



# JAPAN PAVILION

## SIAL 2016

16 (Sun) - 20 (Thu) October 2016  
PARIS NORD VILLEPINTE, Paris, France



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

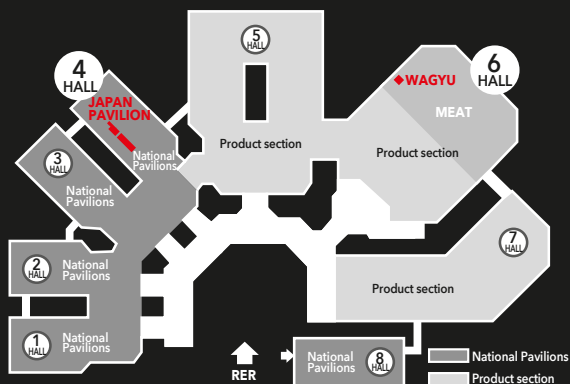
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Japan External Trade Organization

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4K140	

JETRO  
RECEPTION

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4K122		4L121
4K118		4L115
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Processed Food



Confectionery



Tea



Seasoning



Rice/ Processed Rice



Fruit and Vegetables



Seafood/ Processed Seafood Product



Sake



Alcoholic Beverages



Beef

## Sake

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## HALL 6

## Beef

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4K108

## GERMNON LLC



## Suitable for Flexitarian

*Diet Food, FAT Free, GMO Free, Non-Additive, Non-MSG, Sugar Free*

**Freeze-dried Products** (Vegetables, Fruits and Miso), **Dried Foods** (Thin Carrot and Radish Sheets, Sansho Berries and Enoki Mushroom), **Yuzu Juice**

**Produits lyophilisés surgelés** (légumes, fruits et Miso) **Aliments séchés** (fines carottes et feuilles de radis, baies de Sansho et champignons Enoki), **Jus de yuzu**

Using the highest quality ingredients and our unique freeze-drying processing technique to seal in flavour, we are able to offer a range of products including vegetables, juices and spices.



**Address** 3-1064-13, NAKAZATO, KIYOSE-SHI,  
TOKYO, 204-0003 JAPAN

**Tel** +81-42-497-6633

**Fax** +81-42-497-1233

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

**Email** [finefood@germnon.com](mailto:finefood@germnon.com)

**Contact** Masatoshi Yamaguchi (Mr)

**Position** General Manager

4L149

## Michimoto Foods Products CO.,LTD. &lt;MIYAZAKI&gt;



## Suitable for Flexitarian

*Non-MSG*

**Takuan** (Pickled Dried-radish)

**Radis mariné et séché "Takuan"**

Pickled dried-radish "Takuan" is a typical Japanese food that is used with rice, green tea, and alcoholic drink. Our products are authentic Japanese pickled dried-radish. We maintain traditional production methods by sun-drying and pickling Daikon radish.



道本食品  
みちもと



**Address** 1667 KO, TANO-CHO, MIYAZAKI-SHI,  
MIYAZAKI, 889-1701 JAPAN

**Tel** +81-985-86-0006

**Fax** +81-985-86-1122

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

**Email** [tsubozuke@hinatazuke.co.jp](mailto:tsubozuke@hinatazuke.co.jp)

**Contact** Riichiro Michimoto (Mr)

**Position** Salesperson

4K110

## MINAMI SANGYO CO.,LTD.



### Suitable for Flexitarian

*Diet Food, FAT Free, Gluten Free, GMO Free, Inc. Protein, Non-Additive, Non-MSG*

**"Banrai" Soymilk, "Komijio" Green Tea/yuzu/ wasabi-flavoured Salt, "Whole Soybean" Tofu, "Whole Soybean" Soymilk**

**Lait de soja "Banrai", "Komijio" sel parfumé au thé vert/yuzu/wasabi, Tofu « Whole Soybean », Lait de soja « Whole Soybean »**

We produce a high quality, refreshing soymilk by extracting only the healthy soy protein. "Banrai Soymilk" also allows you to make delicious silken tofu due to the high percentage of soybeans. "Banrai Soymilk" is currently used throughout the world.



**Address** 3-18 TOSHIN-CHO, YOKKAICHI-SHI,  
MIE, 510-0025 JAPAN

**Tel** +81-59-331-2158

**Fax** +81-59-331-7324

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

**Email** [info@minamisangyo.com](mailto:info@minamisangyo.com)

**Contact** Yumi Yamakawa (Ms)

**Position** Manager / Executive Director

4K140

## NEW NOUKANO YOME (Farmer's wife) CO.,LTD.



### Suitable for Flexitarian

*Gluten Free, GMO Free, Non-Additive, Non-MSG*

**Drip Brewing "DASHI" <The worlds' first pour-over Dashi using only authentic ingredients>**

**"DASHI" Filtré <Le premier Dashi Filtré au monde utilisant uniquement des ingrédients authentiques>**

With Japan's first drip-type dashi (Japanese style broth), you can easily reproduce "real" dashi anytime, anywhere, just as easily as you would make tea or coffee. This product won the prize of the Good Design Award 2015 and iTQi Award 2014.



**Address** REGALO AI-C, 1082-1 TSUTSUMI,  
ASAKURA-SHI, FUKUOKA,  
838-0062 JAPAN

**Tel** +81-946-22-8116

**Fax** +81-946-22-8156

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

**Email** [info-x@ondashi.com](mailto:info-x@ondashi.com)

**Contact** Masaki Kuga (Mr)

**Position** President

4K112

KOYAMA CO.,LTD.

&lt;FUKUOKA&gt;



**Sweet Potato Chips, Purple Sweet Potato Powder, Sweet Potato Dumpling, Frozen Baked Sweet Potato, Potato Paste**

**Chips de patate douce, Poudre de patate douce violette, Boulette farcie de patate douce, Patate douce cuite et surgelée, Pâte de patate douce**

At our company's HACCP (Hazard Analysis and Critical Control Point) -authorised factory, our sweet potato based products, such as "Ikinari Dango" (Ikinari dumpling, specialty of Kumamoto Prefecture), sweet potato paste, and frozen grilled sweet potato, are manufactured in highly controlled and sanitary facilities.



**Address** 1316-1 OYATSU, MASHIKI-MACHI,  
KAMIMASHIKI-GUN, KUMAMOTO,  
861-2204 JAPAN

**Tel** +81-96-286-4016  
**Fax** +81-96-286-4234

**URL** [www.imo-ya.com](http://www.imo-ya.com)

**Email** [kana-k@imo-ya.com](mailto:kana-k@imo-ya.com)

**Contact** Kana Koyama (Ms)

**Position** Salesperson

4L153

NARUMIYA CO.,LTD.

&lt;KYOTO&gt;



*GMO Free, Organic*

**"Kuromame-kinako"** (Black Soybean Roasted with Soybean Flour), **"Bubu-arare"** (Bite-sized Rice Cracker), **"Machapon"** (Bite-sized Rice Cracker Flavoured with Molasses Containing Matcha)

**Poudre de soja "Kuromame", Biscuits salés de riz "Bubuarare" et "Machapon"**



**Address** 99 NISHIKAIGAWACHO  
UKYO-KU KYOTO, 615-0056 JAPAN

**Tel** +81-75-881-0882  
**Fax** +81-75-881-0883

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

**Email** [kyoto@narumiya.co.jp](mailto:kyoto@narumiya.co.jp)

**Contact** Yuta Narumi (Mr)

**Position** Director

4K140

## NEW OSAKAYA-SEIKA CO.



### Teriyaki-Almond, Matcha-Pistachio

#### Amande à la saveur "Teriyaki", Pistache au Matcha

Ever since its establishment in 1946, Osakaya-Seika has been offering tasty, flavourful and crispy nut snacks. These snacks, which combine hints of Japanese OTSUMAMI cuisine, can be enjoyed with alcoholic beverages. We believe our snacks will be also suitable for your aperitif.

## Beans Nuts

Custom of gifting nuts was started in Europe.

People believe nuts will bring happiness and luck,  
as nut's tree produce a lots of fruits.....



**Address** 10-8 YANAGIMACHI,  
KAGOSHIMA-SHI,  
KAGOSHIMA, 892-0819 JAPAN

**Tel** +81-99-247-1411  
**Fax** +81-99-247-8871

**URL** beans-nuts.com  
**Email** info@beans-nuts.com  
**Contact** Takayuki Mizuno (Mr)  
**Position** CEO

4L153

## FUJINI SHOKAI CO.,LTD.

&lt;KYOTO&gt;



*Organic*

### Organic Matcha, Matcha, Flavoured Tea, Tea Bags, Tea Confectionery

#### Matcha biologique, Matcha, Thé parfumé, Thé en sachet, Confiserie

We sell tea that is completely custom-made (from standards making to pricing) to suit the customer's order. Tea connoisseurs with many years of experience and professional expertise choose, adjust, and process the tea to fit the needs of the customer.



**Address** 5 UENOMACHI KATAGIHARA,  
NISHIKYO-KU, KYOTO-SHI,  
KYOTO, 615-8162 JAPAN

**Tel** +81-75-381-3338  
**Fax** +81-75-391-6931

**URL** http://fujini.com  
**Email** info@fujini.com  
**Contact** Taizo Kagata (Mr)  
**Position** Sales Executive

4K114

## ISEKONBU INC.



*Diet Food, FAT Free, Gluten Free, GMO Free, Non-Additive, Non-MSG, Organic, Sugar Free*

**Kombu (Dried Sea Kelp) Matcha**

**Matcha au kombu (varech)**

Japan is blessed with the gifts of nature since time immemorial. As a producer and wholesaler, Isekonbu offers dried seafood products from the Ise Bay in Mie Prefecture as well as the Kelp Road that extends from Hokkaido.



**Address** 2-16-21, TOMIDA, YOKKAICHI-SHI,  
MIE, 510-8014 JAPAN

**Tel** +81-59-365-2978

**Fax** +81-59-365-2978

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

**Email** [ashishin1123@yahoo.co.jp](mailto:ashishin1123@yahoo.co.jp)

**Contact** Shinsuke Ashimura (Mr)

**Position** President

4K128

## JAPAN GREENTEA CO.,LTD.



**Suitable for Vegan**

*Diet Food, FAT Free, Gluten Free, GMO Free, Non-Additive, Non-MSG, Organic, Sugar Free*

**Japanese Green Teas and Matcha (Retail products and wholesale bulk)**

**Thé vert japonais et Matcha (Ventes au détail et en gros en vrac)**

We are an expert Japanese tea exporting company, our key business areas are retail products (including Sakura Cherry Blossom/ Yuzu tea), wholesale/bulk loose leaf tea & matcha (of various region, grade, type - organic / non-organic) and private labelling (primarily for matcha tins/pouches).



**Cherry Blossom Tea**



**Matcha Green Tea**

**Address** TOBU FUJI BLDG,  
24-4 SAKURAGAOKA-CHO, SHIBUYA-KU,  
TOKYO, 150-0031 JAPAN

**Tel** +81-3-5728-6796

**Fax** +81-3-5728-6802

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

**Email** [cs@jp-greentea.co.jp](mailto:cs@jp-greentea.co.jp)

**Contact** Teruaki Kazama (Mr)

**Position** Export Manager



4K140

**NEW****MIKURA GREEN TEA AGRICULTURAL  
CO-OPERATIVES***Sugar Free***Japanese Green Tea "Mikura"****Thé vert japonais "Mikura"**

Grown in a mountainous district known for its morning fog, Mikura green tea has a fragrant and full-bodied taste.



**Address** 3598 MIKURA, MORIMACHI,  
SHUCHI-GUN, SHIZUOKA,  
437-0208 JAPAN

**Tel** +81-538-86-0548

**Fax** +81-538-86-0548

**URL**

**Email** [hiroyuki-it@enchu.ja-shizuoka.or.jp](mailto:hiroyuki-it@enchu.ja-shizuoka.or.jp)

**Contact** Hiroyuki Itou (Mr)

**Position** Accounting Manager

4K114

**MITE CO.,LTD.****Suitable for Vegan, Vegetarian, Flexitarian***Diet Food, FAT Free, Gluten Free, GMO Free, Non-Additive, Non-MSG, Organic, Sugar Free***Japanese Green Tea "ISE-CHA"****Thé vert japonais "ISE-CHA"**

Our Ise tea had been selected by Mie Prefectural Government as PR Ise tea for the Ise-Shima G7 Summit held on 26-27 May 2016. Our limited edition of Ise tea was provided as an official souvenir.



**Address** PITCHERS BUILDING 4F,  
10-7 DAIMON, TSU-SHI, MIE,  
514-0027 JAPAN

**Tel** +81-59-271-7782

**Fax** +81-59-271-7784

**URL** <http://mitecha.com/en/>

**Email** [info@mitecha.com](mailto:info@mitecha.com)

**Contact** Hidenori Moriguchi (Mr)

**Position** President

4K112

NISHIFUKUSEICHA CO.,LTD. &lt;FUKUOKA&gt;



Organic

**YAME-TEA, YAME-GYOKURO, YAME-MATCHA****Thé vert YAME-CHA, YAME-GYOKURO, YAME-MATCHA**

Since 1936 we have manufactured and handled YAME tea as well as other types of tea from the Kyushu area. Using fine ingredients such as sencha and gyokuro, we pursue the best balanced tea blend with the appropriate heat for each ingredient. We produce many kinds of tea suitable for different lifestyles, such as loose tea, tea-bags, instant or powdered tea.



<b>Address</b>	1-24-14 HAKATAEKIMAE, HAKATA-KU, FUKUOKA-SHI, FUKUOKA 812-0011 JAPAN	<b>URL</b>	<a href="http://www.nishifukuseicha.co.jp">www.nishifukuseicha.co.jp</a>
<b>Tel</b>	+81-92-431-3349	<b>Email</b>	<a href="mailto:1000chacafe@gmail.com">1000chacafe@gmail.com</a>
<b>Fax</b>	+81-92-451-2429	<b>Contact</b>	Hiroshi Nishi (Mr)
		<b>Position</b>	Manager /Executive Director

4K132

OMACCHAYA / LEAF CO.,LTD. &lt;SHIZUOKA&gt;



Suitable for Vegetarian

*Diet Food, FAT Free, Non-Additive, Organic*

**N1 Blend Original: SAYAMAKAORI based blended Matcha, N2 Blend Premium: OKUMIDORI based blended MATCHA, N3 OKUMIDORI SINGLE CULTIVAR (Great Origin), N4 GOKOU SINGLE CULTIVAR (Great Origin), N5 SAMIDORI SINGLE CULTIVAR (Great Origin)**

**N1 - Assemblage à dominante SAYAMAKAORI, N2 - Assemblage à dominante OKUMIDORI, N3 - Grand Cru OKUMIDORI CULTIVAR d'origine unique, N4 - Grand Cru GOKO CULTIVAR d'origine unique, N5 - Grand Cru SAMIDORI CULTIVAR d'origine unique**

Omacchaya sells only "seed to powder" made matcha. We are based in Japan working hand in hand with sustainable farming communities which are pesticide-free using solar sharing. Our elegantly packaged produce is a very authentic Japanese high quality matcha, respecting authentic methods.



OMACCHAYA



<b>Address</b>	CASA LIGHT ONE B 115, 1274-1 NAKAJIMA, SURUGA-KU SHIZUOKA-SHI, SHIZUOKA, 422-8046 JAPAN	<b>URL</b>	<a href="http://omacchaya.com/">http://omacchaya.com/</a>
<b>Tel</b>	+81-54-201-9541	<b>Email</b>	<a href="mailto:info@omacchaya.com">info@omacchaya.com</a> <a href="mailto:mochitani@leaf-solar.com">mochitani@leaf-solar.com</a>
<b>Fax</b>	+81-54-201-9542	<b>Contact</b>	Kunikazu Mochitani (Mr)
		<b>Position</b>	CEO

4K132

## OTSUKA GREEN TEA CO.,LTD. <SHIZUOKA>



Suitable for Vegan, Vegetarian, Flexitarian

*Diet Food, GMO Free, Non-MSG, Sugar Free*

**SENCHA JAPAN** (Japanese Green Tea)

**SENCHA JAPON** (Thé vert japonais)

Otsuka Green Tea is a family-owned tea company established 150 years ago. Grown in Kakegawa, Japan's prime area for green tea production, our award winning products are of the highest quality as deep steamed tea.



OTSUKA GREEN TEA Co.,Li



**Address** 1368 OHNO, KAKEGAWA-SHI,  
SHIZUOKA, 436-0009 JAPAN  
**Tel** +81-537-27-1113  
**Fax** +81-537-27-0175

**URL** [www.osei.co.jp/english/e\\_index.htm](http://www.osei.co.jp/english/e_index.htm)  
**Email** [sugihara@osei.co.jp](mailto:sugihara@osei.co.jp)  
**Contact** Kohei Sugihara (Mr)  
**Position** Sales Assistant

4K116

## Ryutsu Service CO.,LTD.



Suitable for Vegan, Flexitarian

*Gluten Free*

**Fuji Matcha, Premium Gyokuro**

**Fuji Matcha, Gyokuro Premium**

We deal in pesticide-free matcha and gyokuro, which are produced in our company tea garden. We can provide high-quality products at a reasonable price.



**Address** 340 KURASAWA, KIKUGAWA-SHI,  
SHIZUOKA, 439-0002 JAPAN  
**Tel** +81-537-35-6868  
**Fax** +81-537-35-6680

**URL** [www.ecofarm.co.jp/](http://www.ecofarm.co.jp/)  
**Email** [wbs13595@mail.wbs.ne.jp](mailto:wbs13595@mail.wbs.ne.jp)  
**Contact** Yoshiaki Hattori (Mr)  
**Position** President

4K132

**SAN GRAMS CO., LTD.**

&lt;SHIZUOKA&gt;

**Suitable for Vegan***Diet Food, Gluten Free, GMO Free, Non-Additive, Non-MSG, Organic, Sugar Free***Organic Matcha****Matcha biologique**

San Grams' organic matcha is provided in an individual easy-to-tear film to ensure its freshness. By simply adding one packet to hot water and shaking it, you can make perfect ceremonial quality matcha.



**Address** 1-1 HORINOUCHI, KIKUGAWA-SHI,  
SHIZUOKA, 439-0006 JAPAN

**Tel** +81-537-36-1201

**Fax** +81-537-36-6100

**URL** [www.san-grams.jp/](http://www.san-grams.jp/)

**Email** [hirayama@san-grams.jp](mailto:hirayama@san-grams.jp)

**Contact** Natsuki Hirayama (Mr), Tatsuo Sano (Mr)

**Position** Director (Tatsuo Sano)

4K118

**SATO FOODS INDUSTRIES CO.,LTD.***GMO Free, Gluten Free, No-MSG, Sugar Free***Instant Green Tea, Matcha Powder, Yuzu Powder, Vinegar Powder, Japanese Soup Stock Powder, Powdered Alcohol****Thé vert instantané, Matcha en poudre, Yuzu en poudre, Vinaigre en poudre, Soupe japonaise en poudre en sachet, Alcool en poudre**

We are a manufacturer of food powder such as fruits, tea extract, seafood extract, and alcohol. In 1966, we successfully produced powdered alcohol for the first time in the world. Our technology will surely provide you with more convenient and delicious life.

Certifications; ISO9001:2008, ISO14001:2004, FSSC22000



**Address** 4-154 HORINOUCHI, KOMAKI-SHI,  
AICHI, 485-8523 JAPAN

**Tel** +81-568-77-7315

**Fax** +81-568-72-0273

**URL** [www.sato-foods.co.jp/en/](http://www.sato-foods.co.jp/en/)

**Email** [akitoshi.noguchi@sato-foods.co.jp](mailto:akitoshi.noguchi@sato-foods.co.jp)

**Contact** Akitoshi Noguchi (Mr)

**Position** Salesperson

4KL133

SENCHASOU CO.,LTD.

&lt;SHIMANE&gt;



*Diet Food, FAT Free, Gluten free, GMO free, Non-Additive, Non-MSG, Organic, Sugar Free*

**Organic Sencha in Matsue, Organic Matcha of LORD, Matcha Soy Latte**

**Sencha biologique de Matsue, Matcha biologique de LORD, Matcha au lait de soja**

We use 100% organic materials (both sencha and matcha). The manufacturing plant is now in the certification process for FSSC and Organic JAS. Please come and taste our top-quality Japanese green tea.



Warm heart, Warm communication

# 千茶莊



**Address** 74 SUETSUGUHONMACHI,  
MATSUE-SHI, SHIMANE,  
690-0843 JAPAN

**Tel** +81-852-24-0703  
**Fax** +81-852-21-1577

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

**Email** [1000chacafe@gmail.com](mailto:1000chacafe@gmail.com)

**Contact** Yumi Harada (Ms)

**Position** Branch / Managing Director

4K126

Takezawa Seicha CO.,LTD.



**Suitable for Vegetarian**

*Diet Food, FAT Free, Gluten Free, GMO Free, Non-Additive, Non-MSG, Organic, Sugar Free*

**Safe, Top Quality 100% Organic Japanese Green Teas, including Matcha, Gyokuro, Kabuse Sencha, Bancha, Genmaicha, and Houjicha.**

**Thés verts japonais de grande qualité 100% biologique, tels que Matcha, Gyokuro, Kabuse Sencha, Bancha, Genmaicha, et Houjicha.**

Pesticide and radiation-free genuine premium Japanese organic matcha and green teas. We have 62 years' experience in wholesale and OEM tea.



**Address** 61-2 KITABANCHOU, AOI-KU  
SHIZUOKA-SHI, SHIZUOKA,  
420-0005 JAPAN

**Tel** +81-54-271-3355  
**Fax** +81-54-273-0335

**URL** [www.takezawa-seicha.co.jp](http://www.takezawa-seicha.co.jp)

**Email** [ko@takezawa-seicha.co.jp](mailto:ko@takezawa-seicha.co.jp)

**Contact** Ko Takezawa (Mr)

**Position** CEO

4L153

## Theanine CO.,LTD.

&lt;KYOTO&gt;



**Suitable for Vegan, Vegetarian, Flexitarian**

*Gluten Free, Organic, Sugar Free*

**Organic Matcha** (Japanese green tea), **"Frutcha"** (shaker for matcha),  
**Organic Sencha** (Japanese green tea)

**MATCHA biologique** (Thé vert japonais), **"Frutcha" shaker pour matcha**, **Sencha biologique** (Thé vert japonais)

Our organic high quality matcha is made in Kyoto, Japan. "Frutcha", our special shaker for matcha allows you to make matcha easily without any knowledge of the tea ceremony. As we appear in several media outlets, sales are expected to commence in June.



**Address** 29-10 UJIIKEMORI, UJI-SHI, KYOTO  
611-0021 JAPAN

**Tel** +81-90-8235-2078

**Fax** +81-75-320-2764

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

**Email** [info@theanine.co.jp](mailto:info@theanine.co.jp)

**Contact** Miki Takamori (Ms)

**Position** President

4K122

## Wakohen CO.,LTD.



**Suitable for Vegan, Vegetarian, Flexitarian**

*FAT Free, GMO Free, Gluten Free, Inc. ALAN or LA, Non-Additive, Non-MSG, Sugar Free*

**Sencha, Matcha, Kukicha, Genmaicha** (Green Tea)

**Thé vert : Sencha, Matcha, Kukicha, Genmaicha**

Our main concern is to provide high quality teas, without the use of chemicals during the production of almost all of our teas. We always provide fresh teas made 'on demand' and are one of the few tea makers in Japan who own both the tea plantation and factory.



**Address** 758, FUTSUHARA, ARIAKE-CHOU  
SHIBUSHI-SHI, KAGOSHIMA,  
899-7503 JAPAN

**Tel** +81-99-475-1023

**Fax** +81-99-475-1517

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

**Email** [s-shimohira@wakohen.co.jp](mailto:s-shimohira@wakohen.co.jp)

**Contact** Satoshi Shimohira (Mr)

**Position** Sales Manager

4L113

## Hanamaruki Foods INC.



**Suitable for Vegan, Flexitarian**

*Gluten Free, GMO Free, Non-MSG, Non-Additive*

**Liquid Shio Koji (Salt-malted rice), Soybean Paste, Instant Miso Soup**

**Shio Koji liquide (Riz malté), Pâte de soja, Soupe de miso instantanée**

Since 1918, we have been manufacturing miso, using only high-quality selected ingredients. Our "Shio Koji" is the liquid type, bringing out the distinctive umami flavour.

 **Hanamaruki Foods Inc.**



**Address** 2-15-4 NIHONBASHI, KAYABACHO  
CHUO-KU, TOKYO, 103-8205 JAPAN

**Tel** +81-3-5651-3363

**Fax** +81-3-5651-3384

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

**Email** [sekine@hanamaruki.co.jp](mailto:sekine@hanamaruki.co.jp)

**Contact** Akira Sekine (Mr)

**Position** Sales Manager

4K114

## IGAGOE Co.,Ltd



*Gluten Free, GMO Free, Non-Additive, Non-MSG, Sugar Free*

**Natural Brewed Soy Sauce, Gluten-Free Soy Sauce**

**Sauce de soja naturelle sans gluten**

Since 1873, we have been manufacturing naturally-brewed soy sauce with no additives through its fermentation and aging process due to our country's rich nature of four seasons. Our naturally-brewed soy sauce is mellow and has rich flavour.



**Address** 2-1 7-CHOME, YUMEGAOKA, IGA-SHI,  
MIE, 518-0131 JAPAN

**Tel** +81-595-22-0252

**Fax** +81-595-22-0250

**URL** <http://igagoe.tennengura.jp>

**Email** [honjo-kaz@igagoe.co.jp](mailto:honjo-kaz@igagoe.co.jp)

**Contact** Kazutoshi Honjo (Mr)

**Position** CEO

4KL133

## IGETA SHOYU CO.

&lt;SHIMANE&gt;



Suitable for Vegan

*GMO Free, Gluten Free, Non-Additive, Non-MSG*

**Tamari Soy Sauce, Yuzu-Soy Sauce, Kanro Soy Sauce, Smoked Soy Sauce sweet, Smoked Soy Sauce plain, Smoked Soy Sauce Tamari**

**Sauce de soja Tamari, Sauce de soja au yuzu, Sauce de soja Kanro, Sauce de soja fumée et sucrée, Sauce de soja fumée plain, Sauce de soja fumée Tamari**

Since our establishment in 1912, we have made soy sauce using honest raw materials in order to make original seasonings. Please ask us about all your seasoning requirements.


 株式会社 井ゲタ醤油


**Address** 1070 HAMA-CHO, IZUMO-SHI,  
SHIMANE, 693-0054 JAPAN

**Tel** +81-853-21-1300

**Fax** +81-853-21-1317

**URL** [www.izumo-igeta.co.jp/](http://www.izumo-igeta.co.jp/)

**Email** [k-inoue@izumo-igeta.co.jp](mailto:k-inoue@izumo-igeta.co.jp)

**Contact** Katsuo Inoue (Mr)

**Position** President

4L147

## KADOYA SESAME MILLS INC.



Suitable for Vegan, Vegetarians, Flexitarian

*Gluten Free, GMO Free, Sugar Free*

**Pure Sesame Oil, Sesame Paste, Roasted Sesame Seed**

**Huile de sésame pur, Pâte de sésame, Sésame grillé**

Since 1858, we have produced fine sesame oil from a beautiful island known as "Shodo-shima". Today, we have a complete line up of sesame-related products such as sesame oil, sesame seeds, and sesame paste.




**Address** 8-2-8 NISHI-GOTANDA,  
SHINAGAWA-KU, TOKYO,  
141-0031 JAPAN

**Tel** +81-3-3492-4596

**Fax** +81-3-3492-4575

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

**Email** [info.intl@kadoya.com](mailto:info.intl@kadoya.com)

**Contact** Hiroyuki Yunomae (Mr)

**Position** Sales Manager



4L149

KAGURANOSATO CO.,LTD

&lt;MIYAZAKI&gt;



Suitable for Vegan, Vegetarian, Flexitarian

**Green Yuzu-Kosho (Pepper), Pure Yuzu Juice, Yuzu Peel**  
**Piment vert au yuzu 'Yuzu-Kosho', Jus de yuzu pur, Écorces de yuzu**

Our cultivation began in 1973 and we are now the largest yuzu producer in Kyushu. Our mountain climate provides the perfect location for growing the reputable, delicious, and fragrant yuzu. Our business has been a part of the local community for 40 years and is still expanding.



農業生産法人  
かぐらの里



**Address** 490 OAZA SHIROMI, SAITO-SHI,  
MIYAZAKI, 881-1232 JAPAN  
**Tel** +81-983-46-2121  
**Fax** +81-983-46-2361

**URL** [www.mera-yuzu.com/](http://www.mera-yuzu.com/)  
**Email** [kagura@juno.ocn.ne.jp](mailto:kagura@juno.ocn.ne.jp)  
**Contact** Shuji Hamasuna (Mr)  
**Position** Managing Director

4L111

KANEKU CO.,LTD.



Suitable for Vegan

GMO Free, Gluten Free, Non-Additive, Non-MSG, Organic

**Wasabi Paste, Wasabi Paste with Stem, Yuzu Peel, Yuzu Pepper**

**Pâte de wasabi, Pâte de wasabi avec tige, Écorces de yuzu, Poivre au yuzu (Yuzu Kosho)**

Kaneku was founded in 1927, introducing real Japanese premium wasabi products. Please taste and enjoy our products.

カネク®  
九



**Address** 3-866 HINATAWADA, OUME-SHI,  
TOKYO, 198-0046 JAPAN  
**Tel** +81-428-22-2141  
**Fax** +81-428-24-4166

**URL** [www.kaneku-wasabi.co.jp](http://www.kaneku-wasabi.co.jp)  
**Email** [0812kato@kaneku-wasabi.co.jp](mailto:0812kato@kaneku-wasabi.co.jp)  
**Contact** Toshiji Katoh (Mr)  
**Position** Export Manager

4L115

## KINJIRUSHI SALES CO.,LTD. (KINJIRUSHI WASABI)



*GMO Free, Non-Additive*

**Grated Wasabi, Chopped Wasabi "KIZAMI WASABI", Yuzu Peel "KIZAMI YUZU", Yuzu Pepper "YUZU KOSHO"**

**Wasabi râpé, Wasabi haché "KIZAMI WASABI", Écorces de yuzu "KIZAMI YUZU", Piment au yuzu "YUZU KOSHO"**

Grating process increases the spiceness of wasabi, but it is easily lost when packaged. Our unique processing technology ensures that the aroma and pungency of our wasabi is maintained.



**KINJIRUSHI  
BRAND**



**Address** BETTINASTR. 30, 60325,  
FRANKFURT AM MAIN, GERMANY

**Tel** +49-69-9746-1268

**Fax** +49-69-9746-1150

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

**Email** [8e3xcu@kinjirushi.co.jp](mailto:8e3xcu@kinjirushi.co.jp)

**Contact** Yasuyuki Konishi (Mr)

**Position** General Manager

4L143

## Miyako Oriental Foods Inc.



**Suitable for Vegan, Flexitarian**

*FAT Free, GMO Free, Gluten Free, Non-Additive, Non-MSG, Sugar Free*

**Yuzu Miso Sauce, Yuzu-it and Tsuyu (Soy sauce-based Sauce)**

**Yuzu Miso Sauce** (Assaisonnement à base de pâte de soja fermenté et de yuzu), **Yuzu-it Pepper Sauce** (Assaisonnement au piment et yuzu), **Tsuyu** (Sauce à base de sauce de soja)

Yuzu-it, Yuzu Pepper Sauce, Yuzu Miso Sauce, and Tsuyu are all very versatile products which can be used in many world cuisine, combining well with many unique flavours and condiments, and have a wide range of uses from enhancing main courses to desserts.



**Yamajirushi**



**Address** 4287 PUENTE AVE, BALDWIN PARK, CA  
USA 91706

**Tel** +1-626-962-9633

**Fax** +1-626-814-4569

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

**Email** [joearai@coldmountainmiso.com](mailto:joearai@coldmountainmiso.com)

**Contact** Joseph Arai (Mr)

**Position** Sales Manager

4L125

## NTC Wismettac Group



**Frozen Products:** Hamachi (Yellow tail), Hotate (Scallops) / **Dry Products Soy Sauce, Soy Bean Paste, Vinegar**

**Produits lyophilisés :** Hamachi (Sériole), Hotate (Coquille Saint-Jacques) / **Produits secs :** Sauce de soja, Pâte de soja, Vinaigre

Based in Rotterdam, we offer export services from Japan, USA and other Asian countries and are able to deliver worldwide on a pallet basis.



**Address** ONWARD PARK BUILDING,  
3-10-5 NIHONBASHI, CHUO-KU,  
TOKYO, 103-0027 JAPAN  
**Tel** +81-3-6870-2003  
**Fax** +81-3-6870-2023

**URL** [www.ntcltd.com](http://www.ntcltd.com)  
**Email** [seiya\\_naito@wismettac.com](mailto:seiya_naito@wismettac.com)  
**Contact** Seiya Naito (Mr)  
**Position** Sales Manager

**Agency** NTC Wismettac Europe B.V.  
**Tel** +31-6-5519-5821  
**Email** [seiya\\_naito@wismettac.com](mailto:seiya_naito@wismettac.com)  
**Contact** Seiya Naito (Mr)

4L153

## ONOJIN CO.,LTD.

&lt;KYOTO&gt;



**Suitable for Flexitarian**

**Black Garlic Dressing, Salt Ponzu, Jinzaemon (Soy Sauce), Amakoji (Koji food)**

**Vinaigrette à l'ail noir, Ponzu au sel, "Jinzaemon" (Sauce de soja), "Amakoji" (produit avec Koji)**

It has been more than a century since we began producing traditional seasonings such as miso and soy sauce in Kyoto. We aim to explore new products whilst conserving the traditional methods.



**Address** 300, MINEYAMACHO SUGITANI,  
KYOTANGO-SHI, KYOTO,  
627-0012 JAPAN  
**Tel** +81-772-62-0476  
**Fax** +81-772-62-4760

**URL** [www.onojin.com](http://www.onojin.com)  
**Email** [info@onojin.com](mailto:info@onojin.com)  
**Contact** Eriko Ono (Ms)  
**Position** Sales Manager

4L127

OHTSUKA CHEMICAL INDUSTRIAL CO.,LTD.



**Suihan Miola Green, Miola Gold (Rice Enricher)**

**Enrichisseur de riz pour Sushi "Suihan Miola Green" "Miola Gold"**

Miola, which is used as an additive for producing sushi rice, enhances the quality and luster of rice grains whilst enabling rice to be easily formed for Nigiri (hand-rolled sushi).



**Address** 168, SHIMOOSAKA, KAWAGOE-SHI,  
SAITAMA, 350-0812 JAPAN

**Tel** +81-49-231-1260

**Fax** +81-49-231-1264

**URL** [www.otuka-ci.co.jp/english](http://www.otuka-ci.co.jp/english)

**Email** [kanbem@otuka-ci.co.jp](mailto:kanbem@otuka-ci.co.jp)

**Contact** Masatoshi Kanbe (Mr)

**Position**

4K150

ROKKO MISO CO.,LTD.

&lt;HYOGO&gt;



**Suitable for Vegan, Flexitarian**

*GMO Free, Non-MSG*

**White Miso, Red Miso, Freeze-dried Miso Soup, Black Soybean Miso, Kinome Miso (Sansyo leaf)**

**Miso blanc et rouge, Soupe de miso lyophilisée, Miso de soja noir, Kinome Miso "Sansyo leaf"**

Established in 1918, we have continued to produce miso using traditional methods. Rokko Miso uses koji to manufacture sweet and rich flavoured miso, offering a mellow taste.



有限会社 六甲味噌製造所

ROKKO MISO Co., Ltd.



**Address** 11-16, KUSUNOKI-CHO, ASHIYA-SHI,  
HYOGO, 107-600 JAPAN

**Tel** +81-797-32-6111

**Fax** +81-797-22-6518

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

**Email** [t.hasegawa@rokkomiso.co.jp](mailto:t.hasegawa@rokkomiso.co.jp)

**Contact** Teruki Hasegawa (Mr)

**Position** Sales Manager

4L131

## SANWA FOODS CO., LTD.



### Wasabi

#### Wasabi

Japanese wasabi is a garnish used to enhance the flavours of sushi, sashimi, soba and tea-soaked rice. Hot and pungent in flavour, wasabi is best enjoyed when freshly grated.



**Address** 1-7 KIYOHARA-CHO, OHTA-SHI,  
GUNMA, 373-0012 JAPAN

**Tel** +81-0-276-37-8055

**Fax** +81-0-276-37-8053

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

**Email** [t.ishikawa@sanwafoods.co.jp](mailto:t.ishikawa@sanwafoods.co.jp)

**Contact** Tetsuya Ishikawa (Mr)

**Position** President

4L133

## Shibanuma Soy Sauce CO., LTD.



*Gluten Free, GMO Free, Non-MSG, Sugar Free*

**Nama (raw) Soy Sauce, Sachet of private branded - Sushi Soy Sauce, Smoked Soy Sauce  
Sauce de soja "Nama" (Crue), Sachet de MDD- Sauce de soja pour sushi, Sauce de soja fumée**

Shibanuma Soy Sauce Co.,Ltd has produced soy sauce for 326 years and exports to over 20 countries worldwide. Our products are fermented in vintage wooden barrels. We produce soysauce for sushi, tempura, and various recipes. Also, we are able to customise products on request.



創業元禄元年  
**柴沼醤油醸造**  
Established 1688



**Address** 374 MUSHIKAKE, TSUCHIURA-SHI,  
IBARAKI, 300-0066 JAPAN

**Tel** +81-0-29-821-2400

**Fax** +81-0-29-825-2502

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

**Email** [h-shibanuma@shibanuma.com](mailto:h-shibanuma@shibanuma.com)

**Contact** Hideatsu Shibanuma (Mr)

**Position** President

4L139

## Ume World Project Marusho Rice Vinegar



Suitable for Vegan, Vegetarian, Flexitarian

*Gluten Free, GMO Free, Non-Additive, Non-MSG*

**UME KUROZU** (Apricot Black Vinegar)

**Vinaigre noir aux prunes**

Our company was established in 1879. Ume-Kurozu is authentic Japanese apricot black vinegar made from Nachi-Kurokomesu, Kishu-ume (Japanese apricot), and rock sugar, which blends well with Kishu-ume. Ingredients: Japanese apricot, black vinegar (unpolished sticky rice), rock sugar.

丸正酢醸造元



**Address** 271 TENMA, NACHIKATSUURA-CHO  
HIGASHIMURO-GUN, WAKAYAMA,  
649-5331 JAPAN

**Tel** +81-73-552-0038  
**Fax** +81-73-552-6551

**URL** [www.marusho-vinegar.jp](http://www.marusho-vinegar.jp)

**Email** [kazuko0907maru@yahoo.co.jp](mailto:kazuko0907maru@yahoo.co.jp)

**Contact** Kazuko Kosaka (Ms)

**Position** Director

4L139

## Ume World Project Yuasa Soy Sauce Co., Ltd.



**Yuze Ume Tsuyu** (Yuzu and Apricot Sauce), **Ume Kinzanji Miso**

**Bouillon japonais "Tsuyu" au yuzu et prune, Miso "Kinzanji" au yuzu**

Our company is located in Yuasa Town, the birthplace of Japanese soy sauce. Our high quality products are brewed using a traditional tree barrel. We have a wide range of new seasonings using local products.

  
湯浅醤油



**Address** 1464, YUASA, YUASA-CHO, ARIDA-GUN,  
WAKAYAMA, 643-0004 JAPAN

**Tel** +81-737-63-2267  
**Fax** +81-737-63-5789

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

**Email** [miyamoto@yuasasyouyu.co.jp](mailto:miyamoto@yuasasyouyu.co.jp)

**Contact** Masaji Miyamoto (Mr)

**Position** Sales Manager

4K150

## Yabu Partners Incorporated

&lt;HYOGO&gt;



*FAT Free, Gluten Free, Organic, Sugar Free*

**Asakura Japanese Pepper "Asakura Sansho"**

**Poivre japonais "Asakura Sansho"**

"Asakura Sansho" is a pepper spice used to create intense and rich tastes full of flavour.



**Address** 1685-2 YOKA, YOKA-CHO, YABU-SHI,  
HYOGO, 667-0021 JAPAN

**Tel** +81-79-661-9001

**Fax** +81-50-7102-2019

**URL** <http://yapyap.jp>

**Email** [tsuda@yapyap.jp](mailto:tsuda@yapyap.jp)

**Contact** Tsuda Sunao (Mr)

**Position** Director

4L121

## Yamato Soysauce & Miso Co., LTD.



**Suitable for Vegan**

*GMO Free, Non-Additives, Non-MSG, Organic, Sugar Free*

**Raw Soysauce, Raw Amazake, Raw Miso, Active Enzyme Dressings**

**Sauce de soja crue, Miso cru, Vinaigrette contenant des enzymes actives**

Ever since the first day when our tiny family-owned business started in 1911, we have stubbornly adhered to the century-old natural fermentation method for our own traditional recipe. As a result, we have developed very unique products containing active enzymes.



**Address** 4-i-170 OONOMACHI,  
KANAZAWA-SHI, ISHIKAWA,  
920-0331 JAPAN

**Tel** +81-76-268-1248

**Fax** +81-76-268-1242

**URL** [www.yamato-soysauce-miso.com](http://www.yamato-soysauce-miso.com)

**Email** [kohei@yamato-soysauce-miso.co.jp](mailto:kohei@yamato-soysauce-miso.co.jp)

**Contact** Kohei Yamamoto (Mr)

**Position** Export Manager

4L141

## Yokoi Vinegar Brewing CO., LTD.



**Rice Vinegar, Fermented Vinegar, Sake Lees Vinegar (Akasu), Black Vinegar, Sushi Vinegar, Fruit Vinegar, Seasoning Vinegar (Ponzu, Sambaizu, Kanisu, and Noukousu etc), Fermented Seasoning (Mirin), Cooking Sake, Drinking Vinegar**

**Vinaigre de riz, Vinaigre fermenté, Vinaigre au saké kasu (Akasu), Vinaigre noir, Vinaigre pour Sushi, Vinaigre aux fruits, Vinaigrette (Ponzu, Sambaizu, Kanisu, Noukousu etc.), Assaisonnement de saké doux (Mirin), Sake pour cuisine, Vinaigre à boire**

We have been the only vinegar manufacture in Tokyo since 1937. Our products are used routinely, not only in famous sushi restaurants but also in Japanese and Chinese restaurants as well as hotels.



確かな品質・おいしい酢  
横井醸造工業株式会社



<b>Address</b>	4-2-17 SHINKIBA, KOHTO-KU, TOKYO 136-0082 JAPAN	<b>URL</b>	<a href="http://www.yokoi-vinegar.co.jp">www.yokoi-vinegar.co.jp</a>
<b>Tel</b>	+81-3-3522-1111	<b>Email</b>	<a href="mailto:expo@yokoi-vinegar.co.jp">expo@yokoi-vinegar.co.jp</a>
<b>Fax</b>	+81-3-3522-0451	<b>Contact</b>	Yasuka Sakamoto (Ms)
		<b>Position</b>	Salesperson

4L153

## Kyo no Tangoya INC.

&lt;KYOTO&gt;



**Suitable for Vegan, Flexitarian**

*FAT Free, Gluten Free, GMO Free, Non-MSG*

**Matcha Dango (Rice Dumpling), Mitarashi Dango (Dumpling with Salty-sweet Sauce), Shiratama Dango (Rice-flour Dumpling)**

**Brochettes de boulettes de riz à la sauce au thé vert sucré, Brochettes de boulettes de riz à la sauce sucrée/salée, Boulettes de riz nature.**

Dango is made of Grade A high quality rice in Tango, Kyoto. We make dango using the traditional Japanese pestle style.



<b>Address</b>	982 UOYA, MIYAZU-SHI, KYOTO 626-0015 JAPAN	<b>URL</b>	
<b>Tel</b>	+81-50-3578-0141	<b>Email</b>	<a href="mailto:inaba2050@gmail.com">inaba2050@gmail.com</a>
<b>Fax</b>	+81-772-20-1101	<b>Contact</b>	Toshiharu Inaba(Mr)
		<b>Position</b>	CEO



4L109

## ISHIBASHIYA CO.,LTD.



Suitable for Vegan, Flexitarian

*Diet Food, FAT Free, Gluten Free, GMO Free, Non-Additive, Non-MSG*

**Rice Shirataki, Konjac Noodle, "Miracle Mannan"**

**Riz de Shirataki, Nouille de konjac, "Miracle Mannan"**

ISHIBASHIYA exports to 20 countries and leads the way in introducing konjac products to overseas markets. Konjac is a safe, healthy and high quality food - an artistic work of nature.



**Address** KAMIUCHI, 529, OOMUTA-SHI,  
FUKUOKA, 837-0902 JAPAN  
**Tel** +81-944-58-6683  
**Fax** +81-944-58-7930

**URL** <http://konjac.jp>  
**Email** [r-ishibashi@konjac.jp](mailto:r-ishibashi@konjac.jp)  
**Contact** Ryo Ishibashi (Mr)  
**Position**

4L107

## ZEN-NOH International Co.



Suitable for Vegan, Flexitarian

*Gluten Free*

**"Rice Beer" and Japanese Agricultural Product**

**Bière de riz et Produits agricoles japonais**

JA Zennoh consists of 1173 agricultural cooperatives and federations with an aim to support farmer members by bringing premium quality Japanese products to the international market. We introduce an ale style Rice Beer, fresh vegetables and delicious Japanese rice.



**Address** 31ST FL, JA BUILDING,  
1-3-1 OTEMACHI  
CHIYODA-KU, TOKYO  
100-6832 JAPAN  
**Tel** +81-3-6271-8422  
**Fax** +81-3-3212-2081

**URL** [www.zennoh-intl.com/en/](http://www.zennoh-intl.com/en/)  
**Email** [kawamatsu-yoshihiro@zennoh-intl.com](mailto:kawamatsu-yoshihiro@zennoh-intl.com)  
**Contact** Yoshihiro Kawamatsu (Mr)  
**Position** Director

**Agency** ZEN-NOH International Europe Limited  
**Tel** +44 (0)20-3826-4415  
**Email** [futada-makiko@zennoh-intl.com](mailto:futada-makiko@zennoh-intl.com)  
**Contact** Maki Futada (Ms)

4L105

## WADAKYU CORPORATION



Suitable for Vegetarian, Flexitarian

*Gluten Free, GMO Free, Inc. DHA, Inc. ALA or LA, Non-Additive, Organic*

**Kombu** (Dried Sea Kelp) **Katsuobushi** (Dried and Smoked Bonito Flakes)

**Kombu** (Algae) **Katsuobushi** (Flocons de bonito séchée et fumée)

Founded in 1925 and located within the heart of Tokyo's Tsukiji market, Wadakyu produces high quality katsuobushi. A key ingredient in Japanese cuisine when making dashi (Japanese style broth). Wadakyu also produces seafood products used for traditional and modern cuisine.



**Address** 4-7-5 TSUKIJI CHUO-KU, TOKYO  
104-0045 JAPAN

**Tel** +81-0-3640-5526

**Fax** +81-0-3640-5528

**URL** [www.wadaq-sanq.com](http://www.wadaq-sanq.com)

**Email** [sachi-wada@wadaq.co.jp](mailto:sachi-wada@wadaq.co.jp)

**Contact** Sachiyuki Wada (Mr)

**Position** President

4K144

## AMAMIOSHIMA NISHIKAWA SYUZOU CO.,LTD.



Suitable for Vegan, Flexitarian

*Sugar Free*

**"SHIMA no NAPOLEON"** (Shochu), **"MIKADO"** (Shochu), **"SUNSUN"** Umesyu

**Shochu : "SHIMA no NAPOLEON", "MIKADO", Liqueur de prune "SUNSUN"**

The ingredients of our shochu are brown sugar and malted rice. When yeast is added to the ingredients and fermentation begins, it becomes "Moromi". During distillation, the sugar content of moromi is reduced. As a result, distilled shochu does not include sugar.

(株)奄美大島にしき酒造



**Address** 474-565, SHIRAI, TOKUNOSHIMA-CHO,  
OSHIMA-GUN, KAGOSHIMA  
891-1705 JAPAN

**Tel** +81-99-260-2455

**Fax** +81-99-269-7218

**URL** <http://syuzouonline.shop-pro.jp/>

**Email** [s\\_hamada@nisikawa.net](mailto:s_hamada@nisikawa.net)

**Contact** Shuichiro Hamada (Mr)

**Position** Salesperson

4L153

## GEKKEIKAN SAKE COMPANY, LTD. <KYOTO>



*Gluten Free, GMO Free, No Preservatives, No Sulfites*

**"HORIN JUNMAI DAIGINJO 300mL", "NOUVELLE GEKKEIKAN JUNMAI GINJO 720mL", "DAIGINJO 720mL", "YAMADANISHIKI PREMIUM JUNMAI 300mL"**

**379 ANS CONSACRÉS À LA FABRICATION DU SAKÉ**

Founded in 1637 and exporting to over 40 countries, Gekkeikan is a family owned company in Kyoto that has been brewing sake with expertise gained over four centuries. Gekkeikan is committed to preserving traditions and innovating for the future.



GEKKEIKAN SAKE  
KYOTO SINCE 1637



<b>Address</b>	247 MINAMIHAMA-CHO, FUSHIMI-KU KYOTO, 612-8660 JAPAN	<b>URL</b>	<a href="http://www.gekkeikan.co.jp">www.gekkeikan.co.jp</a>
<b>Tel</b>	+81-75-623-2050	<b>Email</b>	<a href="mailto:a_maeda@gekkeikan.co.jp">a_maeda@gekkeikan.co.jp</a>
<b>Fax</b>	+81-75-622-0312	<b>Contact</b>	Aya Fujita (Ms)
		<b>Position</b>	Salesperson

4K142

## Hakutsuru Sake Brewing CO.,LTD.



*GMO Free*

**"Junmai Dai Ginjo Hakutsuru Nishiki", "Superior Junmai Ginjo", "Toji-Kan", "Excellent Junmai", "Awayuki" (Sparkling), "Sayuri" (Nigori)**

**"Junmai Dai Ginjo Hakutsuru Nishiki", "Supérieur Junmai Ginjo", "Excellent Junmai", "Awayuki" (effervescent), "Sayuri" (Nigori-trouble)**

Hakutsuru means "white crane", whose graceful appearance represents the excellence of our sake. Located in the Nada district of Kobe, we have pursued excellent taste and quality by following the traditions of sake brewing whilst adopting contemporary techniques.



HAKITSURU SAKE SINCE 1743



<b>Address</b>	4-5-5 SUMIYOSHIMINAMI-MACHI HIGASHINADA-KU, KOBE-SHI, HYOGO 658-0041 JAPAN	<b>URL</b>	<a href="http://www.hakutsuru.co.jp">www.hakutsuru.co.jp</a>
<b>Tel</b>	+81-78-822-8921	<b>Email</b>	<a href="mailto:masafumi-futatsugi@hakutsuru.co.jp">masafumi-futatsugi@hakutsuru.co.jp</a>
<b>Fax</b>	+81-78-841-8332	<b>Contact</b>	Masafumi Futatsugi (Mr)
		<b>Position</b>	Sales Manager

4K146

## Hiroshima Sake Brand Promotion Association



"Honshuichi" Muroka Junmai-Ginjo, "Honshuichi" Muroka Junmai  
 "Hanahato" Kijoshu Bans, "Kiyomori Heian Nigorizake"  
 "Kamoizumi" Junmai Ginjo "Shusen Honjikomi", "Kamoizumi Zoka" Junmai  
 "Kamotsuru" Junmai Ginjo "Itteki Nyukon", "Kamotsuru" Junmai  
 "Suishin Chonansui-jikomi" Junmai Ginjo, "Suishin" Junmai 10 ans Jukuseishu  
 "Ryusei" Cuvée spéciale Kimoto Junmai Daiginjo, "Ryusei Nagomi" Tokubetsu Junmai  
 "Sempuku" Yamahai-jikomi "Kura-kaori" Daiginjo, "Sempuku Shinriki" Kimoto Junmai  
 "Hakuko Sara" Junmai Daiginjo, "Hakuko" Yondan-jikomi Junmai (Label Rouge)  
 Ichidai "Ai Misen" Daiginjo, Ichidai "Sakura Misen" Junmai Ginjo

Hiroshima sake is known for its clean, yet rich fragrance and flavour. Surrounded by the mountains with fine weather, and the mild climate, the region produces a variety of sake that is distinctly sweet, dry, and highly fragrant.



**Address** 10-52, MOTOMACHI, NAKA-KU,  
 HIROSHIMA-SHI, HIROSHIMA  
 730-8511 JAPAN  
**Tel** +81-82-513-3385  
**Fax** +81-82-223-2137

**URL** <http://sake-hiroshima.com/>  
**Email** [t-kageyama86016@pref.hiroshima.lg.jp](mailto:t-kageyama86016@pref.hiroshima.lg.jp)  
**Contact** Takashi Kageyama (Mr)  
**Position**

4K150

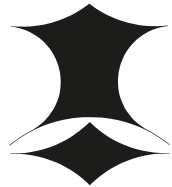
## KENBISHI SAKE BREWING CO. LTD. <HYOGO>



**KENBISHI "ZUISYOU", KENBISHI "MIZUHO"**

**Saké japonais KENBISHI "ZUISYOU", KENBISHI "MIZUHO"**

Kenbishi was a very popular sake enjoyed by samurai. Then, sake was believed to have established strong loyalty in upcoming battles. This tradition and spirit have survived many centuries and continued to the present day.



**K E N B I S H I**



**Address** 3-12-5 MIKAGEHONMACHI  
 HIGASHINADA-KU, KOBE-SHI,  
 HYOGO, 658-0046 JAPAN  
**Tel** +81-78-811-0131  
**Fax** +81-78-811-0357

**URL** [www.kenbishi.co.jp/](http://www.kenbishi.co.jp/)  
**Email** [m.shirakashi@kenbishi.co.jp](mailto:m.shirakashi@kenbishi.co.jp)  
**Contact** Masataka Shirakashi (Mr)  
**Position** Deputy President

**Agency** ISSE ET CUE  
**Tel** +33-1-42-96-26-74  
**Email** [workshopisse@gmail.com](mailto:workshopisse@gmail.com)  
**Contact** Sumiko Nakazawa (Ms)

4K150

## KOBE-SHU-SHIN-KAN BREWERIES, LTD. <HYOGO>



**Fukuju Daiginjo Sake / Fukuju Junmai Ginjo Sake / Fukuju Junmai Sake "MIKAGE-GO" / Fukuju Junmai Sparkling Sake "AWASAKI" / Fukuju Yuzu Sake / Fukuju Plum Sake**

**Saké japonais : Fukuju Daiginjo Sake / Fukuju Junmai Ginjo Sake / Fukuju Junmai Sake "MIKAGE-GO" / Fukuju Junmai Sparkling Sake "AWASAKI" / Fukuju Yuzu Sake / Fukuju liqueur de prune**

Established in 1751, Fukuju brewery is situated in the Nada region of Kobe City, Japan, near Rokko Mountain. Fukuju Junmai Ginjo Sake has previously been served at banquets for Nobel Prize Award Ceremonies.



<b>Address</b>	1-8-17 MIKAGETSUKAMACHI, HIGASHINADA, KOBE-SHI, HYOGO, 658-0044 JAPAN	<b>URL</b>	<a href="http://www.enjoyfukuju.com">www.enjoyfukuju.com</a>	<b>Agency</b>	LA MAISON DU SAKE IMPOR
<b>Tel</b>	+81-78 821 2911	<b>Email</b>	<a href="mailto:h.kubota@shushinkan.co.jp">h.kubota@shushinkan.co.jp</a>	<b>Tel</b>	+33-06-29-17-83-58
<b>Fax</b>	+81-78 851 7959	<b>Contact</b>	Hironobu Kubota (Mr)	<b>Email</b>	<a href="mailto:emmanuel.martin@ylemholding.com">emmanuel.martin@ylemholding.com</a>
		<b>Position</b>	President	<b>Contact</b>	Emmanuel Martin(Mr) / Youlin ly (Mr)

4L139

## Ume World Project NAKANO BC



**"Nakano Umeshu"** (Ume liqueur), **"Yuzu Umeshu"** (Yuzu ume liqueur), **"Beninanko"** (Premium ume liqueur)

**"Nakano Umeshu"** (Liqueur de prune), **"Yuzu Umeshu"** (Liqueur de prune et yuzu), **"Beninanko"** (Liqueur de prune)

Umeshu (Ume liqueur) is processed with ume (or Japanese apricot), the local speciality of Wakayama. Previously this product has been awarded a gold medal in the food quality competition "Monde Selection" and is very popular throughout Japan.



<b>Address</b>	758-45 FUJISHIRO, KAINAN -SHI, WAKAYAMA, 642-0034 JAPAN	<b>URL</b>	<a href="http://www.nakano-group.co.jp">www.nakano-group.co.jp</a>
<b>Tel</b>	+81-73-482-1234	<b>Email</b>	<a href="mailto:yukawan@nakano-group.co.jp">yukawan@nakano-group.co.jp</a>
<b>Fax</b>	+81-73-482-2244	<b>Contact</b>	Naoki Yukawa (Mr)
		<b>Position</b>	Sales Manager

4K112

## Fukuoka Food Business Association

In Japan, Kyushu is a region proud of its delicious food, which is full of natural rich nutrients. FFBA is consisted of 33 food companies from Kyushu region, we aim to expand our market to overseas as a team.



<b>Address</b>	12F, 1-8-1 TENJIN, CHUO-KU, FUKUOKA-SHI, FUKUOKA, 810-8620 JAPAN	<b>URL</b>	<a href="http://ffba.jp/ja/">http://ffba.jp/ja/</a>
<b>Tel</b>	+81-92-711-4829	<b>Email</b>	ssakamoto.t18@city.fukuoka.lg.jp
<b>Fax</b>	+81-92-711-4354	<b>Contact</b>	Toshiki Sakamoto (Mr)
		<b>Position</b>	

4K150

## Hyogo Foods Promotion Council

Hyogo Foods Promotion Council is a council of producers, distributors, consumers, media, and local administration that come together in order to expand the production, distribution, and consumption of delicious food from both the land and sea from Hyogo (Japan).



<b>Address</b>	10-1 SHIMOYAMATE-DORI 5 CHOME, CHUO-KU, KOBE-SHI, HYOGO 650-8567 JAPAN	<b>URL</b>	<a href="http://hyogo-umashi.com/">http://hyogo-umashi.com/</a>
<b>Tel</b>	+81-78-362-9213	<b>Email</b>	shohiryutsu@pref.hyogo.lg.jp
<b>Fax</b>	+81-78-362-4276	<b>Contact</b>	Manabu Fujita (Mr)
		<b>Position</b>	Project Manager

4L153

## Kyoto prefectural government

We happily help motivated buyers find the best quality Kyoto products with the aim of promoting long-term business between Kyoto and overseas companies. We offer you services such as customised business matching and arranging meetings with Kyoto companies.

<b>Address</b>	YABUNOUCHI-CHO, NISHIRU, SHINMACHI, SHIMODACHIURI-DORI, KAMIGYO-KU, KYOTO-SHI, KYOTO, 602-8570 JAPAN	<b>URL</b>	<a href="http://www.pref.kyoto.jp/">www.pref.kyoto.jp/</a>
<b>Tel</b>	+81-75-414-4840	<b>Email</b>	kaigaikeizai@pref.kyoto.lg.jp
<b>Fax</b>	+81-75-414-4870	<b>Contact</b>	Midori Hida (Ms)
		<b>Position</b>	

4L149

## Miyazaki Prefectural Government

Miyazaki is rich in its fauna and flora because of its natural environment and warm climate. Miyazaki is able to produce safe goods that are high standards because of the strict regulations and monitoring administrated by the Government, and the relative organisations.

<b>Address</b>	2-10-1 TACHIBANA-DORI HIGASHI MIYAZAKI-SHI, MIYAZAKI 880-8501 JAPAN	<b>URL</b>	<a href="http://www.pref.miyazaki.lg.jp/">www.pref.miyazaki.lg.jp/</a>
<b>Tel</b>	+81-985-26-7113	<b>Email</b>	<a href="mailto:fuse-michitaro@pref.miyazaki.lg.jp">fuse-michitaro@pref.miyazaki.lg.jp</a>
<b>Fax</b>	+81-985-26-7327	<b>Contact</b>	Michitaro Fuse (Mr)
		<b>Position</b>	

4KL133

## Shimane Prefectural Government

Shimane is rich in nature and we create delicious products using traditional techniques. These manufacturing processes require natural ingredients, such as soy, salt, and vinegar. The traditional production methods are preserved by Shimane's manufacturers and serve as the basis for our taste.



<b>Address</b>	1 TONOMACHI, MATSUE-SHI, SHIMANE, 690-8501 JAPAN	<b>URL</b>	<a href="http://www.pref.shimane.lg.jp/brand/">www.pref.shimane.lg.jp/brand/</a>
<b>Tel</b>	+81-852-22-5632	<b>Email</b>	<a href="mailto:onda-kazuki@pref.shimane.lg.jp">onda-kazuki@pref.shimane.lg.jp</a>
<b>Fax</b>	+81-852-22-6859	<b>Contact</b>	Kazuki Onda (Mr)
		<b>Position</b>	Consultant

4K132

## Shizuoka Prefectural Government

Shizuoka prefecture is located on the central part of Japan, also known as 'Home of Mt.Fuji' and "Japanese Tea Capital". On behalf of Shizuoka, we are here in order to let everyone know the quality of our specialties, Shizuoka Green Tea.



<b>Address</b>	9-6 OTEMACHI, AOI-KU, SHIZUOKA-SHI, SHIZUOKA, 420-8601 JAPAN	<b>URL</b>	<a href="http://www.pref.shizuoka.jp/a_foreign/english/index.html">www.pref.shizuoka.jp/a_foreign/english/index.html</a>
<b>Tel</b>	+81-54-221-3297	<b>Email</b>	<a href="mailto:ocha-shinko@pref.shizuoka.lg.jp">ocha-shinko@pref.shizuoka.lg.jp</a>
<b>Fax</b>	+81-54-221-2299	<b>Contact</b>	Yosuke Suzuki (Mr)
		<b>Position</b>	Administrator



## JAPAN'S GENUINE WAGYU BEEF - the Ultimate Delicacy -

It is only Japan's genuine Wagyu Beef that has the ultimate 'texture', 'flavour', and 'aroma'.

Unlike all other beef, **(1)** Japan's Wagyu is unique for **(a)** the finest texture, and **(b)** the highest grade marbling within the muscle fibre, whose melting point is as low as human body temperature, so that Wagyu immediately melts in the mouth, releasing the rich and sweet 'Wagyu aroma' that is suggestive of coconut and peach. **(2)** More than half of genuine Wagyu's finely distributed marbling is healthy unsaturated fatty acid, just as in olive.

Japan's Wagyu opens new dimension in all of your five senses.

## VÉRITABLE boeuf Wagyu du Japon - L'ultime boeuf -

C'est le seul véritable boeuf Wagyu du Japon qui possède une 'structure', 'un goût' et 'un arôme' aussi sublimes.

Contrairement à toute autre viande, **(1)** le Wagyu du Japon est unique pour **(a)** sa texture, la plus fine, et **(b)** son persillage, le plus important au sein de la fibre musculaire, dont le point de fusion est aussi faible que la température du corps humain, de sorte que le Wagyu fond immédiatement dans la bouche, libérant de riches et doux "arômes Wagyu" évoquant la noix de coco et la pêche. **(2)** Plus de la moitié de la marbrure finement répartie du véritable boeuf Wagyu est constituée d'acides gras insaturés bons pour la santé, tout comme dans d'olive.

Le Wagyu du Japon propose une nouvelle dimension à l'ensemble de vos cinq sens.







## Proof of Japan's Genuine Wagyu

To certify the unrivaled quality of Japan's Genuine Wagyu, WAGYU mark is attached. Only Genuine Wagyu bears this trade mark issued by Japan Beef Export Promotion Committee.

## Preuve du véritable boeuf Wagyu du Japon

Pour certifier la qualité inégalée du véritable boeuf Wagyu du Japon, on a créé le logo WAGYU. Seul le véritable boeuf Wagyu du Japon bénéficie de cette marque commerciale décernée par le Comité de promotion à l'exportation du boeuf japonais.



**Address** NO.2 DIC BLDG. 16-2, SOTOKANDA  
2-CHOME, CHIYODA-KU, TOKYO,  
101-0021 Japan  
**Tel** +81-3-6206-0846  
**Fax** +81-3-5289-0890

**URL** <http://wagyu.lin.gr.jp>  
**Email** [wagyu@sec.lin.gr.jp](mailto:wagyu@sec.lin.gr.jp)  
**Contact**  
**Position**

## Member of Japan wagyu beef export promotion committee

### Meat-Companion co.,ltd

<b>Address</b>	65-9, FUJIMICHOU 6-CHOME, TACHIKAWA, TOKYO, 190-0013 JAPAN	<b>URL</b>	www.meat-c.co.jp
<b>Tel</b>	+81-42-526-3451	<b>Email</b>	k.uemura@meat-c.co.jp
<b>Fax</b>	+81-42-528-0457	<b>Contact</b>	Koichiro Uemura (Mr)
		<b>Position</b>	Executive Director

### NH Foods Ltd.

<b>Address</b>	THINKPARK TOWER, 1-1, OSAKI 2-CHOME, SHINAGAWA-KU, TOKYO, 141-0032 JAPAN	<b>URL</b>	www.nipponham.co.jp
<b>Tel</b>	+81-3-4555-8250	<b>Email</b>	y.endo@nipponham.co.jp
<b>Fax</b>	+81-3-4555-8379	<b>Contact</b>	Yoshinori Endo (Mr)
		<b>Position</b>	Senior Manager of Export Fresh Meats (Fresh Meats Business Division)

### S Foods Inc.

<b>Address</b>	22-13 NARUOHAMA 1-CHOME, NISHINOMIYA, HYOGO, 663-8142 JAPAN	<b>URL</b>	www.sfoods.co.jp/
<b>Tel</b>	+81-798-43-1065	<b>Email</b>	ryamaji@sfoods.co.jp
<b>Fax</b>	+81-798-43-1072	<b>Contact</b>	Ryohei Yamaji (Mr)
		<b>Position</b>	General Manager (Overseas Division)

### ITOHAM FOODS INC.

<b>Address</b>	1-7-13, MITA, MEGURO-KU TOKYO, 153-0062 JAPAN	<b>URL</b>	www.itoham.co.jp
<b>Tel</b>	+81-3-5723-6201	<b>Email</b>	mpyamakt@itoham.co.jp
<b>Fax</b>	+81-3-5723-2128	<b>Contact</b>	Takayuki Yamakawa (Mr)
		<b>Position</b>	General Manager (Meat Sales Dept.Domestic Meat Div)

### Sankyo Meat Co.

<b>Address</b>	6965 NOIKURA, ARIAKECHO, SHIBUSHI-SHI, KAGOSHIMA, 899-7402 JAPAN	<b>URL</b>	www.itoham.co.jp
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### ANZCO FOODS LTD.

<b>Address</b>	3-16-11 NISHI-SHINBASHI, MINATO-KU, TOKYO, 105-0003 JAPAN	<b>URL</b>	www.anzco.co.jp/
<b>Tel</b>	+44-1708-371803	<b>Email</b>	yoshi.arao@anzcofoods.eu
		<b>Contact</b>	Yoshitaka Arao (Mr)
		<b>Position</b>	Export Manager of Anzco Foods EU

## Member of Japan wagyu beef export promotion committee

### National Federation of Agricultural Co-Operative Associations (JA ZEN-NOH)

<b>Address</b>	1-3-1 OTEMACHI CHIYODA-KU, TOKYO, 100-0004 JAPAN	<b>URL</b>	<a href="http://www.zennoh.or.jp">www.zennoh.or.jp</a>
<b>Tel</b>	+81-3-6271-8216	<b>Email</b>	takei-hideaki@zennoh.or.jp
<b>Fax</b>	+81-3-5218-2525	<b>Contact</b>	Hideki Takei
		<b>Position</b>	General Manager (Livestock General Planning Div)

### JA Zen-Nou Meat Foods Co.Ltd.

<b>Address</b>	12-33 KOUNAN 2-CHOME, MINATO-KU, TOKYO, 108-0075 JAPAN	<b>URL</b>	<a href="http://www.jazmf.co.jp/">www.jazmf.co.jp/</a>
<b>Tel</b>	+81-3-5783-9717	<b>Email</b>	moritat@jazmf.co.jp
<b>Fax</b>	+81-3-5783-9724	<b>Contact</b>	Takuya Morita
		<b>Position</b>	Director (Overseas Business Promotion Section, Business Planning Dept)

### ZEN-NOH International Corporation

<b>Address</b>	3-1, OTEMATI 1-CHOME, CHIYODA-KU, TOKYO, 100-6832 JAPAN	<b>URL</b>	<a href="http://www.zennoh-intl.com/">www.zennoh-intl.com/</a>
<b>Tel</b>	+44-20-3826-4415	<b>Email</b>	tada-mitsutoshi@zennoh-intl.com
<b>Fax</b>	+44-78-8003-5838	<b>Contact</b>	Mitsutoshi Tada (Mr)

### STARZEN INTERNATIONAL CO.LTD.

<b>Address</b>	9F SOUTH PORT SHINAGAWA BLDG., 12-32, KONAN 2-CHOME, MINATO-KU, TOKYO, 108-0075 JAPAN	<b>URL</b>	<a href="http://www.starzen.co.jp/">www.starzen.co.jp/</a>
<b>Tel</b>	+81-3-5783-2374	<b>Email</b>	t-ino@starzen-ib.com
<b>Fax</b>	+81-3-3472-0981	<b>Contact</b>	Takeshi Ino
		<b>Position</b>	General Manager (Overseas Foods Dept.)

### STARZEN MEAT PROCESSOR CO.,LTD. Akune Meat Plant

<b>Address</b>	1-10 SHIOHAMACHO, AKUNE-SHI, KAGOSHIMA 899-1629 JAPAN	<b>URL</b>	<a href="http://www.starzen.co.jp/">www.starzen.co.jp/</a>
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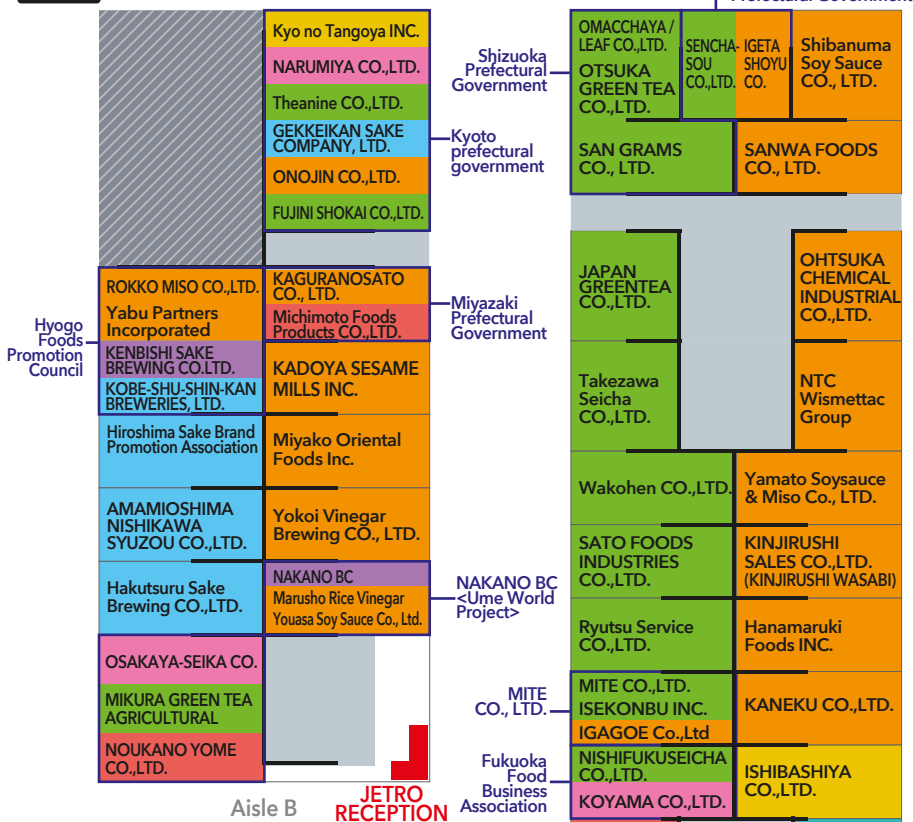
### Kagoshima Meat Export Federation

<b>Address</b>	10-1, KAMOIKESHINMACHI KAGOSHIMA-SHI, KAGOSHIMA 890-0064 JAPAN	<b>URL</b>	<a href="http://k-meat.net/">http://k-meat.net/</a>
<b>Tel</b>	+81-99-286-3216	<b>Email</b>	tikikaku@pref.kagoshima.lg.jp
<b>Fax</b>	+81-99-286-5599	<b>Contact</b>	Erena Ikoma (Ms)
		<b>Position</b>	Office Executive



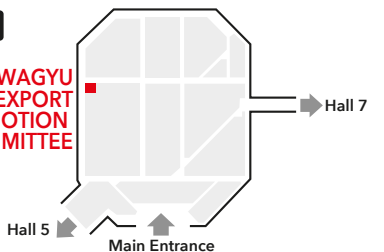
# Japan Pavilion Booth Layout

## HALL 4



## HALL 6

**JAPAN WAGYU BEEF EXPORT PROMOTION COMMITTEE**



**DEMO STAGE**

## Categories



## JETRO offices in EU



# JETRO Global Network

<http://www.jetro.go.jp/en/jetro/worldwide>

# JETRO

Japan External Trade Organization

## JETRO TOKYO

**Address** ARK MORI BUILDING, 6F12-32, AKASAKA 1-CHOME,  
MINATO-KU, TOKYO107-6006 JAPAN

**TEL** +81-3-3582-5511

**URL** <https://www.jetro.go.jp/en/>

## JETRO PARIS

**Address** 27 RUE DE BERRI, 75008 PARIS

**TEL** +33-1-42-61-27-27

**URL** [www.jetro.go.jp/france/](http://www.jetro.go.jp/france/)



## Ministry of Agriculture, Forestry and Fisheries

**MAFF**

Ministry of Agriculture, Forestry and Fisheries

**Address** 1-2-1, KASUMIGASEKI, CHIYODA-KU,  
TOKYO 100-8950, JAPAN  
**TEL** +81-3-6744-1502  
**URL** <http://www.maff.go.jp/e/index.html>

JETRO, or the Japan External Trade Organization, is a government-related organization that works to promote mutual trade and investment between Japan and the rest of the world. Originally established in 1958 to promote Japanese exports abroad, JETRO's core focus in the 21st century has shifted toward promoting foreign direct investment into Japan and helping small to medium size Japanese firms maximize their global export potential.

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