

# JAPAN PAVILION



Seafood Expo Global **2015**  
21-23 April Brussels Exhibition Center Belgium

**Hall 11 # 2461**

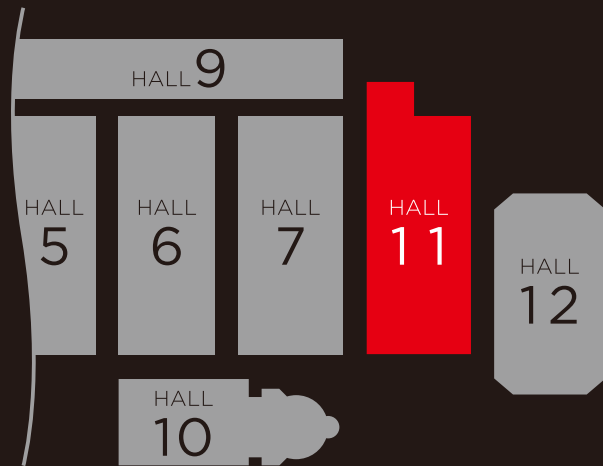
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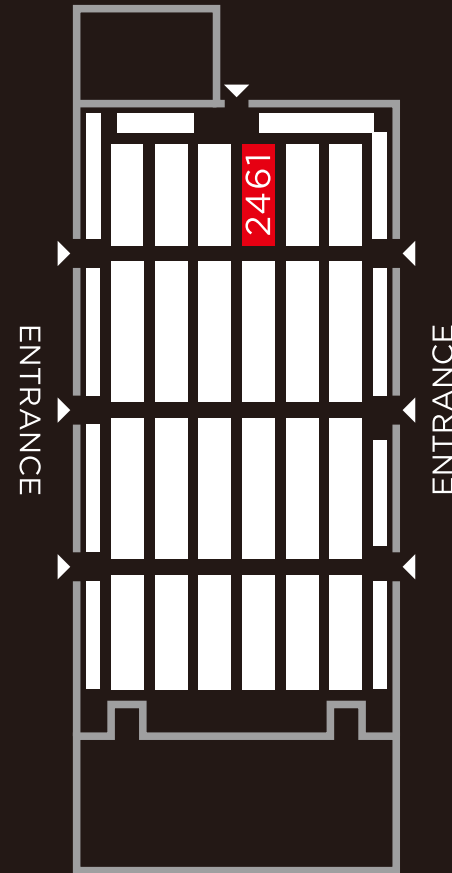
# Seafood Expo Global 2015

## PAVILION LOCATION

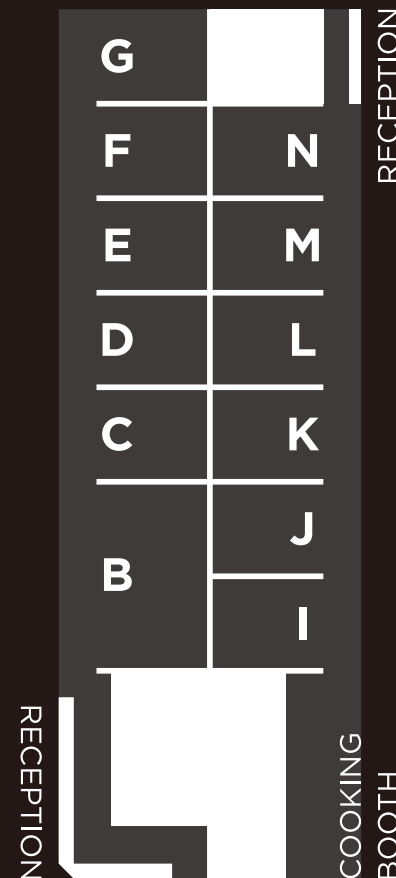
**Hall 11 # 2461**



Brussels Exhibition Center



## PAVILION LAYOUT



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| K | <b>NTC Wismettac Europe B.V.</b>           | p.11 |
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B

# T&S ENTERPRISES (LONDON) LTD.

Address 458 Heather Park Drive,  
Wembley, Middlesex, HA0 1SS, U.K.

URL [www.ts-ent.co.uk](http://www.ts-ent.co.uk)

E-mail [office@ts-ent.co.uk](mailto:office@ts-ent.co.uk)

Tel / Fax +44-20-8900-1100 / +44-20-8900-1190

Contact Mr. Takeshi Yamagishi



We are the sashimi grade fish specialist wholesaler based in London, dealing with the Japanese fresh farmed yellowtail fillet of sashimi grade. This product is shipped by air twice a week so that we can constantly supply the freshest product for our customers who are highly quality conscious. This product has high fat content, firm flesh, and is super tasty. Please try our samples!



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C

## KINJIRUSHI SALES CO., LTD.

Address 1-28-25 Shinkawa, Chuo-ku,  
Tokyo, 104-0033 JAPAN

Tel / Fax +81-3-3523-4707 / +81-3-3523-4706

URL [www.kinjirushi.co.jp](http://www.kinjirushi.co.jp)

E-mail [m7q4vv2@kinjirushi.co.jp](mailto:m7q4vv2@kinjirushi.co.jp)

Contact Mr. Takashi Iwasaki



We are a Wasabi pioneer company. Kinjirushi Wasabi presents high quality Wasabi products to the European and global markets. Wasabi's pungency flavor has to be consumed within 10 min after grating. In order to keep the real Wasabi flavor, we have developed the method called Flash-freezing. Under this method, the Wasabi will be grated at extremely low temperature of -196 to seal its taste and flavor. Wasabi taste is very popular in the world. Kinjirushi Wasabi also introduces unique Wasabi products, like Kizami Wasabi. Kizami Wasabi is made with chopped Wasabi stems. You can enjoy crispy Wasabi taste & pungency with Kizami Wasabi. At the same time we would like to introduce what we do as Wasabi manufacturer. We have contracted farmers in Japan for Wasabi and Japanese horseradish. We are concerned about agricultural & environmental problems. We use circulation farming to keep our environment in the future. We change your experience of Wasabi.

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D

## KOYO TRADING LTD.

Address Daiko Bldg. 7F, 2-12-8 Tsukiji, Chuo-ku,  
Tokyo, 104-0045 JAPAN

Tel / Fax +81-3-3542-1511 / +81-3-3542-1512

URL [www.koyotrading.co.jp](http://www.koyotrading.co.jp)

E-mail [mail@koyotrading.co.jp](mailto:mail@koyotrading.co.jp)

Contact Mr. Tatsuya Fujishiro



"Providing Fine Food from Japan with the Hospitality" A specialist in exporting and supplying the finest quality food, Koyo Trading Ltd. provides perishable, dry, chilled and frozen items from all over Japan and distributes the same in impeccable conditions to diverse clients all over the world.

## DAINICHI CO.

Address 325-15 Shimizu, Kainan-shi,  
Wakayama, 642-0035 JAPAN

Tel / Fax +81-73-483-3217 / +81-73-483-3254

URL [www.dainichi-ff.co.jp](http://www.dainichi-ff.co.jp)

E-mail [dainichi@dainichi-ff.co.jp](mailto:dainichi@dainichi-ff.co.jp)

Contact Mr. Takao Matsushima (Chief Director)



Dainichi Corporation is a leading Japanese Aquaculture Company

- With vast knowledge of Hamachi (Yellowtail) and Madai (Red Sea Bream) from nutrition through husbandry.
- With a state-of-art processing plant and HACCP program.
- Always looking for new opportunities to serve our clients better.

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E

## NICHIREI FRESH INC.

Address Nichirei Higashi-ginza Bldg.,  
6-19-20 Tsukiji, Chuo-ku,  
Tokyo, 104-8402 JAPAN

Tel / Fax +81-3-3248-2177 / +81-3-3248-2141

URL [www.nichireifresh.co.jp/en](http://www.nichireifresh.co.jp/en)

E-mail [N1030x004@nichirei.co.jp](mailto:N1030x004@nichirei.co.jp)

Contact Mr. Takashi Kawano (Manager)



Nichirei Fresh Inc. develops premium quality ingredients keeping in mind freshness, good taste, safety, consumer trust, health and environment friendliness.

Our customers greatly appreciate our global procurement capacity and strict quality standards that allow us to provide food products in the formats most suited to their needs.

We offer delicious scallops of unsurpassed freshness cultivated in the broad, rich Sea of Japan.

Planned breeding, regular replenishment of young stock, and management of harvesting grounds allow us to offer sustainable scallops of high quality. We also deliver a wide variety of ingredients through our global systems including shrimp, octopus, salmon, shellfish, fish eggs, crab and other seafood.

We would especially like to provide octopus, salmon, salmon eggs and crab products of high quality from four factories we run in Japan.

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F

## Azuma Trading CO., LTD.

Address Onze1852 Bldg. 6F,  
2-14-6 Shintomi, Chuo-Ku,  
Tokyo, 104-0041 JAPAN

Tel / Fax +81-3-6280-5509 / +81-3-6280-5523

URL [www.azumafoods.co.jp](http://www.azumafoods.co.jp)

E-mail [h.kume@azuma-trg.com](mailto:h.kume@azuma-trg.com)

Contact Mr. Hisashi Kume (General Manager)



Azuma Trading is a professional exporter with rich experience in export business for various kinds of unique products from Japan. We also manufacture processed Japanese cuisine such as Sushi Topping. We are going to present new menu suggestions which fusion Japanese and Western Food.



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G

## VOX TRADING CO., LTD.

Address Tokyu Reit Hatchobori Bldg. 8F,  
2-7-1 Hatchobori, Chuo-ku,  
Tokyo, 104-0032 JAPAN

Tel / Fax +81-3-3555-5513 / +81-3-3555-5562

URL [www.voxtrading.jp/english](http://www.voxtrading.jp/english)

E-mail [179ta@voxtrading.jp](mailto:179ta@voxtrading.jp)

Contact Mr. Takeshi Atsumi  
(Deputy General Manager)



### ① CANNED FISH (Mackerel, Sardine)

We can produce OEM products for your recipes. We can procure high quality raw fish at good price in Japan. It can be produced by our cooperative processor in Thailand.

### ② FISH RAW MATERIAL (Mackerel, Sardine, Pacific saury)

### ③ "FURIKAKE" SEASONING POWDER

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I

## True World Japan INC.

Address Shinmei Bldg. 3F,  
3-3 Akashi-cho, Chuo-ku,  
Tokyo, 104-0044 JAPAN

Tel / Fax +81-3-6859-0881 / +81-3-6859-0880

URL [www.trueworld-jp.com](http://www.trueworld-jp.com)

E-mail [info@trueworld-jp.com](mailto:info@trueworld-jp.com)

Contact Ms. Megumi Mashino



True World Japan delivers Japanese food products and ingredients such as fresh marine products, frozen seafood that maintains the freshness of the raw ingredients, and dry food to customers not only in the US, but also in Europe, Southeast Asia and the Middle East.

We also provide the ultimate door-to-door delivery service called "TSUKIJI EXPRESS" by which we deliver marine products by air to various places around the world while maintaining their freshness.

We source more than 50 tons of fresh Hamachi (Yellowtail) per month and export it by air.

We would like to proudly announce that we have received high reputation and trust for our attentive service and high quality products.



## KIBUN FOODS INC.

Address Sumitomo Fudosan Takeshiba Bldg.,  
2-1-7 Kaigan, Minato-ku,  
Tokyo, 105-8626 JAPAN

Tel / Fax +81-3-6891-2785 / +81-3-6891-2705

URL [www.kibun.co.jp](http://www.kibun.co.jp)

E-mail [it-ishii@kibun.co.jp](mailto:it-ishii@kibun.co.jp)

Contact Mr. Takehisa Ishii (Manager)



Japan is a country surrounded by the ocean and is abundant in seafood. Surimi seafood such as steamed fish cake, called Kamaboko, and deep fried fish cake, called Satsuma-age, has great nutritional value and taste, and it holds nicely. Surimi seafood is a world class seafood, proudly heralded by Japan as one of its finest traditions.

Japanese food has been registered as a world heritage since the end of 2013. At Kibun we try our best to develop surimi seafood with exceptional quality that matches the lifestyles of people today while honoring tradition.



## NTC Wismettac Europe B.V.

Address Prof. J.H. Bavincklaan 5,  
1183 AT Amstelveen,  
THE NETHERLANDS

Tel +31-6-5519-5821

URL [www.ntcltd.com](http://www.ntcltd.com)

E-mail [seiya\\_naito@wismettac.com](mailto:seiya_naito@wismettac.com)

Contact Mr. Seiya Naito (Manager)



Strength of NTC Wismettac Group

- ①Wide product range (We can supply Asian food products from Japan, USA, China, South East Asia, etc.)
- ②Quality control (We have special buying teams in the following major sourcing locations: Tokyo, Los Angeles, Shanghai and Bangkok)
- ③Buying power (Since the Group purchases large volumes for the US market, we can take advantage of volume discount)

Our services

- ①We stock our products in Rotterdam, the Netherlands, and are able to deliver anywhere on a "pallet" basis.
- ②In addition, we can arrange a full container from the producing locations and ship it to your preferred port. As long as it is a full container, it can be only one item or combined with various items.



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L

## HYOSHOKU CO., LTD.

Address 3824-71 Takasu-machi, Tsukumi-shi,  
Oita, 879-2412 JAPAN

URL [hyoshoku.com](http://hyoshoku.com)

E-mail [info@hyoshoku.jp](mailto:info@hyoshoku.jp)

Tel / Fax +81-972-82-8200 / +81-972-82-8241

Contact Mr. Yosuke Yamasaki



Scientific name : *Seriola quinqueradiata*

■ Fresh Hamachi (Yellow tail) fillet Trim A

■ Fresh Hamachi (Yellow tail) H&G (Dressed)

Yellowtail, or better known by its Japanese name Hamachi, is a species exclusively farmed in Japan. It is the only fish with firm yet tender and melt-in-the-mouth texture, and its rich flavour is enjoyed by sushi lovers around the world.

Hyoshoku Co., Ltd. will become newly certified for export to EU from 2015. We are happy to introduce you our fresh and healthy Hamachi raised in the largest cage in Japan, with our 53 years of experience. Our integrated farm, with harvesting and processing facility is HACCP certified, enabling us to provide you only the highest quality controlled Hamachi.

We strongly believe that our Hamachi will become a new choice for people in Europe as their favorite dish as well.



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M

## WADAKYU CO.

Address 4-7-5 Tsukiji, Chuo-ku,  
Tokyo, 104-0045 JAPAN

URL [www.wadaq.co.jp](http://www.wadaq.co.jp)

E-mail [sachi-wada@wadaq.co.jp](mailto:sachi-wada@wadaq.co.jp)

Tel / Fax +81-3-3640-0009 / +81-3-3640-5528

Contact Mr. Sachi-yuki Wada (President-Director)



Japanese "DASHI" specialist "WADAKYU" started in 1925, in the heart of Tsukiji, the world's largest wholesale seafood market.

Our main business is the manufacturing and distribution of high quality "KATSUOBUSHI (Smoked and Dried Bonito)" and "KONBU (Dried Sea Kelp)" to the global market.

A key ingredient in Japanese cuisine, our much loved Katsuobushi products are used not only in the top Japanese restaurants but also in the French ones.





