



◆Food and drink products

UrbanKitchen Co.,Ltd / Ohisama no ko (The child of sunlight).....	1
Sui Limited company / Frozen pressed sushi	2
OKUI KAISEIDO Co., Ltd. / KURAGAKOI RISHIRI KOMBU	3
MUROJI CO., LTD / Traditional soy sauce, Salt-free fish sauce.....	4
Aratama Co.,Ltd / DAIFUKU(STEAMED RICE CAKE).....	5
natural kitchen SAL / Baked rice flour cheesecake	6
Maisen Fine Food Co., Ltd. / Mashi mashi Soy mince 50g.....	7
KOMEGO Co., Ltd. / Echizen Kura Miso	8
Takefuseimen Co., Ltd. / Echizen Fresh 50% buckwheat noodle PC5-100	9
FUNAKI SAKE BREWERY / KITANOSHO Kuzuryu JunmaiGinjo	10
Aratama Seika Co., Ltd. / FRUIT HABUTAEMOCHI.....	11
Sake Shop Hayashi / Plus Age	12
Kubota Brewery Limited Partnership / Tokusen Junmai Daiginjo Ippitsu Keijo ..	13
Yamashita Suisan / Hoshi Karei	14
Nakano / Wakasa Beef	15
Hatakeyama Syuzo / Yuki Kirara	16
Flick Inn Fukui Co., Ltd. / Business Hotel	17


UrbanKitchen Co.,Ltd / Ohisama no ko (The child of sunlight)

Company Name	UrbanKitchen Co.,Ltd
Main Products	Fully ripened Japanese plum (ume) purée(Ohisama no ko)
Key Selling Point	This product is made using only fully ripened ume plums (variety: Fukudayū) and beet sugar, with no other ingredients added. In Japan, it has been used in desserts served at Michelin-starred restaurants as well as creations by Gault & Millau Best Pastry Chef Award recipients. Highly regarded by professional chefs and pâtissiers, it is a product celebrated for its exceptional flavor and quality.
Product / Technology Name	Ohisama no ko (The child of sunlight)
Picture	
Product / Technology Description for Customers	<p>“Ohisama no Ko” is an additive-free purée made by carefully sieving fully ripened ume plums grown in Wakasa Town, Fukui Prefecture. It preserves the ume’s natural aroma, refreshing acidity, and vibrant color, offering an elegant, fragrant flavor reminiscent of apricots and peaches.</p> <p>Versatile and easy to use in a wide range of sweets and savory dishes, it is trusted by professional chefs and pâtissiers alike. Crafted with care for both people and the environment, “Ohisama no Ko” is an ethical and sustainable ingredient that brings refined depth to any creation.</p>

Sui Limited company / Frozen pressed sushi

Company Name	Sui Limited company
Main Products	Frozen pressed sushi
Key Selling Point	Delicious taste just like freshly made, even after thawing
Product / Technology Name	Frozen Grilled Mackerel Sushi · Frozen Conger Eel Pressed Sushi
Picture	
Product / Technology Description for Customers	<p>This product features thick, fatty mackerel, carefully grilled and wrapped in kombu kelp to create a rich and savory grilled mackerel pressed sushi. Alongside this, seasoned shiitake mushrooms and finely chopped shiso leaves are mixed into the sushi rice, shaped into a bar, and topped with tender simmered conger eel (anago), gently wrapped around the rice.</p> <p>Thanks to a special freezing process, the sushi retains the same delicious taste and texture as when freshly made, even after thawing. As it is frozen, it can be stored for a long time, and only the amount you wish to eat needs to be thawed, reducing waste while ensuring safe, convenient, and worry-free enjoyment.</p>


OKUI KAISEIDO Co., Ltd. / KURAGAKOI RISHIRI KOMBU

Company Name	OKUI KAISEIDO Co., Ltd.
Main Products	Kombu products (for foodservice and retail)
Key Selling Point	We specialize in selling aged kombu, carefully matured to enhance its natural umami. Compared to conventional kombu products, our aged kombu offers a richer, deeper flavor, making it a premium choice for both professional kitchens and home use.
Product / Technology Name	KURAGAKOI RISHIRI KOMBU (KURAGAKOI VINTAGE KOMBU)
Picture	
Product / Technology Description for Customers	<p>“Kura-gakoi Rishiri Kombu” is made from wild Rishiri kombu harvested on Rishiri and Rebun Islands in Hokkaido. The kombu is aged over a long period in a dedicated kombu storehouse where temperature and humidity are carefully controlled, allowing its umami to deepen naturally. This aging process produces a clear, amber-colored dashi with refined elegance and no cloudiness.</p> <p>In 2023, Kura-gakoi Rishiri Kombu was used as Japanese dashi at the G7 Hiroshima Summit, and today it is sought after by Michelin-starred restaurants in Japan for its enhanced umami and exceptional quality.</p>

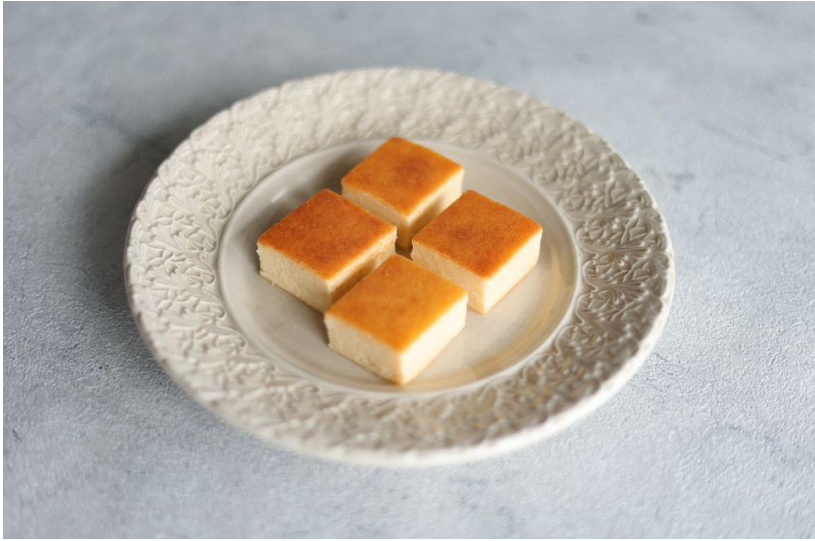
MUROJI CO., LTD / Traditional soy sauce, Salt-free fish sauce

<p>Company Name</p>	<p>MUROJI CO., LTD</p>
<p>Main Products</p>	<p>Soy sauce, soy sauce products, kombu, and kombu products</p>
<p>Key Selling Point</p>	<p>Japan's oldest soy sauce brewery</p>
<p>Product / Technology Name</p>	<p>Traditional soy sauce, Salt-free fish sauce</p>
<p>Picture</p>	
<p>Product / Technology Description for Customers</p>	<p>We develop products based on naturally brewed soy sauce, made using traditional methods passed down since the Edo period, as well as a salt-free, alcohol-free (0%) mackerel fish sauce jointly developed with Fukui Prefectural University.</p> <p>Our current core products are additive-free powdered seasonings. With no direct competitors in the market, we receive inquiries from both Japan and overseas and are actively expanding our sales channels. We were also the first company in the Hokuriku region to obtain Halal certification, ensuring our products meet diverse dietary and cultural needs.</p>

Aratama Co.,Ltd / DAIFUKU(STEAMED RICE CAKE)

Company Name	Aratama Co.,Ltd
Main Products	Daifuku mochi, jellies, and other sweets
Key Selling Point	We process delicious Fukui-grown rice and Fukui ume plums!
Product / Technology Name	DAIFUKU(STEAMED RICE CAKE) : Dairy free
Picture	
Product / Technology Description for Customers	<p>Our sweets are filled with house-made smooth bean paste and wrapped in a soft yet pleasantly chewy dough that melts in your mouth.</p> <p>With over 50 years of experience supplying overseas markets, this is an authentic Japanese flavor that is sure to be enjoyed not only by Asian customers, but also by local communities around the world.</p>


natural kitchen SAL / Baked rice flour cheesecake

Company Name	natural kitchen SAL
Main Products	Gluten-free sweets
Key Selling Point	<p>We produce and sell gluten-free sweets made with carefully selected Japanese ingredients, including organic rice grown in Fukui Prefecture, which is rarely available on the market, and eggs from purebred Japanese chickens. By focusing on high-quality domestic ingredients, we deliver sweets that are both safe and delicious, crafted with great care.</p>
Product / Technology Name	Baked rice flour cheesecake
Picture	
Product / Technology Description for Customers	<p>A gluten-free cheesecake made with carefully selected ingredients: organic brown rice flour and eggs from Momiji, a rare pure Japanese chicken breed that accounts for only 6% of all laying hens in Japan.</p> <p>Generously made with eggs, it has a rich, smooth, and creamy texture. We do not use white sugar or preservatives, and each cake is carefully handmade.</p> <p>Winner of the Grand Prix at the 2023 Japan Food Selection.</p>


Maisen Fine Food Co., Ltd. / Mashi mashi Soy mince 50g

<p>Company Name</p>	<p>Maisen Fine Food Co., Ltd.</p>
<p>Main Products</p>	<p>PBF(Soy protein-based processed food)</p>
<p>Key Selling Point</p>	<p>FSSC22000 Certified factory</p>
<p>Product / Technology Name</p>	<p>Mashi mashi Soy mince 50g</p>
<p>Picture</p>	 <p>The image shows four packages of Mashi mashi Soy mince products: two 50g pouches (one white, one green), a 100g carton (green), and a 130g pouch (brown). Below the packages is a photograph of the factory building, a modern industrial structure with a white and grey facade and a green circular logo on the wall.</p>
<p>Product / Technology Description for Customers</p>	<p>① As our NB (national brand) products, we have released multiple items under the "Soy & Brown Rice Veggie Meat Series" for both retail and foodservice markets.</p> <p>② We undertake OEM manufacturing of vegetarian meat products.</p> <p>③ Our facilities are equipped with twin-screw extruders, large-scale dryers, automatic weighing systems, small-portion compatible packaging machines, X-ray foreign object detectors, metal detectors, weight checkers, and semi-automatic carton formers, among others.</p> <p>④ A new factory wet processing line has been in operation since October 2023.</p>


KOMEGO Co., Ltd. / Echizen Kura Miso

Company Name	KOMEGO Co., Ltd.
Main Products	Miso and miso-based products
Key Selling Point	Miso officially supplied to Eiheiji Temple, the Head Temple of the Soto Zen
Product / Technology Name	Echizen Kura Miso
Picture	 <p>The image shows a glass jar of Echizen Kura Miso. The jar has a black plastic lid with a pull tab. The label is white with black and red text. The main text on the label reads '越前蔵' (Echizen Kura) in large characters. To the right, it says '創業天保2年' (Established in the 2nd year of Tenpo, 1831). On the left side of the label, it says '大本山永平寺御用達' (Official supplier of Honshu-san Eiheiji-ji Temple). There is also a small red seal on the lid.</p>
Product / Technology Description for Customers	<p>Made with the same ingredients and methods as the miso used at Eiheiji Temple, the head temple of Soto Zen Buddhism.</p> <p>At Eiheiji, food is regarded as part of spiritual training, and miso provides an important source of protein for the monks.</p> <p>We are honored to support this tradition and proudly continue its production.</p> <p>This miso is unpasteurized, preserving live koji cultures and their nutrients.</p> <p>Ideal not only for miso soup, but also for sauces and miso-based marinades thanks to its rich umami.</p>


Takefuseimen Co., Ltd. / Echizen Fresh 50% buckwheat noodle PC5-100

Company Name	Takefuseimen Co., Ltd.
Main Products	Fresh soba noodles (chilled / frozen distribution)
Key Selling Point	These are fresh soba noodles produced through a fully integrated process, from buckwheat cultivation to milling and noodle making.
Product / Technology Name	Echizen Fresh 50% buckwheat noodle PC5-100
Picture	
Product / Technology Description for Customers	<p>Buckwheat is grown in-house in Hokkaido and Fukui Prefecture, milled at our own facilities, and processed into noodles through a fully integrated production line.</p> <p>These noodles are Gowari soba, made with a 50:50 blend of buckwheat flour and wheat flour, and finished as flat-cut Echizen-style soba, known for its distinctive texture and fragrant aroma.</p> <p>Once produced, the noodles are immediately frozen to preserve quality.</p> <p>Before use, please thaw in a refrigerator for one day to return them to defrost them.</p> <p>The product has a shelf life of one year when frozen, and up to 10 days under refrigeration after thawing.</p>


FUNAKI SAKE BREWERY / KITANOSHO Kuzuryu JunmaiGinjo

<p>Company Name</p>	<p>FUNAKI SAKE BREWERY</p>
<p>Main Products</p>	<p>Japanese sake</p>
<p>Key Selling Point</p>	<p>A quality-focused product crafted in a region of scenic beauty</p>
<p>Product / Technology Name</p>	<p>KITANOSHO Kuzuryu JunmaiGinjo Kuzuryu-rice use</p>
<p>Picture</p>	
<p>Product / Technology Description for Customers</p>	<p>This sake is brewed using the revived "Kuzuryu Rice," a sake rice variety once cultivated exclusively in Fukui Prefecture. Made with contract-grown sake rice and a yeast strain developed in Fukui, it is a truly authentic Fukui sake.</p> <p>Clean, crisp, and dry in style, it pairs exceptionally well with food, enhancing a wide range of dishes without overpowering them.</p>


Aratama Seika Co., Ltd. / FRUIT HABUTAEMOCHI

Company Name	Aratama Seika Co., Ltd.
Main Products	Habutae mochi, anko-based sweets, etc.
Key Selling Point	Fukui's renowned Habutae Mochi, enjoyed by people worldwide
Product / Technology Name	FRUIT HABUTAEMOCHI
Picture	
Product / Technology Description for Customers	<p>Smooth and delicate Habutae Mochi encases a fruit filling, creating a uniquely enjoyable sweet experience.</p> <p>The silky texture of this mochi is exclusive to this product.</p> <p>We invite you to discover and savor this new taste sensation.</p>

Sake Shop Hayashi / Plus Age

Company Name	Sake Shop Hayashi
Main Products	Barrel-aged Japanese sake
Key Selling Point	A Fukui sake crafted using Hokuriku-grown Mizunara oak.
Product / Technology Name	Plus Age
Picture	 <p>The image shows a dark glass bottle of Mizunara Plus Age sake standing next to a snifter glass filled with clear sake. The bottle has a white label with the word 'MIZUNARA' and 'Plus Age' visible. A small white tag with a red seal is attached to the neck of the bottle. The background is black.</p>
Product / Technology Description for Customers	<p>“Plus age,” a Mizunara oak barrel-aged sake, is currently produced by three breweries in Fukui Prefecture: Jozan Sake Brewery, Yasumoto Brewery, and Mouri Brewery. We aim to expand its sales channels by positioning it as a premium Japanese sake.</p>

Kubota Brewery Limited Partnership / Tokusen Junmai Daiginjo Ippitsu Keijo

<p>Company Name</p>	<p>Kubota Brewery Limited Partnership</p>
<p>Main Products</p>	<p>Japanese sake and liqueurs</p>
<p>Key Selling Point</p>	<p>We brew our sake using rice grown in-house.</p>
<p>Product / Technology Name</p>	<p>Tokusen Junmai Daiginjo Ippitsu Keijo</p>
<p>Picture</p>	
<p>Product / Technology Description for Customers</p>	<p>Our concept of jizake (local sake) is rooted in the tradition of brewing sake from rice harvested in the same land and offering it to the deities of the (same) land.</p> <p>Approximately 80% of the rice used in our brewing is cultivated by ourselves, with the remaining 20% sourced from nearby contracted farmers.</p> <p>The sake is brewed using underground water from the same watershed that nourishes the rice fields.</p> <p>“Ippitsukeijō” is an elegant, highly aromatic sake, slowly fermented at low temperatures and aged for three years.</p> <p>We recommend enjoying it well chilled.</p>

Yamashita Suisan / Hoshi Karei

Company Name	Yamashita Suisan
Main Products	Dried fish, marinated fish, and crab
Key Selling Point	We are a company with over 50 years of history, producing traditional Japanese dried fish, marinated fish, and processed crab products.
Product / Technology Name	Hoshi Karei / Dried Flatfish
Picture	Coming soon
Product / Technology Description for Customers	<p>By lightly salting large-sized fish and air-drying them, they can be enjoyed simply by grilling. The scored flesh makes the meat easy to separate from the bones.</p> <p>They are also suitable for deep-frying and serving with a thick savory sauce.</p>

Nakano / Wakasa Beef

Company Name	NAKANO
Main Products	Japanese beef
Key Selling Point	Beef raised without relying on antibiotics, fed on Fukui-grown rice straw and rice.
Product / Technology Name	Wakasa Beef
Picture	Coming soon
Product / Technology Description for Customers	<p>This is a Fukui-exclusive beef raised for over 30 months without relying on antibiotics, with its health carefully managed using naturally derived lactic acid bacteria from Fukui.</p> <p>The cattle are fed a diet of Fukui-grown rice straw and rice. By incorporating rice into the feed, the fat becomes clean and light, while the long, careful raising process enhances the rich flavor of the lean meat.</p>

Hatakeyama Syuzo / Yuki Kirara

Company Name	Hatakeyama Syuzo
Main Products	Japanese sake
Key Selling Point	Coming soon
Product / Technology Name	Yuki Kirara
Picture	Coming soon
Product / Technology Description for Customers	Coming soon

Flick Inn Fukui Co., Ltd. / Business Hotel

Company Name	Flick Inn Fukui Co., Ltd.
Main Products	Business hotel
Key Selling Point	A business hotel with international staff
Product / Technology Name	Business Hotel
Picture	Coming soon
Product / Technology Description for Customers	Coming soon