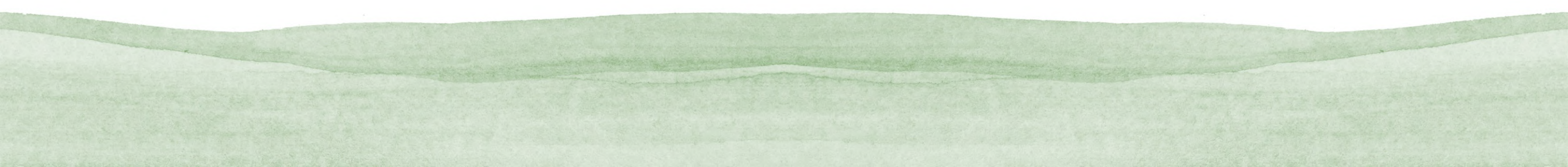




Authentic Japanese

— Product Selection —

Vol 1



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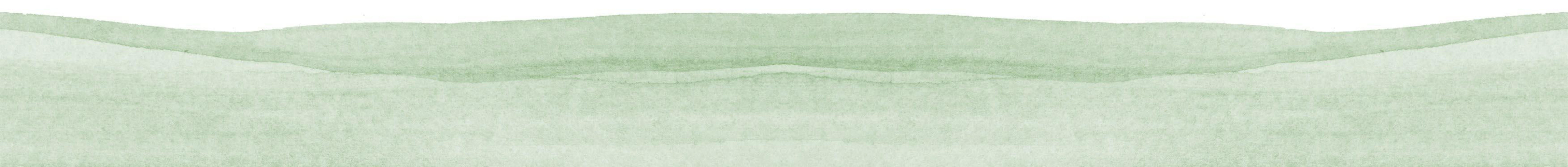
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J A P A N E S E T E A

(N i h o n - C h a)

When it comes to green tea, the Japanese have elevated it to an art form. Meticulous in every detail from growing exceptional quality grades to elevating the delicious brew with the purest indigenous water and served with ceremony in master crafted earthen teaware. We visit craftsmen, farmers and small producers to source the finest teas renowned for its restorative and bioactive properties, as well as clean and delicious flavours.



玉露

GYOKURO

Gyokuro translates as “Jewel Dewdrop Tea”. It is the highest grade of Japanese tea and a real delicacy. Less than 1% of all tea made in Japan is Gyokuro. In contrast to making unshaded Sencha, Gyokuro is grown under a special construction that allows more space for the tea leaves to steep out. The tea plant is shaded for about three weeks, during which fresh spring tea leaves develop a distinctive rich flavor and sweet smell. After the harvest, the leaves are processed with great care, the result of which is a tea of unique beauty and taste.

Origin: **Uji Region, Kyoto Prefecture**

Cultivar: **Gokou, Asahi**

Jugetsudo Gyokuro Misho

Gyokuro Misho is produced in a city of Uji, which is considered the birthplace of Gyokuro tea dated back 1835. Uji is a city in the prefecture of Kyoto, south of Kyoto city. Kyoto Prefecture has a mountainous terrain which makes most of tea farming and harvesting manual. Despite being world-famous as a cradle of premium Japanese Green tea, only 4% of Japanese tea is made in Kyoto. Gyokuro Misho has a vibrantly pale emerald color, intense yet elegant sweet aromas and flavors, silky mouthfeel and long balanced refreshing finish. Heavenly delicious tea!



Product Code: **310-00149**
Size: **45 g**
Packaging: **Tin with Gift Box**



Product Code: **310-00132**
Size: **20 g**
Packaging: **Foil**

Brewing Instructions

FIRST BREW

 3 g  80 ml  50°C  90-120 sec.~

SECOND BREW

 80 ml  60°C  45-60 sec.~



煎茶

SENCHA

Sencha is one of the true Japanese tea classics. It is the most popular Japanese tea and comes in various styles and taste profiles based on the production area, farming practices and production methods. Since Sencha is grown without shading, the natural aromas and flavors derived from the terroir and the cultivar show distinctly, making it an excellent choice of tea for curious aficionado who likes comparing different teas in a way similar to wine, sake or whisky tasting.

Origin: **Fujieda, Shizuoka**

Cultivar: **Yutaka Midori**

Jugetsudo Organic Sencha Asa

Organic Sencha Asa is coming from Fujieda, southern Shizuoka prefecture, central Honshu, Japan. Famous for its warm maritime climate with mild winters Fujieda lies in the plain of the Ōi River delta, just inland from the Pacific Ocean coast, and extends into the mountainous region to the north. Organic Sencha Asa has a light emerald color, refreshing taste as well as a pleasant fragrance of young spring leaves. It contains theanine – a natural umami component. It also contains vitamin C and catechin that works as an antioxidant.



Product Code: **310-00066**
Size: **50 g**
Packaging: **Tin**



Product Code: **310-00216**
Size: **50 g**
Packaging: **Foil**

Brewing Instructions

FIRST BREW

4 g 200 ml 70-75°C 45-60 sec.~

SECOND BREW

200 ml 75-80°C 40-60 sec.~

Jugetsudo Yuzu Sencha with Matcha

Jugetsudo Yuzu Sencha with Matcha is a real treat for tea lovers. First flush Sencha is blended with Matcha and a dash of yuzu peel from yuzu fruits coming from the best area in Kochi Prefecture. Yuzu Sencha is an intricate blending of tastes – umami from green tea and pleasant tartness from yuzu. This is a fresh and clean blend of the classic Japanese flavors. This zesty brew is uplifting and unique. Great to be enjoyed in the afternoon on its own or with a dessert. Crème Brûlée or Cheesecake are specially well-paired with it.



Product Code: **310-00125**
Size: **50 g**
Packaging: **Tin with Gift Box**

Brewing Instructions

FIRST BREW

4 g 200 ml 70-75°C 45-60 sec.~

SECOND BREW

200 ml 75-80°C 45-60 sec.~

抹茶

M A T C H A

Matcha is a premium powdered Japanese green tea and a real super food loaded with nutrients. Tea leaves used for Matcha are grown in the shade for about 4 weeks prior harvesting. It leads to high level of umami, low astringency, and intense green color. High-quality matcha can be enjoyed with a more intense flavor as koicha (thick matcha, made with more powder and less water) or in a lighter version as usucha (thin matcha, where less powder is used).

Origin: **Uji Region, Kyoto Prefecture**
Cultivar: **Gokou**




Enkou Matcha Ceremonial Grade

Rich and creamy, Enkou Matcha has an intense sweetness accompanied by notes of fresh spring herbs and orchard fruits, and beautiful creamy texture and a long complex finish. Delicious to be served as usucha (thin tea) or koicha (thick tea), Enkou Matcha is a bowl of perfect harmony.



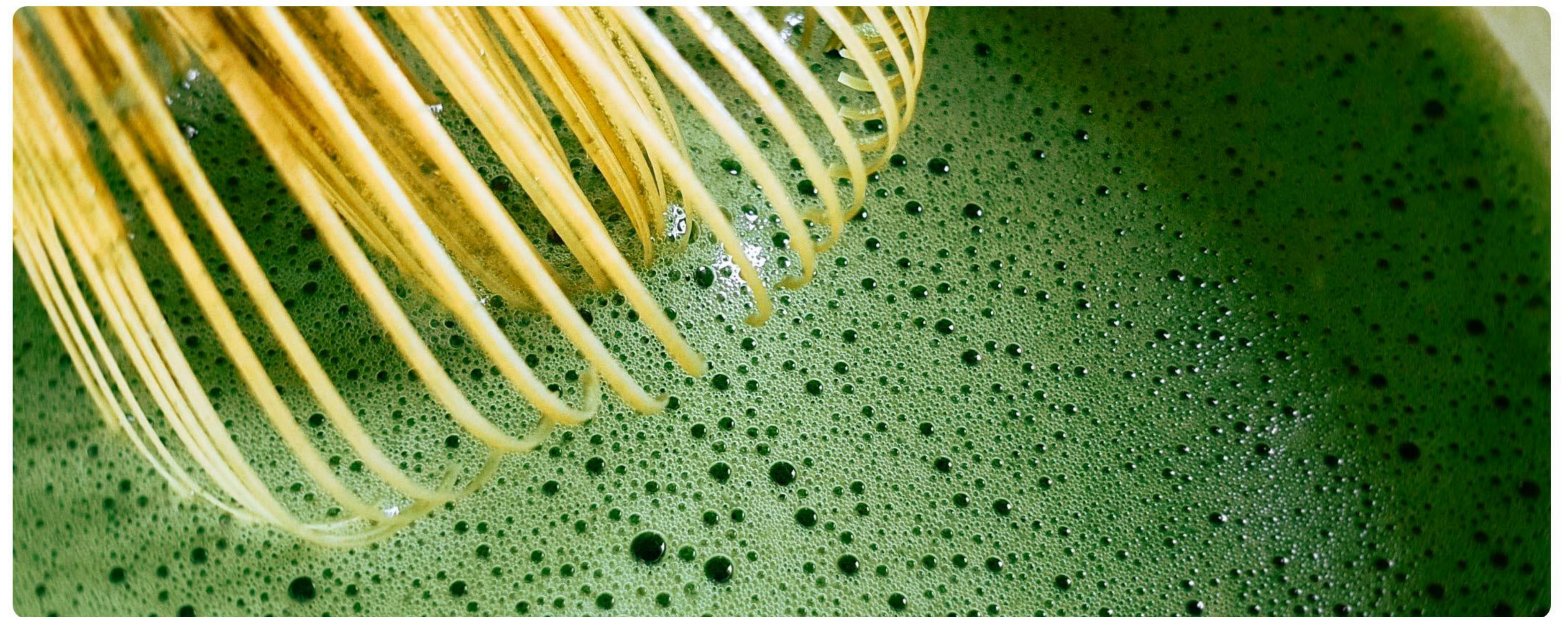
Product Code: **310-00152**
Size: **20 g**
Packaging: **Tin with Gift Box**

Brewing Instructions

 4 g  60-80 ml  70-75°C

Traditional Way

1. Warm a matcha bowl with boiling water, soak chasen (bamboo whisk) in it for few seconds. Dump the water and wipe the matcha bowl.
2. Sift matcha powder into a bowl and add water. Mix vigorously until it forms a smooth layer of foam.



抹茶

MATCHA

Matcha is a premium powdered Japanese green tea and a real super food loaded with nutrients. Tea leaves used for Matcha are grown in the shade for about 4 weeks prior harvesting. It leads to high level of umami, low astringency, and intense green color. High-quality matcha can be enjoyed with a more intense flavor as koicha (thick matcha, made with more powder and less water) or in a lighter version as usucha (thin matcha, where less powder is used).

Origin: **Okabe Region,
Shizuoka Prefecture**

Cultivar: **Yabukita, Saemidori**

Fuji No Haru Matcha

Fuji no Haru means "springtime at Mt. Fuji". This special green tea comes from one of the finest tea plantations, the Okabe area in Shizuoka Prefecture at the foot of beautiful Mt. Fuji.

Fuji no Haru Matcha is coming from Okabe town located in Shida District of Shizuoka Prefecture. It is one of the famous cultivation regions for Japanese premium shaded teas, Gyokuro and Matcha.

Fuji no Haru Matcha has a beautiful emerald green color, fresh mild aromas of blossoming orchard and lingering notes of stone fruits. Medium-bodied with well-balanced touch of umami and light astringency, it is a perfect variety to introduce to the magnificent world of Matcha. Perfect serve as a usucha (thin matcha), iced matcha or in barista preparations (latte, cappuccino, macchiato) with a milk of your choice.



Product Code: **310-00072**

Size: **50 g**

Packaging: **Tin**

Brewing Instructions

● 3-4 g 💧 100-120 ml 🌡️ 75-80°C

Traditional Way

1. Warm a matcha bowl with boiling water, soak chasen (bamboo whisk) in it for few seconds. Dump the water and wipe the matcha bowl.
2. Sift 3 g of matcha powder into the bowl and add 100-120ml of water. Whisk vigorously until it forms a smooth layer of foam.

An electric whisk can be used instead of a bamboo whisk. Fuji no Haru Matcha is great in Matcha latte and Matcha Cappuccino recipes.



玄米茶

GENMAICHA

Genmaicha is a green tea mixed with roasted rice and matcha (powdered green tea). Combining two traditional Japanese ingredients tea and rice makes Genmaicha an unmistakable exponent of Japanese culture. Although it is called genmaicha, white mochi rice is usually used to create this blend. This is due to the fragrant aroma the white rice develops by roasting. After steaming, drying and roasting the rice is combined with Sencha tea and Matcha.

Origin: **Fujieda Region**

Cultivar: **Shizuoka Prefecture**

Jugetsudo Organic Genmaicha with Matcha

Organic Genmaicha is coming from Fujieda, southern Shizuoka prefecture, central Honshu, Japan. Famous for its warm maritime climate with mild winters Fujieda lies in the plain of the Ōi River delta, just inland from the Pacific Ocean coast, and extends into the mountainous region to the north.

Organic Genmaicha with Matcha has a deep emerald color derived from added Matcha powder, intense toasted aromas, rich sweet flavors of roasted rice and a touch of savory umami notes. It has a light astringency and refreshing finish.



Product Code: **310-00068**
Size: **50 g**
Packaging: **Tin**



Product Code: **310-00218**
Size: **50 g**
Packaging: **Foil**

Brewing Instructions

FIRST BREW

🌿 3 g 💧 200 ml 🌡️ 90-95°C ⌚ 60-90 sec.~

SECOND BREW

💧 200 ml 🌡️ 95-100°C ⌚ 60-90 sec.~



ほうじ茶 / 焙じ茶

H O J I C H A

Hojicha is a roasted Japanese green tea. The tea leaves are deep-roasted which gives the tea a unique smoky and toasted character. During the roasting part of the production process, almost all of the tea's caffeine is extracted from the leaves. This makes Hojicha a wonderful brew throughout the day.

Origin: **Fujieda Region**

Cultivar: **Shizuoka Prefecture**

Jugetsudo Organic Hojicha

Organic Hojicha is coming from Fujieda, southern Shizuoka prefecture, central Honshu, Japan. Famous for its warm maritime climate with mild winters Fujieda lies in the plain of the Ōi River delta, just inland from the Pacific Ocean coast, and extends into the mountainous region to the north.

Organic Hojicha has a deep amber color, intense smoky aromas of coffee and vanilla; rich yet mellow taste of dried fruits, cocoa and toast, low astringency and a soothing satisfying finish.





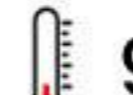

Product Code: **310-00067**
Size: **50 g**
Packaging: **Tin**




Product Code: **310-00217**
Size: **50 g**
Packaging: **Foil**

Brewing Instructions

FIRST BREW

 3 g  200 ml  90-95°C  60-90 sec.~

SECOND BREW

 200 ml  95-100°C  60-90 sec.~



Jugetsudo Sencha Asa

Origin: **Fujieda Region, Shizuoka**

Jugetsudo Organic Sencha Asa tea has a light emerald color, a pleasant fragrance of young spring leaves, medium astringency and refreshing finish.



Product Code: **310-00069**

Size: **2 g x 15 pcs**

Packaging: **Foil**

Jugetsudo Organic Mecha With Matcha

Origin: **Fujieda Region, Shizuoka**

This organic blend consists of 80% young tea leave shoots blended with matcha powder. The tea shoots are chosen for their particular delicate flavor with high theanine content. The matcha enriches the aroma of the blend and makes it more complex and satisfying. Organic Mecha has a vibrant emerald color, fresh spring vegetable aromas with a touch of floral notes. It has medium body, light astringency and a satisfying umami. Perfect to be served cold or warm.



Product Code: **310-00131**

Size: **5 g x 12 pcs**

Packaging: **Foil**

Jugetsudo Yuzu Sencha with Matcha

Origin: **Fujieda Region, Shizuoka**

Yuzu Sencha with Matcha is an intricate blending of tastes – umami from green tea and tartness from yuzu, the Japanese citrus fruit. This is a fresh and clean blend of the classic Japanese flavors. This zesty organic blend is uplifting and unique.



Product Code: **310-00126**

Size: **2 g x 10 pcs**

Packaging: **Foil**

Jugetsudo Organic Japanese Earl Grey

Origin: **Fujieda Region, Shizuoka**

Organic Japanese Earl Grey is a well-balanced brew of Wakoucha (Japanese Black tea) and bergamot. It has an elegant fragrance, medium astringency and well-rounded mouthfeel.



Product Code: **310-00292**

Size: **2 g x 12 pcs**

Packaging: **Foil**

Jugetsudo Organic Genmaicha with Matcha

Origin: **Fujieda Region, Shizuoka**

Organic Genmaicha with Matcha has a deep emerald color derived from added Matcha powder, intense toasted aromas, rich sweet flavors of roasted rice and a touch of savory umami notes. It has a light astringency and refreshing finish. Genmaicha with matcha is perfect for an after meal cup of tea as it stimulates metabolism and aids digestion.



Product Code: **310-00071**
Size: **2 g x 15 pcs**
Packaging: **Foil**

Jugetsudo Organic Hojicha

Origin: **Fujieda Region, Shizuoka**

Organic Hojicha has a deep amber color, intense smoky aromas of coffee and vanilla; rich yet mellow taste of dried fruits, cocoa and toast, low astringency and a soothing satisfying finish.



Product Code: **310-00070**
Size: **2 g x 15 pcs**
Packaging: **Foil**

Jugetsudo Organic Tokyo Selection

Origin: **Fujieda/Okabe Region, Shizuoka**

Tokyo Selection covers 6 Organic individually packed Japanese Tea varieties: Sencha, Yuzu Sencha with Matcha, Hojicha, Genmaicha, Earl Grey and Cereal Blend Teas.



Product Code: **310-00310**
Size: **2 g x 18 pcs**
Packaging: **Paper Box**



煎茶道

SENCHA - DŌ

Sencha-do means “the way of sencha”, and it involves the preparation of loose leaf tea such as sencha and gyokuro. In general, in senchadō there are two infusions of tea prepared, and sweets are given with each one.

Kyusu are traditional Japanese teapots mainly made of fired volcanic clay of very high quality. The word kyusu simply means teapot, even though in common usage kyusu usually does refer to a teapot with a side handle.



Gyokko Flat Kyusu

Origin: **Aichi Prefecture, Japan**

Super elegant hand-crafted flat kyusu with a ceremesh strainer. Perfect for Gyokuro and Kabusecha allowing the tightly hand rolled leaves to open up slowly and fully, releasing the true beauty of the tea. Rokurome techniques is used to created fine lines on the surface of the kyusu. This is a highly advanced technique as the lines need to be formed in a single stroke.



Product Code: **310-00277**
Size: **120 ml**
Strainer: **Black Ceramic Mesh**



Product Code: **310-00275**
Size: **120 ml**
Strainer: **Red Clay Ceramic Mesh**

Shocho Neco Kyusu

Origin: **Aichi Prefecture, Japan**

A real gift for a tea and cat lover, this miniature kyusu with a gold painted cat-paws -moon theme. It has a ceramesh strainer perfect for brewing gyokuro and kabusecha teas.



Product Code: **310-00279**
Size: **160 ml**
Strainer: **Ceramic Mesh**

Gyokko Large Red Clay Pot

Origin: **Aichi Prefecture, Japan**

Beautiful hand-made red clay kyusu with ceremesh strainer for brewing high quality kabusecha and sencha for a large group of people. Rokurome techniques is used to created fine lines on the surface of the kyusu. This is a highly advanced technique as the lines need to be formed in a single stroke.



Product Code: **310-00250**
Size: **900 ml**
Strainer: **Ceramic Mesh**

Syunju Nerikomi Kyusu

Origin: **Aichi Prefecture, Japan**

Large tokohame kyusu with ceramic obi strainer perfected for brewing fukamushi, sencha, hojicha and genmaicha. Nerikomi cutting technique is used to decorate the pot.



Product Code: **310-00002**

Size: **530 ml**

Strainer: **Obi 360 Metal**

Kurodoro Muji Kyusu

Origin: **Aichi Prefecture, Japan**

Classic tokohame kyusu with in-built metal strainer great for brewing large portions of sencha, fukamushicha, hojicha or genmaicha.



Product Code: **310-00258**

Size: **350 ml**

Strainer: **Partial Metal**

Tokoname Turbot Tea Pot

Origin: **Aichi Prefecture, Japan**

Elegant Tokoname tea pot with in-built sawayaka strainer perfect for brewing sencha, hojicha, genmaicha or wakoucha teas. Great option of a tea pot for incorporating Japanese tea into Western style dining experience.



Product Code: **310-00262**

Size: **220 ml**

Strainer: **Partial Metal**

Kofu Light Breeze Kyusu

Origin: **Aichi Prefecture, Japan**

Kofu kyusu from the Light Breeze series is made by a kneading technique in which several colors of pottery clays are kneaded to create a unique combination. It is decorated with a leaf pattern.



Product Code: **310-00278**

Size: **330 ml**

Strainer: **Ceramic Mesh**

Tasaki Kyusu

Origin: **Aichi Prefecture, Japan**

Handy kyusu with a detachable cup strainer is a great choice for brewing a wide range of teas, from summer sencha, hojicha, genmaicha and wakoucha, as well as tea bags.



Product Code: **310-00004**
Size: **240 ml**
Strainer: **Detachable Metal**

Shocho Hana Flower Kyusu

Origin: **Aichi Prefecture, Japan**

Shocho Hana tea pot is with ceramesh strainer is perfect option for premium Japanese teas: gyokuro, kabusecha and spring sencha. It is decorated with ezuke, or painting technique known as nota-e, in which colored nota (clay slurry) is used to paint the vessel.



Product Code: **310-00003**
Size: **240 ml**
Strainer: **Ceramic Mesh**

Tosen Beige Kyusu

Origin: **Aichi Prefecture, Japan**

Tosen stands for dedication in Japanese. This elegant tokonome-yaki kyusu is made by applying ibushi, or smoking technique that existed since the early days in the wood-fired kilns. It creates a very smooth silky surface so pleasant to touch. Tosen kyusu has a ceramesh strainer perfect for brewing gyokuro, sencha and kabasecha teas. Matching Tosen chawan cup is available.



Product Code: **310-00276**
Size: **170 ml**
Strainer: **Ceramic Mesh**

Tokoname Orange Clay Kyusu

Origin: **Aichi Prefecture, Japan**

Traditional Tokoname-yuki tea pot. The key characteristics of Tokoname-ware is that glaze is applied to the inside of the pot. In addition to that, high firing temperature (1120-1140C), generates very fine bumps and grooves on the surface of the fired teapot. This uneven surface inside absorbs the harshness and impurities of water and tea, resulting in the mellow and delicious brew.



Product Code: **310-00223**
Size: **240 ml**
Strainer: **Partial Metal**

Tokoname Miyaki Black Kyusu

Origin: **Aichi Prefecture, Japan**

Elegant Tokoname tea pot with in-built ceramesh strainer perfect for brewing premium Japanese teas: spring sencha, gyokuro, kabusecha.



Product Code: **310-00261**
Size: **240 ml**
Strainer: **Cermic Mesh**

Jugetsudo Marugata Kyusu

Origin: **Aichi Prefecture, Japan**

Original Jugetsudo handmade kyusu with an in-built sawayaka metal strainer. Perfect tea pot for brewing a wide variety of teas: sencha, hojicha, genmaicha and wakoucha. Matching Jugetsudo hand-made chawan cup is available.



Product Code: **310-00254**
Size: **240 ml**
Strainer: **Partial Metal**

Tosen Tobikana Kyusu

Origin: **Aichi Prefecture, Japan**

One of a kind, left-handed kyusu with an in-built sawayaka metal strainer, great for brewing a wide variety of teas: sencha, hojicha, genmaicha and wakoucha. Tobikana technique is used to decorate Tosei kyusu. A chisel is applied to the clay and shaken as it rotates on the pottery wheelm scraping the surface finely. This decorative technique is often used on unglazed ceramics to give a sense of movement.



Product Code: **310-00273**
Size: **240 ml**
Strainer: **Partial Metal**



茶道

CH A - D O

Japanese tea ceremony (known as sadō/chadō (茶道, "The Way of Tea") or chanoyu (茶の湯)) is a Japanese cultural activity involving the ceremonial preparation and presentation of matcha (抹茶), powdered green tea, the procedure of which is called temae (点前).

Tea gatherings are classified as either an informal tea gathering (chakai (茶会, "tea gathering")) or a formal tea gathering (chaji (茶事, "tea event")). A chakai is a relatively simple course of hospitality that includes confections, thin tea, and perhaps a light meal. A chaji is a much more formal gathering, usually including a full-course kaiseki meal followed by confections, thick tea, and thin tea. A chaji may last up to four hours.



Tosen Chawan Cup

Origin: **Aichi Prefecture, Japan**

Beautiful Japanese tea cup, perfect for enjoying a variety of teas. Matching Tosen kyusu tea pot is available.



Product Code: **310-00273**
Size: **100 ml**
Color: **Pink**



Product Code: **310-00273**
Size: **100 ml**
Color: **Beige**

Jugetsudo Handmade Hakuchawan Cup

Origin: **Gifu Prefecture, Japan**

Original Jugetsudo handmade hakuchawan. Fine piece of porcelain decorated with a spring kanji. Matching Jugetsudo kyusu tea pot is available.



Product Code: **310-00255**
Size: **90 ml**

Miyaki Sencha Chawan

Origin: **Gifu Prefecture, Japan**

Classic chawan cup matching a wide variety of tea pots.



Product Code: **310-00259**
Size: **80 ml**

Chashaku Bamboo Matcha Scoop

Origin: **Nara Prefecture, Japan**

Chashaku is made of a narrow piece carved from bamboo. One chashaku scoopful of matcha is about a third of a teaspoon of matcha powder. Two scoopfuls of powder equate to a standard amount for usucha style brewing (1/2 teaspoon).



Product Code: **310-00221**

Nanzanen Electric Matcha Whisk

Origin: **Aichi Prefecture, Japan**

Making a perfect cup of matcha or matcha-based barista drinks is super easy with Nanzanen electric whisk. Highly durable, easy to clean, zero contamination.



Product Code: **310-00280**

Chasen Bamboo Matcha Whisk

Origin: **Nara Prefecture, Japan**

Chasen is traditionally handcrafted from a single piece of bamboo and comes in a variety of thicknesses and string counts ("teeth" of the whisk). The purpose of the whisk is to coax the matcha into a uniform consistency as the powder tends to clump when coming into contact with water. Without using a traditional whisk in your preparation, you will likely miss out on the delicate nuances that only a perfectly blended matcha with just the right amount of foam on top can offer.



Product Code: **310-00220**

Yamada Chawan Matcha Bowl

Origin: **Aichi Prefecture, Japan**

Traditional Tokoname-ware chawan tea bowl that conveys the heart of their creators, unique to the traditional kilns.



Product Code: **310-0006**

Hana Chawan Matcha Bowl

Origin: **Aichi Prefecture, Japan**

Classic chawan bowl for a perfect serving of Matcha



Product Code: **310-00215**



和食

W A S H O K U

Japanese cuisine encompasses regional and traditional foods of Japan, that has evolved over centuries of political, economic and social changes. The traditional cuisine of Japan (washoku) has a strong emphasis on seasonal ingredients and sustainable farming practices. We offer you a master list of everything you need to cook and enjoy Japanese cuisine.



Kanesu Furusato No Aji Hanshu Chuka Soba (Ramen)

Origin: **Banshu Region, Hyogo Prefecture**

Chuka Soba Noodles (Japanese for “thin Chinese noodles”) are the Japanese adaptation of Chinese noodles. Off-white noodles made from wheat flour that are most commonly used in cold preparations or served hot in broth (such as ramen). They should not be confused with Japanese soba noodles, which are straight and darker in color and made from buckwheat.



Product Code: **310-00309**
Size: **500 g**

Kanesu Ajino Furusato Tororo Soba

Origin: **Banshu Region, Hyogo Prefecture**

Tororo soba noodles are made of a buckwheat flour and yam. It has a light brown appearance and distinct nutty flavor. In Japan, soba noodles dishes are eaten as snacks or as a one-dish. They are extremely versatile, delicious in hot-broth soup or served cold with dashi-based dipping sauce.



Product Code: **310-00135**
Size: **450 g**

Kanesu Ibo No Taki Banshu Somen

Origin: **Banshu Region, Hyogo Prefecture**

Somen noodles are elegantly thin and white in color. The noodles are sold in bundles tied with neat paper ribbons. Somen by itself has a very mild flavor, so it needs a strongly flavored dipping sauce. Somen is enjoyed for their finesse, which brings a light, shower-like sensation to the tongue. Somen noodles are very versatile and can be enjoyed all year around. Traditionally they are served chilled and eaten with a cold dipping sauce and garnishes. However, somen is very delicious in hot broth, healthy summer salads and even desserts.



Product Code: **310-00136**
Size: **600 g**

Kanesu Furusatoaji Banshu Udon

Origin: **Banshu Region, Hyogo Prefecture**

Udon noodles white and glossy in appearance, with an ample girth. They feel silky and pleasantly slippery on the lips, but have a satisfying bite to them. Udon noodles have little taste of their own: it is the broth or dipping sauce that gives each dish its character. There are three basic methods for cooking udon noodles in Japan, all of which involve boiling them first. They can then be served in hot soup, served hot or cold with a dipping sauce or stir-fried (yuki-udon) with other ingredients.



Product Code: **310-00140**
Size: **500 g**

Yuki Tsubaki Uonoma Tokubetsu Koshihikari

Origin: **Uonoma Region, Niigata Prefecture**

Simply put, this is the world's finest Koshihikari rice. It received multiple awards at the International Contest on Rice Taste Evaluation, Japan's largest contest for rice, for its premium quality. Due to its exceptional flavor, Yukitsubaki Koshihikari Premium rice is favored by food connoisseurs and Michelin-starred restaurants worldwide. Yukitsubaki rice is an example of a humble product, treated with such respect and skill that it becomes a real treat and super-nutrient.



Product Code: **310-00016**
Size: **2 kg**



Product Code: **310-00196**
Size: **450 g**

Yuki Tsubaki Uonoma Tokubetsu Koshihikar Genmai Brown Rice

Origin: **Uonoma Region, Niigata Prefecture**

Simply put, this is the world's finest Koshihikari rice. It received multiple awards at the International Contest on Rice Taste Evaluation, Japan's largest contest for rice, for its premium quality. Due to its exceptional flavor, Yukitsubaki Koshihikari Premium rice is favored by food connoisseurs and Michelin-starred restaurants worldwide. Yukitsubaki rice is an example of a humble product, treated with such respect and skill that it becomes a real treat and super-nutrient. For this product is used unpolished rice, which adds the additional health benefits.



Product Code: **310-00197**
Size: **450 g**



Maruyama Sushi Nori Orange Label

Origin: **Ariake Sea, Saga Prefecture**

The first picking of laver from the cold Ariake Sea is characterized by its sweetness. Freshly baked, it has a crisp cracker-like texture for your enjoyment.



Product Code: **310-00080**
Quantity: **10 sheets**

Maruyama Udemae Snack Nori

Origin: **Ariake Sea, Saga Prefecture**

Can be used as a snack on its own or topping for a bowl of rice, noodles or salad. Flavored laver that matches champagne, sake or beer. This laver is perfectly seasoned with extra virgin olive oil from Liguria, Italy, and sun-dried salt rich in minerals from Guérandais, France.



Product Code: **310-00234**
Quantity: **64 portions**

Takemoto Asshuku Jyunsei Gomaabura Koikuchi

Origin: **Gamagori Region, Aichi Prefecture**

Dark Toasted Sesame oil with a very fragrant intense aromas and balanced robust flavor. Use in Japanese, Chinese, Korean and fusion recipes and BBQ sauces.



Product Code: **310-00303**

Takemoto Asshuku Jyunsei Gomaabura

Origin: **Gamagori Region, Aichi Prefecture**

Toasted Sesame oil with rich aromas and concentrated nutty flavor. Perfect for a wide range of ethnic recipes. Use for marinating vegetables, seafood, poultry and meat as well as in salads and soups.



Product Code: **310-00304**

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