



Just mix it with cooked rice!  
 All ingredients are made in Japan.  
 We use vinegar made in Famous water town,  
 Aya Miyazaki.

\* The image is a serving suggestion.

## Chirashi Sushi base



A ready-to-prepare base for chirashi sushi (a bowl of vinegared rice topped and mixed with a wide group of ingredients including seafood, vegetables, and egg). Simply mix the base with boiled rice, and you can quickly serve a colorful sushi dish. One pack is intended for about 300g of rice (before boiled), which should be adjusted according to your taste. All ingredients are sourced from Japanese producers. Key items include: locally grown premium shiitake mushroom, which is appropriately cut to provide a pleasantly crunchy texture; and mild-flavored vinegar made using local quality water.

Product standard	
Net content	180g
Ingredients	Carrot, dried shiitake mushroom, sugar, fermented vinegar, soy sauce, burdock, reduced saccharified starch syrup, fried tofu, salt, bonito flake extract, seasonings (amino acid, etc.)
Temperature zone	Room temperature
Precautions for preservation	Store in a cool, dark place, away from direct sunlight, heat and moisture.
Best-by date	270 days
Domestic retail price [tax excluded]	380 JPY



A pre-cooked mix for rice dishes,  
 using three types of mushrooms.  
 Not only for cooked rice, but also for pasta dishes!  
 Delicious even when cooked with scallops or chicken.

## Mushroom rice base



This is a base to be mixed with rice before being boiled to cook mushroom rice. Contains three different species of mushroom — shiitake, enoki and shimeji — which are finely seasoned to offer an exquisite taste. One pack is intended for about 300 g of rice (before boiled), which should be adjusted according to your taste. Can be used to cook soup dishes with rice or vegetables added.

Product standard	
Net content	120g
Ingredients	Mushroom (dried shiitake, enoki, shimeji), soy sauce, fermented seasonings, brewed seasonings, bonito flake extract, seasonings (amino acid, etc.)
Temperature zone	Room temperature
Precautions for preservation	Store in a cool, dark place, away from direct sunlight, heat and moisture.
Best-by date	270 days
Domestic retail price [tax excluded]	380 JPY



Tantalizing, versatile miso paste featuring chili peppers from Kyushu

## Miso paste



Tastes sweet at the first bite, but the spiciness kicks in afterwards. Serve over cooked hot rice, or use as a spice or vegetable dipping sauce.

Product standard	
Net content	140g
Ingredients	Miso, sugar, reduced starch syrup, brewed seasoning, fermented seasoning, chilli pepper, bonito broth, bonito flake extract, seasonings (amino acid, etc.)
Temperature zone	Room temperature
Precautions for preservation	Store in a cool, dark place, away from direct sunlight, heat and moisture.
Best-by date	270 days
Domestic retail price [tax excluded]	680 JPY

### Major exporting countries

Taiwan

### Company overview

MIYAZAKI GOUDOU SYOKUJIN CO.,LTD

### Providing safe and reliable products crafted in Miyazaki.

As a food processing company founded in 1980, we are committed to delivering Japan's traditional supreme taste along with a sense of safety and security to consumers. We specialize in preserved food items, which are characterized by ambient storage stability and a professional cooking touch as well as being ready-to-prepare. Our products are suited to contemporary busy lifestyles, emergency stocks. We will continue working to offer many more useful food products.



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