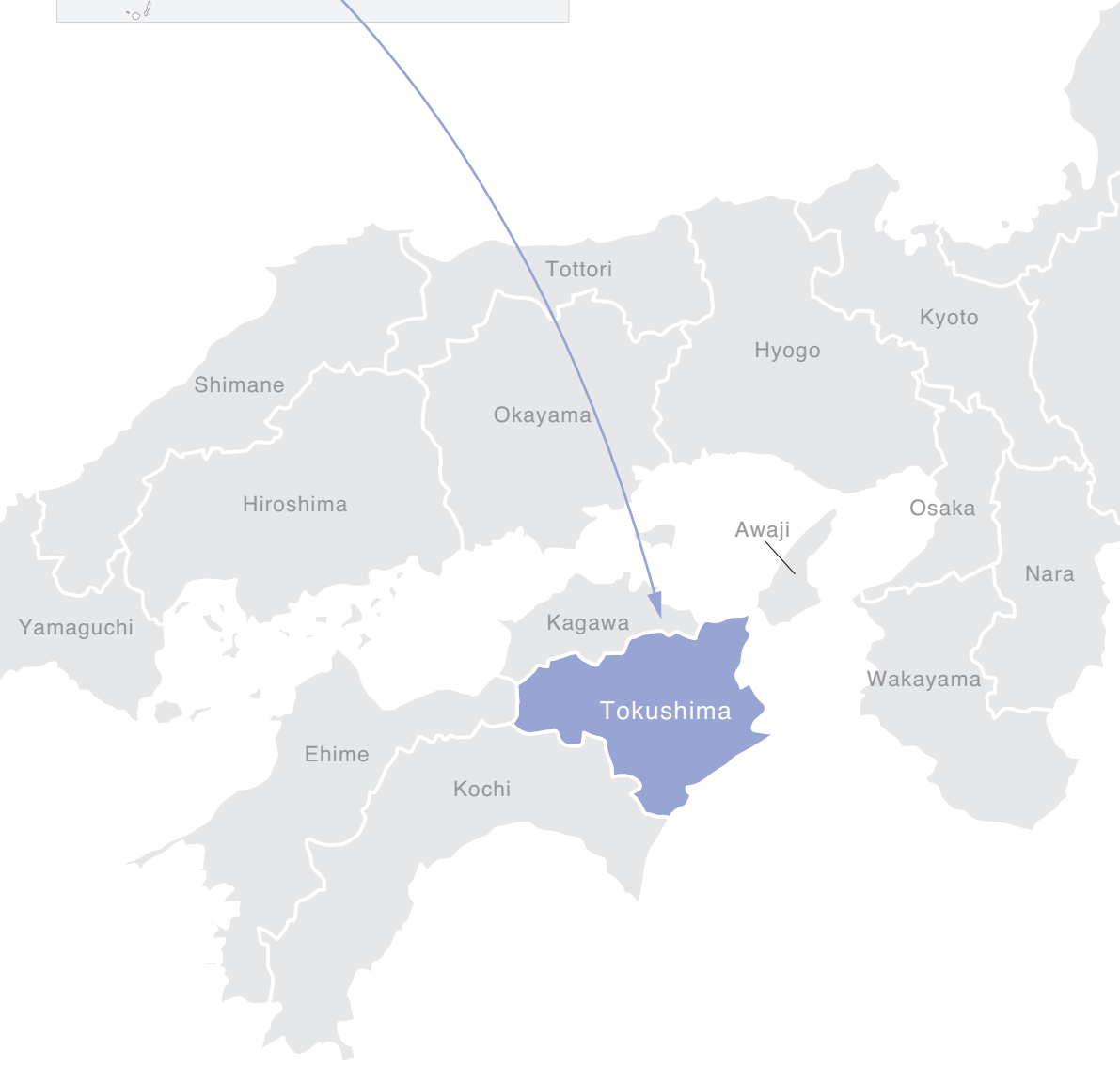


Tokushima product

# CATALOG





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## What kind of place is Tokushima?

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Tokushima Prefecture is located in eastern Shikoku, measuring 107.37km from east to west, and 79.03km from north to south, and its prefectural capital is Tokushima City. Tokushima borders Kochi Prefecture to the south and Kagawa Prefecture to the north, with the vast Pacific Ocean stretching across the east. It is connected to Awaji Island in Hyogo Prefecture by the Onaruto Bridge, which serves as the "gateway to Shikoku" when travelling from the mainland (Honshu) to Shikoku by car.

### Tokushima: a Treasure Trove of Food

Tokushima Prefecture's former name, "Awa", was derived from the word for foxtail millet (awa) that used to grow in the northern part of the prefecture. Previously named after a type of food, Tokushima Prefecture is still a treasure trove of food to this day. Whether it is the seafood of the Harima Sea, the Kii Channel, and the Pacific Ocean, the abundant citrus fruits, the Awa-odori chicken and fresh river fish, or the rich, rustic flavours of the wild game, the blessings from the ocean, mountains, countryside, and rivers are boundless.

### Awa Handicrafts: History in the Making

During the Edo Period, the castle town of Tokushima was one of the most prominent cities in Japan.

At the time, Tokushima was flourishing in its production of indigo dye, salt, lumber, sugar, and tobacco leaves, and held nearly exclusive control over the national market for "aidama" (balls of raw indigo dye).

Various handicrafts emerged throughout the course of this history, several of which were designated as traditional crafts of Japan by the Minister of Economy, Trade and Industry. This includes "Otani-Yaki", a form of ceramics used to store indigo dye, which is essential to the indigo-dyeing process, "Awashouai Shijira-ori", an indigo-dyed woven fabric, and "Awa Washi", an indigo-dyed hand-made Japanese paper which took the country by storm during the Edo Period.

Many other traditions have been handed down as well, and the local products typically used in everyday life which have been manufactured using traditional techniques and materials for many years were designated as "Tokushima's Traditional Specialties".

### The Many Charms of Tokushima

The clear skies, the crystalline blue ocean, and the azure mountains. The Naruto Whirlpools, a marvel of nature that seems to draw you in. The deep valleys and shimmering jade rivers of the Oboke and Koboake, and the hidden Iya Valley.

Mugi-Oshima Island, home to countless surf spots, where one of the world's largest corals blooms in the deep blue ocean.

The unique culture of Tokushima, including the world renowned "Awa Odori" and "Ningyo Joruri" (Puppet Theater) with histories of over 400 years, and the "Shikoku 88 Temple Pilgrimage", which was said to have been founded by the Buddhist priest Kobo Daishi (Kukai) about 1200 years ago.

The machinery, materials, and other products backed by a strong foundation of exceptional technology which boast a high reputation and top market shares.

The bountiful nature, food, history, culture, and technology; these are the many charms of Tokushima.

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**There are various companies which offer a fine selection of products in this rich environment.**



Category 1

# Fresh Food Products



Facing the Pacific Ocean and the Seto Inland Sea, Tokushima Prefecture is a treasure trove for fresh seafood. Not only is Tokushima blessed by sea, its open plains and mountains are also rich in fresh fruit and vegetables that come from the abundance of nature and rivers. Food is nurtured by the mild climate and nature that surrounds the prefecture.



Tokushima Uoichi Co., Ltd.

*Delicious fish from Tokushima, brought to you by our marine products trading company*

Tokushima Prefecture, blessed with abundant nature, is surrounded by three different ocean currents, namely the Harima Sea, the Kii-Channel, and the Pacific Ocean. This allows us to offer a wide range of seasonal inshore fish all year around.

We are also proud to offer the "Sudachi yellowtail", our original brand product which is raised with a special compound feed containing sudachi from Tokushima Prefecture, and is highly regarded for its thorough feed management and quality control. We also provide filets that are vacuum-processed in an HACCP-certified processing facility, in order to emphasize hygiene and practicality in response to the COVID-19 crisis.



Product Name	Fresh Fish from Tokushima's Morning Auction
Amount	1 fish
Best By	Two days after date of arrival
Suggested Retail Price	Negotiable
Uses	To add a little extravagance to your usual diet

Product Name	Sudachi Yellowtail
Amount	1 fish
Best By	Three days after date of arrival
Suggested Retail Price	Negotiable
Uses	To add a little extravagance to your usual diet

Certifications, etc. ★ Tokushima Special Approved Brand MEL • AEL

Company Information

Company Name	Tokushima Uoichi Co., Ltd.
Address	770-0872 4-1-38 Kita-Okinosu, Tokushima City, Tokushima Prefecture
TEL/FAX	088-628-2555 / 088-628-2511
Email	t-hosoda@tokushima-uoichi.co.jp
Website	http://www.tokushima-uoichi.co.jp

Website





Strawberry Farm Nishioka Sangyo

*There's nothing more fun than growing strawberries.*

We are committed to growing delicious and safe strawberries that reach the same standard of quality we would expect for our own children on the land inherited from our ancestors. Above all, we take pride in offering you our strawberries, which have been grown using harvesting techniques that have been passed down since 1970. Thanks to our skilled strawberry farmers, we have also succeeded in developing a method to freeze strawberries at their peak freshness, so that everyone can enjoy strawberries produced by our strawberry-loving farmers year round.



Product Name	Katsura Strawberries 2 Pack
Amount	2 p x 270 g
Best By	Expiration Date: 5 Days
Suggested Retail Price	1,500 Yen (Tax Excluded)
Uses	Eat as is

Certifications, etc.

★ JFS Standard (Thailand)



Product Name	Frozen Katsura Strawberries
Amount	6 p x 60 g
Best By	2 Years
Suggested Retail Price	800 Yen (Tax Excluded)
Uses	Eat as is

Company Information

Company Name  
Address

TEL/FAX  
Email  
Website  
Video

Strawberry Farm Nishioka Sangyo  
770-8012 Chiyogamaru-98, Obaracho, Tokushima City,  
Tokushima Prefecture  
090-3782-0900 / 088-662-0590  
contact@nishioka3gyou.com  
http://nishioka3gyou.com  
https://www.youtube.com/watch?v=pf4sDzO1xOc

Website



Video





Kamiyama Shiitake Corp.

*Producing Kamiyama Shiitake with heart!*

Our shiitake are so large that they will completely make you rethink your image of shiitake. They are characterized by their juiciness and thickness, and customers will enjoy their chewy and tender texture. With their strong presence and second-to-none flavor, they are truly the star of any dish. High-quality dried shiitake have been sliced so that it reduces the time needed to rehydrate them with water.



Product Name Dried Sliced Kamiyama Shiitake  
 Amount 50 g  
 Best By 1 Year  
 Uses As an ingredient for soup stock, etc.

Certifications, etc. ★ Tokushima AN 2 GAP  
 Agricultural Produce  
 Certificate of Excellence



Product Name Kiwami Kamiyama Shiitake  
 Amount 700 g  
 Best By 2 Weeks  
 Uses As a gift, for BBQs, or to eat as is

Certifications, etc. ★ Tokushima AN 2 GAP  
 Agricultural Produce  
 Certificate of Excellence



Product Name Bagged, Special Grade Kamiyama Shiitake  
 Amount 200 g  
 Best By 2 Weeks  
 Uses For BBQs or to eat as is

Certifications, etc. ★ Tokushima AN 2 GAP  
 Agricultural Produce  
 Certificate of Excellence

<b>Company Information</b>	Company Name	Kamiyama Shiitake Corp.
	Address	771-3203 Kobara 102, Orono, Kamiyama Town, Myozai District, Tokushima Prefecture
	TEL/FAX	088-676-1105 / 088-676-1090
	Email	t.itoyama902@gmail.com
	Website	https://www.k-shiitake.com/

Website



Category 2

# Processed Food



Many ingredients are born from the abundance of nature and ideal climates here in Tokushima Prefecture. Unique to Tokushima, ingredients such as wakame seaweed, jidori chicken, sudachi citrus fruits, and also various other local marine and agricultural products are processed here to make them even more delicious. As these products are easy to carry with you and store, a taste of Tokushima can be enjoyed at anytime and anywhere.



Uzushio Foods Co., Ltd.

*Dedicated to authentic Naruto wakame since 1977*

In order to preserve Naruto wakame's history of over 1,000 years and provide our customers with safe products, we have implemented a thorough processing system that provides distributors with detailed information on when and where the fishermen harvested the wakame, as well as when our company boiled, salted, sorted, measured, and refrigerated it. In addition, we have developed a wakame salt to reduce the amount of wasted wakame as our contribution to the SDGs.



Product Name	Shiori Wakame (Blanched & Frozen Wakame)
Amount	100 g
Best By	1 Year
Suggested Retail Price	500 Yen (Tax Excluded)
Uses	Thaw under running water and eat as is.

Certifications, etc. ★ Halal certification, Tokushima Special Approved Brand, Tokushima Prefecture Naruto Wakame Certification System



Product Name	Naruto Wakame Japan (Blanched & Frozen Wakame)
Amount	120 g
Best By	1 Year
Suggested Retail Price	350 Yen (Tax Excluded)
Uses	Thaw under running water and eat as is.

Certifications, etc. ★ Halal certification, Tokushima Special Approved Brand, Tokushima Prefecture Naruto Wakame Certification System



Product Name	Naruto Wakame Healthy Salt
Amount	45 g
Best By	1 Year
Suggested Retail Price	500 Yen (Tax Excluded)
Uses	Can be used as a seasoning.

<b>Company Information</b>	Company Name	Uzushio Foods Co., Ltd.
	Address	772-0021 Hanamen 350-32, Satoura, Satouracho, Naruto City, Tokushima Prefecture
	TEL/FAX	090-6886-6443 / (088) 685-3306
	Email	uzushioshokuhin@gmail.com
	Website	<a href="https://uzushioshokuhin.co.jp">https://uzushioshokuhin.co.jp</a>

Website





Malmoto Co., Ltd.

## Bringing you safe, natural products from Tokushima

Founded in 1964, we have operated under the doctrine of "putting the customer first", and we are dedicated to continuing to offer delicious, healthy foods. We have developed all of our products in-house from start to finish in order for anyone, anywhere to enjoy Tokushima Prefecture's delicious "Awa Odori Chicken".



Product Name	M Chicken Nanban 100
Weight	100 g
Best By	365 Days (Frozen)
Suggested Retail Price	130 Yen / Piece (Tax Excluded)
Uses	Fry from frozen in 170°C oil for approximately 2.5 minutes.

Certifications, etc. ★ Tokushima Prefecture HACCP



Product Name	Awa Odori Chicken Croquette
Weight	70g x 5 pieces
Best By	365 Days (Frozen)
Suggested Retail Price	650 Yen (Tax Excluded)
Uses	Fry from frozen at 175°C for approximately 4 minutes.



Product Name	Awa Odori Free Range Chicken Yakiniku 220 g
Weight	220 g
Best By	365 Days (Frozen); after thawing, refrigerate for up to 40 days (at 10 degrees or lower)
Suggested Retail Price	500 Yen / Bag (Tax Excluded)
Uses	Heat thoroughly in a fry pan, then serve.

<b>Company Information</b>	Company Name	Malmoto Co., Ltd.
	Address	775-0310 Otani 41, Oi, Kaiyochō, Kaifugun, Tokushima Prefecture
	TEL/FAX	0884-73-3400 / 0884-73-3388
	Email	horiuti.mikio@malmoto.co.jp
	Website	<a href="https://www.malmoto.co.jp/">https://www.malmoto.co.jp/</a>

Website





Azuma Kaisan Co., Ltd.

*Enjoy the delicious seasonal fish from the coastal waters of Tokushima!*

We offer a variety of seafood from Tokushima's nutrient-rich fishing grounds, where the Seto Inland Sea meets the Pacific Ocean. Our selection includes "niboshi" (dried sardines), an essential part of Japanese dashi culture that has recently been attracting attention overseas; "aoriika" squid, with its enjoyable, chewy texture; and "saikyo zuke" (fish pickled in sweet Kyoto-style miso) made from Naruto sea bream, so fresh it can be enjoyed as sashimi.



Product Name Aoriika (Bigfin Reef Squid)  
-Dried Overnight  
Weight 1 whole squid  
Best By 180 days after arrival  
Suggested Retail Price Negotiable  
Uses Slowly cook using a frying pan or grill. Also good as 'Ajillo' (seafood etc.cooked in garlic infused olive oil).



Product Name Chirimen (Dried Young Sardines)  
Weight Upon Request  
Best By 180 days (frozen)  
Suggested Retail Price Negotiable  
Uses Eat as is with rice, or use to make stylish appetizers or snacks with a few simple steps.



Product Name Naruto Sea Bream Pickled In Saikyo (sweet miso)  
Weight 2 Pieces  
Best By 180 days after arrival  
Suggested Retail Price Negotiable  
Uses After thawing, remove the miso and cook slowly on low heat.

<b>Company Information</b>	Company Name	Azuma Kaisan Co., Ltd.
	Address	770-0874 5-6-26 Minamiokinosu, Tokushima City, Tokushima Prefecture
	TEL/FAX	088-664-1188 / 088-664-1157
	Email	nakamura@azuma-kaisan.co.jp
	Website	<a href="https://www.azuma-kaisan.co.jp/">https://www.azuma-kaisan.co.jp/</a>

Website





Tokushima Prefectural Federation of Fishing Cooperative Associations

*A base for fishing industries of Tokushima Prefecture – Delivering safe, secure, and delicious products*

Using the earliest plucked nori, we create a ‘Seasoned Nori’ that has the exquisite salty taste of uzu salt and a savory crispness. Our ‘Cut Wakame’ uses Naruto wakame that was grown in the currents of the Naruto Strait, producing a wakame that is characterized by its taste, refined and vivid green color, and chewiness. Finally, our ‘Suji Green Laver’ from the basin of the Yoshino River is known as the most delicious and fragrant type of edible green laver.



Product Name      Naruto Uzu Salt Flavored Nori  
 Amount             64 Pieces  
 Best By             270 Days  
 Suggested Retail Price 600 Yen (Tax Excluded)  
 Uses                 Perfect for warm rice, onigiri, isobeyaki, tempura, or as a snack with beer/sake.



Product Name      Naruto Japan Cut Wakame  
 Amount             18 g  
 Best By             365 Days  
 Suggested Retail Price 350 Yen (Tax Excluded)  
 Uses                 Can be used in every-day dishes such as seaweed salads or rolled omelets. It also works as a topping for miso soup, noodle dishes, and more.



Product Name      Suji Green Laver Powder  
 Amount             3.8 g  
 Best By             180 Days  
 Suggested Retail Price 500 Yen (Tax Excluded)  
 Uses                 Can be used for okonomiyaki, isobeage, cold tofu, grated yam soup, natto, etc. You can also mix it into rice cakes or sprinkle it on deep-fried potatoes.

Company Information

Company Name  
 Address

TEL/FAX  
 Email  
 Website

Tokushima Prefectural Federation of Fishing Cooperative Associations  
 770-8516 2-chome 13 Higashiokinou, Tokushima City,  
 Tokushima Prefecture  
 088-636-0520 / 088-636-0521  
 eigyou@tokushimagyoren.or.jp  
<https://www.tokushimagyoren.or.jp/>

Website





Nakano Sangyou Co., Ltd.

*Bringing you delicious lotus root, straight from the soil*

The lotus root is a specialty of Naruto City, grown in the warm climate, clay-rich soil, and clear waters of the Yoshino River, the pride of Tokushima Prefecture. Characterized by its light colour and crispy texture, the Naruto lotus root is a popular luxury vegetable that is rich in fiber and highly nutritious. Our products are carefully processed to take full advantage of the high quality characteristics of this local vegetable. Enjoy!



Product Name Lotus Root Udon Noodles  
 Weight 200g  
 Best By 720 Days  
 Suggested Retail Price 500 Yen (Tax Excluded)  
 Uses Boil, then serve.



Product Name Marinated Lotus Root with Yuzu  
 Weight 130g  
 Best By 120 Days  
 Suggested Retail Price 420 Yen (Tax Excluded)  
 Uses Eat as is.



Product Name Lotus Root Chips Slightly Salted  
 Weight 40g  
 Best By 150 Days  
 Suggested Retail Price 600 Yen (Tax Excluded)  
 Uses Eat as is.

Certifications, etc. ★ Tokushima Special Approved Brand

Company Information	Company Name	Nakano Sangyou Co., Ltd.
	Address	772-0043 Higashi-19 Otsucho Danzeki, Naruto, Tokushima Prefecture
	TEL/FAX	088-686-2373 / 088-685-0679
	Email	nakano-sa@mc.pikara.ne.jp
	Website	https://nakanosangyou.jp/

Website





Ikezoe Kamaboko Co., Ltd.

*Creating products that make the most of seasonal ingredients  
and traditional Japanese dashi*

The main ingredient of Kamaboko is fish paste. All of our ingredients, including the fish, are closely monitored for any changes to quality or taste in order to maximize the flavour of our final product and make the most of seasonal ingredients. In order to create products with an elegant, rich taste, we rely on our company's original dashi, which enhances the flavour and brings out the umami of our products.



Product Name Fish Cutlet  
 Amount 60 g × 3 Pieces  
 Best By 360 Days  
 Suggested Retail Price 450 Yen (Tax Excluded)  
 Uses Eat as is



Product Name Take Chikuwa  
 Amount 60 g × 3 Pieces  
 Best By 360 Days  
 Suggested Retail Price 450 Yen (Tax Excluded)  
 Uses Eat as is



Product Name Cutlet Mayonnaise Balls  
 Amount 30 g × 7 Pieces  
 Best By 360 Days  
 Suggested Retail Price 450 Yen (Tax Excluded)  
 Uses Eat as is

Certifications, etc. ★ Trademark registration (cutlet mayonnaise balls)

Company Information	Company Name	Ikezoe Kamaboko Co., Ltd.
	Address	770-0847 Saiwaicho 3-chome 100, Tokushima City, Tokushima Prefecture
	TEL/FAX	(088) 622-8255 / (088) 8654-2880
	Email	ikezoe@mandala.ne.jp
	Website	https://ikezoe-kamaboko.com

Website





Awa Kamaboko Co., Ltd.

*The hometown taste of Tokushima*

“Jakoten” is made with locally caught marine products. The bones and skin are mashed as is, giving it a different taste than regular fried kamaboko. “Umikko” is made with a variety of carefully selected surimi, giving it a deep flavor. It is perfect for New Year’ s “osechi ryori” cuisine. “Awa Mame Chikuwa” are a savory baked chikuwa that are smaller than regular chikuwa, making it so you can eat them in one bite.



Product Name      Jakoten  
 Amount            10 Slices  
 Best By            6 Months Frozen  
 Suggested Retail Price    440 Yen (Tax Excluded)  
 Uses                Eaten as is



Product Name      Umikko (White/Red)  
 Amount            1 Piece  
 Best By            6 Months Frozen  
 Suggested Retail Price    385 Yen (Tax Excluded)  
 Uses                Eaten as is



Product Name      Awa Mame Chikuwa  
 Amount            10 Pieces  
 Best By            6 Months Frozen  
 Suggested Retail Price    900 Yen (Tax Excluded)  
 Uses                Eaten as is

Certifications, etc.    ★ Tokushima Prefecture HACCP  
                                  ★ Minister of Agriculture,  
                                  Forestry and Fisheries Award

Certifications, etc.    ★ Tokushima Prefecture HACCP

Certifications, etc.    ★ Tokushima Prefecture HACCP  
                                  ★ Minister of Agriculture,  
                                  Forestry and Fisheries Award

<b>Company Information</b>	Company Name	Awa Kamaboko Co., Ltd.
	Address	774-0023 Toyohama 12-5, Anan City, Tokushima Prefecture
	TEL	0884-27-0484
	FAX	0884-28-1188
	Email	awakama@ma.pikara.ne.jp



Yamagami Farm

### *Kokumitsu Carrots: surprisingly sweet, rich, and colourful*

Kokumitsu Carrots are carefully grown using 100% organic fertilizer and water from the clear streams of the Kaifu River which flows from southern Tokushima Prefecture. With a combination of high sugar content, nutritional value, and bright colour, these carrots taste great, look great, and are great for your health! Thanks to the rich flavour of our carrots, you can enjoy our potage or curry simply by heating them up, without having to add any extra ingredients.



Product Name	Kokumitsu Carrot Curry
Amount	160 g
Best By	2 Years
Suggested Retail Price	450 Yen (Tax Excluded)
Uses	Add to your regular meal plan! Add extra ingredients as desired and enjoy.



Product Name	Kokumitsu Carrot Potage
Amount	160 g
Best By	2 Years
Suggested Retail Price	400 Yen (Tax Excluded)
Uses	Add to your regular meal plan! Add milk and other ingredients as desired, and enjoy.

#### Company Information

Company Name	Yamagami Farm
Address	775-0303 Kobayashi-70, Takazono, Kaiyocho, Kaifugun, Tokushima Prefecture
TEL/FAX	0884-73-1660 / 0884-73-1660
Email	kaifutokusai@hotmail.co.jp



Choi Co., Ltd.

*Relying on the bounty of the land and sea,  
we make products that cherish the environment of Naruto, Tokushima.*

We offer products using Naruto wakame which is cultivated in the rapids of what is said to be the world's largest scale whirlpools, the Naruto whirlpools. By processing our own Naruto wakame on site, it can be preserved and sold in a fresher state, allowing us to provide a product where the original aroma and texture of the wakame can be enjoyed. We preserve the traditional natural methods of cultivating and harvesting both agricultural and marine products, and develop products that grow alongside nature.



Product Name	Naruto Wakame Seaweed Rice Crackers
Amount	85 g
Best By	120 Days
Suggested Retail Price	350 Yen (Tax Excluded)
Uses	Eat as is



Product Name	Wakame Stem Umani Shiitake
Amount	70 g
Best By	180 Days
Suggested Retail Price	300 Yen (Tax Excluded)
Uses	Eat as is



Product Name	Wakame Stem Umani
Amount	70 g
Best By	180 Days
Suggested Retail Price	300 Yen (Tax Excluded)
Uses	Eat as is

Company Information	Company Name	Choi Co., Ltd.
	Address	772-0053 Otani-138, Tosadomariura, Narutocho, Naruto City, Tokushima Prefecture
	TEL/FAX	(088) 687-0369 / (088) 687-1286
	Email	choi0369@choi.co.jp
	Website	https://www.choi.co.jp

Website





Umai Co., Ltd.

*Healthy, natural noodles made without any preservatives or artificial colouring*

Our sudachi udon noodles are made using the peels of sudachi citrus fruits - a specialty of Tokushima - which are thoroughly kneaded into the noodles, giving them an aroma of sudachi. These noodles can be preserved for a long time and always taste fresh, thanks to their springy texture.



Product Name	Sudachi Udon
Amount	183 g
Best By	180 Days
Suggested Retail Price	680 Yen (Tax Excluded)
Uses	Boil in a full pot of water, then serve.

Company Information	Company Name	Umai Co., Ltd.
	Address	772-0011 Suberiawahama 30-5, Okuwajima, Muyacho, Naruto City, Tokushima Prefecture
	TEL/FAX	(088) 686-3757 / (088) 686-7913
	Email	info@umaimen.biz



Shirataki Seimen Co., Ltd.

*Japan's thickest somen noodles, handcrafted by artisans  
that use the traditional methods of long ago*

The most distinctive feature of Shirataki Handa Somen is the firm, chewy texture, which we are able to achieve through our original manufacturing methods. Our noodles are carefully crafted so that you can enjoy the firmness of the noodles in warm soup without them falling apart, and savour their impressive chewy texture in cold dishes as well.



Product Name	Shirataki Handa Somen 300g
Amount	300g (100g x 3 bundles)
Best By	720 Days
Suggested Retail Price	400 Yen (Tax Excluded)
Uses	Boil, then serve

**Company  
Information**

Company Name  
Address  
  
TEL/FAX  
Email  
Website

Shirataki Seimen Co., Ltd.  
779-4406 Shimogirai-193 Handa, Tsurugi, Mima District,  
Tokushima Prefecture  
0883-65-0231/ 0883-65-0251  
info@shirataki-seimen.com  
https://shirataki-seimen.com/

Website





E-yo Tokushima in Japan Co. Ltd.

*Delicacies from Tokushima the land of tradition, history, food and clear waters.*

Miso and rice koji are fermented foods that have been popular in Japan for ages. With a commitment to being additive-free, we have carefully selected ingredients in order to create tasty, appealing miso and rice koji products that are both practical and convenient to match the modern lifestyle. Our miso balls are a great addition to any meal, and our non-alcoholic amazake sorbet will leave you nourished, making it not only a great snack, but also perfect for sports and business activities.



Product Name Simple & Fresh Miso Soup 「OMISODAMA」  
 Amount Approx. 100g (6 balls of miso)  
 Best By 365 Days (Frozen)  
 Suggested Retail Price 1,250 Yen (Tax Excluded)  
 Uses Pour 150ml of boiling water over one frozen ball of miso, mix well, then serve.

Certifications, etc. ★ Halal certified



Product Name Japanese Superfood "KOJI" FROZEN  
 Amount 1 cup (90ml) × 6 cups  
 Best By 365 Days  
 Suggested Retail Price 3,000 Yen (Tax Excluded)  
 Uses Let sit for 2-3 minutes at room temperature, then serve.

Certifications, etc. ★ Halal certified



Product Name Japanese Superfood "KOJI"  
 Amount 1 pouch (100ml) × 5 pouches  
 Best By 365 Days  
 Suggested Retail Price 3,500 Yen (Tax Excluded)  
 Uses Let thaw in the refrigerator, then serve.

Certifications, etc. ★ Halal certified

<b>Company Information</b>	Company Name	E-yo Tokushima in Japan Co. Ltd.
	Address	774-0046 Hirata-20-1, Nagaikecho, Anan, Tokushima Prefecture
	TEL/FAX	088-424-8083 / 088-423-6635
	Email	e-yo-tokushima@e-mail.jp
	Website	https://www.e-yo-tokushima.net/

Website





Nihon Sudachi Powder Sales Co., Ltd.

*Our products are made using only sudachi that have been approved by the JA in Tokushima City*

“Sudachi Powder” uses none of the bitter peels from sudachi, and instead only uses a 4 times concentration of sudachi juice to turn it into a powder. Just a slight sprinkle of the powder on your dishes will drastically transform them into elegant Japanese cuisine. With this product, you can easily enjoy the refreshing aroma and sour taste of sudachi all year round.



Product Name	Sudachi Powder
Amount	100 g
Best By	24 Months
Suggested Retail Price	3,000 Yen (Tax Excluded)
Uses	Tempura, fish dishes, sashimi, yakiniku (grilled meat), shochu, carbonated drinks, etc.

Product Name	Sudachi Powder Stick (6)
Amount	1g×6
Best By	24 Months
Suggested Retail Price	500 Yen (Tax Excluded)
Uses	As a stick-type, it is convenient to bring with you on the go

Product Name	Sudachi Powder Stick Assortment (24)
Amount	1g×24
Best By	24 Months
Suggested Retail Price	3,000 Yen (Tax Excluded)
Uses	How about giving it as a present to that important person in your life?

Company Information	Company Name	Nihon Sudachi Powder Sales Co., Ltd.
	Address	776-0013 Jogejima 128, Kamojimacho, Yoshinogawa City, Tokushima Prefecture Akiyama Building 2F
	TEL/FAX	0883-36-1603 / 0883-25-9709
	Email	info@sudachipowder.com
	Website	https://sudachipowder.com/

Website





Shimaya Miso Co., Ltd.

*Quality over quantity; conscientious miso making*

Our shop has been making miso for over 120 years, and with the philosophy of pursuing "quality over quantity", we are conscientious about our miso production. We continue to make our koji by hand, which contributes to the quality of the miso, and we make our miso with the intuition of an artisan in order to create a product that we are proud of. Our brewers put their heart and soul into making the miso, using carefully selected high-quality rice and soybeans that are domestically produced. Our miso, made with sudachi and yuzu from Tokushima Prefecture, makes the perfect accompaniment to rice or vegetables.



Product Name	Yuzu Miso
Amount	160g Per Container
Best By	Approximately 5 months from the manufacturing date
Suggested Retail Price	430Yen /Piece(Tax Excluded)
Uses	Use to accentuate everyday cooking.



Product Name	Sudachi Miso
Amount	160g Per Package
Best By	Approximately 5 months from the manufacturing date
Suggested Retail Price	430Yen /Piece(Tax Excluded)
Uses	Use with fresh vegetables. We recommend mixing it with mayonnaise.

Company Information

Company Name	Shimaya Miso Co., Ltd.
Address	770-0802 Yoshinohoncho 5-chome 47, Tokushima City, Tokushima Prefecture
TEL/FAX	(088) 652-7356 / (088) 655-3408
Email	hamano@shimaya-miso.jp
Website	https://www.shimaya-miso.jp

Website





Inoue Miso & Soy Sauce Co.

*A “taste of the past” made possible by the union of the blessings of Japan’s four seasons and the wisdom and ingenuity of our ancestors*

All of the ingredients, including the rice, soybeans, and salt, are produced within Japan, and the miso is brewed slowly and with precision, using a unique mixture and process that has been passed down from generation to generation. With its slight sweetness and refined flavor, Tokiwa Miso has also been attracting attention in the beauty and health fields. Gozen Nesashi, with its characteristic deep richness, is perfect to use as a seasoning for sauces or stewed dishes.

We hope that you will try our authentic miso that is filled with “all of the dedication” that has been passed down since the formation of our company.



Product Name	Gozen Nesashi 300 g (Boxed)
Amount	300 g
Best By	360 Days
Suggested Retail Price	2,000 Yen (Tax Excluded)
Uses	As a secret ingredient
Certifications, etc.	★ National Miso Industry Fair Trade Commission Fair Trade Mark



Product Name	Tokiwa Miso 300 g (Boxed)
Amount	300 g
Best By	210 Days
Suggested Retail Price	1,200 Yen (Tax Excluded)
Uses	For a variety of dishes
Certifications, etc.	★ National Miso Industry Fair Trade Commission Fair Trade Mark

Company Information	Company Name	Inoue Miso & Soy Sauce Co.
	Address	772-0013 Nitodoronishi 113, Okazaki, Muyacho, Naruto City, Tokushima Prefecture
	TEL/FAX	088-686-3251 / 088-686-3251
	Email	info@tokiwamiso.com
	Website	https://tokiwamiso.com/

Website





Yamaku Foods Co.

*Founded in 1894: Continuing from the past into the present*

Using only carefully chosen ingredients from the bountiful nature of Tokushima, Shikoku, we aim to please our customers with high-quality, delicious products. Our long-established company has been in operation for nearly 120 years, and we work to provide dishes to our customer's tables that make use of traditional production methods while also continuously researching how best to deal with the needs of the times.



Product Name	Additive-free Gozen Miso
Amount	675 g
Best By	9 Months
Suggested Retail Price	570 Yen (Tax Excluded)
Uses	For a variety of dishes



Product Name	Brewery Sweet Sake
Amount	180 g
Best By	9 Months
Suggested Retail Price	140 Yen (Tax Excluded)
Uses	Can be enjoyed warmed up or as is



Product Name	Kinako Mochi
Amount	100 g
Best By	9 Months
Suggested Retail Price	140 Yen (Tax Excluded)
Uses	As a snack or enjoyed with tea

Certifications, etc. ★ Tokushima Special Approved Brand

Company Information	Company Name	Yamaku Foods Co.
	Address	771-1298 Inui 170-1, Okuno, Aizumicho, Itano District, Tokushima Prefecture
	TEL/FAX	088-692-2421 / 088-692-5622
	Email	service-kawahara@yamaku.co.jp
	Website	https://www.yamaku.co.jp/

Website

