





### 2333 YAMABISHI **FISHERIES Co., Ltd.**





Fukushima, 971-8101 JAPAN Tel/Fax +81-246-52-1717 / +81-246-52-1737 http://www.yamabishi-f.co.jp/index.htm E-mail n-sanpei@yamabishi-.co.jp

Maior Export U.S.A., Canada. Destination Certification Seafood HACCP(U.S.), Seafood HACCP(E.U.)

**Contact** Norihisa SANPEI(Mr.)

YAMABISHI Industries was established in 1977 under the parent company of "MURAYAMA Fishing Industries" who had been in the fishing business since the 'EDO' Period. In 1979 the company incorporated and advanced mainly into the processing and distribution of frozen tuna. In 2013 our new factory was constructed in ONAHAMA.





### **Tuna Steak**

High quality, thickly sliced tuna steaks easily defrost under running water. Due to low temperature ripening, the 'UMAMI' of Tuna is maximized before the product is quickly frozen.



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Address 2-5-73 Shiotomi-cho Ishinomaki-shi. Miyaqi, 986-2114 JAPAN Tel/Fax +81-225-24-1519 / +81-225-24-1547 URL http://www.suenaga.co.jp/en/ E-mail yas@suenaga.co.jp

**Contact** Yasushi KOTONO(Mr.)

Major Export U.S.A., Hong Kong, Taiwan, Destination Thailand, Vietnam

**Certification** Seafood HACCP(U.S.)

On the foreshore of 'KINKA' in one of the worlds three best fishing grounds, we process seasonal seafoods with all their natural good flavor without adding or removing a thing.



### **USHIONI** Oyster

MIYAGI oysters simmered only in MIYAGI oyster extract. With absolutely no seasonings you will enjoy the rich flavor of the oyster.



#### **OSASHIMI WAKAME** (Seaweed)

This thick, tender Japanese 'WAKAME' from SANRIKU is the best 'WAKAME' for SASHIMI, salads and soups.



### 2333 SHIMOZONO SATSUO SHOTEN Co., Ltd.



Address 1013-1 Yudacho, Satsumasendai-shi. Kagoshima, 899-1802 JAPAN Tel/Fax +81-996-28-0200 / +81-996-28-0854 URL http://www.marusatsu.jp E-mail y.shimizu@marusatsu.jp

**Contact** Yusuke SHIMIZU(Mr.) Major Export Hong Kong, Taiwan Destination

Certification JUSE-HACCP

Established in 1939, we focus on the manufacture and sale of dried sardines. We challenge ourselves to keep up with current product manufacturing while retaining traditional methods and taste



### WAKAME (Fresh Brown Seaweed)

Thick 'WAKAME' which offers a sense of volume and pleasant texture in a frozen product. While it's low in calories, this 'WAKAME' is an alkaline food that is high in nutrients therefore garnering attention as a healthy ingredient.





Address 1-7, Kiyohara-cho, Ohta-shi, Gunma, 373-0012 JAPAN Tel/Fax +81-276-37-8055 / +81-276-37-8053 URL http://www.sanwafoods.co.jp/english-contents/ E-mail sanwa.trading@sanwafoods.co.jp

**Distributors Wanted** 

**Contact** Kanako OSHIMA(Ms.)

Maior Export Australia. France. Germany. Destination Switzerland, U.K.

SANWA FOODS was established in 1974. Fresh WASABI is our main export item. Enjoy an authentic Japanese food.



#### WAKAME (Seaweed)

Our seaweed is from TOKUSHIMA, the third biggest amount for its 'WAKAME' harvest. You will enjoy good texture, vivid green color and rich flavor. This is very healthy food.



### **Fresh WASABI**

This Fresh WASABI is grown with abundant ground water coming from mountains. After cutting and washing, put in vacuum bag. Goes well with steak.



#### Distributors Wanted

### Kaneyama Corporation



 
 Address
 3989, Ashikawa, Asahi-shi, Chiba, 289-2522 JAPAN

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 +81-479-63-8282 / +81-479-63-8753

 URL
 http://www.kaneyamacorp.com

 E-mail
 front@kaneyamacorp.com

Contact Hyong-Jun KANG(Mr.)

Major Export China, Korea, Malaysia, Destination South Africa, Thailand, etc.

Kaneyama Corporation is one of the biggest Japanese frozen packer of pelagic fish. We produce Value Added Product such as 'SHIME SABA, SHIME IWASHI, NEGITORO, SUSHI TOPS'. We have delivered our honor with Seafood since 1911. 'HAPPI' is named after Traditional Clothes.



#### Pelagic Fish Whole Round Frozen Product

It is a frozen product of well graded and washed whole round pelagic fish in carton.

#### Pelagic Fish Value Added Product

Traditional Japanese fish food made of carefully selected raw material. It can be used for SUSHI Tops.

### 2333 (H)

### Shokuryu Co., Ltd.

## Shokuryu Co., Ltd.

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 +81-3-5560-1744 / +81-90-8527-7817

 URL
 http://www.shokuryu.co.jp/index.html

 E-mail
 mi-murata@shokuryu.co.jp

Contact Mitsutoshi MURATA(Mr.)

Major Export Australia, Canada, Hong Kong, Destination Singapore, Vietnam, etc.

We are one of the biggest fish market group in Japan. We are able to arrange wide range of Seafood products from all over Japan.



## Many Kind of Frozen Fish from Japan

We can arrange many kind of frozen fish from Japan.

#### **Osaka Fish Market Group**



## Any kind of Fresh Fish from all over Japan

We can arrange any fish from all over Japan by Fresh.



### **KANEFUKU USA Inc.**

# **KANEFUKU**

| Address | 3878 Carson St, Suite101, |
|---------|---------------------------|
|         | Torrance, CA 90503        |
| Tel     | +310-683-8897             |
| E-mail  | araki@kamerycah.com       |

Maior Export U.S.A. Destination Certification ISO7001

**Contact** Yoshihiro ARAKI(Mr.)

Established in 1971, KANEFUKU company is one of the largest producers of Japanese Spicy Caviar 'MENTAIKO' seafoods in Japan. We also offer a complete line of quality 'MENTAIKO' products for the U.S. market.





### **Japanese Spicy Caviar MENTAIKO**

'MENTAIKO' is known in Japan as a high-quality food.







Address 3-866 Hinatawada, Ome-shi. Tokvo, 198-0046 JAPAN Tel/Fax +81-428-22-2141/ +81-428-24-4166 URL http://www.kaneku-wasabi.co.jp/ english/e\_company/index.html

Contact Toshiii KATOH(Mr.) E-mail 0812kato@kaneku-wasabi.co.jp

Major Export U.S.A., Australia, Canada, Destination Germany, U.K., etc.

Founded in 1927, Kaneku Co., Ltd. has been developing and producing WASABI (Japanese horseradish) products over 90 years. Our WASABI products, both powder and fresh types available, are mostly purchased by professional chefs worldwide. Besides WASABI products, we have also developed other products of Japanese spice such as YUZU (citron) pepper and Ginger paste, which are also purchased in over 30 countries.



#### **Seaweed Mix**

It is a product which mixed six kinds of colorful seaweed with a good white jelly fungus. Since the ingredients are equally blended, you can enjoy colorful seaweed salad on your table.



#### **BBQ WASABI** (Japanese horseradish)

It is a WASABI paste containing chopped WASABI seasoned with soy sauce, which creates an exotic texture of crunchy fresh WASABI with unique spiciness of WASABI itself mixed together. It can be an excellent seasoning when it is added on such dishes as steak, cream sauce, and dipping sauce.

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### **Shimizu Shoten** Co., Ltd.

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URL

Address 6881-72, Isohama, Oarai, Higashi-Ibaraki. Contact Eiki SHIMIZU(Mr.) Ibaraki, 311-1301 JAPAN Tel/Fax +81-29-266-2211 / +81-29-266-2215 http://www.shi-mi-zu.net E-mail eiki-s@maruvo-seafoods.co.ip

Maior Export U.S.A., HongKong, Malavsia, Destination Singapore, Vietnam, etc. **Certification** Seafood HACCP(U.S.)

From the day of establishment in 1907, we have been engaged exclusively in processing of marine products and have provided octopus and squid products. Recently, in addition to fresh ingredients, we have made efforts to produce prepared dishes and frozen food with new tastes. We promise to provide you with fresh food.



#### **Steamed Octopus from NAGASAKI** Prefecture

The octopus is heated in two steps (steaming & boiling) by the high pressure steamer. This instantly seals in 'UMAMI' (taste). Our product quality after thawing is comparable to fresh (unfrozen) fish.



### Souid boiled in an Iron Pot

Japanese flying squid carefully caught individually without the use of fishing nets are boiled with sun-dried salt in an iron pot. This product won the Ministry of Agriculture, Forestry and Fisheries Minister's Prize, which is the top prize in the 22nd Total Quality Review Meeting for Processed Marine Products.







URL

Address 7-3-9, Shoko-center, Nishi-ku, Hiroshima-shi. Hiroshima, 733-8677 JAPAN Tel/Fax +81-82-277-4539 / +81-82-278-4447 http://www.ahjikan.co.jp/ E-mail ahiikan-mivake@hotmail.com

**Contact** Hiroshi MIYAKE(Mr.)

Maior Export U.S.A., Australia, Hong Kong, Destination Singapore, Vietnam, etc, Certification Seafood HACCP(U.S.), ISO22000, ISO14001, ISO9001

AHJIKAN, one of the leading 'TAMAGOYAKI' (Japanese style egg omelette) companies in Japan, was founded to meet the needs of customers. For over 50 years, the company focuses on the product development and food safety control to ensure the overall superior quality. Today the company not only manufactures a large number of egg (chicken) products, but it also manufactures premium grade crab stick called 'SEAFOOD LEG ST/CK' and various kinds of seasoned vegetables ('KANPYO', 'SHIITAKE', etc). AHJIKAN products are widely used in SUSHI / Japanese restaurants and retail markets across borders.



### SEAFOOD LEG STICK

This is the ONLY ONE and NUMBER ONE Crab Stick which replicates King Crab's leg meat. Please have a bite for its unique texture and enjoy by SUSHI, TEMPURA, salad and cold noodle, etc. It is produced in our TOSU (SAGA) Factory line that acquires Seafood HACCP(U.S.).



### **ATSUYAKI TAMAGO**

Our 'ATSUYAKI TAMAGO' is recognized as the number one egg product for SUSHI in the U.S. market. Its sophisticated texture and sweet taste come from our original baking process, based on the long study since the company's establishment in 1962.

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### Morimatsu Suisan Reito Co., Ltd.



 
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Major Export U.S.A., E.U., Bahrain, Destination Canada, Hong Kong, etc. Certification Seafood HACCP(U.S.), Seafood HACCP(E.U.)

Contact Savana KISHII(Ms.)

Our company has built a streamlined shipping system for high quality products based on flawless 'hygiene management. It has acquired what is recognized as top level certification from the Seafood HACCP(E.U.). In recent years the demand for fillets have increased. With a computer management system that can respond to our customers' most detailed requests, and an automated assembly line, we have created a system that strictly manages quality and freshness. Our employees endeavor to provide safe and secure products with their slogan "Making food we confidently feed our own children!"



### **Yellowtail Fillet**

This high quality product was produced safely in a factory with Seafood HACCP(E.U.) certification. Fish is shipped without losing its 'UMAMI' flavor component ATP due to our unique bleeding and processing of fish. Yellowtail fillet is shipped with the collar and bones intact so it can be prepared a variety of ways including SASHIMI, SUSHI, TERIYAKI, simmered dishes and preserved in MISO.



### Yellowtail Loin

The collar and skin is removed from the yellowtail loin and it is sliced from the back to the belly. With this treatment it quickly can be made into SASHIMI and for that reason is a popular staple product. SASHIMI and SUSHI are obvious uses for this product but it can be used in a wide variety of dishes.



### True World Japan Inc.



Addı Attention Tel/I URL E-ma

Address Shinmei Bldg. 3F, 3-3 Akashi-cho, Chuo-ku, Tokyo, 104-0044 JAPAN Tel/Fax +81-3-6859-0881 / +81-3-6859-0880 URL http://en.trueworld-jp.com/ E-mail boueki@trueworld-jp.com Contact Sakae YONEZAWA(Mr.)

 Major Export
 U.S.A., Canada, Singapore,

 Destination
 UAE, U.K., etc.

 Certification
 Seafood HACCP(U.S.),

 Seafood HACCP(E.U.)

Established in 2007, True World Japan exports excellent Japanese foods to the world, not to mention our fresh seafoods, frozen foods and dry foods. Japanese foods are delivered to end users mainly in the U.S., as well as Asia, and Europe.



### **Farmed Yellowtail Fillet**

Yellowtail of True World Japan is strictly quality controlled from catching juvenile, farming, and processing which are delivered customers. Safe and secure is surely promised, and please enjoy our tasty yellowtail with loving care of cultivation. Our production of frozen yellowtail is only in "the best season" for yellowtail through the year.



### **Farmed Bluefin Tuna**

Fine fat, unique rich aroma, and the mellow flavor and taste of Bluefin Tuna are achieved. This is the new Bluefin Tuna that changed the image of the farmed tuna. We manage consistently from production to processing and distribution, and provide only the highly selected fine quality Farmed Bluefin Tuna. It is high quality bluefin tuna close to natural with carefully selected food.

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