

Fukujyu Shōyu - TOKUSHIMA -

The producer who continues making traditional soy sauce in Tokushima since 1826. As for the characteristic of the shōyu, natural fermentation more than at least one year brings a particular fragrance and deep taste.



Natural brewing soy sauce

Made from whole soybeans and wheat and sun-dried salt from Japan .
Using Japanese cedar barrel for traditional fermentation and aging of 2years.
It is additive-free no coloration.

Sudachi shōyu

Sudachi is a small citrus fruit similar to Yuzu.
It is very traditional and general citrus fruits in Tokushima. Free from any additives.



Fukushimakatsuo - KYOTO -

The history of the Fukushimakatsuo originates in Kyoto from 1922. Its taste has received a high evaluation from a lot of restaurants of Japan as a specialized maker of the soup stock.



RISHIRI-KOMBU(Kelp)

Rishiri-Kombu is loved by the cook who are particular about taste of the restaurant of Kyoto. As for this, a color is clear and does not emerge in comparison with others. In addition, because it tastes smooth and rich, so it goes with any dishes very well. Taste is fully included in the lustrous surface and it's a top quality product of Kombu.



HIDAKA-KOMBU(Kelp)

Because it has few fiber and is easy to soften, it is mainly used as Kombu for boiling and eating, such as stewed food, rolled small fish in softened Kombu and so on.

Hattori-seitousho- TOKUSHIMA -



創業元治元年
悠久の時を経て今ここに

徳島名産 阿波和三盆糖



This producer continues making Awa WASANBON refined sugar traditionally from 1870. The flavor of the "bamboo sugar" inherited as a raw material since foundation doesn't still also change now.



DAIMURUI-JIRUSHI AWA WASANBON

Wasanbon is a fine-grained Japanese sugar, traditionally made in the Shikoku prefectures Tokushima and Kagawa. The sugar is often used for Japanese sweets (wagashi). The sugar is made from thin sugarcane plants grown locally in Shikoku, called taketō or chikusha. It is expensive.

Hanbeyfu - KYOTO -

It continues producing traditional Japanese foods from 1689 and it is particular about water, material and the skill since its foundation and continue keeping traditional taste.



YAKI-FU

A craftsman baked the raw wheat gluten that it added the wheat flour which selected carefully one by one. It has a smooth surface and fine texture, so it is hard to fall apart while cooking. Gusto and fragrance of wheat origin are smooth, you can enjoy the smooth food texture excellent in quality.



YUBA

Yuba, dried bean curds, is made by boiling soya milk, skimming the curds off the top, and drying them. It is often used in soups or nimono. It has a rich flavor of the soybean and gently refined taste. Naturally dry it and condensed the flavor of the soybean.



KATSUO-BUSHI-OIL

It is a flavored oil which added the fragrance of shaved into flakes of dried bonito to edible oil. The bonito flakes were burned up carefully in the oil.

