



JAPAN DAVILLION

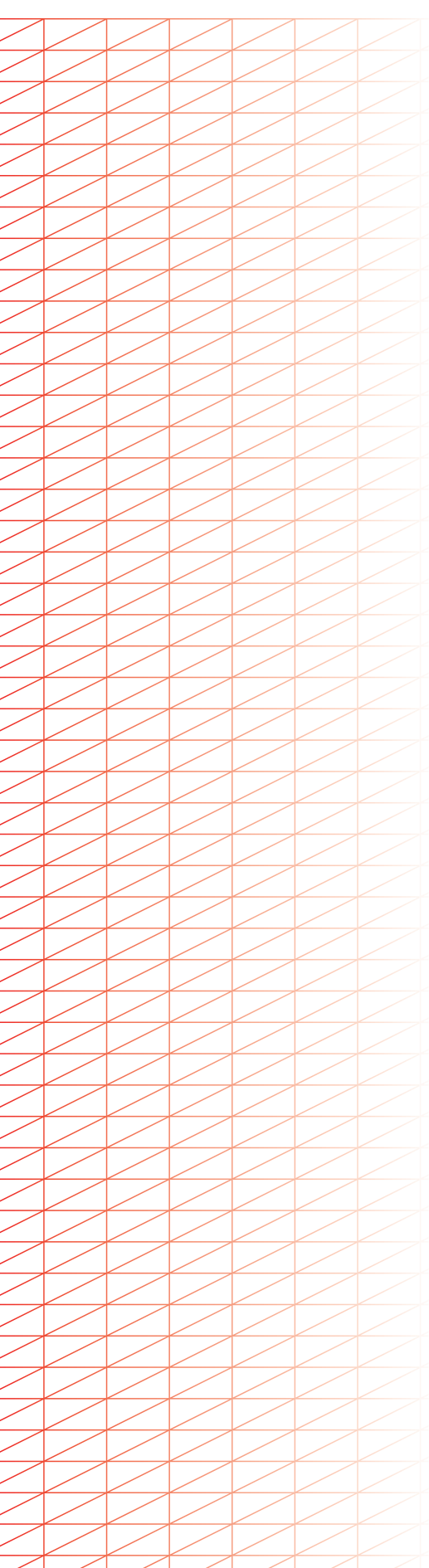


MAFF
Ministry of Agriculture, Forestry and Fisheries

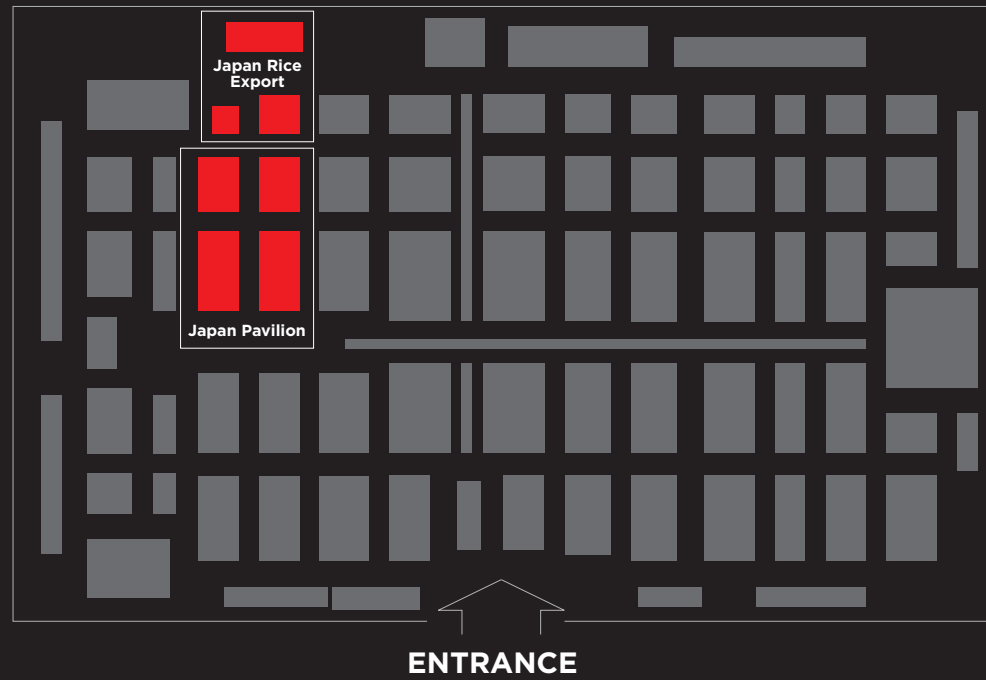
JETRO
Japan External Trade Organization

Speciality & Fine Food Fair 2016

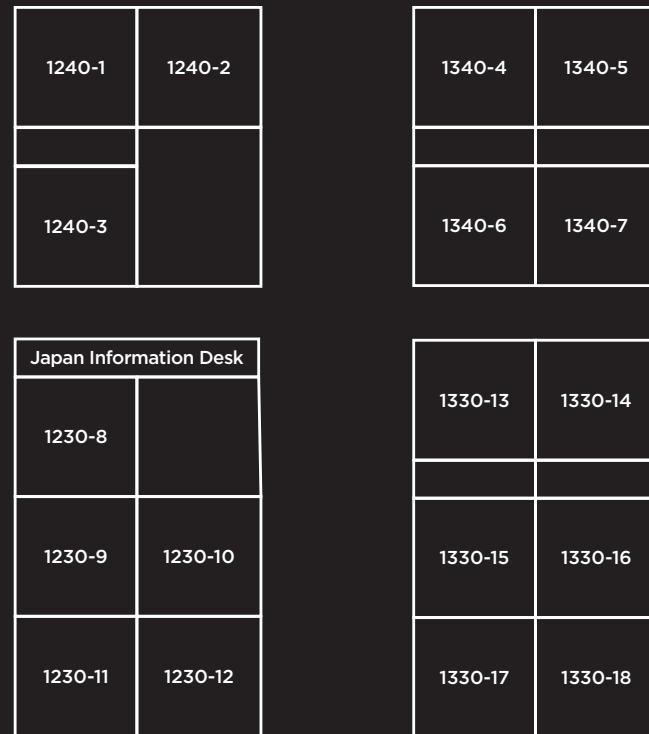
4 (Sun.) - 6 (Tue.) September 2016
Olympia London, London, U.K.



BOOTH MAP



PAVILLION LAYOUT



CONTENTS

1240-1 MIYAKO ORIENTAL FOODS, INC.	p. 4	
1240-2 Tazaki Foods CO., LTD.	p. 5	
1240-3 RYUTSU SERVICE CO., LTD.	p. 6	
1340-4 Azuma Trading CO., LTD.	p. 7	
1340-5 San Syokuhin CO., LTD.	p. 8	
1340-6 Nosui Corporation	p. 9	
1340-7 Clearspring Limited	p. 10	
1230-8 Hakutsuru Sake Brewing CO., LTD.	p. 11	
1230-9 YAWATAYACHAHO CO., LTD.	p. 12	
1230-10 MARUISHIJOZO CO., LTD.	p. 13	
1230-11 Japan Centre Group Ltd.	p. 14	
1230-12 Oyaizu Seicha International Japanese Tea CO., LTD.	p. 15	
1330-13 WADAKYU Corporation WADAKYU EUROPE S.L. CO., LTD.	p. 16	
1330-14 Abukuma Foods CO., LTD.	p. 17	
1330-15 Kobayashi Noodle CO., LTD.	p. 18	
1330-16 Takahashi Food Industry CO., LTD.	p. 19	
1330-17 NAYA SHOTEN CO., LTD.	p. 20	
1330-18 YAMAO CO., LTD.	p. 21	

CATEGORIES



1240-1

MIYAKO ORIENTAL FOODS, INC.



Suitable for Vegan, Vegetarian, Flexitarian, Kosher

GMO Free, FAT Free, Gluten Free, NO Aditive

Yamajirushi Yuzu-it, Yamajirushi Yuzu Miso, Yama Tusyu

YUZU-IT YUZU PEPPER SAUCE, YUZU MISO SAUCE and TSUYU PRODUCTS are very versatile products with many applications for worldwide cuisines, and combines well with many unique flavours or condiments. It has a wide range of uses in enhancing main courses to desserts. Enjoy the refreshing accents and umami flavor with sushi, sashimi, udon, soba, ramen, pasta, tempura, yakitori, yakiniku, gyoza, tonkatsu, and salads.



Address 4287 Purnte Ave., Baldwin Park, CA
91706 U.S.A.

Tel +1-626-962-9633

Fax +1 -626-814-4569

URL www.coldmountainmiso.com

Email joearai@coldmountainmiso.com

Contact Joseph Arai

Position Title Sales and Marketing Manager

1240-2

Tazaki Foods CO., LTD.



Suitable for Flexitarian

Suitable for Flexitarian

Sake, Japanese Dressing, Rice

Tazaki Foods is proud to represent some of the most popular Japanese brands. We are Europe's leading supplier of Japanese Foods. With over 2,000 products in stock, we are the main supplier to all of the top Japanese restaurants and restaurant chains, as well as the takeaway sushi industry and major supermarkets in the UK.



Address Unit 4, Delta Park Industrial Estate,
Millmarsh Lane Enfield, Middlesex UK,
EN3 7QJ

Tel +44-20-8344-3011

Fax +44-20-8344-3003

URL www.yutaka.co www.tazakifoods.com

Email uksales@tazakifoods.com

Contact Taiyo Takeda

Position Title Sales Executive

1240-3

RYUTSU SERVICE CO., LTD.



GMO Free, Sugar Free, FAT Free, Gluten Free, NO MSG, NO Aditive
Fuji Matcha, Premium Gyokuro

We deal with pesticide-free Matcha and Gyokuro. Our Matcha has wonderful aroma and flavor because we use tea leaves cultivated at a high altitude, and a smooth texture is achieved by using a stone-mill at low speed.



Address 340 Kurasawa, Kikugawa-City,
Shizuoka-Pref 439-0002 JAPAN

Tel +81-535-35-6868

Fax +81-537-35-6680

URL www.ecofarm.co.jp

Email wbs13595@mail.wbs.ne.jp

Contact Yoshiaki Hattori

Position Title President

1340-4

Azuma Trading CO., LTD.



NO MSG
JAPANESE SEASINGS (TOPPING)

UMAMI TOPPERS are called FURIKAKE in Japan, which were originally made for Rice toppings. In the process of globalisation of Foods, we tried to reform to new cultures and develop the items for a Japanese FUSION. Now we would like to introduce the colorful, crunchy and rich flavours of innovated food toppings without using MSG. MADE IN JAPAN.



Address Onze1852 Building 6F, 2-14-6 Shintomi,
Chuo-ku, Tokyo 104-0041 JAPAN

Tel +81-3-6280-5509

Fax +81-3-6280-5523

URL <http://www.azumafoods.co.jp>

Email h.kume@azuma-trg.com

Contact Hisashi Kume

Position Title General Manager

1340-5

San Syokuhin CO., LTD.



Suitable for Vegan, Vegetarian, Flexitarian

GMO Free, Sugar Free, FAT Free, Gluten Free, NO MSG, NO Aditive, Inc. Calcium
Premium Additive-free Shirataki/Konnyaku (Shirataki are traditional low-carb, low-calorie Japanese noodles made from Konjac yam). Dry Shirataki, Dry konnyaku rice, Gluten-free noodles, Gluten-free low-carb noodles, Traditional Shirataki/Konnyaku products

With 90 years of experience in manufacturing shirataki, we provide quality and innovative products without parallel. We aim to develop products which will please customers, especially the most health conscious. Our wide range of products such as additive-free shirataki, dry shirataki, dry konnyaku rice, gluten-free noodles, low-carb noodles as well as the traditional shirataki products will satisfy the diverse requirements of your customers.



Address 70-1 Yamanaka Fukushima-machi Tokai,
Aichi 476-0011 JAPAN

Tel +81-52-603-2101

Fax +81-52-603-3505

URL <http://www.e-konnyaku.com/english/>

Email michiyo@e-konnyaku.com

Contact Michiyo Kato

1340-6

Nosui Corporation



Suitable for Vegetarian

GMO Free, Sugar Free, Gluten Free, NO MSG, NO Aditive
Frozen Soybeans, Frozen Pumpkin

For more than 50 years since its foundation, Nosui Corporation has established strong ties with its customers in the seafood, agricultural and prepared-food markets. Our most important mission is to bring you the world's most delicious foods, ranging from Seafood to vegetables to prepared products.



Address Nitto Dai Building 3F 11-36, Mita
3-chome, Minato-ku, Tokyo 108-0073
JAPAN

Tel +81-3-5476-0560

Fax +81-3-5476-0561

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

Email satoshi-aizawa@nosui.co.jp

Contact Satoshi Aizawa

Position Title Import & Export Business Department
Assistant General Manager

1340-7

Clearspring Limited



Suitable for Vegan

GMO Free, Sugar Free, Gluten Free, NO MSG, NO Aditive

Clearspring Organic Japanese Tofu, Clearspring Organic Japanese Tamari Soya Sauce, Clearspring Organic Japanese Brown Rice Miso Paste etc.

The Clearspring brand promises high-quality Japanese specialties and Organic Fine Foods that are authentic, versatile and support good health. Made using traditional recipes by master artisan producers. They bring you full, original rich umami flavours through slow fermentation and natural aging processes. Made of the finest ingredients without using artificial additives, colourings or preservatives while at the same time respecting local food traditions.

Clearspring



Address 19A Acton Park Estate, London
W3 7QE, UK

Tel +44-20-8749-1781

Fax +44-20-8746-2259

URL <https://www.clearspring.co.uk/>

Email Maria.Dawson@clearspring.co.uk

Contact Maria Dawson

Position Title Sales & Marketing Director

1230-8

Hakutsuru Sake Brewing CO., LTD.



GMO Free

Junmai Dai Ginjo Hakutsuru Nishiki/ Junmai Ginjo/ Excellent Junmai/ Awayuki (Sparkling)/ Sayuri (Nigori)

Hakutsuru means “white crane”, whose graceful appearance is an ideal symbol to represent the excellence of our Sake. Located in the Nada district of Kobe, a leading Sake production area known throughout Japan, we have remained steadfast in our pursuit of excellent taste and quality by following the traditions of Sake brewing while at the same time assimilating information on developments in contemporary techniques.



HAKUTSURU SAKE SINCE 1743



Address 4-5-5 Sumiyoshiminami-machi
Higashinada-ku, Kobe, Hyogo 658-0041,
JAPAN

Tel +81-78-822-8921

Fax +81-78-841-8332

URL www.hakutsuru.co.jp

Email masafumi-futatsugi@hakutsuru.co.jp

Contact Masafumi Futatsugi

Position Title Sales Manager

1230-9

YAWATAYACHAHO CO., LTD.



Suitable for Vegan, Vegetarian, Flexitarian

GMO Free, Sugar Free, FAT Free, Gluten Free, NO MSG, NO Aditive
Greentea, Matcha, Omugi Wakaba (Green grass drink)

Our location, Morimachi, Shizuoka Pref., is famous for the longest life expectancy in Japan. It's been determined that regular consumption of green tea is the main reason. Generations of tea masters succeed the craftsmanship of roasting and blending, which have received national awards including the highest honor in the Minister of Agriculture, the Forestry and Fisheries Prize. This is green tea that we produced together with the growers.

株式会社 八幡屋茶舗



Address 581-1 Amenomiya, Moriyamachi,
Shuchigun, Shizuoka 437-0216 JAPAN

Tel +81-538-85-3039

Fax +81-538-85-4854

URL <http://www.yawatayachaho.com/en/>

Email j.anma@yawatayachaho.co.jp

Contact Jun Anma

Position Title Sales Manager

1230-10

MARUISHIJOZO CO., LTD.



SAKE, FRUIT LIQUEUR

MARUISHIJOZO has been making sake for 326 years and has held on to its values of innovation and perfection in order to deliver top-quality sake to the world. Daiginjo Tokugawa Iyeyasu sake has won the Gold Prize 10 times over the recent years at the Japan Sake Awards, and one has won the Gold Prize at the U.S. National Sake Appraisal, the most prestigious sake tasting competition in Japan.



Address 6-2-5 Nakamachi, Okazaki, Aichi 444-0015 JAPAN

Tel +81-564-23-3333

Fax +81-564-22-0539

URL <http://www.014.co.jp>

Email maruishi@014.co.jp

Contact Hideki Fukuda

Position Title Sales Director

1230-11

Japan Centre Group Ltd.



Japanese Sake and soy sauce

UK's Premier Authentic Supplier. Established in 1976, Japan Centre provides the best quality Japanese food & drink products to businesses throughout the UK and Europe. Sourced by experts, we offer a wide variety of Japanese goods in wholesale. For any enquiries: wholesale.japancentre.com

JAPAN CENTRE



Address Unit 16 VIE, Victoria Road London W3 6UU, U.K.

Tel +44-20-3405-2396

URL wholesale.japancentre.com

Email wholesale@japancentre.com

Contact Fumihito Higashino

Position Title Wholesale Manager

1230-12

Oyaizu Seicha International Japanese Tea CO., LTD.



The Purveyor to Shogun in Sunpu(Japanese Green Tea), Shizuoka Matcha, Matcha Chocolate

Oyaizu Seicha provides Traditional Japanese Green Tea, Sencha and Matcha. Our Sencha products are produced in the "Honyama" area. Green tea that was once loved by the Shogun "Tokugawa Ieyasu". Because of that, we have named our products "The Purveyor to Shogun". Our Matcha is ideal for Sweets and can also be used in confectionaries without heating due to our unique sterilization technology.. We also provide Matcha Sweets.

株式会社 小柳津清一商店



Address 1198-1 Mukoushikiji Suruga-ku, Shizuoka-shi, Shizuoka 421-0101 Japan

Tel +81-54-259-6775

Fax +81-54-259-6869

URL <http://www.oyaizu.co.jp>

Email t-oyaizu@oyaizu.co.jp

Contact Oyaizu Takayuki

Position Title Director

1330-13

WADAKYU Corporation WADAKYU EUROPE S.L. CO., LTD.



Suitable for Vegetarian, Flexitarian

GMO Free, Sugar Free, FAT Free, Gluten Free, NO MSG, NO Aditive, Inc. Calcium, Inc. Vitamin D, Inc. DHA

KATSUOBUSHI (Smoked and dried Bonito), SABA-BUSHI (Smoked and dried Mackerel), NIBOSHI (Dried Anchovy), KONBU (Dried Sea Kelp), SHIITAKE (Dried Shiitake-mushroom)

Japanese "DASHI" specialist "WADAKYU" started in 1925, is located in the heart of Tsukiji, the world's largest wholesale seafood market. Our main business is the production and distribution of high quality "KATSUOBUSHI (Smoked and Dried Bonito)" and "KONBU (Dried Sea Kelp)" to the global market. It is a key ingredient in Japanese cuisine, and our much loved Katsubushi products are used in the top restaurants, not only Japanese but also French.



Address 7-5 Tsukiji 4-chome, Chuo-ku ,Tokyo
104-0045 JAPAN

Tel +81-3-3640-0009

Fax +81-3-3640-5528

URL http://www.wadaq.co.jp/top_eng.html

Email sachi-wada@wadaq.co.jp

Contact Sachi-yuki Wada

Position Title President-Director

1330-14

Abukuma Foods CO., LTD.



Baby Peach Comport, Baby Peach Pickles

Baby Peach harvests young peaches one-by-one, which is then sweetened and boiled. Using a unique and patented production process, the peaches are cooked in syrup to retain their fresh, green colour and enables even the seeds to be eaten. The young peaches are lightly fragrant with a juicy, sweet flavour. They can be packed in a lunches , served as a yogurt topping, or used as an ingredient in homemade desserts such as gelatin and cakes.



あぶくま食品株式会社



Address 4-14 Hobara-machi Date-shi, Fukushima
960-0627 JAPAN

Tel +81-24-575-1171

Fax +81-24-575-1147

URL <http://www.abukumafoods.co.jp>

Email h-suzuki@abukumafoods.co.jp

Contact Hidetaka Suzuki

Position Title Executive Vice President

1330-15

Kobayashi Noodle CO., LTD.



Suitable for Vegan, Vegetarian, Flexitarian

Gluten Free

Gluten free ramen, Gluten free fettuccine, Gluten free udon, Gluten free spaghetti

Our gluten free noodles are made from non-GMO, 100% Japanese white rice.

Kobayashi
Noodle Co., Ltd.



Address 2-23 Hakusan-cho, Gifu-City, Gifu-Pref
500-8172 JAPAN

Tel +81-58-262-9374

Fax +81-58-267-3268

URL <http://www.kobayashiseimen.jp>

Email kobamen-kk@basil.ocn.ne.jp

Contact Satoru Inukai

Position Title Sales Manager

1330-16

Takahashi Food Industry CO., LTD.



Suitable for Vegetarian

GMO Free, Sugar Free, FAT Free, Gluten Free, Inc. Calcium, Inc. Fiber
Sarada Kombu, Gagome Kombu, Dashi-Kombu

Our company introduces healthy and easy to cook kelp. All you need to do is leave it in water for 5 minutes. You can get crispy and bright green kelp and is very low in calories, containing many dietary fibres. We believe that kelp can promote a healthier diet to everyone.

ひと釜、
ひと釜、
直火炊き



Makombu



Address 3-8-10, Saiwai-cho Tachikawa-city,
Tokyo 190-0002 JAPAN

Tel +81-42-536-8288

Fax +81-42-537-7477

Email mtaka@leaf.ocn.ne.jp

Contact Makoto Takahashi

Position Title President

1330-17

NAYA SHOTEN CO., LTD.



Suitable for Vegetarian, Flexitarianism

GMO Free, Sugar Free, Gluten Free, NO MSG, NO Aditive

Kelp Powder / Cut dried kelp / Dried kelp from Hakodate, Hokkaido

Our fresh kelp is chosen carefully from our local ocean, and processed. This represents RICH NATURAL UMAMI (pleasant savory taste) that gives both depth and layers to your dish. Just add some of this easy to use kelp to your cooking and experience the difference. We provide authentic kelp products made by our skilled craftsmen with many years of experience. We guarantee food safety management and quality control from "from ocean to table".



Address 28-1 Shinkawa-cho, Hakodate-shi,
Hokkaido 040-0032, JAPAN

Tel +81-138-22-2926

Fax +81-138-26-7891

Email naya-syouten@titan.ocn.ne.jp

Contact Chizuru Otani

Position Chief
Title

1330-18

YAMA O CO., LTD.



GMO Free

Hokkaido horseradish,

Hokkaido horseradish wafu (Soy sauce flavour), Hokkaido horseradish wafu (Miso-flavour)

This product is a vacuum-packed frozen Hokkaido yama wasabi(horseradish) just after being grated. It saves space and you can always enjoy its fresh and spicy taste.

It matches perfectly with both fish and meat.



Address West 11-6-1 Memuro-chou, Kasai-gun,
Hokkaido 082-0041 JAPAN

Tel + 81-155-62-3365

Fax + 81-155-62-6337

Email hityamao@tmt.ne.jp

Contact Michiyo Itabashi

Position Director of Sales
Title

