



# 2021

DÉCOUVERTE DES PRODUITS DU TERROIR DU

# JAPON

日本の郷土の食の宝

**SEPTEMBRE 2021 - MARS 2022**

## SHOWROOM

uniquement sur rendez-vous

12 bis rue des Oliviers  
94320 Thiais France

PRODUITS DES RÉGIONS :  
TOCHIGI ET GUNMA

**JETRO** Paris

Japan External Trade Organization

農林水産省補助金事業

Financé par le Ministère japonais de l'Agriculture des Forêts et de la Pêche

Réf.  
NOM D'ENTREPRISE

#### 1. CONDIMENTS

TG003

**SAY INC.**

TT001

**ECORO INTERNATIONAL CO., LTD.**

**TT003**

**OBANEYA CO.,LTD.**

TT009

**SEMBA TOHKA INDUSTRIES CO., LTD.**

TT010

**SOKAN CO.,LTD**

TT015

**TOKOI YUZUEN**

#### 2. NOUILLES, FARINE

TT014

**TOKYO NOODLE CO., LTD.**

TT019

**NAMISATO CO.,LTD**

#### 3. PRODUITS SUCRES

TG004

**TAMURA SEIKA**

TG005

**HOKUMOUKUROHO CO.,LTD**

TT007

**SHOKU MEDIA**

TT012

**TSUKIBOSHIFOODS CO.,LTD**

TT016

**TOCHIGI NO CHIKARA**

TT021

**YASHU TAKAMURA CO.,LTD.**

#### 4. BOISSONS ALCOOLISÉES

TT006

**SANBONMATSU CHAYA CO., LTD**

TT011

**DAIICHI SYUZO**

TT020

**NISHIBORI SHUZO CO.,LTD.**

TT023

**WATANABE SAKEBREWERY CO.,LTD**

# TG003-1

TG003-1 Say Inc.

<https://www.saylabo.com/>

## Product Name

Miso Powder "Furi Furu" Original



## Category

Seasonings,Edible

Oil,Dressing,Spice> Seasonings

JAN code (EAN code)

4582594460010

Shelf Life

1 year or more

Storage temperature

Normal

Location of production/manufacture

Gunma

Quantity

Quantity (unit)

20 g

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes under certain conditions

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

¥602 1 PIECE

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

32 PIECE

## Ingredients (from Japan)

Soybean(42.5%), Koji(40%)

## Ingredients (Overseas)

Salt(9.6%)

## Product Introduction

Our powdered miso, "Furi Furu", Original is a terroir miso. It is a miso that is not used by dissolving it in hot water, but is sprinkled on it. Simply sprinkle on potato fries, pizza, avocado, pasta, and sushi to enjoy the flavor and umami of miso.

## Product Introduction Video

<https://youtu.be/MHxUxqxV8J0>

## Awards received

## Certifications related to the manufacturing

Other: HACCP Coordinator

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

UAE, Germany

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

UAE, Germany, France

## Target country/region

USA, UAE, Germany, France, Other: UK

## Target customer

Upper Class, Upper-middle Class

## Target retail channel

Japanese/Asian Grocery Store, Department Store

## Target industrial channel

Other Restaurant, Hotel

# TG003-2

TG003-2 Say Inc.

<https://www.saylabo.com/>

## Product Name

Miso Powder "Furi Furu" Vintage

## Category

Seasonings,Edible  
Oil,Dressing,Spice> Seasonings

### JAN code (EAN code)

4582594460034

### Shelf Life

1 year or more

### Storage temperature

Normal

### Location of production/manufacture

Gunma

### Quantity

### Quantity (unit)

20 g

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY

¥741

### Price (domestic stores) (unit)

1 PIECE

### Price (for export)

### Minimum lot for order

### Minimum lot for order (unit)

32 PIECE



## Ingredients (from Japan)

Soybean(42.5%),Koji(40%)

## Ingredients (Overseas)

Salt(9.6%)

## Product Introduction

Our powdered miso, "FuriFuru", Vintage is made from Myogi miso that has been aged for at least two years since the first fermentation. Sprinkle with terroir miso. It is a miso that is not used by dissolving it in hot water, but is sprinkled on potato fries, pizza, avocado, pasta, and sushi to enjoy the flavor and umami miso.

## Product Introduction Video

<https://youtu.be/2JbhQK1VNC4>

## Awards received

## Certifications related to the manufacturing

Other: HACCP Coordinator

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

UAE

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

UAE, France

## Target retail channel

Japanese/Asian Grocery Store, DepartmentStore

## Target country/region

USA, UAE, Germany, France, Other: UK

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel

## Target customer

Upper Class, Upper-middle Class

# TT001-1

TT001-1 Ecoro International Co., Ltd.

<https://www.ecoro.co.jp/>

## Product Name

Re-Aging Plus

## Category

Health Food> Health Food

JAN code (EAN code)

Shelf Life

1 year or more

Storage temperature

Normal

Location of production/manufacture

Osaka

Quantity

Quantity (unit)

32.58 g

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

¥58,000

32.58 g

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

50

PIECE

## Ingredients (from Japan)

β-nicotinamide mononucleotide, indigestible dextrin, reduced maltose starch syrup, ginger extract, L-ornithine hydrochloride, L-carnitine fumarate hydrochloride, HPMC, Citric acid, vitamins, L-valine, L-leucine, L-isoleucine, L-lysine hydrochloride, L-methionine, L-phenylalanine, L-threonine, L-tryptophane, L-histidine, vitamin E, calcium stearate, silicon dioxide, nicotinic acid Amide, calcium pantothenate, vitamin B1, vitamin B2, vitamin B6, vitamin A, folic acid, vitamin D, vitamin B12

## Ingredients (Overseas)

None

## Product Introduction

An anti-aging supplement containing high quality "NMN" with a purity of 99% or higher. Experiments with mice have shown that mice aged 60years have rejuvenated into cells aged 20 years. Our NMN is made from a safe and secure yeast fermentation method. In addition, citric acid, amino acids, ginger extract, and other effective formulations based on the human body have produced various effects.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

ISO9001

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Not On Sale Yet

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Supermarket, Department Store, EC, Other: Beauty Salon, Hair Salon

## Target country/region

China, HongKong, Taiwan, SouthKorea, Vietnam, Thailand, Singapore, Philippines, Malaysia, Australia, USA, Mexico, UAE, Germany, France, Belgium, Spain, Sweden, Poland, Russia

## Target industrial channel

Hotel, Other: Beauty Salon, Hair Salon

## Target customer

Upper Class, Upper-middle Class, Middle Class

# TT003-1

TT003-1 OBANEYA CO.,LTD.

<http://www.obaneya.co.jp/>

**Product Name**

Soy Sauce Flavored Burdock Root Pickles



**Category**

Vegetable

**JAN code (EAN code)**

4947242 108797

**Shelf Life**

6 months or more but less than 1 year

**Storage temperature**

Normal

**Location of production/manufacture**

Tochigi

**Quantity**

**Quantity (unit)**

160

g

**Retail use / Industrial use**

Retail use & Industrial use

**OEM**

Yes

**Sales period**

Available Throughout A Year

**Price (domestic stores)JPY Price (domestic stores) (unit)**

¥530

1 PIECE

**Price (for export)**

Fob Tokyo:300 JPY / piece

**Minimum lot for order**

**Minimum lot for order (unit)**

10

BOX

**Ingredients (from Japan)**

Burdock

**Ingredients (Overseas)**

None

**Product Introduction**

- (1)Leave the thin skin of domestically produced young burdock root and soak it in this brewed salty soy sauce.
- (2)A pickle with a rich flavor of burdock and salty soy sauce.
- (3)It is a gem that makes you addicted to the crispy texture.

**Product Introduction Video**

**Awards received**

**Certifications related to the manufacturing**

Other: JAS certified factory, TOCHIGI HACCP

**Halal certification (issuing organization)**

**Certifications of the product**

**Country of the Importer**

Hong Kong, South Korea, Thailand, Singapore, USA

**Country of the wholesaler/distributor**

Hong Kong, South Korea, Thailand, Singapore, USA

**Country/region where we have established distribution channels**

Hong Kong, South Korea, Thailand, Singapore, Australia, USA, France

**Target retail channel**

Japanese/Asian Grocery Store, Supermarket, Department Store, EC

**Target country/region**

Hong Kong, Vietnam, Thailand, USA, Germany

**Target industrial channel**

Japanese Restaurant, Other Restaurant, Hotel, Food Manufacturer

**Target customer**

Upper Class, Upper-middle Class, Middle Class

# TT003-2

TT003-2 OBANEYA CO.,LTD.

<http://www.obaneya.co.jp/>

## Product Name

Norimaki burdock soy sauce flavor

## Category

Vegetable

### JAN code (EAN code)

4947242 108988

### Shelf Life

6 months or more but less than 1 year

### Storage temperature

Normal

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

500

g

### Retail use / Industrial use

Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY

### Price (domestic stores) (unit)

¥700

1 PIECE

### Price (for export)

Fob tokyo:880 JPY / piece

### Minimum lot for order

### Minimum lot for order (unit)

5

BOX



## Ingredients (from Japan)

burdock

## Ingredients (Overseas)

None

## Product Introduction

- (1)By leaving the thin skin of domestically produced young burdock, it is a product that brings out the original flavor of burdock.
- (2)Carefully selected burdock is carefully soaked in this brewed salty soy sauce.
- (3)It can also be used as an ingredient in various dishes such as sushi rolls, tempura, and cooked rice.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

Other: JAS certified factory, TOCHIGI HACCP

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

Hong Kong, South Korea, Thailand, Singapore, USA

## Country of the wholesaler/distributor

Hong Kong, South Korea, Thailand, Singapore, USA

## Country/region where we have established distribution channels

Hong Kong, South Korea, Thailand, Singapore, Australia, USA, France

## Target retail channel

Not For Retail

## Target country/region

Hong Kong, Vietnam, Malaysia, USA, Germany

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel, Food Manufacturer

## Target customer

Upper Class, Upper-middle Class, Middle Class

# TT009-1

TT009-1 Semba Tohka Industries Co., Ltd.

<https://www.sembatohka.co.jp/>

## Product Name

Purple Sweet Potato Powder

## Category

Vegetable

## JAN code (EAN code)

## Shelf Life

1 year or more

## Storage temperature

Normal

## Location of production/manufacture

Akita

## Quantity

## Quantity (unit)

500 g

## Retail use / Industrial use

Industrial use

## OEM

Yes under certain conditions

## Sales period

Available Throughout A Year

## Price (domestic stores)JPY Price (domestic stores) (unit)

¥3,500 1 Kg

## Price (for export)

FOB JAPAN 17,500JPY/cartons

## Minimum lot for order

## Minimum lot for order (unit)

3 BOX



## Ingredients (from Japan)

Purple Sweet Potato 100%

## Ingredients (Overseas)

None

## Product Introduction

Purple Sweet Potato is a typical Japanese raw material which is used in confectionaries and beverages.  
We assure the color and quality for this freeze dry product.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

ISO22000

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

China, Hong Kong, South Korea, Vietnam, Thailand, Singapore, Philippines, Malaysia, Australia, USA, German

## Country of the wholesaler/distributor

Vietnam, Thailand, Singapore

## Country/region where we have established distribution channels

Not On Sale Yet

## Target retail channel

Not For Retail

## Target country/region

Germany, France, Bergium, Spain, Sweden, Poland, Russia

## Target industrial channel

Hotel, Food Manufacturer

## Target customer

Upper Class, Upper-middle Class, Middle Class, Mass Market



# TT009-2

TT009-2 Semba Tohka Industries Co., Ltd.

<https://www.sembatohka.co.jp/>

## Product Name

Sencha Hijiri



## Category

Beverage> Tea Leaves, Powdered

### JAN code (EAN code)

### Shelf Life

1 year or more

### Storage temperature

Normal

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

1.4gx30

PIECE

### Retail use / Industrial use

Retail use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY

### Price (domestic stores) (unit)

¥2,160

1 PIECE

### Price (for export)

FOB Japan 103,680JPY/cartons

### Minimum lot for order

### Minimum lot for order (unit)

3

BOX

## Ingredients (from Japan)

Green tea

## Ingredients (Overseas)

Dextrin/ Vitamin C

## Product Introduction

- 100% Shizuoka Fukamushi Sencha(Japanese Green Tea)
- Dissolve in Hot and Cold water
- Natural Good Aroma
- No garbage to dispose

## Product Introduction Video

## Certifications related to the manufacturing

FSSC22000

## Certifications of the product

Halal

## Country of the Importer

China, Hong Kong, Taiwan, South

Korea, Vietnam, Thailand, Singapore, Philippines, Malaysia, Australia, USA, Germany

## Country of the wholesaler/distributor

Vietnam, Thailand, Singapore

## Country/region where we have established distribution channels

Thailand

## Target country/region

Hong Kong, South

Korea, Vietnam, Thailand, Singapore, Philippines, Malaysia, Australia, USA, Mexico, UAE, Germany, France, Belgium, Spain, Sweden, Poland, Russia

## Target customer

Upper Class, Upper-middle Class

## Awards received

## Halal certification (issuing organization)

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Department Store, EC

## Target industrial channel

Not For Industrial

# TT009-3

TT009-3 Semba Tohka Industries Co., Ltd.

<https://www.sembatohka.co.jp/>

## Product Name

Yuzu Flavor Olive Oil



## Category

Seasonings,Edible  
Oil,Dressing,Spice> Edible Oil

### JAN code (EAN code)

### Shelf Life

1 year or more

### Storage temperature

Normal

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

1

Kg

### Retail use / Industrial use

Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY

### Price (domestic stores) (unit)

¥3,500

1 PIECE

### Price (for export)

FOB Japan 42,000JPY/cartons

### Minimum lot for order

### Minimum lot for order (unit)

1000

PIECE

## Ingredients (from Japan)

Yuzu Flavor

## Ingredients (Overseas)

Olive Oil

## Product Introduction

Yuzu Flavored Olive Oil.  
Good for dressing.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

ISO22000

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

China, Hong Kong, Taiwan, South  
Korea, Vietnam, Thailand, Singapore, Philippines, Malaysia, Australia, USA, Germ

## Country of the wholesaler/distributor

Thailand, Singapore

## Country/region where we have established distribution channels

Not On Sale Yet

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor  
Shop), Supermarket

## Target country/region

Germany, France, Bergium, Spain, Sweden, Poland, Russia

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel, Food Manufacturer

## Target customer

Upper Class, Upper-middle Class

# TT010-1

TT010-1 Sokan Co.,Ltd

<https://www.sokan.jp/company/>

Product Name

Crispy seaweed taste light salty

Category

Health Food> Health Food

JAN code (EAN code)

4941983-017134

Shelf Life

6 months or more but less than 1 year

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

28 g

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

¥120 28 g

Price (for export)

FOB Yokohama 68JPY/case

Minimum lot for order

Minimum lot for order (unit)

1 BOX



Ingredients (from Japan)

Acetic acid (3.94%) Granulated sugar (0.70%) Sorbitol (2.11%) Grilled salt (4.08%) Calcium lactate (0.35%) water (1.62%)

Ingredients (Overseas)

Salted wakame seaweed (70.38%) Granulated sugar (10.98%) Sorbitol (2.25%) Alanine (0.46%) Glutamic acid NA (1.83%) sweet sake (1.27%) Ribonucleotide sodium (0.03%)

Product Introduction

Wakame seaweed contains plentiful water-soluble dietary fiber that aids in regulating the stomach. In addition, alginate, found in water-soluble dietary fiber, helps prevent hypertension.

Product Introduction Video

Awards received

Certifications related to the manufacturing

Other: jfs-b

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Hong Kong, Vietnam, USA

Country of the wholesaler/distributor

Country/region where we have established distribution channels

Hong Kong, Vietnam

Target retail channel

Japanese/Asian Grocery Store, Supermarket, Convenience Store, EC

Target country/region

China, Hong Kong, Taiwan, Vietnam, USA

Target industrial channel

Japanese Restaurant

Target customer

Middle Class, Mass Market

# TT010-2

TT010-2 Sokan Co.,Ltd

<https://www.sokan.jp/company/>

Product Name

Lotus root chips taste mustard

Category

Confectionery> Sweets,Snacks

JAN code (EAN code)

Shelf Life

6 months or more but less than 1 year

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

20 g

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes

Sales period

Available Throughout A Year

Price (domestic stores)JPY

Price (domestic stores) (unit)

¥150

20 g

Price (for export)

90

Minimum lot for order

Minimum lot for order (unit)

case

BOX



Ingredients (from Japan)

Lotus root36.57%、Palm oil32.65%、Starch 19.42%、salt3.40%、Edible pulp2.91%、Mustard seasoning2.91%、Monosodium glutamate1.94%、Disodium inosinate0.10%、Disodium guanylate0.10%

Ingredients (Overseas)

None

Product Introduction

Deep-fried, crispy lotus root with mustard flavor

Product Introduction Video

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

Country/region where we have established distribution channels

We Don't Know

Target retail channel

Japanese/Asian Grocery Store、Supermarket、Convenience Store、EC

Target country/region

China、Hong Kong、Vietnam、Singapore、USA

Target industrial channel

Japanese Restaurant、Other Restaurant、Japanese Fast Food、Other Fast Food、Food Manufacturer

Target customer

Middle Class、Mass Market

# TT015-1

TT015-1 Tokoi Yuzuen

miyayuzu.jp

Product Name

miyayuzukajuu



Category

Seasonings, Edible  
Oil, Dressing, Spice > Cooking

JAN code (EAN code)

4580770280049

Shelf Life

6 months or more but less than 1 year

Storage temperature

Normal, Cold

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

150 g

Retail use / Industrial use

Retail use & Industrial use

OEM

No

Sales period

Available Throughout A Year

Price (domestic stores) JPY

Price (domestic stores) (unit)

¥700

150 g

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

20

BOX

Ingredients (from Japan)

YUZU(100%)

Ingredients (Overseas)

None

Product Introduction

Yuzu harvested in the Kita-Kantou region is rare for citrus fruits, and is said freshy or pulpy fruit and have strong fragrance and flavor, and is shipped inside and outside Tochigi prefecture. Yuzu's bitterness is meaningful as a function for health. Since it is an additive-free raw squeeze, the turbidity is also within the taste. We made it even easier to use as a purvey or to chefs and patissier.

Product Introduction Video

[https://youtu.be/4jOkFj5c\\_Eo](https://youtu.be/4jOkFj5c_Eo)

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

Country/region where we have established distribution channels

Not On Sale Yet

Target retail channel

Japanese/Asian Grocery Store

Target country/region

Thailand, France

Target industrial channel

Japanese Restaurant, Other Restaurant, Other Fast Food, Hotel, Food Manufacturer

Target customer

Upper-middle Class, Middle Class

# TT014-1

TT014-1 TOKYO NOODLE CO., LTD.

<https://tokyo-ramen.com/>

## Product Name

HATO UDON



## Category

Rice,Grains,Noodles> Noodles

### JAN code (EAN code)

### Shelf Life

1 year or more

### Storage temperature

Normal

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

270 g

### Retail use / Industrial use

Retail use

### OEM

No

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY

### Price (domestic stores) (unit)

¥100

1 PIECE

### Price (for export)

FOB Tokyo:1,960 JPY / case

### Minimum lot for order

### Minimum lot for order (unit)

10

BOX

## Ingredients (from Japan)

Wheat Flour, Salt

## Ingredients (Overseas)

None

## Product Introduction

The udon has as impleand flavorful taste, and even if it is simmered using a unique manufacturing method, it is a gem with excellent elasticity and excellent elasticity.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

ISO22000

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Not On Sale Yet

## Target retail channel

Japanese/Asian Grocery Store、 Specialty Stores(ex;Tea Shop,Liquor Shop)、 Supermarket、 Convenience Store、 Department Store、 EC

## Target industrial channel

Not For Industrial

## Target country/region

China, Hong Kong, Taiwan, South Korea, Vietnam, Thailand, Singapore, Philippines, Malaysia, Australia, USA, Mexico, UAE, Germany, France, Bergium, Spain, Sweden, Poland, Russia

## Target customer

Upper-middle Class、 Middle Class、 Mass Market

# TT019-1

TT019-1 NAMISATO Co.,Ltd

<https://www.namisato.co.jp/>

Product Name

Best rice flour for cooking, cake flour type

Category

Canning,Bottling,Flour,Dry Foods> Flour

JAN code (EAN code)

'4964339101783

Shelf Life

1 year or more

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

450 g

Retail use / Industrial use

Retail use

OEM

Yes under certain conditions

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

¥300 450 g

Price (for export)

FOB Yokohama: 3,000 JPY /1 cartons(20bags)

Minimum lot for order

Minimum lot for order (unit)

5 BOX



Ingredients (from Japan)

Rice (from Japan)

Ingredients (Overseas)

None

Product Introduction

No.1 in Japan in sales Since its launch, the product has built up a large number of fans due to its friendly package design that makes it easy to imagine its culinary use. Since the launch of the product, we have built up a large number of fans by designing the package in a way that is easy to imagine and familiar for cooking purposes. July 2021 : Obtained non-gluten certification and JA Scertification for manufacturing process. It is safer and more secure. (The first in Japan)

Product Introduction Video

Awards received

Certifications related to the manufacturing

FSSC22000

Halal certification (issuing organization)

Certifications of the product

Other: Non-gluten

Country of the Importer

Hong Kong, Singapore

Country of the wholesaler/distributor

Hong Kong, Singapore

Country/region where we have established distribution channels

Hong Kong, Singapore

Target retail channel

Japanese/Asian Grocery Store, Supermarket

Target country/region

Hong Kong, Taiwan, Thailand, Singapore, Malaysia, Australia, USA

Target industrial channel

Japanese Restaurant, Other Restaurant, Food Manufacturer

Target customer

Upper Class, Upper-middle Class, Middle Class



# TT019-2

TT019-2 NAMISATO Co.,Ltd

<https://www.namisato.co.jp/>

## Product Name

Komachi"udon" noodles'



## Category

Rice,Grains,Noodles> Noodles

### JAN code (EAN code)

4964339001939

### Shelf Life

1 year or more

### Storage temperature

Normal

### Location of production/manufacture

Akita

### Quantity

### Quantity (unit)

200 g

### Retail use / Industrial use

Retail use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY

¥300

### Price (domestic stores) (unit)

200 g

### Price (for export)

FOB Yokohama : 3,750 JPY / caryons(25 bags)

### Minimum lot for order

### Minimum lot for order (unit)

5 BOX

## Ingredients (from Japan)

Leached rice (70% Akitakomachi)

## Ingredients (Overseas)

cornstarch, citric acid

## Product Introduction

Semi-raw type of noodles. You can enjoy the taste of the rice, and the noodles have a firm texture with a good feel in the throat.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

FSSC22000

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

Hong Kong, Singapore

## Country of the wholesaler/distributor

Hong Kong, Singapore

## Country/region where we have established distribution channels

Hong Kong, Singapore

## Target retail channel

Japanese/Asian Grocery Store, Supermarket, EC

## Target country/region

Hong Kong, Taiwan, South Korea, Vietnam, Singapore, Australia, USA

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel, Food Manufacturer

## Target customer

Upper Class, Upper-middle Class, Middle Class



# TT019-3

TT019-3 NAMISATO Co.,ltd

<https://www.namisato.co.jp/>

## Product Name

Rice flour pancake mix, no sugar,

## Category

Canning,Bottling,Flour,Dry Foods> Flour

### JAN code (EAN code)

4964339101882

### Shelf Life

1 year or more

### Storage temperature

Normal

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

200

g

### Retail use / Industrial use

Retail use

### OEM

No

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥300

200 g

### Price (for export)

FOB Yokomaham:6,000 JPY / cartons

### Minimum lot for order

### Minimum lot for order (unit)

5

BOX



## Ingredients (from Japan)

Rice flour (domestic)

## Ingredients (Overseas)

soybean flour, salt, lactic acid bacteria (sterilized) / dilutant

## Product Introduction

Agluten-free(wheat-free), sugar-free, and fragrance-free pancake mix that uses domestic rice flour and soybean flour. One pancake can take 10 billion lactic acid bacteria.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

FSSC22000

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

We Don't Know

## Target retail channel

Japanese/Asian Grocery Store, Supermarket

## Target country/region

Hong Kong, Taiwan, Singapore, Philippines, Australia, USA

## Target industrial channel

Japanese Restaurant, Other Restaurant

## Target customer

Upper Class, Upper-middle Class, Middle Class

# TG004-1

TG004-1 Tamura Seika

<http://www.isobesenbei.com>

## Product Name

Onsen Senbei plane

## Category

Confectionery> Sweets,Snacks

## JAN code (EAN code)

4969728005215

## Shelf Life

6 months or more but less than 1 year

## Storage temperature

Normal

## Location of production/manufacture

Gunma

## Quantity

## Quantity (unit)

30 g

## Retail use / Industrial use

Retail use & Industrial use

## OEM

Yes under certain conditions

## Sales period

Available Throughout A Year

## Price (domestic stores)JPY

¥300

## Price (domestic stores) (unit)

30 g

## Price (for export)

## Minimum lot for order

200

## Minimum lot for order (unit)

PIECE

## Ingredients (from Japan)

Wheat flour, Beet sugar, hot spring water

## Ingredients (Overseas)

None

## Product Introduction

Lightly sweet, bite-size wheat flour crackers, made with hot spring water across more than 150 years. The ingredients are wheat flour, granulated sugar and hot spring water only. The carbonic acid in the hot spring water creates the light, crunchy texture after baking.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Not On Sale Yet

## Target retail channel

Japanese/Asian Grocery Store、 Specialty Stores(ex;Tea Shop,Liquor Shop)、 Supermarket、 EC

## Target country/region

HongKong、 Taiwan、 SouthKorea、 Singapore、 Australia、 USA、 Germany、 France、 Belgium、 Spain、 Sweden、 Poland

## Target industrial channel

Food Manufacturer

## Target customer

Upper-middle Class

# TG004-2

TG004-2 Tamura Seika

<http://www.isobesenbei.com>

## Product Name

Onsen Senbei Hijiki



## Category

Confectionery> Sweets,Snacks

### JAN code (EAN code)

49869728005260

### Shelf Life

6 months or more but less than 1 year

### Storage temperature

Normal

### Location of production/manufacture

Gunma

### Quantity

### Quantity (unit)

30 g

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥350 30 g

### Price (for export)

### Minimum lot for order

### Minimum lot for order (unit)

200 PIECE

## Ingredients (from Japan)

Wheat flour, Beet sugar, Hijiki, hot spring water

## Ingredients (Overseas)

None

## Product Introduction

Lightly sweet, bite-size wheat flour crackers, made with hot spring water across more than 150 years. The ingredients are wheat flour, beet sugar, hijiki and hot spring water only. The carbonic acid in the hot spring water creates the light, crunchy texture after baking.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Not On Sale Yet

## Target retail channel

Japanese/Asian Grocery Store、 Specialty Stores(ex; Tea Shop, Liquor Shop)、 Supermarket、 EC

## Target country/region

HongKong、 Taiwan、 SouthKorea、 Australia、 USA、 Germany、 France、 Bergium、 Spain、 Sweden、 Poland

## Target industrial channel

Food Manufacturer

## Target customer

Upper-middle Class

# TG005-1

TG005-1 Hokumoukuroho Co.,Ltd

<https://www.kuroho.com/>

## Product Name

Warabi-mochi from KONJAC



## Category

Health Food> Health Food

### JAN code (EAN code)

4964418311256

### Shelf Life

6 months or more but less than 1 year

### Storage temperature

Normal

### Location of production/manufacture

Gunma

### Quantity

### Quantity (unit)

260 g

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥600 260 g

### Price (for export)

300

### Minimum lot for order

### Minimum lot for order (unit)

10 BOX

## Ingredients (from Japan)

Fructose glucose liquid, konjac powder, sugar, starch/Pprocessing starch, calcium hydroxide Attaching: Soybean flour (including soybeans)

## Ingredients (Overseas)

None

## Product Introduction

Konnyaku of the food texture like the bracken rice cake. ①Healthy and simply Japanese traditional sweets ②"Low in calories"→Diet food for women ③"Healthy"→ Rich in dietary fiber ④"Snack" → It's gluten-free so it's hard to get fat ⑤It's no need to cook, Just sprinkle the attached honey on konnyaku sprinkled with soybean powder.

## Product Introduction Video

<https://www.youtube.com/channel/UCPjtsitu4jroiyHnGZXXA>

## Awards received

## Certifications related to the manufacturing

Other: Konnyaku Manufacturer, Ready-made meal manufacturer

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

HongKong

## Country/region where we have established distribution channels

HongKong

## Target country/region

HongKong, SouthKorea, Vietnam, Singapore, USA

## Target customer

Upper-middle Class

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex:Tea Shop,Liquor Shop), DepartmentStore, EC

## Target industrial channel

Japanese Restaurant, Other Restaurant, Other Fast Food

# TT007-1

TT007-1 shoku media

<http://syokumedia.com/>

## Product Name

Germination is Hatomugi tea



## Category

Beverage> TeaLeaves, Powdered

### JAN code (EAN code)

453227090452

### Shelf Life

1 year or more

### Storage temperature

Normal

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

30 PIECE

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥1,000 30 PIECE

### Price (for export)

### Minimum lot for order

### Minimum lot for order (unit)

30 PIECE

## Ingredients (from Japan)

Hatomugi

## Ingredients (Overseas)

None

## Product Introduction

This product is recommended for those who are looking for decaffeinated tea and those who are natural and health conscious. We use Hatomugi from Tochigi prefecture, which boasts the highest production and quality in Japan. By germinating Hatomugi using a unique manufacturing method, the free amino acids of the umami component that affects the taste are increased 5 to 10 times, and the bitterness component is reduced 5 to 10 times(tested). It is even more delicious and easy to drink.

## Product Introduction Video

<https://studio.youtube.com/video/PTZBpsNyV0c/edit>

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Not On Sale Yet

## Target retail channel

Japanese/Asian Grocery Store、 Specialty Stores(ex;Tea Shop,Liquor Shop)、 Department Store、 EC

## Target country/region

Hong Kong、 South Korea、 Singapore、 Malaysia、 USA

## Target industrial channel

Other Restaurant、 Hotel

## Target customer

Upper-middle Class

# TT007-2

TT007-2 shoku media

<http://syokumedia.com/>

Product Name

Premium Strawberry Jam

Category

Canning,Bottling,Flour,Dry  
Foods> Canning,Bottling

JAN code (EAN code)

4573227091138

Shelf Life

1 year or more

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

150

g

Retail use / Industrial use

Retail use

OEM

Yes under certain conditions

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

¥600

150 g

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

1

BOX

Ingredients (from Japan)

Tochiotome Strawberry, Granulated Sugar, Lemon Juice, Brandy

Ingredients (Overseas)

Toctome Strawberry, Granulated Sugar, Lemon Juice, Brandy Premium Strawberry Jam

Product Introduction

Fresh tossing from Tochigi Prefecture is used. Tochiotome has an exquisite balance of sweetness and sourness, and when brandy is added and finished in jam, the balance is good, and the color is beautiful and delicious. Tochiotome Strawberry, Granulated Sugar, Lemon Juice, Brandy Premium Strawberry Jam.

Product Introduction Video

<https://studio.youtube.com/video/PTZBpsNyV0c/edit>

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

Country/region where we have established distribution channels

Not On Sale Yet

Target retail channel

Japanese/Asian Grocery Store, Department Store, EC

Target country/region

China, Hong Kong, Vietnam, Singapore, Malaysia

Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel

Target customer

Upper-middle Class



# TT007-3

TT007-3 shoku media

<http://syokumedia.com/>

Product Name

3 kinds of soybeans & roasted Hatomugi cereal

Category

Bread,Cereal,Jam,Honey> Cereal

JAN code (EAN code)

4573227090421

Shelf Life

6 months or more but less than 1 year

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

70

g

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes under certain conditions

Sales period

Available Throughout A Year

Price (domestic stores)JPY

Price (domestic stores) (unit)

¥450

70 g

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

1

BOX



Ingredients (from Japan)

Adlay, Soybean, Green Soybean, Black Soybean

Ingredients (Overseas)

None

Product Introduction

Those who are interested in "health and beauty", those who are interested in diabetes looking for carbohydrates with low GI value, women who want to diet, natural oriented customers who enjoy the taste of ingredients.

Product Introduction Video

<https://studio.youtube.com/video/PTZBpsNyV0c/edit>

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

Country/region where we have established distribution channels

Hong Kong

Target retail channel

Japanese/Asian Grocery Store, Supermarket, Department Store, EC

Target country/region

China, Hong Kong, South Korea, Vietnam, Singapore, Malaysia, USA, Germany, France

Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel

Target customer

Upper-middle Class

# TT012-1

TT012-1 Tsukiboshifoods Co.,Ltd

<https://www.tsukiboshi-s.co.jp/>

Product Name

straberry sauce

Category

Bread,Cereal,Jam,Honey> Jam,Honey

JAN code (EAN code)

4967843088120

Shelf Life

Less than 6 months

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

180g

g

Retail use / Industrial use

Retail use

OEM

Yes under certain conditions

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

¥450

180 g

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

36

PIECE



Ingredients (from Japan)

Strawberry, sugar, wine, Red cabbage pigment, Strawberry flavor, Vitamin C

Ingredients (Overseas)

Lemon juice

Product Introduction

100% strawberry and Tochiotome from Tochigi prefecture with high sugar content and moderate acidity.  
A strawberry sauce with a juicy crushed flesh and a sweet and sour taste.  
Enriches the color and flavor of desserts and sweets such as bread, cakes, yogurt ice cream, and shaved ice.

Product Introduction Video

<https://www.youtube.com/watch?v=ng7igU2Jm0&t=444s>

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

Country/region where we have established distribution channels

Singapore

Target retail channel

Japanese/Asian Grocery Store, Supermarket

Target country/region

Hong Kong, Singapore, Malaysia, Australia, USA, Mexico, Germany, Belgium, Spain, Sweden

Target industrial channel

Japanese Restaurant, Japanese Fast Food, Other Fast Food, Hotel, Food Manufacturer

Target customer

Upper-middleClass



# TT012-2

TT012-2 Tsukiboshifoods Co., Ltd

<https://www.tsukiboshi-s.co.jp/>

## Product Name

Melting mango sauce



## Category

Bread,Cereal,Jam,Honey> Jam,Honey

## JAN code (EAN code)

4967843300345

## Shelf Life

Less than 6 months

## Storage temperature

Normal

## Location of production/manufacture

Tochigi

## Quantity

## Quantity (unit)

180 g

## Retail use / Industrial use

Retail use

## OEM

Yes

## Sales period

Available Throughout A Year

## Price (domestic stores)JPY Price (domestic stores) (unit)

¥450 180 g

## Price (for export)

## Minimum lot for order

## Minimum lot for order (unit)

36 PIECE

## Ingredients (from Japan)

Fructose-glucose liquid sugar, Antioxidant, Fragrance, Thickening polysaccharide, Capsicum pigment,

## Ingredients (Overseas)

Mango puree, sugar, Mango chunk,

## Product Introduction

A smooth texture and fragrant granular mango are added to create a flesh-like, elegant and rich taste.  
You can enjoy desserts such as yogurt, ice cream, and shaved ice.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

Singapore

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Singapore

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Supermarket, Convenience Store, Department Store, EC

## Target industrial channel

Japanese Restaurant, Other Restaurant, Japanese Fast Food, Other Fast Food, Hotel, Food Manufacturer

## Target country/region

Hong Kong, Singapore, Malaysia, Australia, USA, Mexico, UAE, Germany, France, Bergium, Spain, Sweden, Poland

## Target customer

Upper-middleClass

# TT016-1

TT016-1 Tochigi no Chikara

<https://tochigino.com/>

Product Name

Dry Tochiotome

Category

Canning,Bottling,Flour,DryFoods> Dry Foods

JAN code (EAN code)

4562313270014

Shelf Life

6 months or more but less than 1 year

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

25

g

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes under certain conditions

Sales period

AvailableIn According Period : 1month~9months

Price (domestic stores)JPY Price (domestic stores) (unit)

¥1,180

50 PIECE

Price (for export)

FOB tyo:59,000 JPY / box

Minimum lot for order

Minimum lot for order (unit)

1

BOX



Ingredients (from Japan)

Strawberry(Tochiotome)100%

Ingredients (Overseas)

none

Product Introduction

This is a dried fruit made by a completely new process called HEAT-DRYING. The HEAT-DRYING method is a process in which only the water is extracted at low temperature over a period of one month. They are not candied like existing dried fruits and freeze-dried products, and no coloring, flavoring, or preservatives are added, so you can enjoy the taste and aroma of strawberries as they are. It can be eaten on its own, in yogurt or ice cream, mixed with pound cake, or floated in tea.

Product Introduction Video

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

Country/region where we have established distribution channels

Not On Sale Yet

Target retail channel

Specialty Stores(ex;Tea Shop,Liquor Shop). Supermarket. Department Store. EC

Target country/region

Hong Kong. Taiwan. Singapore. USA. UAE. France. Bergium

Target industrial channel

Japanese Restaurant. Other Restaurant. Hotel. Food Manufacturer

Target customer

Upper Class. Upper-middle Class. Middle Class

# TT016-2

TT016-2 Tochigi no Chikara

<https://tochigino.com/>

Product Name

Dry Tochtomato



Category

Canning,Bottling,Flour,DryFoods> Dry Foods

JAN code (EAN code)

4562313270045

Shelf Life

6 months or more but less than 1 year

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

20

g

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes under certain conditions

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

¥750

50 PIECE

Price (for export)

FOB Tyo:37,500 JPY / cartons

Minimum lot for order

Minimum lot for order (unit)

1

BOX

Ingredients (from Japan)

tomato100%

Ingredients (Overseas)

none

Product Introduction

It is a dried vegetable made by a completely new method called theHEAT-DRYING method. They are not candied like existing dried fruits and freeze-dried products, and no colorings, flavors, or preservatives are added, so you can enjoy the taste and aroma of the ingredients as they are. It is also an excellent dietary supplement. It can be eaten as is, or used as an ingredient in dishes such as oden, gyoza, pasta, sandwiches, etc. There are many variations of ways to eat it.

Product Introduction Video

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

Country/region where we have established distribution channels

Not On Sale Yet

Target retail channel

Specialty Stores(ex;Tea Shop,Liquor Shop)、 Supermarket、 Department Store、 EC

Target country/region

Hong Kong、 Taiwan、 Singapore、 USA、 UAE、 France、 Bergium

Target industrial channel

Japanese Restaurant、 Other Restaurant、 Hotel、 Food Manufacturer

Target customer

Upper Class、 Upper-middle Class、 Middle Class

# TT016-3

TT016-3 Tochigi no Chikara

<https://tochigino.com/>

## Product Name

Dry Awayuki



## Category

Canning,Bottling,Flour,DryFoods> DryFoods

JAN code (EAN code)

Shelf Life

6 months or more but less than 1 year

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

50 PIECE

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes under certain conditions

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

10 g

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

1 BOX

## Ingredients (from Japan)

Strawberry(AWAYUKI)100%

## Ingredients (Overseas)

none

## Product Introduction

AWAYUKI is a new variety that was just registered in December 2013. The characteristic color of the skin is a slight cherry color. It is said to have a sugar content of 13 to 15 degrees, but it is sweet with little sourness and has a strong aroma. In Ibaraki Prefecture, there are only three growers of this precious variety. We have used the HEAT-DRYING method to make this dried fruit. Although it is additive-free it retains its original aroma, and its nutritional components are not destroyed.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Not On Sale Yet

## Target retail channel

Specialty Stores(ex;Tea Shop,Liquor Shop). Supermarket. Department Store. EC

## Target country/region

China, Hong Kong, Taiwan, Singapore, USA, UAE, Germany, France, Bergium

## Target industrial channel

Japanese Restaurant, Other Restaurant, Japanese Fast Food, Hotel, Food Manufacturer

## Target customer

Upper Class, Upper-middle Class, Middle Class

# TT021-1

TT021-1 Yashu Takamura Co.,Ltd.

<https://yashu-takamura.co.jp/english/>

## Product Name

Japanese Bekko Candy



※Candy is individually wrapped.

## Category

Confectionery> Sweets,Snacks

### JAN code (EAN code)

4562396862052

### Shelf Life

6 months or more but less than 1 year

### Storage temperature

Normal

### Location of production/manufacture

Tochigi

### Quantity

Quantity (unit)

50 g

### Retail use / Industrial use

Retail use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥324 48 PIECE

### Price (for export)

EX WH: 7,776 JPY/ cartons

### Minimum lot for order

Minimum lot for order (unit)

3 BOX

## Ingredients (from Japan)

granulated sugar, syrup, oligosaccharide

## Ingredients (Overseas)

なし

## Product Introduction

Our candy craftsmen have used the same direct-fire cooking method as it has been used for a long time, and made it into a cute Japanese motif.(Mt. Fuji, Sumo wrestler, Sakura, Daruma(wishing doll), and Maneki-Neko(Lucky cat).

## Product Introduction Video

<https://www.youtube.com/watch?v=s2iC1zXWiuU>

## Awards received

## Certifications related to the manufacturing

Other: TOCHIGI-HACCP

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Hong Kong, France, Other: One shot order

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Supermarket, Convenience Store, Department Store, EC

## Target country/region

China, Hong Kong, Taiwan, SouthKorea, Singapore, Malaysia, Germany, France, Bergium, Spain

## Target industrial channel

Japanese Restaurant, Other Restaurant, Japanese FastFood, Other FastFood, Hotel, Food Manufacturer

## Target customer

Upper-middle Class, Middle Class



# TT021-2

TT021-2 Yashu Takamura Co.,Ltd.

<https://yashu-takamura.co.jp/english/>

## Product Name

Animal Bekko Candy



## Ingredients (from Japan)

granulated sugar, syrup, oligosaccharide

## Ingredients (Overseas)

None

## Product Introduction

Bekko Ame is a Japanese traditional candy sold at a food stall of Japanese festival 'Matsuri'. Our candy craftsmen continue to preserve direct fire production methods to create traditional flavor. Cute animal candy is adapt to a wide range of age groups.

## Product Introduction Video

<https://www.youtube.com/watch?v=s2iC1zXWlUQ>

## Certifications related to the manufacturing

Other: TOCHIGI-HACCP

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Hong Kong, France, Other: One shot only

## Target country/region

China, HongKong, Taiwan, South Korea, Singapore, Malaysia, Germany, France, Bergium, Spain

## Target customer

Upper-middle Class, Middle Class

## Category

Confectionery> Sweets,Snacks

## JAN code (EAN code)

4562396860546

## Shelf Life

6 months or more but less than 1 year

## Storage temperature

Normal

## Location of production/manufacture

Tochigi

## Quantity

## Quantity (unit)

65 g

## Retail use / Industrial use

Retail use

## OEM

Yes under certain conditions

## Sales period

Available Throughout A Year

## Price (domestic stores)JPY Price (domestic stores) (unit)

¥216 48 PIECE

## Price (for export)

EX WH: 5,702 JPY/ carton

## Minimum lot for order

## Minimum lot for order (unit)

3 BOX

# TT006-1

TT006-1 Sanbonmatsu Chaya Co., Ltd

<http://sanbonmatsu.moon.bindcloud.jp/index.html>

## Product Name

Nikko Belgian Beer Deux -Belgian White-

## Category

Liquor> Beer,Sparkling

## JAN code (EAN code)

4580067820088

## Shelf Life

Less than 6 months

## Storage temperature

Normal

## Location of production/manufacture

Tochigi

## Quantity

## Quantity (unit)

330

ml

## Retail use / Industrial use

Retail use & Industrial use

## OEM

Yes

## Sales period

Available Throughout A Year

## Price (domestic stores)JPY

## Price (domestic stores) (unit)

¥420

330 ml

## Price (for export)

## Minimum lot for order

## Minimum lot for order (unit)

20

PIECE

## Ingredients (from Japan)

奥日光の天然水  
Oku Nikko water

## Ingredients (Overseas)

麦芽（ベルギー製造、ドイツ製造、カナダ製造）、小麦、ホップ、オレンジピール、コリアンダーシード  
Malt (made in Belgian, Germany, Canada), wheat, hops, orange peel, coriander seed

## Product Introduction

Nikko Belgian Beer is based on the concept of "NewClassic" advocated by Nikko Brewing. Belgian White which emphasizes aroma and compatibility with cooking. Produce the Belgian beer that was once loved in this place, and add a unique arrangement.

Enjoy the beer that combines "history that lives in Oku-Nikko" and "innovation". Specialty : ①Uses natural water from Oku-Nikko. ②Gentle taste derived from wheat and fruity and spicy flavor of orange peel and coriander seeds.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

Other: HACCP

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

Hong Kong

## Country of the wholesaler/distributor

Hong Kong

## Country/region where we have established distribution channels

Hong Kong

## Target country/region

Hong Kong, Taiwan, Vietnam

## Target customer

Upper Class, Upper-middle Class, Middle Class, Mass Market

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Supermarket, Convenience Store, Department Store, EC

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel, Food Manufacturer

# TT006-2

TT006-2 Sanbonmatsu Chaya Co., Ltd

<http://sanbonmatsu.moon.bindcloud.jp/index.html>

Product Name

Nikko Belgian Beer Un -Belgian Blonde-

Category

Liquor> Beer,Sparkling

JAN code (EAN code)

4580067820064

Shelf Life

Less than 6 months

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

330

ml

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes

Sales period

Available Throughout A Year

Price (domestic stores)JPY Price (domestic stores) (unit)

¥420

330 ml

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

20

PIECE



Ingredients (from Japan)

奥日光の天然水  
Oku Nikko water

Ingredients (Overseas)

麦芽（ベルギー製造、フランス製造、ドイツ製造）、ホップ、ハーブスパイス、糖類  
Malt(made in Belgian, France, Germany), hops, herb spices, sugar

Product Introduction

Nikko Belgian Blonde has the history of Oku-Nikko is a Japanese-Western culture that began in the Meiji era. While in heriting the culture and history, the taste of beer that was popular at that time was brought to the table. Finished with a taste that goes well with local dishes. Specialty : ① Uses natural water from Oku-Nikko. ②A rich aroma and taste by blending Oku-Nikko's natural water , 3 malts and 2 hops. ③ Authentic Belgian style.

Product Introduction Video

Awards received

Certifications related to the manufacturing

Other: HACCP

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Hong Kong

Country of the wholesaler/distributor

Hong Kong

Country/region where we have established distribution channels

Hong Kong

Target retail channel

Japanese/Asian Grocery Store. Specialty Stores(ex;Tea Shop,Liquor Shop)、Supermarket、Convenience Store、Department Store、EC

Target country/region

Hong Kong、Taiwan、Vietnam

Target industrial channel

Japanese Restaurant、Other Restaurant、Hotel、Food Manufacturer

Target customer

Upper Class、Upper-middle Class、Middle Class、Mass Market



# TT006-3

TT006-3 Sanbonmatsu Chaya Co., Ltd

<http://sanbonmatsu.moon.bindcloud.jp/index.html>

## Product Name

Nikko Belgian Beer Hiver -Yuzu Saison-

## Category

Liquor> Beer,Sparkling

## JAN code (EAN code)

4580067820231

## Shelf Life

Less than 6 months

## Storage temperature

Normal

## Location of production/manufacture

Tochigi

## Quantity

## Quantity (unit)

330

ml

## Retail use / Industrial use

Retail use & Industrial use

## OEM

Yes

## Sales period

Available Throughout A Year

## Price (domestic stores)JPY

¥520

## Price (domestic stores) (unit)

330 ml

## Price (for export)

## Minimum lot for order

20

## Minimum lot for order (unit)

PIECE

## Ingredients (from Japan)

日光の天然水  
宇都宮の柚子  
Oku Nikko water  
Utsunomiya yuzu

## Ingredients (Overseas)

麦芽（イギリス製造、ベルギー製造、ドイツ製造）、柚子果汁、ホップ  
Malt(made in England, Belgian, Germany), Utsunomiya Yuzu, hops

## Product Introduction

Belgian Beer Hiver is made from Utsunomiya Yuzu. The yuzu is first added with a single-cell solution to give the original taste and bitterness of the yuzu. It is a winter limited product. Utsunomiya yuzu from Utsunomiya City is used as the key ingredient. It is the world's only craft beer that uses a single-cell solution as a raw material.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

Other: HACCP

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

Hong Kong

## Country of the wholesaler/distributor

Hong Kong

## Country/region where we have established distribution channels

Hong Kong

## Target country/region

Hong Kong, Taiwan, Vietnam

## Target customer

Upper Class, Upper-middle Class, Middle Class, Mass Market

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Supermarket, Convenience Store, Department Store, EC

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel, Food Manufacturer

# TT011-1

TT011-1 Daiichi Syuzo

<https://www.sakekaika.co.jp/>

Product Name

Kaika AWA SAKE



Category

Liquor> Sake

JAN code (EAN code)

4984072121473

Shelf Life

1 year or more

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

720

ml

Retail use / Industrial use

Retail use & Industrial use

OEM

No

Sales period

Available Throughout A Year

Price (domestic stores)JPY

Price (domestic stores) (unit)

¥5,000

720 ml

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

1

BOX

Ingredients (from Japan)

Rice, Rice Koji

Ingredients (Overseas)

None

Product Introduction

This product is sparkling sake to make with the second fermentation in the bottle same as French champagne. The fragrance of a white peach and the grapefruit and refreshing taste, light acidity go along with a smooth sparkle.

Product Introduction Video

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

China, Hong Kong, Taiwan, USA, Germany, France

Country/region where we have established distribution channels

Not On Sale Yet

Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex; Tea Shop, Liquor Shop), Supermarket, Department Store

Target country/region

China, Hong Kong, Taiwan, SouthKorea, USA, Germany, France

Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel

Target customer

Upper Class, Upper-middle Class, Middle Class

# TT011-2

TT011-2 Daiichi Syuzo

<https://www.sakekaika.co.jp/>

Product Name

Kaika Tokubetsujunmai Sanomaru Cup Sake

Category

Liquor> Sake

JAN code (EAN code)

4984072121565

Shelf Life

1 year or more

Storage temperature

Normal

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

180

ml

Retail use / Industrial use

Retail use & Industrial use

OEM

No

Sales period

Available Throughout A Year

Price (domestic stores)JPY

Price (domestic stores) (unit)

¥345

180 ml

Price (for export)

Minimum lot for order

Minimum lot for order (unit)

1

BOX



Ingredients (from Japan)

Rice, Rice Koji

Ingredients (Overseas)

None

Product Introduction

"SANOMARU" is a mascot character of local Sano-shi, Tochigi. A pretty label design and a handy mini-size bottle, taste refreshing clearly are popular products.

Product Introduction Video

Awards received

Certifications related to the manufacturing

Halal certification (issuing organization)

Certifications of the product

Country of the Importer

Country of the wholesaler/distributor

China, Hong Kong, Taiwan, Singapore, USA, Germany, France

Country/region where we have established distribution channels

Singapore, USA

Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex; Tea Shop, Liquor Shop), Supermarket, Department Store

Target country/region

China, Hong Kong, Taiwan, South Korea, Singapore, USA, Germany, France, Belgium

Target industrial channel

Other Restaurant, Hotel

Target customer

Upper Class, Upper-middle Class, Middle Class

# TT020-1

TT020-1 Nishibori Shuzo Co.,Ltd.

<https://nishiborisyuzo.com>

## Product Name

I MY ME Kin no Junmai-shu

## Category

Liquor> Sake

### JAN code (EAN code)

4934676015869

### Shelf Life

1 year or more

### Storage temperature

Normal

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

720 ml

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY

### Price (domestic stores) (unit)

¥3,025 720 ml

### Price (for export)

FOB Tokyo: 2,071 JPY / btl.

### Minimum lot for order

### Minimum lot for order (unit)

10 BOX



## Ingredients (from Japan)

Rice (domestic), Koji Rice (domestic Rice)

## Ingredients (Overseas)

None

## Product Introduction

Brewed 100% with Ancient Rice (Red rice and green rice which has been harvested in Japan for more than 1000 years). This innovative product that created the new field called "ANCIENT RICE WINE".

Complex flavor and deep aroma totally unlike other Sake. The perfect balance of rich acidity and sweetness. Beautiful pale yellow color appearance is recommended to serve with wine glass, is like a chardonnay wine.

Milano Sake Challenge 2019 : Special Div. Silver Medal

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

Hong Kong, Taiwan, Australia, USA, Other: Switzerland

## Country of the wholesaler/distributor

Hong Kong, USA

## Country/region where we have established distribution channels

Hong Kong, Taiwan, Australia, Other: スイス

## Target country/region

Thailand, Singapore, Malaysia, Australia, USA, UAE, Germany, France, Bergium, Spain, Sweden, Poland, Russia

## Target customer

Upper Class, Upper-middleClass

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Department Store

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel

# TT020-2

TT020-2 Nishibori Shuzo Co.,Ltd.

<https://nishiborisyuzo.com>

## Product Name

Mongai Fushutsu Junmai Ginjo 55



## Category

Liquor> Sake

### JAN code (EAN code)

4934676003040

### Shelf Life

1 year or more

### Storage temperature

Normal, Cold

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

720

ml

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥1,628

720 ml

### Price (for export)

FOB Tokyo: 1,118 JPY / btl.

### Minimum lot for order

### Minimum lot for order (unit)

10

BOX

## Ingredients (from Japan)

Rice (domestic), Koji Rice (domestic Rice)

## Ingredients (Overseas)

None

## Product Introduction

"Mongai Fushutsu" is our representative brand, which means the product was never allowed to be taken outside of the place. So more than 90% of the Sake of this brand is consumed in our prefecture.

"Mongai Fushutsu Junmai Ginjo 55" is the best sellers in our brewery.

We use a higher Koji-rice ratio(25%) than the Japanese sake industry average(18%), which gives a rich taste of rice.

The first taste is fruity but the aftertaste is dry and crisp because it is fermented at lower temperatures.

## Product Introduction Video

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

Hong Kong, Taiwan, Australia, USA, Other: スイス

## Country of the wholesaler/distributor

Hong Kong, Taiwan

## Country/region where we have established distribution channels

Hong Kong, Taiwan, Australia, Other: スイス

## Target country/region

South Korea, Thailand, Singapore, Philippines, Malaysia, USA, UAE, Germany, France, Belgium, Spain, Sweden, Poland, Russia

## Target customer

Upper Class, Upper-middleClass

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop)、Department Store

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel

# TT020-3

TT020-3 Nishibori Shuzo Co.,Ltd.

<https://nishiborisyuzo.com>

## Product Name

Mongai Fushutsu Junmai Daiginjo CLEAR BREW



## Category

Liquor> Sake

### JAN code (EAN code)

4934676015975

### Shelf Life

1 year or more

### Storage temperature

Normal, Cold

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

720 ml

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥3,520 720 ml

### Price (for export)

FOB Tokyo: 2,408 JPY / btl.

### Minimum lot for order

### Minimum lot for order (unit)

10 BOX

## Ingredients (from Japan)

Rice (domestic), Koji Rice (domestic Rice)

## Ingredients (Overseas)

None

## Product Introduction

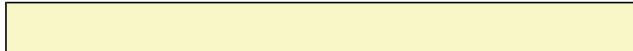
This is the only one type of sake brewed in an innovative clear tank to care for delicately.

Delicate floral aromas with an elegant lasting finish.

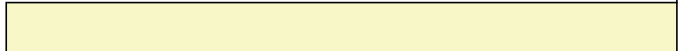
Brewed in a special transparent acrylic tank(same as a tank in aquariums, there is nothing like this in any other breweries.)

It can be observed by all delicate natural movements of yeast fermentation we care for very sensitively. This process makes a gentle and elegant taste like anything else.

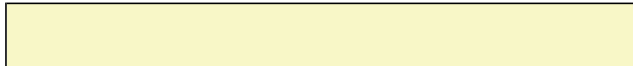
## Product Introduction Video



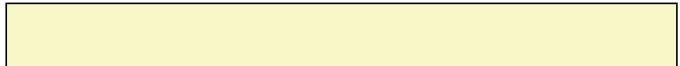
## Awards received



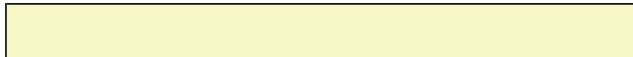
## Certifications related to the manufacturing



## Halal certification (issuing organization)



## Certifications of the product



## Country of the Importer

Hong Kong, Taiwan

## Country of the wholesaler/distributor

Hong Kong

## Country/region where we have established distribution channels

Hong Kong, Taiwan

## Target country/region

Singapore, Malaysia, Australia, USA, UAE, Germany, France, Bergium, Spain, Sweden, Poland, Russia

## Target customer

Upper Class

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Department Store

## Target industrial channel

Japanese Restaurant, Other Restaurant, Hotel

# TT023-1

TT023-1 WATANABE SAKEBREWERY CO.,LTD

## Product Name

kyokukou kijosyu hyaku



## Category

Liquor> Sake

### JAN code (EAN code)

4988413001417

### Shelf Life

6 months or more but less than 1 year

### Storage temperature

Cold

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

720 ml

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes under certain conditions

### Sales period

Available Throughout A Year

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥2,200 720 ml

### Price (for export)

fob yokohama16,800 jpy cartons

### Minimum lot for order

### Minimum lot for order (unit)

10 BOX

## Ingredients (from Japan)

Rice · Rice"Kouji" · Sake

## Ingredients (Overseas)

無し

## Product Introduction

Kijoshu is made by a manufacturing method called the "re-preparation method," which uses sake instead of water when making sake. This sake is characterized by its golden color, luxurious sweetness, and refreshing acidity.

The motif is the sake that is said to have been drunk by aristocrats in medieval Japan.

It is a rare sake that you can enjoy in many ways, such as diluting it with rock ice or adding lemon on a cocktail base.

## Product Introduction Video

<https://www.youtube.com/watch?v=XyddtPnb9as>

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Other: None

## Target retail channel

Japanese/Asian Grocery Store, Specialty Stores(ex;Tea Shop,Liquor Shop), Supermarket, Department Store, EC

## Target country/region

Hong Kong, Taiwan, Vietnam, Thailand, Singapore, Philippines, Malaysia, Australia, USA, Mexico, UAE, Germany, France, Belgium, Spain, Sweden, Poland, Russia

## Target industrial channel

Japanese Restaurant, Other Restaurant, Japanese Fast Food, Other Fast Food, Hotel

## Target customer

Upper Class, Upper-middle Class, Middle Class



# TT023-2

TT023-2 WATANABE SAKEBREWERY CO.,LTD

## Product Name

kyokukou sparkling kijosyu



## Category

Liquor> Sake

JAN code (EAN code)

Shelf Life

6 months or more but less than 1 year

Storage temperature

Cold

Location of production/manufacture

Tochigi

Quantity

Quantity (unit)

375

ml

Retail use / Industrial use

Retail use & Industrial use

OEM

Yes under certain conditions

Sales period

Available In According Period : Annual contract quantity

Price (domestic stores)JPY Price (domestic stores) (unit)

¥900

375 ml

Price (for export)

fob yokohama 8400jpy carton

Minimum lot for order

Minimum lot for order (unit)

10

BOX

## Ingredients (from Japan)

Rice・Rice"Kouji"・sake

## Ingredients (Overseas)

None

## Product Introduction

This liquor is made by foaming Kijosyu in a tank by foaming(the Sharma method in Sparkling wine). The golden color, refreshing sweetness and acidity match with carbon dioxide, making it an easy-to-drink sparkling liquor.

As an aperitif, it goes well with fruits, prosciutto, and other fatty dishes.

## Product Introduction Video

<https://www.youtube.com/watch?v=t8cgJlg7aAI>

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Other: None

## Target retail channel

Japanese/Asian Grocery Store、Specialty Stores(ex;Tea Shop,Liquor Shop)、Supermarket、EC

## Target country/region

Hong Kong、Taiwan、Vietnam、Thailand、Singapore、Philippines、Malaysia、Australia、USA、Mexico、UAE、Germany、France、Bergium、Spain、Sweden、Poland、Russia

## Target industrial channel

Japanese Restaurant、Japanese Fast Food、Other Fast Food、Hotel

## Target customer

Upper Class、Upper-middle Class、Middle Class



# TT023-3

TT023-3 WATANABE SAKEBREWERY CO.,LTD

## Product Name

kyokukou rosso



## Category

Liquor> Sake

### JAN code (EAN code)

### Shelf Life

6 months or more but less than 1 year

### Storage temperature

Cold

### Location of production/manufacture

Tochigi

### Quantity

### Quantity (unit)

720

ml

### Retail use / Industrial use

Retail use & Industrial use

### OEM

Yes under certain conditions

### Sales period

Available In According Period : Annual quantity reservation

### Price (domestic stores)JPY Price (domestic stores) (unit)

¥1,200

720 ml

### Price (for export)

fob yokohama 10,200jpy carton

### Minimum lot for order

### Minimum lot for order (unit)

10

BOX

## Ingredients (from Japan)

Rice・Rice"Kouji"

## Ingredients (Overseas)

None

## Product Introduction

This sake is a red sake made with red rice. It is characterized by a slight sweetness and acidity. In addition, since oak barrels are used for storage, it has the scent of oak barrels. You can enjoy the complex taste of rice itself without any additives.  
This sake goes very well with meat dishes.

## Product Introduction Video

[https://www.youtube.com/watch?v=KSTC\\_5roalw](https://www.youtube.com/watch?v=KSTC_5roalw)

## Awards received

## Certifications related to the manufacturing

## Halal certification (issuing organization)

## Certifications of the product

## Country of the Importer

## Country of the wholesaler/distributor

## Country/region where we have established distribution channels

Other: None

## Target retail channel

Japanese/Asian Grocery Store、Specialty Stores(ex;Tea Shop,Liquor Shop)、Supermarket、Department Store

## Target country/region

Hong Kong, Taiwan, Vietnam, Thailand, Singapore, Philippines, Malaysia, Australia, USA, Mexico, UAE, Germany, France, Belgium, Spain, Sweden, Poland, Russia

## Target industrial channel

Japanese Restaurant, Other Restaurant, Japanese Fast Food, Other Fast Food, Hotel

## Target customer

Upper Class, Upper-middle Class, Middle Class



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