Sourcing for a Healthy Lifestyle

Your best sourcing partner for Japan’s finest Organic & Innovative Natural Foods.

From Japan

MUSO Co., Ltd. / Japan Gold USA
Food is the Fountain of Our Lives.

MUSO Provides Only Natural Quality Foods.

For Each of Us, Our Children, Our Future.

MUSO Group & Mission

MUSO Group originated from the Macrobiotic Association established in 1953 and is a wholesaler specializing in natural and authentic traditional Japanese Foods. As the leading exporter in the past decades, MUSO has been dedicated to selecting the best quality Japanese foods and ingredients as well as supplying more than 400 sku to over 40 countries. As your best source and partner for the finest Japanese foods and innovative natural foods, MUSO keeps striving to assist you in creating a healthy and cultural lifestyle.
MUSO’s Products

- Non-GMO, No MSG, No Artificial Additives & Colorings
- Manufactured by the most trusted and diligent Japanese artisans in a traditional and authentic way.
- Built on Macrobiotic principles and are Vegan.
- Certified Organic, Gluten-Free, Kosher, Non-GMO Verified
- Carefully selected from high quality ingredients and come in bulk sizes for food service and repacking.
- Adequate product shelf life for overseas market

MUSO’s Service & Support

- Will Private Label for clients with minimum printing, i.e. label printing of 4,000 pcs. stockable.
- Consolidates various kind of products at Kobe/Osaka JAPAN.
- Offers monthly shared container service to Rotterdam, warehoused & forwarded by our logistic partner.
- Takes care of the US market at our USA office in San Diego CA, Japan Gold USA, which serves as our sales and logistic trading hub.
- Curates fine Japanese foods and ingredients from all over Japan.
- Proposes receptive, flexible, and innovative OEM product development with high standard Japanese manufacturers.
- Meets product quality standards required from clients around the world.
- Handles international paperwork necessary for certifications and logistics.
Craft Shoyu Soy Sauce

Artisan made, micro-batched, naturally aged for 18 months in cedar wood oke barrels by Yamahisa (est. 1932). The essential quality is based on skills, sensitivity, and intuition accumulated and passed over 4 generations of brewing experience.

Water, Whole Soybean, Wheat, Sea Salt

Net Wt. | Case Pack | Shelf Life
---|---|---
150ml | 12 | 24 months

Shoyu Soy Sauce

Made with organic whole soybeans and carefully selected wheat, naturally aged for 8 months.

Water, Whole Soybean, Wheat, Sea Salt

Net Wt. | Case Pack | Shelf Life
---|---|---
200ml | 20 | 24 months

Other conventional Shoyu Soy Sauce

Shoyu Soy Sauce
Shoyu Soy Sauce, Reduced Sodium
Sweet Soy Sauce
Teriyaki Sauce
Yakitori Sauce

ALL the sauces available in Bulk:
1,000 Ltr. IBC, 200 Ltr. Drum, 20 Ltr. BIB

Smoked Soy Sauce

Unique soy sauce naturally crafted and smoked using cherry wood chips. It elevates flavors in foods like dipping sauces for sushi or flavoring grilled dishes by exquisitely joining UMAMI with rich smokiness.

Soy Sauce, Water

Net Wt. | Case Pack | Shelf Life
---|---|---
150ml | 6 | 18 months

Okonomi Sauce

Popular Japanese gourmet sauce made by cooking down various local grown vegetables and fruits until densely thickened and carefully extracting the natural sweetness and UMAMI flavor from the ingredients.

Grape, Apple, Mandarin Orange, Carrot, Sea Salt, Corn Starch, Tomato, Tamari, Onion, Rice Vinegar, Garlic, Lemon, Kombu Seaweed, Yuzu Citrus, Spices

Net Wt. | Case Pack | Shelf Life
---|---|---
200g | 6 | 18 months
Craft Tamari Soy Sauce

Artisan made, premium grade gluten free soy sauce crafted by master brewer, Mr. Deguchi at Marumata (est. 1829). Small batch production with naturally and carefully aged for 12 months in ceder wood oke barrels.

Whole Soybean, Water, Sea Salt

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
150ml | 24 | 24 months

Organic Tamari Soy Sauce

Made with whole soybeans, naturally aged for 9 months.

Water, Whole Soybean, Salted Shochu

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
200ml | 20 | 24 months

Other Conventional Tamari Soy Sauce

Tamari Soy Sauce, Dual Aging
Tamari Soy Sauce, Reduced Sodium
Tamari Soy Sauce

All the sauces available in Bulk:
1,000 Ltr. IBC, 200 Ltr. Drum, 20 Ltr. BIB

Organic Ginger Syrup

Sweet and spicy perfect for crafting refreshing drinks and cocktails for summer and hot ginger tea for winter. Also used as an elegant base for sauces and dressings.

Water, Ginger, Sugar, Apple Juice, Sudachi Citrus

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
150ml | 12 | 18 months

Organic Umami Puree with Chili

Naturally fermented artisanal sauce made from soy sauce that has been infused with koji cultured rice and CHILI. Extremely versatile adding UMAMI and mild heat to any dish.

Soy Sauce, Rice, Water, Chili Pepper

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
150g | 6 | 18 months

Organic Umami Puree with Ginger

Naturally fermented artisanal sauce made from soy sauce that has been infused with koji cultured rice and GINGER. Extremely versatile adding UMAMI and liveliness to any dish.

Soy Sauce, Rice, Water, Ginger

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
150g | 6 | 18 months
Okonomi Sauce
Organic
One of the most aromatic and floral seasonings from Japan. Made from wild Yuzu citrus fruits with the most minimal processing. Adds a pleasant tartness, floral aroma and citrus-UMAMI flavor to your ingredients and dishes.

Yuzu "Vinegar"
A savory sauce with a lingering sourness from Japanese citrus fruits. Extremely versatile and easily expanding into many styles of cooking as a spice-up seasoning.

Ponzu
A savory sauce with a lingering sourness from Yuzu citrus fruits. It pairs well with anything from raw fish and sushi to cooked meats and often used in multi-cuisine fusion.

Ponzu
Organic
Water, Shoyu, Rice, Yuzu Citrus, Potato Syrup, Salt, Yukou Citrus, Sudachi Citrus, Salted Sake, Kombu Seaweed, Dried Shiitake Mushrooms

Yuzu "Vinegar"
Water, Yuzu Citrus, Sea Salt

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
250ml | 6 | 18 months

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
100ml | 15 | 12 months

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
150ml | 6 | 12 months

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
100g | 12 | 18 months
### Organic Cooking Sake, Mirin Type

- **Cooking rice wine made of 100% Japan origin organic rice with no processing aid used. Enhances rich flavor and taste when cooked together with ingredients as well as removes unpleasant smell of meat and fish.**

  - Water, Rice, Sugar, Salt
  - *Alcohol 10%

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<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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</thead>
<tbody>
<tr>
<td>300ml</td>
<td>10</td>
<td>12 months</td>
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</table>

### Organic Sake

- **Traditionally crafted only during the coldest season in Japan. Round taste, good to drink cold or warm. Also great to use it as a flavor enhancer in cooking like white wine.**

  - Water, Rice, Koji spores

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<td>6</td>
<td>24 months</td>
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### Organic Genuine Mirin

- **Miry is an indispensable sweet seasoning for Japanese cuisine. It gives food a delicious shine and enhances the taste and umami of ingredients.**

  - Sweet Rice, Shochu (Water, Rice, Koji Seed), Rice, Sea Salt, Koji Spores

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<tr>
<td>300ml</td>
<td>6</td>
<td>24 months</td>
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</table>

### Organic Rice Vinegar

- **Our organic rice vinegar is categorized as "Junmai-su" which is purely made with 100% rice without adding distilled alcohol. It has a savory aroma and is rich in flavor.**

  - Water, Rice, Salt, Koji Spores

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<td>6</td>
<td>24 months</td>
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### Organic Sushi Vinegar

- **Sugar and sea salt are added harmoniously to organic junmai (purely made with 100% rice) vinegar to achieve this special organic sushi vinegar. Its mellowness will help produce special sushi rice for you.**

  - Rice Vinegar, Sugar, Salt, Koji Spores

<table>
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<th>Shelf Life</th>
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<tbody>
<tr>
<td>150ml</td>
<td>6</td>
<td>12 months</td>
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### Rice Vinegar PRO

- **A special rice vinegar with fine aroma and taste crafted by Uchibori, who has been dedicated in making best rice vinegar since 1876 For Professional Purpose**

  - Water, Rice

<table>
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<tr>
<td>150ml</td>
<td>6</td>
<td>12 months</td>
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</table>
Crafted by the historically old miso artisan in Japan, Maruya Hatcho Miso established in 1337. Their unique technique such as 3-year aging in century old wooden barrels nourishes the robust taste perfect for sauce, stew and much more.

Whole Soybean, Water, Salt, Roasted Soybean Flour, Koji Spores

Net Wt. | Case Pack | Shelf Life
---|---|---
300g | 8 | 24 months

Gluten-free miso fermented and matured in a wooden barrel with no artificial heat applied and without additives. Crafted by a traditional miso brewer with 145 years of history.

Soybean, Brown Rice, Sea Salt, Water

Net Wt. | Case Pack | Shelf Life
---|---|---
250g | 6 | 24 months

Sweeter in taste and lighter in color due to the shorter aging period compared with other types of miso. Other than typical use for making soup, also good for sauce and dressing, natural sweetness and mild saltiness is also suitable for baking.

Rice, Water, Soybean, Sea Salt, Alcohol, Koji Spores

Net Wt. | Case Pack | Shelf Life
---|---|---
250g | 8 | 15 months
**Organic Instant Miso, Powder**

Flavorful and delicious vegan instant soup made from unpasteurized organic miso naturally fermented in cedar barrels. The manufacturer has dedicated into miso making since 1902 with using local famous soft spring water.

Brown Rice Miso, Barley Miso, Wakame, Kombu

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<tbody>
<tr>
<td>(10g X 6)</td>
<td>12</td>
<td>24 months</td>
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</table>

**Organic Instant Miso, FD Cube**

Rich and flavorful gourmet vegan soy food. Special technique of freeze drying Miso into cubes ensures authentic Miso quality while providing convenience. Quickly-made, healthy and tasty soup with just adding hot water.

Brown Rice Miso, Shiro Miso, Yeast Extract, Wakame

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<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<tbody>
<tr>
<td>(7g X 3)</td>
<td>6</td>
<td>24 months</td>
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</table>

**Kombu Shiitake-Katsu Kombu Shiitake-Katsu**

Dashi Powder

Made only from selected natural ingredients including bonito. Enhances the flavor of stew, porridge and cooked vegetables just by adding dashi broth.

Oligosaccharide (Tapioca, Sweet Potato), Sea Salt, Yeast Extract, Bonito Powder, Shiitake Powder, Kombu Powder

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<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<tr>
<td>(10g X 10)</td>
<td>10</td>
<td>24 months</td>
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**Kombu-Shiitake Dashi Powder**

Made only from selected natural ingredients. Enhances the flavor of stew, porridge and cooked vegetables just by adding dashi broth.

Oligosaccharide (Tapioca, Sweet Potato), Sea Salt, Yeast Extract (Yeast, Dextrin, Salt), Shiitake Mushroom Powder, Kombu Seaweed Powder

<table>
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<th>Shelf Life</th>
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<td>(10g X 10)</td>
<td>10</td>
<td>24 months</td>
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**Hijiki**

One of the most popular seaweed in Japan, consumed for more than hundreds of years. Contains high calcium, dietary fiber and iron and low in calorie.

Hijiki (Sargassum Fusiforme)

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<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<tr>
<td>50g</td>
<td>6</td>
<td>24 months</td>
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**Wakame**

A nutrient dense seaweed, containing a wide range of minerals and vitamins. Muso’s wakame processed by traditional way to retain a higher concentration of essential nutrients and certified as organic for the first time in Japan.

Wakame (Undaria Pinnatifida)

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<td>50g</td>
<td>6</td>
<td>24 months</td>
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A wild harvested perennial sea vegetable in the kelp family grows on the rocks in the Ise Bay which has a mild aroma and taste, making it an excellent introduction to edible seaweed.

**Arame**

Organic seaweed mainly harvested in northern part of Japan like Hokkaido which plays an essential role in Japanese cuisine as used for making soup stock widely used in many Japanese dishes.

Kombu (Saccharina Longissima)

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<tr>
<td>50g</td>
<td>10</td>
<td>24 months</td>
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Sushi Nori, toasted nori, perfect for making sushi roll. Muso’s nori grows in Ise-shima region which is ideal for cultivating nori where cold fresh water from the mountains and forest pours into sea.

Nori (Porphyra Yezoensis)

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<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<tr>
<td>25g (10 sheets)</td>
<td>6</td>
<td>24 months</td>
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Minimally processed steam-roasted Nori that retains a high concentration of ocean-derived UMAMI taste. Works well as a garnish on soups and salads and as a condiment on top of cooked grains or noodles in broth.

Nori (Porphyra Yezoensis)

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<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<tr>
<td>10g</td>
<td>6</td>
<td>15 months</td>
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Made of first flush organic tencha. Fine bitterness, subtle sweetness and UMAMI with bright green color. Great for smoothie, latte or any desserts. Rich in Catechin and Vitamin K.

Green Tea

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<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<tbody>
<tr>
<td>30g</td>
<td>3</td>
<td>15 months</td>
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A long selling soymilk because of its exceptional taste and quality. The best soymilk brand that goes well with coffee. Foams good and creamy.

Bonsoy

Water, Whole Soybean, Tapioca Syrup, Sea Salt, Hatomugi Powder, Calcium Carbonate

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<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<td>1 L</td>
<td>6</td>
<td>18 months</td>
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</table>
Roasted Japanese green tea traditionally made of tea leaves from the late harvest. With unique smoky flavor and golden amber hue, it also works for flavoring beverage or desserts.

<table>
<thead>
<tr>
<th>Organic Hojicha</th>
<th>Roasted Green Tea</th>
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<tr>
<td><strong>Net Wt.</strong></td>
<td>100g</td>
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<tr>
<td><strong>Case Pack</strong></td>
<td>12</td>
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<tr>
<td><strong>Shelf Life</strong></td>
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Organic Sencha
Healthy Japanese green tea, traditionally crafted by steaming fresh tea leaves and rolling to make long and thin shape. A hint of grassy aroma and UMAMI flavor in moderate bitterness.

Net Wt. | Case Pack | Shelf Life
--- | --- | ---
100g | 12 | 24 months

Organic Kukicha
Earthy Japanese tea made by roasting tea twigs. Smooth, mild and low in caffeine, it’s suitable to drink daily, anytime for everyone.

<table>
<thead>
<tr>
<th>Organic Kukicha</th>
<th>Tea Twig</th>
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<tr>
<td><strong>Net Wt.</strong></td>
<td>100g</td>
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<tr>
<td><strong>Case Pack</strong></td>
<td>10</td>
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<tr>
<td><strong>Shelf Life</strong></td>
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Organic 100% Buckwheat Soba
Traditionally crafted solely with whole buckwheat and nothing else. Very rare in dried form as it requires special technique. Nutritious and the unique flavor of buckwheat is good for salad, wok, soup and more.

<table>
<thead>
<tr>
<th>Organic 100% Buckwheat Soba</th>
<th>Hulled Buckwheat Seed, Buckwheat Flour</th>
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<tr>
<td><strong>Net Wt.</strong></td>
<td>200g</td>
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<td><strong>Case Pack</strong></td>
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<tr>
<td><strong>Shelf Life</strong></td>
<td>24 months</td>
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Organic Amazake
Fermented rice sweetener for beverage and desserts. Natural sweetness comes from only rice. Made using hand-crafted rice koji.

<table>
<thead>
<tr>
<th>Organic Amazake</th>
<th>Water, Rice Koji, Rice Bran</th>
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<td><strong>Net Wt.</strong></td>
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Organic Soba
Traditionally crafted with organic wheat flour, organic buckwheat flour with finely milled husks and sea salt. Enjoy unique texture and nutritious benefit by serving in hot broth, soups or chilled with dipping sauce.

<table>
<thead>
<tr>
<th>Organic Soba</th>
<th>Wheat Flour, Buckwheat Flour, Sea Salt</th>
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<tr>
<td><strong>Net Wt.</strong></td>
<td>250g</td>
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<td><strong>Case Pack</strong></td>
<td>6</td>
</tr>
<tr>
<td><strong>Shelf Life</strong></td>
<td>24 months</td>
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</table>
Organic Wheat Udon

Traditionally crafted with wheat flour and sea salt. Unlike the others made with white flour, this is partially sifted whole wheat and it makes a difference in flavor and nutrition.

Wheat Flour, Sea Salt

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<tr>
<td>250g</td>
<td>6</td>
<td>24 months</td>
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Organic Instant Ramen, Shoyu

Ready in about 4 minutes. Our organic ramen “shoyu flavor” uses non fried ramen noodles made of organic wheat. Its concentrate liquid broth is made with all vegan ingredients and more flavorful than powder broth.


<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
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<tbody>
<tr>
<td>109g</td>
<td>10</td>
<td>12 months</td>
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</table>

Organic Instant Ramen, Miso

Ready in about 4 minutes. Our organic ramen “miso flavor” uses non fried ramen noodles made of organic wheat. Its concentrate liquid broth is made with all vegan ingredients and more flavorful than powder broth.

Wheat Flour, Sea-Salt, Miso, Soy Sauce, Cooking Rice Wine, Sesame Oil, Sugar, Sea Salt, Yeast Extract Powder, Water, Garlic, Kombu Seaweed Powder, Ginger, Black Pepper, Red Chile Pepper

<table>
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<th>Shelf Life</th>
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<tbody>
<tr>
<td>116g</td>
<td>10</td>
<td>12 months</td>
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Brown Rice Ramen, Shoyu

Eating quick and healthy is possible with our instant ramen. The noodle is made from wheat and brown rice, and is slow-dried (not fried) at a low temperature gives a distinct quality in texture and taste. Comes with soy sauce based soup.

Wheat Flour, Brown Rice Flour, Sea Salt

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>88g</td>
<td>12</td>
<td>18 months</td>
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</tbody>
</table>

Buckwheat Ramen, Shoyu

Eating quick and healthy is possible with our instant ramen. The noodle is made from wheat and buckwheat, and is slow-dried (not fried) at a low temperature gives a distinct quality in texture and taste. Comes with soy sauce based soup.

Wheat Flour, Buckwheat Flour, Sea Salt

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>88g</td>
<td>12</td>
<td>18 months</td>
</tr>
</tbody>
</table>
Eating quick and healthy is possible with our instant ramen. The noodle is made from wheat and whole wheat flour, and is slow-dried (not fried) at a low temperature gives a distinct quality in texture and taste. Comes with miso based mushroom soup.

**Shiitake Ramen, Miso**

- Whole Wheat Flour, Wheat Flour, Sea Salt
- Net Wt. 88g, Case Pack 12, Shelf Life 18 months

**Dried Shirataki Rice Type**

- Dried wild yam noodle in a grain-like rice shape. Gluten-free, vegan low-calorie, High in fiber. Aromatically mild with a toothsome texture. Cooks in 10 minutes. After cooking, will retain original texture for a few days in the refrigerator.
- Water, Tapioca Syrup, Tapioca Starch, Konnyaku Powder, Calcium Hydrate, Citric Acid
- Net Wt. 80g, Case Pack 6, Shelf Life 24 months

**Dried Shirataki Noodle Type**

- Dried wild yam noodle in a nest form. Gluten-free, vegan low-calorie, High in fiber. Aromatically mild with a toothsome texture. Cooks in 5 minutes. After cooking, will retain original texture for a few days in the refrigerator.
- Water, Tapioca Syrup, Tapioca Starch, Konnyaku Powder, Calcium Hydrate, Citric Acid
- Net Wt. 25g, Case Pack 6, Shelf Life 24 months

**Organic Shiitake Donko**

- This premium shiitake Donko is grown on logs in the beautiful forest in the south of Japan. Used together with kombu, it makes a great dashi UMAMI stock for soup, stew and cooking rice.
- Shiitake Mushroom
- Net Wt. 30g, Case Pack 50, Shelf Life 24 months

**Organic Kuzu Powder**

- Kuzu is a traditional Japanese starch and also a folk remedy. Our organic Kuzu is made from the wild root of the hardy Kuzu plant and produced with traditional methods without using any chemical substances.
- Kuzu Root
- Net Wt. 100g, Case Pack 6, Shelf Life 24 months
**Organic Ume Puree With Shiso**

Made of umeboshi, salt cured Japanese plums. Often used as a base for sauces & dressings. Squeezable spout pouch with narrow mouth is perfect when making sushi rolls.

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>150g</td>
<td>6</td>
<td>24 months</td>
</tr>
</tbody>
</table>

**Organic Umeboshi**

Japan grown organic plums free from chemicals and fertilizers. Pickled in sea salt and sun-dried for 3-4 days. The red color is imparted by shiso leaves with no use of colorings.

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>150g</td>
<td>6</td>
<td>24 months</td>
</tr>
</tbody>
</table>

**Shredded Pickled Ginger**

Shredded ginger pickled with ume plum pickling juice. Extremely versatile, easily expanding into many styles of cooking as a spice-up condiment.

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>140g</td>
<td>6</td>
<td>13 months</td>
</tr>
</tbody>
</table>

**Bonito Flakes**

Made from highest grade called HONKAREBUSHI—aged at least 5 months and cultured more than 4 times, naturally producing the densest UMAMI flavor from this intensive time-honored process.

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>30g</td>
<td>15</td>
<td>12 months</td>
</tr>
</tbody>
</table>

**Organic Shredded Daikon**

Shredded and sun-dried Daikon radish, a traditional Japanese dried food. Soak in water and lightly squeeze, it's good for salad, pickles, and stewed dish.

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>50g</td>
<td>12</td>
<td>24 months</td>
</tr>
</tbody>
</table>

**Organic Sushi Rice**

Organic sushi rice grown by sustainable farming in Ishikawa pref., one of the famous rice-producing areas in Japan.

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>500g</td>
<td>21</td>
<td>12 months</td>
</tr>
</tbody>
</table>
### Furikake, Umeboshi

A basic blend of toasted sesame seeds and green nori flakes with dried umeboshi and dried salt cured shiso leaves that bring out unique mixture of acidic and salty flavors.

- **Ingredients:** White Sesame & Black Sesame Seeds, Salted Black Sesame Seeds, Aosa Seaweed, Dried Umeboshi Flakes, Dried Shiso Flakes, Green Nori Flakes, Sea Salt

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>68g</td>
<td>12</td>
<td>12 months</td>
</tr>
</tbody>
</table>

### Furikake, Chilli

A basic blend of toasted sesame seeds and green nori flakes with ground chili peppers that bring a boost of appetizing heat to any dish.

- **Ingredients:** White Sesame & Black Sesame Seeds, Salted Black Sesame Seeds, Green Nori Flakes, Sea Salt

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>73g</td>
<td>12</td>
<td>12 months</td>
</tr>
</tbody>
</table>

### Furikake, Yuzu

A basic blend of toasted sesame seeds and green nori flakes with dried yuzu citrus zests that bring out pleasant citrus floral UMAMI flavor.

- **Ingredients:** White Sesame & Black Sesame Seeds, Salted Black Sesame Seeds, Dried Yuzu Citrus Zests, Green Nori Flakes, Sea Salt

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>63g</td>
<td>12</td>
<td>12 months</td>
</tr>
</tbody>
</table>

### Furikake, Sansho

A basic blend of toasted sesame seeds and green nori flakes with ground Japanese Sansho peppers that bring out a unique enlivening citrus sensation.

- **Ingredients:** White Sesame & Black Sesame Seeds, Salted Black Sesame Seeds, Ground Sansho Peppers, Sea Salt, Green Nori Flakes

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>73g</td>
<td>12</td>
<td>12 months</td>
</tr>
</tbody>
</table>

### Furikake, Aosa

A basic blend of toasted sesame seeds and green nori flakes. Just sprinkle it on anything where you want to deliver an extra pop of flavor and satisfying crunch.

- **Ingredients:** White Sesame & Black Sesame Seeds, Salted Black Sesame Seeds, Aosa Seaweed

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>70g</td>
<td>12</td>
<td>12 months</td>
</tr>
</tbody>
</table>

### Tamari Gomashio

Organic toasted sesame coated with flavorful tamari which gives roasted nutty flavor with rich UMAMI taste and satisfying crunch by just sprinkling over. Works as a topping for noodle dishes and salad seasoning.

- **Ingredients:** Toasted White Sesame Seeds, Tamari

<table>
<thead>
<tr>
<th>Net Wt.</th>
<th>Case Pack</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>73g</td>
<td>12</td>
<td>12 months</td>
</tr>
</tbody>
</table>
Gluten free, crispy protein-rich baked bean chips made of mung beans. An ideal snack for children, health conscious people and vegetarians.

Organic Mungbean Chips

- Mungbean, Sea Salt
- Net Wt. 50g
- Case Pack 20
- Shelf Life 12 months

Lightly salted rice cracker made from whole organic brown rice. Provides essential and valuable nutrients in a very digestible form.

Organic Genmai Life, Lightly Salted

- Brown Rice, Black Sesame, Mixed Oil (Olive And Carnauba), Sea Salt
- Net Wt. 60g
- Case Pack 20
- Shelf Life 12 months

A new style of tea pot without a lid. Designed for relishing the last drop of tea and cleaning the tea leaves easily.

Lidless Tea Pot

- Kitchenware

Tamari flavored rice cracker made from whole organic brown rice. Provides essential and valuable nutrients in a very digestible form.

Organic Genmai Life, Tamari

- Brown Rice, Tamari Soy Sauce, Black Sesame
- Net Wt. 60g
- Case Pack 20
- Shelf Life 12 months

Brown rice crackers containing more than 40% of black sesame. A good source of calcium. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.

Organic Genmai Life, Black Sesame

- Brown Rice, Black Sesame, Tamari Soy Sauce
- Net Wt. 60g
- Case Pack 20
- Shelf Life 12 months

Gluten free, crispy protein-rich baked bean chips made of green peas. An ideal snack for children, health conscious people and vegetarians.

Organic Greenpea Chips

- Green Peas, Sea Salt
- Net Wt. 45g
- Case Pack 20
- Shelf Life 12 months
Genmai Life, Black Sesame Organic Brown rice crackers containing more than 40% of black sesame. A good source of calcium. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.

Brown Rice, Tamari Soy Sauce, Brown Rice Syrup, Water, Kudzu Starch

Brown Rice Cracker Tamari

Brown rice crackers containing more than 40% of white sesame. A good source of calcium. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.


Brown Rice Cracker White Sesame

Artisan-made crunchy rice crackers with nori seaweed, simply delicious and one bite reveals toasty and savory aroma that is almost irresistible.

Rice, Tamari Soy Sauce, Green Nori, Brown Rice Syrup, Water, Kudzu Starch

Crunchy Rice Cracker

Leak-safe glass container with screw cap. Great for storing various tea, coffee, spices, beans, cereals, pasta, both dried and wet food. Stackable.

Made in Japan Glass Food Container

Quinoa Rice Cracker

Brown rice crackers containing more than 40% quinoa. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.


Quinoa Rice Cracker

Net Wt. | Case Pack | Shelf Life
---|---|---
65g | 24 | 15 months

Net Wt. | Case Pack | Shelf Life
---|---|---
75g | 24 | 15 months

Net Wt. | Case Pack | Shelf Life
---|---|---
75g | 24 | 15 months

Net Wt. | Case Pack | Shelf Life
---|---|---
50g | 12 | 12 months

Net Wt. | Case Pack | Shelf Life
---|---|---
65g | 24 | 12 months

Brown Rice Cracker Black Sesame

Brown rice crackers containing more than 40% of black sesame. A good source of calcium. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.


Net Wt. | Case Pack | Shelf Life
---|---|---
75g | 24 | 15 months

Brown Rice Cracker Black Sesame

Net Wt. | Case Pack | Shelf Life
---|---|---
75g | 24 | 15 months

Net Wt. | Case Pack | Shelf Life
---|---|---
75g | 24 | 15 months

Net Wt. | Case Pack | Shelf Life
---|---|---
50g | 12 | 12 months

Charmy Clear by Cellarmate