and delivering the highest standards of "Safety".

Frozen oysters in the shell, Smart Oyster Fresh, offer three major characteristics, thanks to ultra high-pressure processing technology:

- *SUSHI* Quality
- Reducing concerns over shell fragments
- Easy to Open

Perfect for eating raw and for serving with various dishes.

**Address** 15-13, Higashi Onomichi, Onomichi-shi, Hiroshima, 722-0051 JAPAN

**URL** <http://www.kunihiro-jp.com/eg/index.html>

**E-mail** [shimbayashi@kunihiro-inc.com](mailto:shimbayashi@kunihiro-inc.com)

**Tel/Fax** +81-848-46-3994/+81-848-46-2027

**Contact** Mr. Mutushi Shimbayashi



## 8034 ONO FOODS Co., Ltd.



### Yellowtail TERIYAKI (Frozen)

Our *WASHOKU* "Grilled fish-products" are of the highest quality and packed into quickly frozen containers that can be prepared easily so that people can eat it anywhere, anytime. We have sold "Yellowtail TERIYAKI" to over 35,000 mail-order customers nationwide, as well as high-class hotels, restaurants, and lunch boxsellers.



### Saury Braised in Soy Sauce with DAIKON Radish (Frozen)

The most popular and reasonable product for a hotel breakfast is saury braised in soy sauce with *DAIKON* radish. The freshest and fat Pacific saury is selected for this product. Saury is carefully simmered for a long time, so the bone is soft enough to eat. Children or elderly people can eat it without any attention to the bone.

**Address** Nakano Sunplaza 912, 4-1-1, Nakano, Nakano-ku, Tokyo, 164-8512 JAPAN

**URL** <http://www.onofoods.com/>

**E-mail** [oyamada@onosyokuhin.co.jp](mailto:oyamada@onosyokuhin.co.jp)

**Tel/Fax** +81-70-5327-8061/+81-3-6859-7441

**Contact** Mr. Seiichi Oyamada





## 8002 ODANI KOKUFUN CO., LTD.



### New Family Japanese Green Tea 2 g x 50 bags

This pack of green tea bags is made of 100% green tea grown in Japan. Our original formula gives a taste and flavor that other companies cannot emulate.



### OSK Barley Tea 52 bags

An aromatic flavorful barley tea (*MUGI-CHA*) made with selected barley roasted by a hot air technique and processed into tea bags.

**Address** 14-8 Takasu 1-chome Kochi-shi, Kochi, 781-8104 JAPAN

**URL** <http://www.osk-odani.co.jp/>

**E-mail** [k\\_watanabe@osk-odani.co.jp](mailto:k_watanabe@osk-odani.co.jp)

**Tel/Fax** +81-88-882-2645/+81-88-882-2655

**Contact** Mr. Kenichi Watanabe

## 8003 Aishin Co.



### Organic Japanese Green Tea *MATCHA*

Organic Japanese green tea (*MATCHA*) is certified by the JAS. Our organic tea comes from one farmer who tends the fields, harvests the crops, dries the leaves, steams the tea, and packages the product himself. No other middlemen are involved. Therefore, you get fresh tea directly from the garden. We also offer different grades.



### Organic Japanese Green Tea *GENMAICHA* with *MATCHA*

Organic *GENMAICHA* with *MATCHA* is from *SENCHA* (Green tea leaf) with Roasted *GENMAI* Rice and *MATCHA*. All materials are organic certified by the "JAS". The tea garden is located on a hillside that generates foggy conditions, so our tea is distinctively aromatic and sweet.

**Address** 1-7-1 Minami-Kyuhojimachi, Chuo-ku, Osaka-shi, Osaka, 541-0058 JAPAN

**URL** [www.aishincorp.com](http://www.aishincorp.com)

**E-mail** [hori@aishincorp.jp](mailto:hori@aishincorp.jp)

**Tel/Fax** +81-6-6261-7501/+81-6-6261-7504

**Contact** Mr. Masashi Hori



## 8007 Lake Louise Co., Ltd.



### Gluten-Free Noodles (*SHIRAKAWA-GO RAMEN*)

*RAMEN* noodles made using rice grown at a World Heritage Site. These noodles are made from 100% *KOSHIHIKARI* rice harvested in SHIRAKAWA Village, an area surrounded by nature with the World Heritage Site, SHIRAKAWA-GO. Through our own unique manufacturing method, gluten-free noodles use no flour or wheat gluten.



### Rice Vinegar

This product brings out the fragrance of rice with a mellow sour taste and clean fragrance. Use it in dressings that bring out the flavor of the ingredients.

**Address** 292-9 Okujo, Nannou-cho, Kaizu-shi, Gifu, 503-0412 JAPAN

**URL** <http://www.agri-meister.com>

**E-mail** [hotta@kome-men.com](mailto:hotta@kome-men.com)

**Tel/Fax** +81-584-55-0229/+81-584-55-0229

**Contact** Mr. Shigeki Hotta



8008 OZEKI Co.



**JUNMAI SAKE "RAI"**

"JUNMAI" means SAKE brewed from rice, malted rice (KOJI) and water. This JUNMAI SAKE named "RAI" has a smooth taste on the palate followed by a rich, mellow aroma from OZEKI's unique brewing method.



**"HANA-AWAKA" Sparkling SAKE**

HANA-AWAKA sparkling SAKE has a sweetness and an acidity that are refreshing as bubbles burst in your mouth. The sweetness comes from rice, not added sugar. It's a natural and mild SAKE.

**Address** 4-9 Imazu Dezaike-cho, Nishinomiya-shi, Hyogo, 663-8227 JAPAN  
**URL** <https://www.ozeki.co.jp/english/>  
**E-mail** natsuki.tanaka@ozeki.co.jp  
**Tel/Fax** +81-798-32-2123/+81-798-34-5679  
**Contact** Ms. Natsuki Tanaka

8004 TOKYO NOODLE Co., Ltd.



**Animal Free SHINCHAN TONKOTSU RAMEN**

We made Japanese instant noodles without meat.  
 Regular size 5 packs TONKOTSU Flavor



**Animal Free Tokyo Noodles**

We made Japanese instant noodles without meat.  
 Mini size 4 packs Chicken Flavor

**Address** 1079-1, Fukui-cho, Ashikaga-shi, Tochigi, 326-0338 JAPAN  
**URL** <http://www.tokyo-ramen.com/>  
**E-mail** info@tokyo-ramen.com  
**Tel/Fax** +81-284-71-0023/+81-284-71-0220  
**Contact** Mr. Kazuaki Imaizumi



8021

**KAGOSHIMA PREFECTURAL ECONOMIC FEDERATION OF AGRICULTURAL CO-OPERATIVES**



**Black Vinegar SU+**

Our black vinegar is made from 100% KAGOSHIMA ingredients. It contains lots of amino acids and you can use it as a healthy drink.



**Baked ANNOU Sweet Potato**

This product contains only natural ANNOU sweet potato from KAGOSHIMA. All you need to do is microwave them for a few minutes.

**Address** 15, Kamoikeshinmachi, Kagoshima-shi, Kagoshima, 890-8515 JAPAN  
**URL** <http://www.karen-ja.or.jp>  
**E-mail** n-maki@kg-shoku.jp  
**Tel/Fax** +81-99-258-5650/+81-99-256-8856  
**Contact** Mr. Maki





## 8024 WADAMAN Co., Ltd.



### Roasted Gold Sesame, Japan Origin

Sesame seeds, 100% Japan origin. Roasted with an original Japanese technique and super high temperature so that the shape is round. It is our product feature. Rich flavor and fragrant taste. You can eat without cooking or roasting, but not raw. It is very convenient.



### Japan SHICHIMI : Seven Spices

Seven mixed traditional Japanese spices all of Japan origin with a good smell and a rich flavor. Made just before eating is best. Put over any noodles or fried rice. You can use any type of cooking.

**Address** 9-5, Sugaharacho, Kitaku, Osaka-shi, Osaka, 530-0046 JAPAN

**URL** <http://wadaman.com/english/>

**E-mail** [matsuoka@wadaman.com](mailto:matsuoka@wadaman.com)

**Tel/Fax** +81-6-6364-4387/+81-6-6364-7380

**Contact** Mr. Yoshihito Matsuoka



## 8035 TaDa PHILOSOPHY, Inc.



### Premium MOSHIO of AWAJI Island

This algae salt is made manually by craftsmen. This salt is very popular in Japan. It is used in Michelin three-star restaurants and rice balls from a convenience chain. Many other companies use our salt to produce best-selling products. Mild saltiness and aroma are the reasons for this popularity.



### KATSUO-DASHI KINNOKIWAMI

Using a domestic raw material carefully selected. "KATSUO-DASHI KINNOKIWAMI" soup base" is a harmonized blend of five flavors. Just put water and a bag of DASHI into a pot and boil for two minutes to bring out the flavor, and the genuine soup base of Japanese cooking will be ready. You can easily enjoy the full flavor of the restaurant.

**Address** 271-1, Enamikoenami, Minamiawaji-shi, Hyogo, 656-0425 JAPAN

**URL** <http://www.e-moshio.com>

**E-mail** [t.fukushima@e-moshio.com](mailto:t.fukushima@e-moshio.com)

**Tel/Fax** +81-799-42-2231/+81-799-42-1357

**Contact** Mr. Toshikazu Fukushima



## Representative List of Exhibitors

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**Address** 1-1-20 Hanawada, Utsunomiya-shi, Tochigi 320-8501 JAPAN

**URL** <http://www.pref.tochigi.lg.jp/english/foreignlanguage.html#english>

**E-mail** [nakatania01@pref.tochigi.lg.jp](mailto:nakatania01@pref.tochigi.lg.jp)

**Tel/Fax** +81-28-623-2195/+81-28-623-2199

**Contact** Ms. Atsuko Nakatani

### 8013 ALL JAPAN TRADE ASSOCIATION OF CONFECTIONERY MANUFACTURERS

**Address** 303-2-2-2, Roppongi, Minato-ku, Tokyo, 106-0032 JAPAN

**E-mail** [andou@acom.or.jp](mailto:andou@acom.or.jp)

**Tel/Fax** +81-3-6277-8781/+81-3-6277-8786

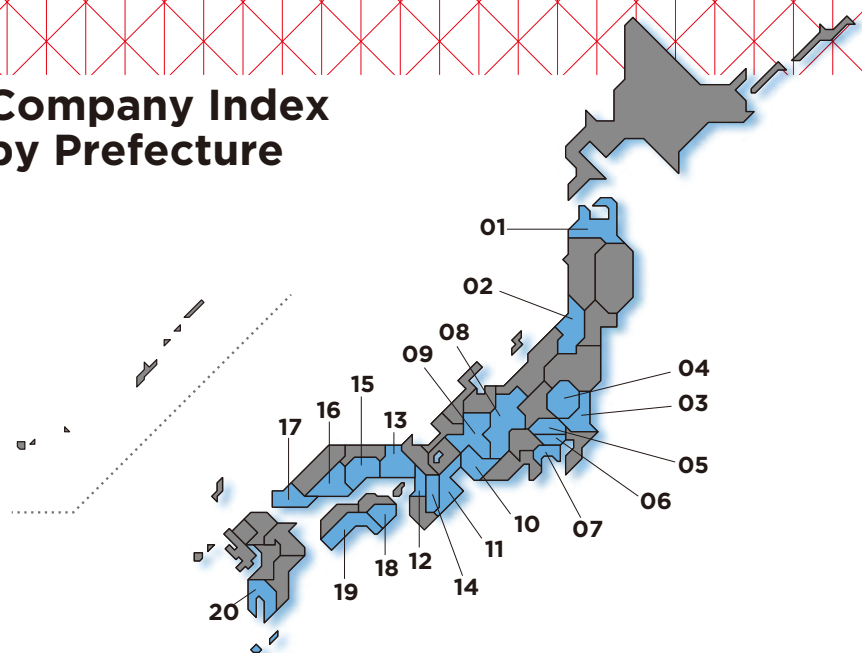
**Contact** Mr. Tetsushi Ando

### 8021 KAGOSHIMA PRODUCTS ASSOCIATION

**Address** 9-1 Meizan-cho, Kagoshima-shi, 892-0821 JAPAN

**Tel/Fax** +81-99-223-9177/+81-99-227-0768

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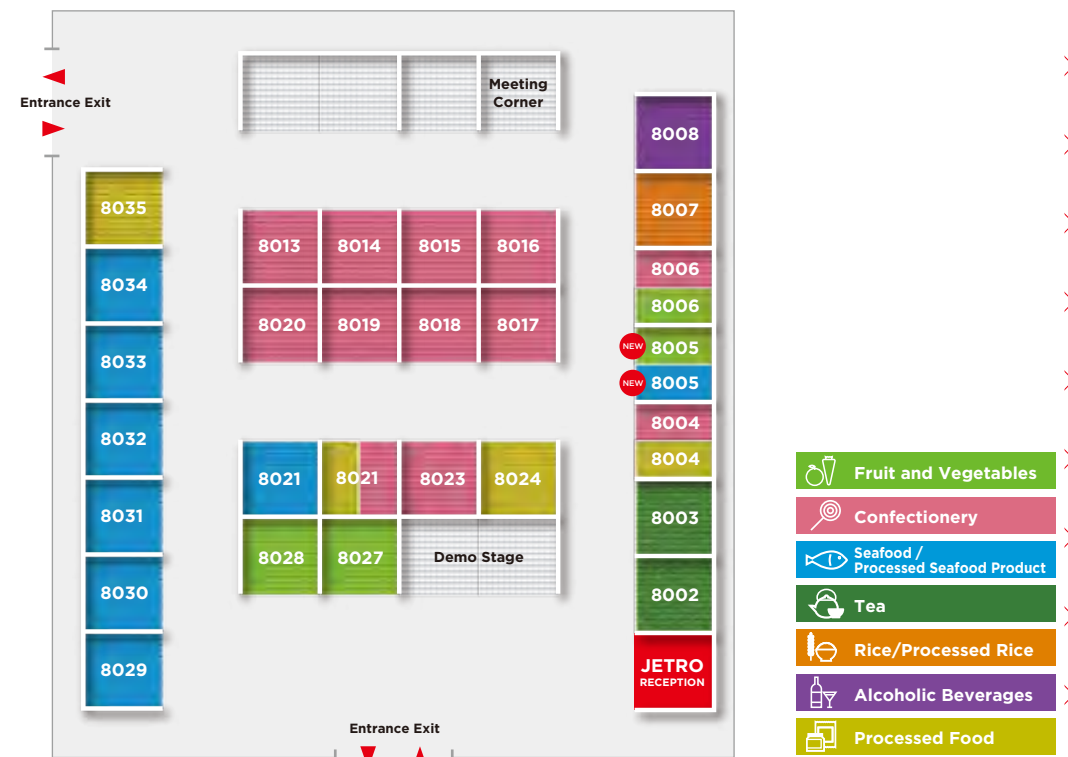
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