

Nori



Famous for nori production with a long history, second to Edo.

Hiroshima, together with Edo, has led nori production since commercialization of nori in 1811. Blessed with the water of Otagawa River and shoaling beaches, the harvesting grounds were expanded, and Hiroshima became known all over Japan for its nori. The traditional technology passed on through the ages supports the rich taste.

Because Japanese nori is high in quality with concentration of rich flavor and taste, you can enjoy a perfect harmony with rice.

What is Nori?

There are many different types of nori, such as sheet nori made by thinly spreading and drying algae, or nori paste made by cooking algae with sweet and salty seasoning. Sheet nori is used for sushi and onigiri, and nori paste is eaten with rice. They are both long-loved and familiar foods in Japan. Sheet nori can be “flavored nori,” finely chopped for “kizami nori,” etc.



In poll farming, polls are erected in shallow part of the ocean on which nets are suspended to grow nori.

Overseas opinion

Japanese nori is very popular, with rolled sushi and onigiri (rice balls), or just by itself!



MARUTOKU NORI Co., Ltd.

URL <http://www.noriya3.com/>

The brisk flavor of wasabi is a nice accent!

Wasabi Flavored nori

The stimulating feature of wasabi that goes through your nose and the pleasant coolness that follows creates a new-tasting flavored nori. Uses real wasabi produced in Japan in clear spring water and melted snow. The taste and fragrance of wasabi matches well with various foods and drinks, including wine and cheese. Also great by itself.



- Product name: Wasabi Flavored Nori
- Product description: Flavored nori
- Main ingredients: Dried nori (made in Japan), sugar, soy sauce, fermented wheat flavoring, protein hydrolysate, bonito flake extract, wasabi, yeast extract, mizuame (starch syrup), salt, konbu seaweed extract, fragrance
- *Some ingredients contain wheat and/or soy
- Net content: 8 one-eighth-sized sheets (equivalent to one whole sheet)
- Domestic suggested retail price: 131 yen (tax included) (when going through domestic trade firm)
- Case size: 48.8 cm (length) x 38.6 cm (width) x 34.0 cm (height)
- Weight/quantity (per case): 6.5 kg/180 bags
- Possible shipment period: Year-round ● Minimum lot: 20 cases
- Storage: Room temperature
- Best before: 1 year
- JAN Code: 4902799208031
- Exporting countries/regions: 21 countries including the U.S.

Corporate Data

- Year of establishment: 1949 ■ Capital: 25 million yen
- Number of employees: 66
- Address: 7-1-40 Shoko Center, Nishi-ku, Hiroshima 733-0833, Japan
- TEL: +81(82)277-3838 ■ FAX: +81(82)277-3845
- E-mail: info@marutoku.com



HIROSHIMANORI COMPANY, LIMITED

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

Flavored nori impregnated with the refined taste and fragrance of Seto and oyster extract.

Oyster Soy Sauce Flavored Nori seaweed 60 sheets

A fragrant flavored nori using choice ingredients and unique manufacturing method, creating a harmony of soft and high-quality new nori, oyster extract and oyster soy sauce made in Hiroshima, Japanese konbu seaweed and dried shrimp. Nutritious natural food chock full of the blessings of the sea, perfect with rice or as a convenient snack.



- Product name: Oyster Soy Sauce Flavored Nori seaweed 60 sheets
- Product description: Flavored nori
- Main ingredients: Dried nori (made in Japan), dried shrimp, konbu seaweed, sugar, salt, processed soy sauce product (soy sauce, sugar, fish sauce, salt, bonito flake extract), sweet cooking rice wine (mirin), red chili pepper, oyster extract, flavoring (amino acid, etc.)
- Net content: 60 one-eighth size sheets (equivalent to 7.5 whole sheets)
- Domestic suggested retail price: 472 yen (tax included)
- Case size: 33.0 cm (length) x 41.0 cm (width) x 17.0 cm (height)
- Weight/quantity (per case): 2.5 kg/20 bags
- Possible shipment period: Year-round ● Minimum lot: 3 cases
- Storage: Seal and store in cool dark place ● Best before: 300 days
- JAN Code: 4902989100190
- Exporting countries/regions: Hong Kong, Singapore, Taiwan, China, U.S.

Corporate Data

- Year of establishment: 1947 ■ Capital: 77.7 million yen
- Number of employees: 77
- Address: 1-10-14 Shoko Center, Nishi-ku, Hiroshima 733-0833, Japan
- TEL: +81(82) 276-0101 ■ FAX: +81(50) 3488-0087
- E-mail: center@hiroshimanori.co.jp



To make nori that is soft and sweet, ample sunlight is necessary.



Mix into omelettes, sprinkle over salads...
Add the delicious flavor of
the Japanese sea to your everyday dishes!



Idea recipe using nori

Marutokunori

Easy rice-ball with
wasabi taste and flavor.

Mini nori rice-balls
with mixed rice

Ingredients (makes 5)

- Rice: One rice-bowl-full
- Salad tsukemono (pickles): 1 Tbsp.
- Chirimen (dried small fry): 1 Tbsp.
- Sesame: 1 tsp.
- Shredded cheese: desired amount
- Wasabi flavored nori: 5 sheets



How to prepare:

- 1 Add salad tsukemono, chirimen and sesame (use fingers to lightly crush the sesame) to warm rice, and mix well, but lightly.
- 2 Place 5 sheets of wasabi flavored nori side by side, without any spaces but not overlapping, on top of a sheet of plastic wrap. Place the mixed rice on top.
- 3 Hold the wrap and roll the rice and nori, away from your body while peeling away the wrap. After rolling, rewrap the roll, twist the ends, and shape.
- 4 Peel the wrap, and top the roll with shredded cheese.

Hiroshimanori

Fresh and light taste

Japanese Ceviche

Ingredients (serves 4)

- Flounder: medium-sized fillet
- Squid: 1 ● Scallops: 5
- Octopus: desired amount
- Shrimp: 7
- Onion: 1/2 of a medium-sized onion (finely chopped)
- Coriander: desired amount
- Corn: desired amount
- Cherry tomatoes: desired amount
- Oyster soy sauce flavored nori: desired amount
- [Dressing]
- Lemon: 2 ● Salt: desired amount
- Pepper: desired amount



How to prepare:

- 1 Slice flounder and squid into bite-size, and thinly slice scallops and octopus. Clean and boil shrimp.
- 2 Finely chop coriander, and juice lemons.
- 3 Mix all ingredients except for the topping, chop the Oyster soy sauce flavored nori, mix an adequate amount and chill in the refrigerator.
- 4 Top amply with chopped Oyster soy sauce flavored nori and garnish with cherry tomatoes when serving.

Domoto Co.

A cooling dish!
Perfect accompaniment
to drinks.

Hors d'oeuvre of
daikon radish and
salmon

Ingredients (serves 4)

- Daikon radish: 1/2
- Smoked salmon: 12 slices
- Olive oil: desired amount
- Sushi vinegar: desired amount
- Black pepper: desired amount
- Pink pepper: desired amount
- Enoki Aonori: desired amount



How to prepare:

- 1 Salt the daikon radish to make them less crisp. Then, soak in sushi vinegar for 20 to 30 minutes.
- 2 Arrange the daikon radish and smoked salmon on a dish, and pour olive oil on top.
- 3 Sprinkle black pepper, top with Enoki Aonori, garnish with leafy greens and serve.



DOMOTO FOODS CO., LTD.

URL <http://domoto.co.jp/>

Giving thanks for the blessings of land and sea,
a faintly sweet nori paste.

For tastier rice Enoki Aonori

Flavorful nori produced in Japan and *enoki* mushrooms are mixed with extract of oysters produced in Hiroshima, and cooked with sugar and soy sauce. With no artificial coloring, the product brings out the natural color, flavor and fragrance of the ingredients. Great with rice, and also as a topping on various dishes.



- Product name: For tastier rice Enoki Aonori
- Product description: Nori paste
- Main ingredients: Enoki mushrooms, soy sauce, nori, sugar, mizuame (starch syrup), starch, oyster extract, agar, flavoring (amino acid, etc.), fragrance, thickener, acidulant, calcium lactate (Some ingredients contain wheat and/or soy)
- Net content: 170 g
- Domestic suggested retail price: 525 yen (tax included) (when going through domestic trade firm)
- Case size: 34.0 cm (length) x 29.0 cm (width) x 95.0 cm (height)
- Weight/quantity (per case): 5.8 kg/30 packs
- Possible shipment period: Year-round
- Minimum lot: 50 cases (international) 3 cases (domestic)
- Storage: Room temperature ● Best before: 180 days (unopened)
- JAN Code: 4904566840017 ● Exporting countries/regions: None

Corporate Data

- Year of establishment: 1948 ■ Capital: 60.5 million yen
- Number of employees: 277
- Address: 1816-3 Tomo, Numata-cho, Asaminami-ku, Hiroshima 731-3161, Japan
- TEL: +81(82)848-1155 ■ FAX: +81(82)849-4596 ■ E-mail: info@domoto.co.jp