

# Tentaka Shuzo Co., Ltd

Tentaka meets the organic regulation in Japan, US and EU and we serve organic sake. We have continuously won various prizes in and outside of Japan and we are the only Japanese sake brewery whose organic sake received the gold prize of the "National New Sake Awards" which is the largest, the most historical and the most authorised fair in Japan. Making use of the sake brewery, we are able to develop new products using organic rice which is unique to Tentaka.



## Organic Junmai-shu 720ml

Description : Pure rice sake

Dry sake with soft sourness and deep flavor made from local organic rice and water.

One of very rare organic sake in Japan.

Materials : Organic rice, Organic KOJI (malted rice)

Sake rice : Organic Gohyakumangoku • Organic Asahinoyume

Rice Polishing Ratio : 68% (32% Milled away) Alcohol : 15.3% by vol



## Organic Junmai Ginjo-shu 360ml

Description: Pure rice sake

Easy-to-drink-size of 360ml.

Recommendable for persons who just want to taste Japanese organic sake.

Materials : Organic rice, Organic KOJI (rice and mold mixture)

Sake rice : Organic Gohyakumangoku

Rice Polishing Ratio : 58% (42% Milled away) Alcohol : 15.3% by vol



## Organic Junmai Dai Ginjo Funashibori Genshu 720ml

Description: Specially Brewed, Undiluted Pure rice sake

Luxuriously made through all process from rice to brewing.

A refreshing and young flavor of melon, smooth feeling on the tongue.

Elegant taste together with light sourness and well balanced sweetness gives a neat aftertaste.

Materials : Organic rice, Organic KOJI (rice and mold mixture)

Sake rice : Special A Grade Organic Yamadanishiki

Rice Polishing Ratio : 35% (65% Milled away) Alcohol : 16.3% by vol

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Japan External Trade Organization

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# Momiki Inc.

Momiki offers garlic products that are entirely from own cultivation, processing and distribution. With our business philosophy, "Carefulness, Improvement, Cooperation", we make the best black garlic that is favoured among customers nationwide and overseas. The garlic is grown by our group company M-Farmland using our one of a kind black garlic fertilizer. Food safety and security are of absolute priority for us and our factory will be FSSC 22000 certified by September 2019.

## BLACK GARLIC UMAMI SAUCE



Made from Japanese dashi and black garlic. Favoured by world chefs and sommeliers, a spoonful of the sauce can turn any dish into an exquisite delicacy. It is free of additives and unpleasant odours and delivers the pure taste of umami. Suitable for all kinds of dishes. Superior Taste Award winner of iTQi 2015 of the International Taste & Quality Institute based in Brussels which is the world's leading organization dedicated to testing and promoting superior food and drink products.

### How to eat

Suited for dipping, dressings, stir frying, as condiment, marinade or soup.

### Ingredients

Soy sauce, mirin, sake, Shiitake mushrooms, kelp, black garlic, brown sugar

## Black Garlic Umami Sauce (White Garlic Flavour)

The same deliciousness but with more powerful garlic punch. The perfect combination of black garlic and white garlic, it's a must try for garlic aficionados.



### How to eat

Suited for dipping, dressings, stir frying, as condiment, marinade or soup.

### Ingredients

Soy Sauce, mirin, sake, shiitake mushrooms, kelp, black garlic, brown sugar, garlic powder

## Black Garlic Black Sesame Sauce

Vinegary taste with fragrant black sesame, sweet yet sour, an astonishing dressing for any appetizer. The combination of the best two energy sources in one bottle. Turn your dish into a powerful gourmet experience.



### How to eat

For dipping, dressings, as sauce for noodles or pasta.

### Ingredients

Soy sauce, cane sugar, vinegar, rice oil, black sesame, black garlic paste, mirin, sake, shiitake mushrooms, kelp, brown sugar

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# Atopy Labo Co., Ltd.

In addition to health-promoting foods Atopy Labo also distributes beauty care and cosmetic products that have been designed for people with sensitive skin. These products can be used without worries by people suffering from atopic dermatitis, sensitive skin and other skin conditions.

## Longevity Grass Tea »Chomeisōcha«

On the shores of the southern part of Japan's Island Kyūshū a plant known to the Japanese as »botan bōfū« or »chomeisō« (longevity grass) is being cultivated that belongs to the genus *Peucedanum* (better known to some by common names like hoar strange). In Okinawa it is said that eating one tuft will lengthen one's life for one day making it a favoured plant amongst the locals. Rich in calcium, potassium, vitamin C and polyphenols the plant also exhibits distinct antioxidative potential. The plant also attracts attention for its effects on people with an over-active bladder which affects one in eight above the age of 50. We have brought this splendid plant into a delicious and easy-to-drink form that can be enjoyed everyday.

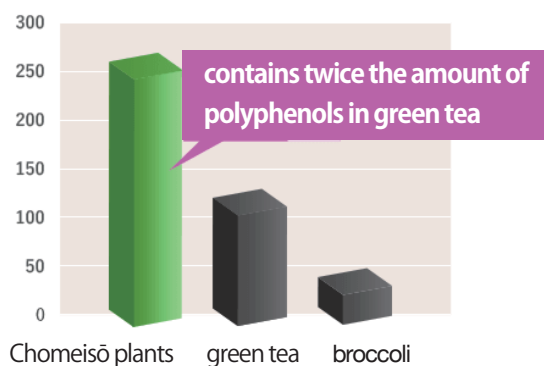


Chomeisō plants (*Peucedanum*)



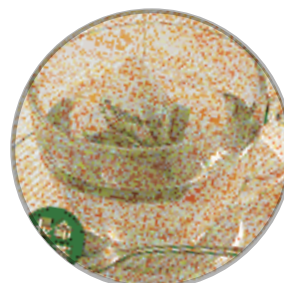
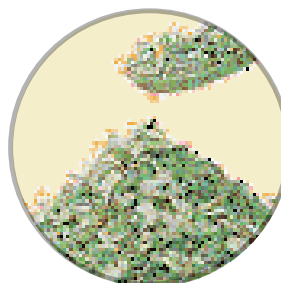
Minami Satsuma

Rich in chlorogenic acid, pteryxin, visnadine, isosamidine and other natural substances and polyphenols.



Chomeisō plants green tea broccoli

(Total amount of polyphenols in 100g Chomeisō leaves, 100 ml green tea, 100 g brokkoli)



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# EarthAid Co., Ltd.

We see it as our mission to provide you happiness, and our slogan is “Healthy eating is the essence of your life” . Natural and additive-free meals are not only very delicious but also safe and secure. Healthy, natural food leads you to happiness, beauty, assists you in preventing diseases and provides anti-aging effects. All our products are made from produce from our own organic farm based on our faith in the equation of “tastiness + health and beauty + safe and secure = happiness” .

## Organic Black Garlic Paste



Black garlic made from organically grown leaf garlic is made into a delicate and easy-to-use paste while preserving its original rich and fine sweetness and mild acidity. For this we let our garlic, which has been grown organically in nature, mature for 70 days without adding anything. Combines easily to cheese and crackers for delicious hors d'œuvre, becomes a delicate steak sauce in combination with Balsamico vinegar and is evenly suited for ice cream, yoghurt and other sweets. Enjoy nature's pure and unaltered flavour.

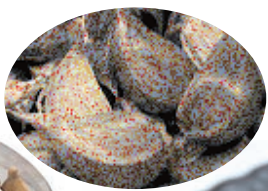
Ingredients: Organic garlic.

Contents: 45 g and 110 g

Storage: Store in a cool, dark place.

Shelf life: 12 months

## Ripely Fermented Organic Black Garlic Cloves



It's a small clove but it is rich in savoury sweetness without annoying flavours because only organic leaf garlic species are used. Our black garlic contains more polyphenols and antioxidants than raw garlic. It is also rich in s-allylcysteine, which is not found in raw garlic and is known as a factor in cancer prevention.

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食にも本質を。だからこだわる





# Locobiz Inc.

Our mission is to bridge between small farms producing high quality green tea in Japan and people around the world. There are about 20,000 tea farms in Japan. Most of them are small-scale and their tea is rarely drunk outside of Japan. However, there are farms producing high quality tea with great passion. We work together with such farms and introduce their tea to people around the world.

## Organic Uji Matcha (powered green tea)

For this Matcha the tea leaves are grown under covers to shut off sunlight for approx. 20 days before picking. Traditionally stone-ground.

Cultivar: Okumidori

Farm: Fuseda Farm  
Origin: Kyoto, Japan  
Altitude: 500 m

Since: 1869  
Farmer: Masahiro Fuseda (7th generation)  
Certification: JAS Organic



## Organic Uji Premium Sencha

First picked tea leaves. Richer in Umami.

Cultivar: Yabukita

Farm: Fuseda Farm  
Origin: Kyoto, Japan  
Altitude: 500 m

Since: 1869  
Farmer: Masahiro Fuseda (7th generation)  
Certification: JAS Organic



## The story of the tea farm:

Mr. Fuseda produces organic green tea in the highlands at an altitude of 500m in the southern part of Kyoto Prefecture, the best place to produce high quality green tea. The tea leaves become rich in flavor by surviving severe climate conditions and moisture due to frequent fog in the area. Kyoto is the place of origin of tea gardens in Japan and has been a major hub of the tea ceremony culture. Tea produced in Kyoto is called "Ujicha", which is renowned for highest quality. Mr. Fuseda's farm was opened in 1869 and he is the head of the farm in the 7th generation. His father started organic farming of tea in 1980 at a time when it was very uncommon in Japan and after several years of trial and error things started to go very well. Thereafter his son took over business and continues to lead the company up to the present day.

Organic farming of green tea in Japan requires a lot of labor. Various working steps such as removing weeds need to be carried out by hand. Despite these difficulties, they have continually produced high quality tea which is really good for health and also nature-friendly.

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## LOCOBIZ

Japanese Green Tea

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# Maruyanagi Foods Inc.

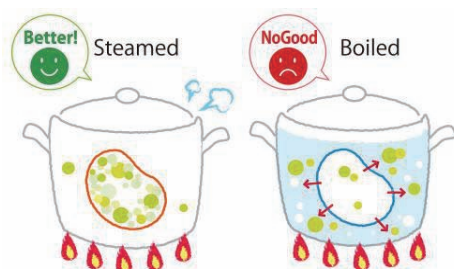
Eat More Beans for your health! As the saying goes "you are what you eat" and without a doubt beans are a very healthy food. But unfortunately, they are often provided in the state of being boiled in water. Boiling the beans always results in losing a lot of the nutrients and therefore a less healthy food.

Instead of boiling we solely prepare our beans by a steaming process which preserves the natural taste of beans while maintaining optimal levels of nutrients. We think this is the most desirable way to prepare "a whole food" .

## Steamed Bean and Edamame Mix

Steamed Bean and Edamame Mix is healthier and richer in nutrients compared to bean snacks that are boiled. It is delicate any time of day, including breaks at work, before and after exercise, and makes also a delicious addition to any soup or salad.

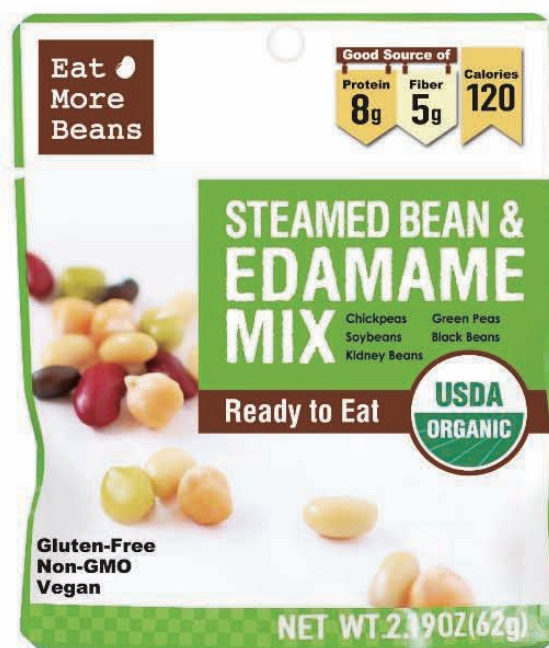
### Why "steamed"?



Our bean mix is healthy and delicious because the beans are steamed - not boiled. The difference in nutritional value between boiling and steaming is clear. Boiling dissolves important nutrients such as proteins and isoflavones. Conversely, steaming allows for water- soluble nutrients to remain in the beans.

### Ingredients

Water, Organic Chickpeas, Organic Soybeans, Organic Green Peas, Organic Kidney Beans, Organic Black Beans, Sea Salt, Organic Rice Vinegar.



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**Eat  
More  
Beans**

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# Wadaman Co., Ltd.

We are a traditional Sesame House since 1883. Our corporate philosophy is to contribute to peoples happiness to serve tasty and safe sesame products. Our sesame products are certified with JAS, NOP and EU organic, our factory is certified with ISO 22000:2005. Our most important production process is the dry roasting. It is responsibly done by 4th generation company head Mr. Etsuji Wad himself. We are proud of our highest quality and rich flavor. We also suggest our organic sesame oil, organic furikake (spice) and organic soy sauce.

## Organic Soy Sauce Sesame



Roasted sesame seeds flavoured with soy sauce. First, roasting organic white sesame seeds, then we add some soy sauce for seasoning and dry it. Good topping for freshly steamed rice, salad, pasta and sushi etc.

## Organic Gold Sesame Seeds



Organic Roasted sesame seeds. 100 % planted in Japan and made in Shimane prefecture. Rich golden colour, aromatic and with rich taste. It's a nice topping for Onigiri (rice balls), pasta or salad etc.

## Organic Black Sesame Paste

Organic high quality Black Sesame Paste. Sesame seeds are roasted at high temperature and then kneaded to a paste at low temperature. Try it with ice-cream or make your own sesame sauce or sesame dressing.



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和田萬  
WADAMAN  
since 1883

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# Muso Co., Ltd.

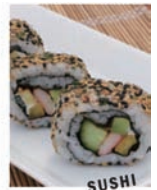
MUSO embarked in the organic business in 1988 at a time when the word "organic" was still unknown in Japan. We started with the import of organic soybeans certified by OCIA (Organic Crop Improvement Association). In the following year, 11 of our traditional Japanese products were certified as organic for the first time in Japan. And now, we have been exporting to more than 40 countries. Since the foundation, we have been contributing to the society by providing a healthy lifestyle with our food.

## Organic Sprinkling FURIKAKE



Furikake (say: Fooree-ka-keh) is a ready-to-use table condiment from Japan. The ingredients of our organic Furikake flakes are 100 % of vegetable origin, additive-free and contains no artificial flavors.

Just sprinkle it on grilled meat or fish, a bowl of rice, or anything else. It's great for an extra pop of flavor and satisfying crunch. It can be a topping for noodle dishes and even a salad seasoning. Furikake is a condiment in its own right.



## Organic Green Pea & Mungbean CHIPS

Green peas and mungbeans are well known for their high nutritional values. Our organic green pea chips and mungbean chips deliver vitamins and other healthy nutrients as a convenient and delicious snack food.



## ORGANIC OKONOMI SAUCE

Okonomi sauce is Japanese popular gourmet sauce, especially in the western part of Japan, made by cooking down various vegetables and fruits until they become a dark and thick sauce. That is a "must" for Okonomi-yaki or Japanese savoury pancakes that everyone enjoys baking and eating in Japan.

Using nine organic vegetables and fruits from local farms in Shikoku island, our Okonomi sauce is carefully made extracting the natural sweetness and Umami from the ingredients with a hint of spices.



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# Osada Seicha Co., Ltd.

OSADA TEA is organically certified by Japans JAS ECOCERT, which is an approved equivalent to that of EU, USA and Canada organic certifications. So we are certified to market organic tea in these regions. Our factory is located right in the middle of Japan in Morimachi Mori, which is famous for its high quality green tea in the most highly regarded tea prefecture Shizuoka.



## Organic Matcha KOIAI

In the village of Morimachi Mori in Shizuoka Prefecture we produce this high quality green tea of the variety Gokō which is especially suited for Matcha without agrochemicals and artificial fertilizers in organic quality. This tea was recently awarded the gold medal at an exhibition in the United States.

ECOCERT JAPAN certified organic products

Product type: Powder      Production Area: Shizuoka

Ingredients: Green Tea 30g

(Contains only ORGANIC ingredients)



## Organic Sencha

In Shizuoka, in the village of Morimachi Mori, we produce this Sencha from first picking, free of agrochemicals and artificial fertilizers. Thanks to strong roasting, this Sencha has rich roasted aromas and it enjoys a great popularity abroad.

ECOCERT JAPAN certified organic products

Product type: LEAF Production

Production Area: Shizuoka

Ingredients: Green Tea 100g

(Contains only ORGANIC ingredients)



## Organic Matcha Hamanasu

To produce this Matcha from Shizuoka Prefecture, in the village of Morimachi Mori, the tea fields are shaded for three weeks. After harvesting, the leaves are ground to a fine powder. This organic quality Matcha offers best value for money and is suitable for tea ceremony, cooking and baking. It is cultivated without any agrochemicals and artificial fertilizers.

Osada Seicha Co., Ltd.

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# anco Co., Ltd.

We are "LIFE", Japanese purveyors of the finest beauty and health products. From Kyoto (Uji), the home of Matcha we deliver the organic Matcha green tea of the highest quality to the world. Please enjoy the delicate aroma and health benefits of our best hand picked Matcha green tea.



## Matcha Organic Tea "PRINCE" CULINARY GRADE

Authentic Japanese origin, from Kyoto ,Uji region. Autumn third cultivation. High quality organic Matcha. Most affordable. Suitable for cooking purposes (Latte, Cake, Iced tea, Smoothie, Muffin). 3 stars Flavour, Colour, Umami, Rarity.

Various nutrition, especially Catechin, Theanine, Caffeine, B-Carotene, Vitamin C, Folate, Vitamin K. It is slightly bitter due to using leaves lower down on the green tea plant.



## Matcha Organic Tea "KINGDOM" CEREMONY GRADE

Authentic Japanese origin, from KYOTO ,Uji region. Spring first cultivation. Highest quality Organic Matcha. This is the highest quality used mainly in tea ceremonies and Buddhist temples. This is stone ground into a powder by granite stone mills. 5 stars Flavor, Color, Umami, Rarity. Various nutrition, especially Catechin, Theanine, Caffeine, B-Carotene, Vitamin C, Folate, Vitamin K. Among them, high grade tea contains a lot of theanine ( Umami ). Effect of theanine : Protection of brain cells, brain relax, calm, boost dopamine.

### Our partner farm:

Coming from a long line of tea makers since 1858, first fully organic tea farm was opened in 1975. Following a tradition that goes back 500 years, each leaf is lovingly hand picked by a proud team of local Japanese workers from the Uji region. We offer the highest standards to ensure safe and satisfying organic tea for everyone, everyday.



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# anco.