JAPAN STORE

Explore a range of products made by Japanese companies and artisans. Each item has been carefully selected to highlight Japanese high quality and rich culture. Get started by selected products.

TOKYO
MATCHA
SELECTION



OFFICIAL SITE

INSTAGRAM

@tokyo_matcha_selection

TOKYO MATCHA SELECTION

Boutique shop offering a curated selection of Japanese tea.

Speciality shop offering a curated selection of Japanese tea.
We deal directly with tea producers to bring you the very best matcha, houjicha and more!

Smooth, no astringency. Just mix with cold water - no hot water, no matcha whisk needed. 100% organic & made in Japan.

Exclusive 10% OFF Coupon

Save 10% on Ceremonial Matcha & Houjicha Powder (1 kg), Tea Caddies!
Promo Code: **EQY621PS2L0**

MUSUBI



AMAZON STORE

INSTAGRAM

@musubijapan.shop

OFFICIAL SITE

MUSUBI JAPAN

Connecting Hearts, Tradition and Tables Around the World

Musubi (結) is the Japanese word for ""connection."" We believe every meal should be a moment of connection, not just consumption.
In Japan, cooking has never been only about feeding the body. It is a way of caring for the people in front of you and honoring the hands that grew and crafted what you eat. Musubi carries that spirit into modern life. We partner with producers across Japan who have refined their craft over generations, and we bring their honest flavors to kitchens around the world in a form that fits the way people live today.

When Musubi enters your home, dinner slows down just enough to matter. You taste more, you talk more, and you begin to see food as something to share rather than something to finish.
Beyond the kitchen, Musubi bridges cultures and generations, weaving a global community through the shared joy of good food.
The flavor starts here, and so does the connection.

CookinCut
Made in Japan Since1965



AMAZON STORE

INSTAGRAM

@rocky_h_and_k_trading_inc

OFFICIAL SITE

ASAHI COOKING CUT

Accept Chef's thoughts

Asahi Cookin Cut represents more than half a century of Japanese craftsmanship and innovation in the kitchen. Since its launch in 1965, Asahi synthetic rubber cutting boards have been trusted by professional chefs in Japan for their comfortable cutting feel, durability, and ease of maintenance.
Designed to provide a cutting experience similar to wood, the board has moderate elasticity that is gentle on knife blades, while its synthetic rubber construction offers excellent durability and easy care.

Made in Japan, Asahi Cookin Cut continues to be chosen by culinary professiona ls worldwide. Today, it is also used by the Japanese and Norwegian teams competing in the Bocuse d'Or, one of the world's most prestigious culinary competitions.

Through Asahi Cookin Cut, we hope to bring Canadian consumers a distinctive Japanese kitchen tool that combines professional performance, everyday practicality, and decades of manufacturing expertise.

長次郎作





AMAZON STORE

INSTAGRAM

@wasabi_grater

CHOJIRO

Commitment to deliciousness, commitment to coking tools

CHOJIRO was born from a desire to preserve and share the beauty of traditional Japanese kitchen tools with the world.

At the heart of our craftsmanship is a simple belief: the right tool can transform not only the taste of food, but also the experience of preparing it. Our genuine sharkskin wasabi graters are carefully handcrafted in Japan, following a tradition that has long been used to bring out the true character of fresh wasabi.

Grating fresh wasabi slowly on natural sharkskin creates a remarkably smooth texture and releases its delicate aroma, gentle heat, subtle sweetness, and rich flavor. The process itself becomes a quiet and enjoyable ritual before the meal.

With CHOJIRO, an everyday meal can become something more memorable. Whether enjoying sushi, sashimi, soba, or meat dishes, we invite people around the world to experience authentic Japanese craftsmanship, take pleasure in preparing food, and bring a small piece of Japanese culinary culture into their daily lives.



AMAZON STORE

KASYOU STUDIO

What is “Urushi-kenko (lacquer health)"?

Born from Japanese tea ceremony craftsmanship, URUSHI KENKO Chopsticks apply lacquer techniques developed by artisan Kasyou Yoshita. Each pair is carefully crafted by Kasyou Studio to bring Japanese beauty and joy to everyday dining.

The chopstick tips are made with plenty of lacquer and pure silver, and the pure silver gives them a rough texture, while the chopsticks have a balanced weight, making them comfortable to hold and making everyday meals more enjoyable.

From ancient times, it has been said that lacquer and silver are good for health. Our unique Gin’nashiji-kako technique using a lot of lacquer and silver proved that it had antibacterial power in an antibacterial test conducted by a public agency.

In addition, we have the honest desire to create best products as craftsmen, “praying for users’ good health”.
Thus, we named lacquer and silver products manufactured in our studio “Urushi-kenko® Series”. “Urushi-kenko” has been registered as a trademark.

神泉堂

SHINSENDO

Japanese Modern Style



AMAZON STORE

SHINSENDO

The Art of Japanese Brocade

SHINSENDO was founded in 1933 as a manufacturer and wholesaler of Japanese hanging scrolls. Through this work, we became familiar with Kinran, a traditional Japanese brocade woven with metallic foil, gold-colored threads, and richly colored yarns. Kinran has traditionally been used for Buddhist ceremonial robes, temple decorations, and the mounting of Japanese hanging scrolls, but today it is rarely encountered in everyday life.

We wanted to bring the beauty of this traditional textile into modern living rather than limit it to its historical uses. We therefore developed coasters, table runners, and other tableware that allow people to enjoy Kinran in everyday dining, entertaining, and gift-giving. Through SHINSENDO, we hope to connect Japanese traditional beauty with contemporary lifestyles and introduce the craftsmanship and visual richness of Kinran to people around the world.

京　都
芸美堂
GEIBIDOU



AMAZON STORE

INSTAGRAM

@kyotogeibidou_global

KYOTO GEIBIDOU

The Art Of Japanese Brocade

KYOTO GEIBIDOU was born in Kyoto, where Nishijin-ori weaving has been refined for more than 1,200 years. Nishijin-ori is a yarn-dyed figured brocade traditionally woven for kimono obi and ceremonial garments. Dozens of colored and metallic threads are interlaced layer by layer, creating patterns with real depth and a soft sheen that no print can imitate.

Our company, Kamiya Shokai, plans, manufactures and wholesales Nishijin textile goods in Kyoto. Through KYOTO GEIBIDOU, we bring this centuries-old craft out of the kimono chest and into everyday life, as cosmetic pouches and classic kiss-lock coin purses you can carry every day.

Each piece features a traditional Japanese motif, such as cherry blossoms, folding fans, ichimatsu checks or dew-covered grass, and each motif carries its own wish for good fortune. Every time you open your bag, you hold a small piece of Kyoto: a quiet reminder that beautiful, long-lasting things still exist. It is also a meaningful gift that comes with a story spanning centuries.

NiiZ



AMAZON STORE

Arclick 0.8

AMAZON STORE

2B Pencil

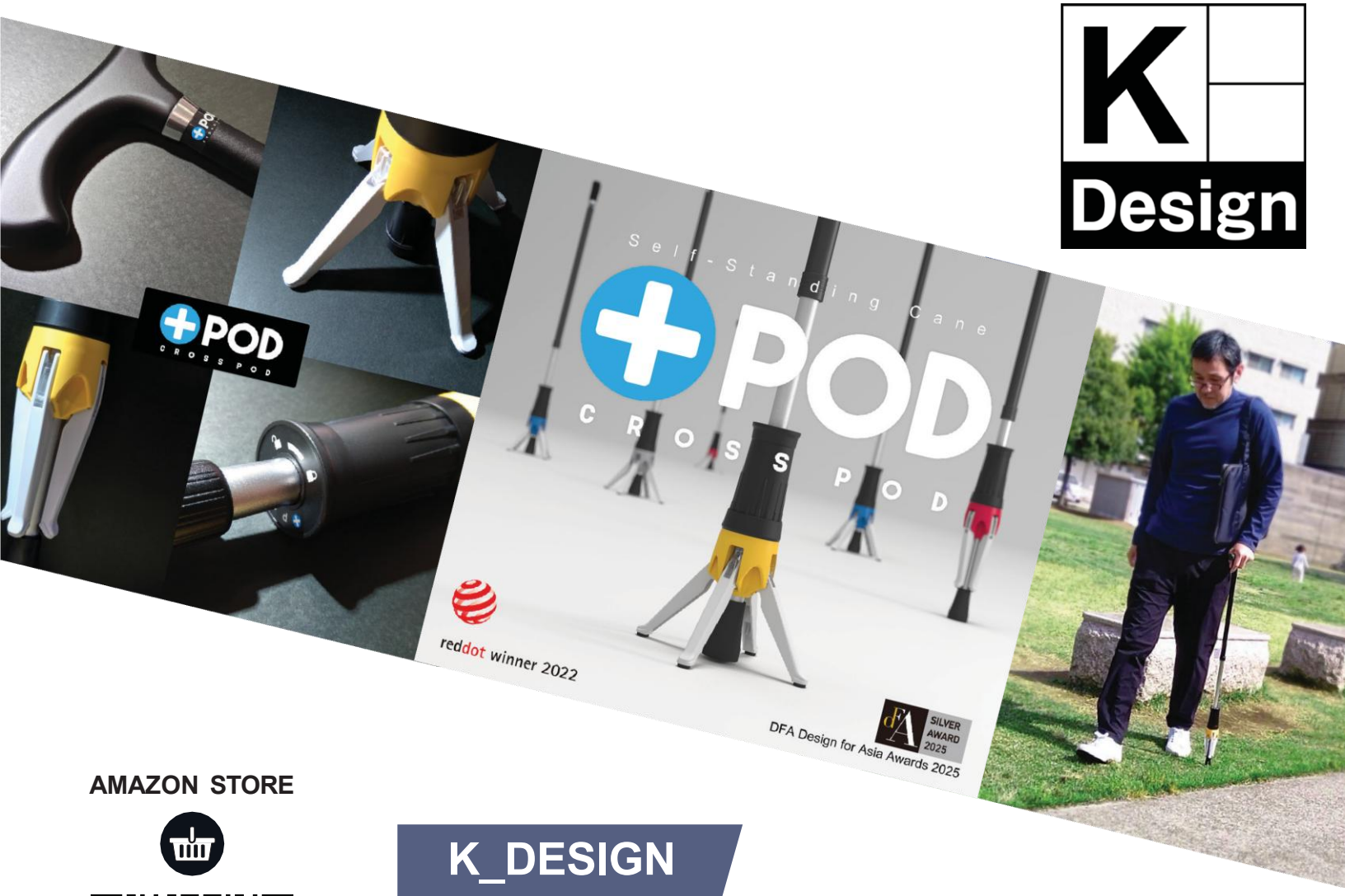
NiiZ

Simple. Durable. Designed for Everyday Inspiration.

NiiZ is a stationery brand created in Japan with a focus on simple, durable, and practical tools for everyday use. We believe good stationery should feel natural in the hand, work reliably, and avoid unnecessary complexity.

Our products are designed around small details that make everyday writing more comfortable and enjoyable. The Arclick 0.8 combines a clean, modern form with a smooth 0.8 mm writing experience and an easy-to-use retractable mechanism. The NiiZ 2B Pencil pairs a natural wood finish with a ferrule-free eraser, creating a distinctive minimalist appearance while keeping correction close at hand.

From work and study to note-taking, sketching, and everyday ideas, NiiZ aims to make familiar writing tools simpler and more satisfying to use. Through direct feedback from customers around the world, we continue to learn how our products can better fit different lifestyles and writing habits.



AMAZON STORE

OFFICIAL SITE

K_DESIGN

Smooth Walking. Stable Standing. CrossPOD: The Award-Winning Patent-Pending Freestanding Cane

Developed by K-Design in Japan, CrossPOD is a one-point cane that can be stood anywhere with an opening and closing leg at the tip of the cane. You can walk naturally,because the tip rubber is one point. When standing, it is stable because of the wide legs. When resting, the legs open wide to stand securely on its own—offering superior stability and a lighter frame compared to conventional 4-point quad canes.

Recognized globally for its innovative engineering and sleek aesthetics, CrossPOD has earned top international accolades, including Germany's prestigious Red Dot Design Award, the DFA Design for Asia Award, and the A' Design Award. Available in Canada via Amazon and IPPINKA, CrossPOD is redefining daily mobility with elegance and function.

DaiDo



AMAZON STORE

INSTAGRAM

@daido.co.ltd

DaiDo

Beyond the Ordinary Sponge: Experience the SAMURAI Scrub

Founded in 1947 in Nihonbashi, Tokyo, our company has built a long-standing reputation for quality and trust in Japan.
For generations, we have developed products that bring comfort, enjoyment, and a sense of well-being to everyday life.

Our SAMURAI Extra Hard Body Towel was inspired by Japan's unique bathing culture and the traditional Japanese approach to cleanliness.
Made in Japan, the towel features an extra-hard texture, long design, rich lather, and excellent elasticity, providing a refreshing and satisfying bathing experience.

The SAMURAI concept represents strength, craftsmanship, and Japanese spirit. We hope to introduce this uniquely Japanese bathing experience to people around the world and offer something different from the ordinary bath sponge or washcloth.

We believe that a good product can do more than clean the body-it can make everyday bathing more enjoyable, refreshing, and memorable. Through our products, we aim to share the quality, craftsmanship, Xand culture of Japan with customers worldwide.