

# Rice toppings



## Convenient and abundant source of nutrient-rich small fry and seaweed.

These rice toppings were developed during the war, when people wanted a new type of preserved food in addition to traditional preserved foods such as *miso* and *tsukemono* (Japanese pickles), with high nutrition and portability. The geographical advantage of Hiroshima, which faces the Setouchi Sea, which provides high-quality small fry and *aosa* seaweed, was amply utilized.

Rice toppings from Hiroshima have long been popular for their taste and as a nutritional supplement.

### What are Rice toppings?

Rice toppings generally stocked in Japanese homes are in powder, granulated, or minced form. Ingredients such as fish, nori, sesame and red perilla are broken up into small pieces or powdered, seasoned, and dried. Depending on the types of ingredients used, the flavors vary greatly. There is also the raw type where ingredients are broken into small pieces, flavored, and mixed.



The most orthodox way of eating is to directly put on top of rice.



Varied colors, depending on the ingredients used

### Overseas opinion

Nori rice toppings are very popular! The colorfulness and choice of a rich variety of flavors are some of the reasons why they are so popular.



## Mishima Foods Co., Ltd.

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

Rice topping and ingredient for flavored rice with fresh fragrance and acidity, made with red perilla.

### YUKARI (Prepared Perilla (Vegetable) Mix)

Yukari, which was first manufactured for business use in 1970, has now become a long-time seller, with home-use packages being widely popular. It uses high quality red perilla produced by contracted farms conducting thorough quality control. Great to mix with white rice for yukari rice, add to tempura batter, or toss with vegetables.



- Product name: YUKARI (Prepared Perilla (Vegetable) Mix)
- Product description: Rice topping
- Main ingredients: Red perilla (produced in China and Japan), salt, sugar, flavoring (amino acid, etc.), monosodium L-glutamate, 5-ribonucleotide, malic acid
- Net content: 26 g
- Domestic suggested retail price: 130 yen (tax included) (when going through domestic trade firm)
- Case size: 49.6 cm (length) x 22.4 cm (width) x 24.4 cm (height)
- Weight/quantity (per case): 4.7 kg/10 x 12 bags
- Possible shipment period: Year-round
- Minimum lot: 3 cases (for domestic transportation)
- Storage: Room temperature
- Best before: 365 days (unopened) 14 days (after opening)
- JAN Code: 4902765302114
- Exporting countries/regions: The U.S., Europe, Asia, Oceania, etc.

#### Corporate Data

- Year of establishment: 1949 ■ Capital: 133.14 million yen
- Number of employees: 450
- Address: 2-1-53 Minami-yoshijima, Naka-ku, Hiroshima 730-8661, Japan
- TEL: +81(82)245-3211 ■ FAX: +81(82)249-2557
- E-mail: nakamoto@mishima.co.jp



## KAWAHARA FOOD CO., LTD.

URL <http://www.onomichi-tsukudani.com/>

The amazing harmony of walleye pollack and aosa seaweed, both carefully selected natural ingredients.

### OSAKANAGOHAN

Walleye pollack is baked in direct heat until fluffy, finely smashed, and seasoned with *aosa* seaweed and fragrant roasted sesame. A soft-type rice topping full of the flavors and fragrances of the ingredients. Put on top of rice, mix with rice, or even use for *ochazuke* (rice mixed with tea).



- Product name: OSAKANAGOHAN
- Product description: Rice topping
- Main ingredients: Walleye pollack (produced in Hokkaido), sesame, bread crumbs, aosa seaweed (produced in Mikawa), salt, flavoring (amino acid, etc.), sweetener (sorbit) \*Some ingredients contain wheat and/or soy.
- Net content: 30 g
- Domestic suggested retail price: 230 yen (tax included) (when going through domestic trade firm)
- Case size: 29.0cm (length) x 36.0cm (width) x 20.0cm (height)
- Weight/quantity (per case): 2.9 kg/60 bags
- Possible shipment period: Year-round
- Minimum lot: 1 case
- Storage: Room temperature
- Best before: 240 days
- JAN Code: 4971693201134
- Exporting countries/regions: Singapore, Malaysia, Taiwan, China, Australia, etc.

#### Corporate Data

- Year of establishment: 1946 ■ Capital: 20 million yen
- Number of employees: 40
- Address: 15-12 Higashi-onomichi, Onomichi-shi, Hiroshima 722-0051, Japan
- TEL: +81(848)20-2011 ■ FAX: +81(848)20-2022
- E-mail: kota@onomichi-tsukudani.com



Use as toppings for udon, soba, and pasta, or in dressings for salads!  
Also great as seasoning!



## Rice toppings sprinkled on top of rice!

There are many ways to eat and use them. They are loved by all generations in all regions.



Some types are meant to be mixed into warm rice



## Recipe ideas using rice toppings

### Mishima Foods

Chill for even better taste!  
Great festive colors.

### Italian Salad with red perilla flavor

Approx. 140 kcal/serving  
Cooking time: Approx. 20 minutes

#### Ingredients <serves 4>

- Squid: 1
- Red bell pepper: 1
- Yellow bell pepper: 1
- Green bell pepper: 1
- Black olives: 8
- [Red perilla dressing]
- YUKARI of Mishima® (Rice topping): 1 tbsp.
- Garlic: 5 g
- Olive oil: 2 tbsp.
- Wine vinegar: 1 tbsp.



#### How to prepare:

- 1 Clean and skin the squid. Cut the body into rings 5 mm wide, and the fin into strips also 5 mm wide. Separate the legs into two's, and chop them into 3 cm pieces.
- 2 Boil lightly in water already boiling.
- 3 Take the bell peppers, remove the hull and the seeds, and cut them into strips 5 mm wide.
- 4 Grate the garlic.
- 5 Mix the YUKARI®, garlic, olive oil and wine vinegar in a large bowl to make the dressing.
- 6 Put the squid, bell peppers and black olives in the bowl, mix well, and arrange in a dish or a bowl to serve.

### Kawahara Co.

So very easy! Great with drinks or as one more addition to your meal.

### Vinegared dish, with OSAKANAGOCHAN

Approx. 30 kcal/serving  
Cooking time: Approx. 20 minutes

#### Ingredients <serves 4>

- Daikon radish: 8 cm
- Carrot: 1/2
- Cucumber: 1
- Vinegar: 1/2 tsp.
- Soy sauce: 2 tsp.
- Sugar: 1 tsp.
- OSAKANAGOCHAN (Rice topping): 10 g



#### How to prepare:

- 1 Finely julienne the vegetables.
- 2 Put the vegetables into the bowl, add vinegar, soy sauce and sugar, and mix. (Adjust the taste to your liking.)
- 3 Place bowl in refrigerator for about 15 minutes to allow the taste to blend.
- 4 Sprinkle OSAKANAGOCHAN and serve.

### Tanaka Foods

Pack for lunch, or serve as an hors d'oeuvre.

### Ryokountomo Sandwich

Approx. 137 kcal/serving  
Cooking time: approx. 10 minutes

#### Ingredients <serves 1>

- Sandwich bread: 2 slices
- Mayonnaise: 1 tsp.
- Ryokountomo (Rice topping): 2/3 tbsp.



#### How to prepare:

- 1 Spread mayonnaise onto one side of a slice of bread, and sprinkle Ryokountomo on top.
- 2 Place the other slice of bread on top of the seasoned side, and press together lightly.
- 3 Cut into four pieces and serve.

\*You may also use just one slice of bread, and roll it.  
\*Also great as a hot sandwich.



## TANAKA FOOD CO., LTD.

URL <http://www.tanaka-foods.co.jp/>

Traditional rice topping with a natural Setouchi taste, continuing to be a favorite at the table.

### Ryokountomo

This rice topping is a preserved food that is convenient and portable, high in nutrients, born with the image of "parents' love for their children." The authentic and natural taste of small fish, sesame and eggs is also a great source of calcium. Certified by Hiroshima City as one of The Hiroshima Brands.



- Product name: Ryokountomo
- Product description: Rice topping
- Main ingredients: Powdered small fish (mackerel, sardines, horse mackerel), sugar, sesame, soy sauce, salt, nori, flour, starch, glucose, powdered eggs, rice oil, soy protein, pork extract, chicken extract, protein hydrolysate, whey Ca, dried small sardine extract, onion, dextrin, flavoring (amino acid, etc.), coloring (turmeric, carotenoid, red yeast rice), leavening agent
- Net content: 28 g
- Domestic suggested retail price: 115 yen (when going through domestic trade firms)
- Case size: 61.7 cm (length) x 40.0 cm (width) x 19.5 cm (height)
- Weight/quantity (per case): 5.5 kg/120 bags
- Possible shipment period: Year-round ● Minimum lot: 10 cases
- Storage: Room temperature ● Best before: 1 year
- JAN Code: 4904561011016
- Exporting countries/regions: U.S., Brazil, China, South Korea, Singapore, etc.

#### Corporate Data

- Year of establishment: 1928 ■ Capital: 10 million yen
- Number of employees: 145
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