



JAPANESE FINE FOOD SHOWCASE

Trade & Tasting Event

in STOCKHOLM, SWEDEN
(Hotel Birger Jarl)
Monday, 14th October 2019



in WARSAW, POLAND
(Polonia Palace Hotel)
Thursday, 17th October 2019

TRADE ONLY

 **JAPAN**

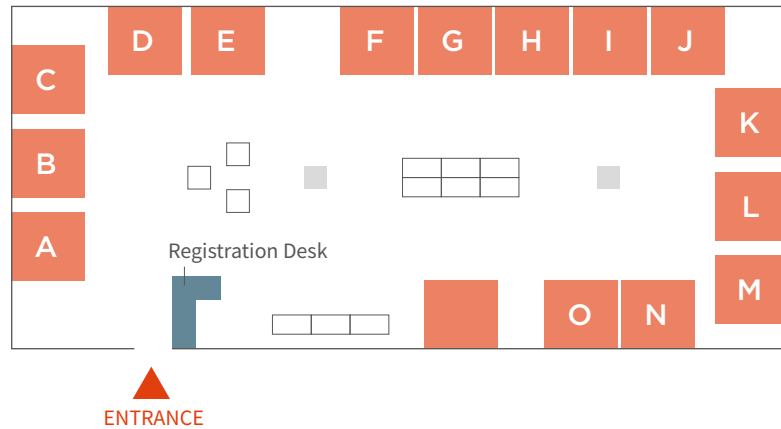
JETRO
Japan External Trade Organization

FLOOR MAP in Sweden

Hotel Birger Jarl

[Conference room TEAM]

Birger Jarlsgatan 61, 11356 Stockholm, SWEDEN



- A Mitoku Co., Ltd.
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- D Takaokaya Europe Sp. zo.o
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CATEGORIES





Mitoku Co., Ltd.

Founded in 1968, Mitoku Co., Ltd. is a leading exporter specializing in Japanese organic and natural foods. We supply wholesome, balanced, and nutritious Japanese food to customers in more than forty countries across Europe, America, Oceania, and beyond.



Organic Instant Noodle Broth

Tsuyu is a flavourful and versatile stock, commonly used in broths, dips and dressings. Although tsuyu is typically made using dashi (fish stock), soy sauce and mirin, our tsuyu uses kombu and shiitake mushroom instead of dried fish and is thus 100% vegan.



Organic Soybean-Free Miso (Chickpea/Lentil/Rice Only/Spicy)

These new additions to our miso range are produced by our unpasteurised miso specialist using carefully selected organic chickpeas, lentils, or rice instead of soybeans. These unique new products are additive-free, GMO-free, and allergen-free.



Organic Umami Powder (Rich Red Miso/Mild White Miso/Miso and Wasabi)

Umami helps to reduce salt content in cooking. Cutting down salt intake tend to render food bland. However, making use of umami allows salt content to be reduced without sacrificing flavour.

CONTACT

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HIGASHIMARU Co., Ltd.



HIGASHIMARU CO.,LTD has a head office and a factory for instant noodles at the southern end of Kyushu Island in Japan. We produce safe and secure instant noodles. The instant noodles to be presented this time is "Samurai Ramen". This ramen is a product developed for vegans and vegetarians. It has animal-free, seafood-free, chemical seasoning-free, and colouring-free, the package is finished in a design that can appeal to the world. When you tasted it, you will ask me "Are there really no animal ingredients, seafood ingredients or MSG? I have confidence in the taste. We prepared 2 types; spicy type and non-spicy type.



SAMURAI RAMEN Red

Our SAMURAI RAMEN Red is a product developed for vegans and vegetarians. It is free from ingredients derived from animal and seafood and is also free from chemical seasoning and colouring agents.

SAMURAI RAMEN Red is not spicy.



SAMURAI RAMEN White

Our SAMURAI RAMEN White is a product developed for vegans and vegetarians. It is free from ingredients derived from animal and seafood and is also free from chemical seasoning and colouring agents.

SAMURAI RAMEN White is spicy.

CONTACT

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HACHIYOSUISAN Co., Ltd.

We were founded in 1972 starting from processing seaweed, cuttlefish, mackerel and so on. Since then, we have been sincerely producing the seafood products for your healthy life, Children to the elderly enjoy our products in daily life.



Mekabu PASTE

MEKABU (seaweed) grown in the crystal-clear sea of Miyagi SANRIKU seaside, is boiled in a cauldron, and can be seasoned to your taste or the natural flavours can be enjoyed as it is. You can simply add it to your MISO Soup and salads.



Wakame Salad flavored with Spicy Sesame chili oil non-coloring type

KUKIWAKAME (seaweed stem) grown in the Miyagi SANRIKU seaside, is thicker than regular seaweed therefore has a chewy texture yet is soft. It has a taste similar to pickles used in salads mixed with seasoned sesame and spicy oils.



Seaweed PASTE

In recent years, various nutritional and health benefits of seaweed have been focused on. Our 'Seaweed Paste' contains WAKAME, MEKABU, and FUNORI (glue plant) mixed with onions, spinach, black garlic and apple vinegar and is finally seasoned with basil.

CONTACT

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Takaokaya Europe Sp. zo.o

We are one of the leading Seaweed (Nori) and Japanese Green Tea suppliers. We have just established our new company in Poland to build the first Nori processing factory in Europe.



Nori Seaweed

High-grade Japanese Nori has become competitive thanks to EPA. In the US, high-end Japanese Restaurants use Japanese Nori, so we believe the same thing will happen in the EU soon.



Green Tea

We have been distributing high grade Japanese green tea for over 30 years. Our supplier (tea farmer) in Shizuoka pref. has won the Emperor Cup, which is a great award in Japan.

CONTACT

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Kinjirushi Sales Co., Ltd.

KINJIRUSHI continues its research into wasabi, developing products and spreading wasabi throughout the world. Our philosophy is, "Contribute to a trend for a healthier diet and diversifying food culture around the world."



RCE300 eswasabi European Spec

Freshly grated wasabi packed and frozen. Raw food is adapted to European specifications according to EU regulations.



YKD250 Kizami Wasabi

Fresh wasabi stem gives a new crunchy texture. It can be used in a variety of foods, such as fish, meat, noodle, sauce, etc.



YUB100 Kizami Yuzu

Fresh Japanese yellow yuzu peel. Freshly frozen to capture an excellent aroma of fresh yuzu. For toppings on sushi, noodle, salad, and cocktails.

CONTACT

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Kashiwazaki Seika Co., Ltd.

Our mission is to produce healthy foods and expand our products globally. We hope that our products will make Japan and Aomori popular all over the world.



BLACK GARLIC OYAKOUKOU 150G

There is a large demand as a health supplement. Black garlic contains rich antioxidative component and polyphenol, which has become famous.



DRIED SLICED BURDOCK LEAF CUT

Burdock is very popular in Japan. Aomori pref. is known as the area that produces the finest burdock. The burdock root contains a fair amount of dietary fiber and is low in calorie. Sliced raw burdock that has been dried, is commonly used in salads.

Burdock prevents arteriosclerosis and colon cancer and improves constipation due to having many dietary fibers. There is a high demand as health food.



DRIED SLICED KIRIBOSHI DAIKON RADISH

Daikon radish is crunchy, low calorie and good source of dietary fiber.

CONTACT

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**MIYAKOICHI Co., Ltd.**

Since the company made the first step as a noodle maker in 1930, MIYAKOICHI has been pursuing "Delicious Noodles" and delivered high quality products to the dining tables all over the world. (over 45 countries)

**Chuka-soba**

The Miyakoichi Chuka Soba (Ramen) has been producing noodles since 1953. Due to its 1 year long expiry date, it is often exported overseas, mainly to the U.S.A.

**Udon (1P)**

The Miyakoichi UDON produced by our company has a long shelf life. Our product doesn't need to be frozen, but its expiry duration is the same length as frozen noodles.

**Mushi Yakisoba(5P)**

The Miyakoichi UDON produced by our company has a long shelf life. Our product doesn't need to be frozen, but its expiry duration is the same length as frozen noodles.

CONTACT

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**Kohyo Holland B.V.**

Our goal is to empower the Japanese food culture in Europe. While sushi is now widely known, there are many more Japanese dishes that deserve just as much attention. We are ready to assist your most specific inquiries.

**Seasoned capelin roe
Masago**

For our masago, the highest quality of shishamo eggs are selected from Iceland and seasoned in The Netherlands with Shibnuma soy sauce (matured in wooden barrels), which enhances the overall umami flavour of our masago.

**Ramen noodle**

Focusing on a balance between a smooth and firm texture, our finest ramen noodles are kneaded with great care, using plenty of water from melting snow found at Suzuka Mountains in Mie Prefecture.

**Hamachi Fillet
(Japanese Yellowtail)**

Usually served in higher restaurants due to its expensive nature. Hamachi is eaten raw as sashimi or as nigiri sushi. We are able to provide the fish as frozen fillets, but on request, we are able to provide it fresh as well.

CONTACT

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Azuma Foods UK Ltd.

Azuma Foods offers a variety of specialty Japanese ingredients. Our product lines include Sushi Toppings, Ramen Topping, Sashimi dressing, Vegetarian/Vegan plant-based protein foods, and Seaweed items all of which have accent of Japanese flavour.



Umami Toppers

Umami Toppers are great for adding to almost any dish. They can bring a new flavour or enhance existing flavours with new layers and depth.



Spicy Fried Shredded Tofu

The Spicy Kizami Inari (Spicy Fried Shredded Tofu) has rich flavouring that balances perfectly with rice. Allowing the spicy seasoning to be gently soaked into the shredded fried tofu, it makes a great addition to your maki and donburi.



Roasted Rice Crumbs

Masago Arare (Roasted rice crumbs) are made of rice flour. Our Roasted rice crumbs are baked without oil and roasted to a delicious crunch. They are healthy, gluten free, crispy and a great topping choice or used instead of traditional bread crumbs in cooking.

CONTACT

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Kewpie Trading Europe BV

Since the Company was established in 1919, Kewpie Corporation has continued to develop its business based on an unwavering insistence that good products begin with good ingredients.



KEWPIE MAYONNAISE

KEWPIE Mayonnaise has been cherished by consumers across Japan since 1925. The key to its remarkably rich flavor is egg. KEWPIE Mayonnaise is the egg yolk type, which contains egg yolk instead of whole egg.

CONTACT

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Miyako Oriental Foods Inc.

We started making authentic Japanese miso in U.S.A. in 1976. Besides making miso as our main business, we also now make authentic Japanese sauces and dressings. Our products are made in a GFSI 3rd party SQF certified facility.



YAMAJIRUSHI Yuzu-It

Yamajirushi "Yuzu-It". Yuzu Pepper Sauce is versatile product that is widely popular with consumers and chefs. The flavour is unique, mixing the refreshing Yuzu accent with a spiciness of pepper.



YAMAJIRUSHI Yuzu Miso

Yuzu and Miso are two among the traditional flavours of Japan. Yuzu has a very distinct and a refreshing flavour. Miso packs a powerful umami flavour. Our Yamajirushi brand Yuzu Miso sauce combines these two incredibly flavourful items.



YAMAJIRUSHI Tsuyu

YAMAJIRUSHI Tsuyu will add great umami flavour to variety of foods. Please try with pastas and rice noodles, for example traditional Japanese Noodles such as Udon, Soba, Somen and Hiyamugi whether these are hot or cold. Also used as a dip for tempura (deep fried lightly battered seafood and vegetables)

CONTACT

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Seiko Trading Co., Ltd.

Our company deals with specialist and original products for export. We will introduce information from our main product line and in addition, introduce speciality products such as Osaka steak sauce, curry ponzu, tofu hamburger and snacks from Osaka.



Ousho Soy Sauce [contains a lot of umami extract]

Ousho contains a large amount of Umami extract compared with normal soy sauce. Pure-brewed soy sauce is made from selected ingredients and by using an authentic and traditional two hundred year old method.



Kouji Gyosan Miso [contains quadruple Kome Kouji]

Amekaze's miso is handmade by raw fermentation and has a delicate and distinct sweet taste compared with normal miso.



Organic Konjac Noodle [also called Shirataki Noodle]

Konjac using only organic konjac potatoes. The difference between our Konjac is that there are many beauty components such as ceramides included, which is created by the use of our traditional recipe.

CONTACT

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Kanematsu GmbH (Fujita&Co.Germany GmbH)

Kanematsu GmbH distributes Tofu, Sake, Chashu and Fujita&Co distributes rice, Miso, and other specialty Japanese foodstuffs.



Miso Ramen Soup (Animal Free)

Free from animal derived ingredients. Sesame seed paste and different varieties of vegetable realise the rich Miso Ramen soup with Umami.

Gluten Free Sushi Toppings (Crispy Tempura Bits)

Gluten Free Crispy Tempura bits which can be used not only for Sushi, but for other applications like Salad, Teriyaki Chicken, Miso Soup etc. Produced by the largest producer in Japan



Oliver Sauce

Worcester type sauce but with richer body and Umami coming from a special production method. Can be used for Tonkatsu, Okonomi-yaki, Tako-Yaki etc.

CONTACT

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Ohyamafoods Co., Ltd.

We prefer handmade production over automated machine production because we believe in making our products with love, affection and care. Our vinegar brewery uses 100 years old traditional fermentation clay jars for brewing the premium vinegar.



Marcy YUZU Hot Sauce

The popular Marcy Seasoning This citron pepper seasoning is suitable for all styles of cooking. Ingredients: fermented vinegar, citron pepper (citron, chili, salt) chili, salt (sea salt).



Organic Brown Rice Vinegar

The most luxurious premium natural black vinegar, containing rich organic and amino acids, with a smooth, tart taste. A rich organic wholegrain rice flavour, a deep and delicious taste. The highest quality organic black vinegar.



Amino kurozu

Ingredients: malted rice, honey, rice vinegar, black rice vinegar, citric acid

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Japonte Ltd.

Japonte celebrates the ancient food culture of Japan by fostering international dialog. Our dissemination of the great food culture of Japan is about cultural exploration which benefits people's wellness and lives.



Kagoshima Organic Matcha

It's tasty and beautiful Organic Matcha series, with taking into consideration both health of consumers and environmental protection.



Ariake Nori

The colour of Ariake Nori is rich deep dark green, the thick nori looks solid at first, but you put it in your mouth it dissolves quickly.



Japanese Kuzu

100% natural Japanese Kuzu. Raw materials used are only kuzu roots that grow naturally in the mountains of Kyushu island collected in winter season. The highest quality of Japanese Kuzu has been produced by following the traditional method for over 190 years. This gluten-free traditional texturizing ingredient can be used for various dishes, sweets and cakes.

CONTACT

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