


**NRA Show 2019  
Marin FOOD Co, Ltd**

Basic Information	
Company name	MARINFOOD CO.,LTD.
Company Email	kokusai-t@marinfood.co.jp
Comapany Website	https://www.marinfood.co.jp/english/
Phone	81334531027
Company Information	
Introduction	Marinfood is a food producer that produces and sells various food products including margarine, cheese and hotcakes. Since founding in 1957, it has served clients for 60 years. Besides industrial products for schools, hotels, restaurants, cafes and other food producers, it recently has earned clientele for home products for retail stores.
Product Category	Butter Cheese Dairy Products

**NRA Show 2019  
Marin FOOD Co, Ltd**

Product 1			
Name	Candy Cheese 130g		
Contents	It is an economy size package including 26 candy shaped 5g cheeses in a bag. It has a plain flavor so that you can enjoy its rich milk taste. It is bite sized that is easy to enjoy as a snack.		
FOB	2.0 US\$		
			
		Product 2	
		Name	Smoked Butter 450g
Contents	It is a rare smoked butter product. In a usual smoke method, butter will melt. In a special method that we use, we successfully made this smoked butter without melting. We used apple tree tip and peat. It is individually packaged, so you can use it in a sanitary manner. It is simply packaged, so you can use it easily.		
FOB	6.2US\$		
			

**NRA Show 2019  
Maruichi Maeda Trading**

<b>Basic Information</b>	
Company name	Maruichi Maeda Trading Co.,Ltd
Company Email	shimonoseki@maeda.ne.jp
Comapany Website	www.maeda.ne.jp
Phone	083-267-7128
<b>Company Information</b>	
Introduction	Since the company was founded, we have been loved by Tsukiji's restaurants and sushi restaurants. We sell the products all over Japan.
Product Category	Seafood

**NRA Show 2019  
Maruichi Maeda Trading**

<b>Product</b>	
Name	MAEDA SAUCE
Contents	<p>"MAEDA SAUCE" is an exclusive Japanese original sauce new to the US market. A pasta dish using this sauce became the most popular menu in Japan. Of course, the sauce is often used as a topping of Japan's "rice ball (<i>onigiri</i>)" and "sushi". In pasta, it is delicious just by mixing as it is. It is also common to add arrangements such as butter or milk making the sauce creamy.</p> <p>You can find bread with this sauce at many bakeries in Japan, "<i>mentaiko-pan</i>". It has also a great combination with any la carte dishes.</p>
FOB	



**NRA Show 2019  
Try International INC**

**Basic Information**


Company name	TRY INTERNATIONAL INC
Company Email	jun-try@misoya.net
Comapany Website	try-international.co.jp/
Phone	03-5524-2888

**Company Information**

Introduction	<p>We, Tadokoro-Sho-ten keeps searching for the best quality Miso, Japanese traditional food, providing elegant and rich tastes of miso, and studying health effect of Miso.</p> <p>Our mission is to introduce these precious legacies not only to Japan, but also to all over the world.</p>
Product Category	<p>Cakes Candy Japanese Foods Salad Dressings Sauces Seasonings &amp; Spices</p>

**NRA Show 2019  
Try International INC**

**Product**

Name	Miso Candy	
Contents	<p>This product contains 10 billion lactic acid bacteria per 10 candies.</p> <p>This candy is made with health food "miso", and there is miso-paste in the middle.</p> <p>You can't resist trying this sweet and salty candy.</p>	
FOB		

**NRA Show 2019  
MK Trading**

**Basic Information**


Company name	MK Trading
Company Email	masamikuwakubo@hotmail.co.jp
Company Website	https://mktrading-mk.com
Phone	072-992-2676

**Company Information**


Introduction	The company us a leading Japanese exporter of any liqueur products.
Product Category	Liqueurs Spirits

**NRA Show 2019  
MK Trading**

**Product 1**

Name	Sasakawa Blended Whisky 750ml	
Contents	<p>This is a Japanese blended whisky with careful selected malt whisky and grain whisky. It has a delightful aroma with mellow and rich taste.</p> <p>We are exporting a lot to various countries since 2014.</p>	
FOB		

**Product 2**

Name	Sasakawa Pure Malt Whisky 750ml	
Contents	<p>This is a Japanese pure malt whisky with careful blended malt whisky. It has an appropriate sour taste, fresh aroma and freshness of lemon grass.</p> <p>We are exporting a lot to various countries since 2014.</p>	

**NRA Show 2019  
Momiki INC**

<b>Basic Information</b>	
Company name	MOMIKI Inc
Company Email	kuromaru@momiki.com
Comapany Website	www.kuromaru.co
Phone	0985-72-0135
<b>Company Information</b>	
Introduction	<p>Subcontracting to a big enterprise assembling components with more than a hundred employees 42 years ago in Miyazaki, we were faced to move and shutdown due to the change of the company policy. We realized the best way to keep everyone employed is to make the best use of our know-how on electronics and turn it into a new business.</p> <p>Consequently in 2007 MOMIKI was reborn. We spent 6 years of research on fine tuning the air flow of the aging chamber to create black garlic without bitterness, pungency but pure sweetness. With years gone by, more products are developed under the idea of additive free, handcrafted and 100% made in Japan. Our biggest mission is to let other people as passionate about black garlic as we are, that is why we came to work everyday with a vision believing that someone right now somewhere in the world, is happy and energetic because of our black garlic. And we will continue to deliver that mission.</p>
Product Category	Asian Food / Condiments /Garlic & Garlic Products /Gourmet Foods Health Foods / Japanese Foods / Salad Dressings / Sauce Bases / Specialty Foods Vegetarian Products

**NRA Show 2019  
Momiki INC**

<b>Product</b>	
Name	VEGAN Black Garlic Umami Sauce (White Garlic)
Contents	Made entirely from vegetables without animal origin, and contains no preservatives, artificial flavors or colors. We blend the flavorful Black Garlic Umami Sauce with fresh garlic to develop the aromatic and savory sauce. Enjoy the delicious taste on grilled meat, deep fried, stir fry or all of your favorite food.
FOB	



**NRA Show 2019  
Rokko Butter Co, Ltd**

**Basic Information**


Company name	Rokko Butter Co.,Ltd.
Company Email	n_fujie@qbb.co.jp
Comapany Website	http://www.qbb.co.jp/
Phone	+81 80 6128 7834

**Company Information**


Introduction	<p>Using carefully selected, high-quority raw ingredient mainly made in Australia. We are currently producing about 300 kinds of cheese products, for both household and professional use.</p> <p><b>【70th Anniversary】</b>We have made cheese culture in Japan and produced many “firsts” products.</p> <p><b>【Top brand among Cheese Companies】</b>We occupy the top market share position for bite-size cheese products in Japan.</p> <p><b>【Popular as a part of school meal menu】</b>With out a doubt, many Japanese people have experiences with Q•B•B that is a brand symbolizing safety and reassurance.</p>
Product Category	<ul style="list-style-type: none"> <li>Appetizers</li> <li>Asian Food</li> <li>Bread Specialties</li> <li>Cheese</li> <li>Cheese/ Grated</li> <li>Chocolate</li> <li>Cocoa</li> <li>Dairy Products</li> <li>Dairy Substitutes</li> <li>Dessert Products</li> <li>Dietetic Foods</li> <li>Ethnic Foods</li> <li>Food/ Processed</li> <li>Food/ Refrigerated</li> <li>Health Foods</li> <li>Japanese Foods</li> <li>Nuts</li> </ul>

**NRA Show 2019  
Rokko Butter Co, Ltd**


**Product 1**

Name	Mini Smoked Cheese	
Contents	<ul style="list-style-type: none"> <li>▪ Bite-size</li> <li>▪ Naturally Smoked by CHERRY WOOD CHIPS</li> <li>▪ No ARTIFICIAL PRESERVATIVES, COLORS</li> <li>▪ Low carbohydrate</li> <li>▪ Easy to open</li> <li>▪ Convenient as a snack during the driving</li> <li>▪ Good as an ingredients of Lunch box</li> <li>▪ Delicious (We did consumer survey in US.)</li> </ul>	
FOB		

**Product 2**

Name	Mini Smoked Cheese Wasabi	
Contents	<ul style="list-style-type: none"> <li>▪ Bite-size</li> <li>▪ Naturally Smoked by CHERRY WOOD CHIPS</li> <li>▪ No ARTIFICIAL PRESERVATIVES, COLORS</li> <li>▪ Low carbohydrate</li> <li>▪ Easy to open</li> <li>▪ Convenient as a snack during the driving</li> <li>▪ Good as an ingredients of Lunch box</li> <li>▪ Delicious (We did consumer survey in US.)</li> </ul>	
FOB		

**Product 3**

Name	Baby Cheese Black Pepper	
Contents	<ul style="list-style-type: none"> <li>▪ we sell 100 million pack in Japan (Japanese most well-known cheese)</li> <li>▪ We have 12 kinds of Baby cheese. ex.) Almond, Plain, Calcium added, Camembert, Yuzu, etc.</li> <li>▪ Bite-size</li> <li>▪ No ARTIFICIAL RESERVATIVES, COLORS, FLAVORS</li> <li>▪ Low carbohydrate</li> <li>▪ Easy to open</li> <li>▪ Convenient as a snack during the driving</li> <li>▪ Good for Lunch box</li> <li>▪ Delicious (We did consumer survey in US.)</li> </ul>	
FOB		

**NRA Show 2019  
Shinmei Co, Ltd**

**Basic Information**

Company name	SHINMEI CO., LTD.
Company Email	wakao-satoshi@akafuji.co.jp
Comapany Website	<a href="https://www.akafuji.co.jp/">https://www.akafuji.co.jp/</a>
Phone	03-3666-3503


**Company Information**

Introduction	One of our priorities is to produce safe and high quality food. Rice is very sensitive to temperature and humidity. These conditions are monitored daily and operational settings are precisely adjusted at cooking process. We put our efforts to provide the high quality of products to consumers with a large scale of continuous rice cooking system. To produce food safe product, we carefully monitor and control our operation. In near future, we are planning to GMP certified by a 3rd party and eventually certified by SQF.
Product Category	Asian Food Gluten-Free Japanese Foods Microwave Food Rice/ Wild




**NRA Show 2019  
Shinmei Co, Ltd**


**Product 1**

Name	Miyagi Hitomebore	
Contents	<p>Special Cultivated Rice Miyagi Tome</p> <p>Hitorimobore is rice which is soft and plump with rice cooked, excellent in the balance of stickiness and sweetness. It is also recommended for lunch boxes because the taste is unlikely to drop even if it is cold.</p> <p>In addition, it is also a body-friendly product that reduced the number of uses of pesticides and chemical fertilizers.</p>	
FOB		

**Product 2**

Name	Toyama Koshihikari	
Contents	<p>Toyama Prefecture is famous for clean water. Melted snow from the Northern Alps Mountains around Toyama has much mineral, and makes Koshihikari good quality.</p> <p>Toyama Koshihikari tastes as good as Niigata koshihikari, and cheaper than it, so is very popular in Japan.</p>	
FOB		

**Product 3**

Name	Precooked rice	
Contents	<p>This precooked rice is produced in Toyama Prefecture where the melted snow from the Northern Alps Mountains is so clean.</p> <p>We don't use any additives, so you can taste it such as normal steaming rice.</p> <p>By producing technology, all precooked rice remain aseptic for ten months.</p>	
FOB		

**NRA Show 2019  
Yamaguchi Aburaya Fukutaro**

**Basic Information**


Company name	YAMAGUCHI ABURAYA FUKUTARO Co.,LTD
Company Email	m.soh@fukutaro.co.jp
Comapany Website	www.fukutaro.co.jp/en
Phone	092-475-7777

**Company Information**


Introduction	<p>YAMAGUCHI ABURAYA FUKUTARO CO.,LTD. established in 1909. Our company has annual sales of 18 billion yen. Now we are expanding to export selected “Japanese food products” from Kyushu that is located southwest area of Japan.</p>
Product Category	<p>Tea Confectionery Fish/ Preportioned Japanese Foods Sauce Bases Seasonings &amp; Spices</p>

**NRA Show 2019  
Yamaguchi Aburaya Fukutaro**


**Product 1**

Name	ORGANIC GREEN TEA PRODUCTS	
Contents	<p>Pesticide Free! This green tea is cultivated rich in nature of Kyushu-Yame, weeding and taking insects off by hand. Furthermore, we focus on rich and organic soil making.</p> <p>(Remarks) Certified: Eurofins</p>	
FOB		

**Product 2**

Name	POTATO STARCH SNACK / “MENBEI”	
Contents	<p>MENBEI, our original cracker is quite popular souvenir of Fukuoka, Kyushu. Please enjoy its well-harmonized several seafood flavor, especially spicy mentaiko flavor. Nowadays, it is popular among foreign tourists who visit Fukuoka. Also increasing the Export-amount steadily.</p>	
FOB	JPY 280 yen/bag (12pcs)	

**Product 3**

Name	RED SAUCE (Spicy seasoning)	
Contents	<p>All-purpose spicy sauce with mentaiko flavor. This sauce made from mentaiko (Japanese spicy caviar), traditional soy sauce, tomato paste and our secret &amp; original seasonings. This sauce is most suitable to pasta dishes and meat dishes.</p>	
FOB	JPY 265 yen / bottle (150g)	

**NRA Show 2019  
Shibata Brewery Co, Ltd**

**Basic Information**


Company name	Shibata Brewery CO., LTD
Company Email	shibata_yuhki@kounotsukasa.co.jp
Comapany Website	www.shibatabrewery.com/en/
Phone	0564-84-2007

**Company Information**


Introduction	<p>Fortuitously, when the residents downstream in Okazaki tasted the sake-infused water, they discovered our brewery in the mountains and the Kounotsukasa brand.</p> <p>In 2016, the 8th president, Hidekazu Shibata rebuilt the majority of the brewery while preserving a portion of the post-fire reconstruction. He also christened the brewery “Ginjogura”.</p>
Product Category	Liqueurs, Wines

**NRA Show 2019  
Shibata Brewery Co, Ltd**


**Product 1**

Name	Gin Kimoto Junmaigensyu	
Contents	<p>“Good for Steak”</p> <p>The concept of 衆(gin) is food paring especially steak or something thick food. The 8th president, Hidekazu Shibata has thought he has wanted to make Kimoto which is the sake made by the traditional method because its taste is very full bodied and rich he likes. However, it was difficult to completely shift from producing regular sakes, as the demand for local demand for long time. One day when he was traveling, he came across the sake he was yearning and chasing. He decided to produce “Kimoto” at that time. “衆(gin)” is described people get together under the same roof, and striving to produce world-class sake products. Kimoto method is very labor-intensive, time consuming and require more patience than modern methods which is why we believe the communication and cooperation are the most important factor to produce sake.</p>	
FOB		

**Product 2**

Name	Daiginjo Kanzuijikomi	
Contents	<p>“God’s Water” Kanzui (“God’s water” in Japanese), which is the name of the local area of the brewery. It is said one of the softest sources of water in Japan and flows directly from the mountain behind our brewery to our well. In 1955, the well was dug by hand using only shovels and hoes, and it took three years to complete. The 7th Generation Head, Takao Shibata, Toji Muramatsu, and employees of the brewery all helped to carry a total of 150 unglazed earthen pipes to the top of the mountain. We use it at every step of process to produce an exceptionally smooth sake. “Kanzuijikomi” is one of our creation from the blessing of pristine nature.</p> <p>Award The National Research Institute of Brewing: 7 time of gold medal, 4 times of winning a prize The Nagoya Regional Taxation Bureau: 4 times of winning prize Food Paring This sake pairs well with light taste food such as sushi of white fish, or any kinds of nats. Also you’ll enjoy with a wine glass as an aperito because the aroma is very fruity and noble. The best serving temperature is 41F (cold).</p>	
FOB		



**Product 3**

Name	Mikan Liqueur	
Contents	<p>“Unique &amp; Local” “Mikan” is Japanese mandarin orange. Our brewery and a local farmer of Mikan cooperated to make the original Mikan Liqueur. The Mikan farm is located in countryside of Gamagori city that is about 1 hour away from our brewery by car. The characteristic of the Mikan is having good acidity and sweetness, and the flesh of Mikan has sour-sweet flavor.</p> <p>How to make? We blend Mikan fruit juice and our special junmaishu which is made from only rice and rice-koji (malted rice). In our brewery we use Kanzui (“God’s water” in Japanese) at every step of making sake. Kanzui is the name of area of the brewery, and the water is one of the softest sources of water in Japan. So this Mikan liqueur tastes very smooth and refreshing.</p> <p>Story We have had a relationship with the farmer of Mikan almost for 10 years. Imperfect Mikan is usually considered unmarketable. But they wanted to make something good for eat. We sympathised his idea and concluded to produce the Mikan liqueur.</p> <p>Food Paring The best serving temperature is 41F (cold). You’ll enjoy with a small glass as an aperito. It is also recommended with nats, french fries, fish and chips, some crackers.</p>	
FOB		

## NRA Show 2019 Mochicream Japan

Basic Information	
Company name	MOCHICREAM JAPAN co., ltd.
Company Email	y-tanaka@mochicream.com
Comapany Website	http://mochicream.com/en
Phone	070-1392-5453
Company Information	
Introduction	<p>“Enlighten Japan with sweets and make the world smile!” Based on this concept, Japan, Asia, America, and Europe will be pleased as a new taste of “Made in Japan” and increase smiles around the world. That is our dream. The main material of the products we handle is rice. Our goal is to create a new demand for rice by creating high-value-added products based on proprietary technologies, thinking from global perspectives.</p>
Product Category	

## NRA Show 2019 Mochicream Japan

Product 1		
Name	MOCHI CREAM ICE	 <p><b>MOCHICREAM ICE FACTORY</b> 24 flavors</p> <p>Can take flavor only whatever you want to eat! We have prepared a variety of flavor for you to have a fun by choosing!</p> <p>CHOCOLATE MINT, VANILLA, MANGO, STRAWBERRY, PEACH, CHOCOLATE, YUJIE, CHEESECAKE, etc.</p>
Contents	There are many flavors. It is a product characterized by raw materials that do not use dairy products.	
FOB		
Product 2		
Name	Brown rice cheese	 <p>Photograph provided by the exhibitor</p>
Contents	It is the product with the original manufacturing method.	
FOB		