



We Bridge

Over Borders and Generations
with the Treasures of Japan



Catalogue of Authentic Japanese foods & drinks
Japonte Ltd.

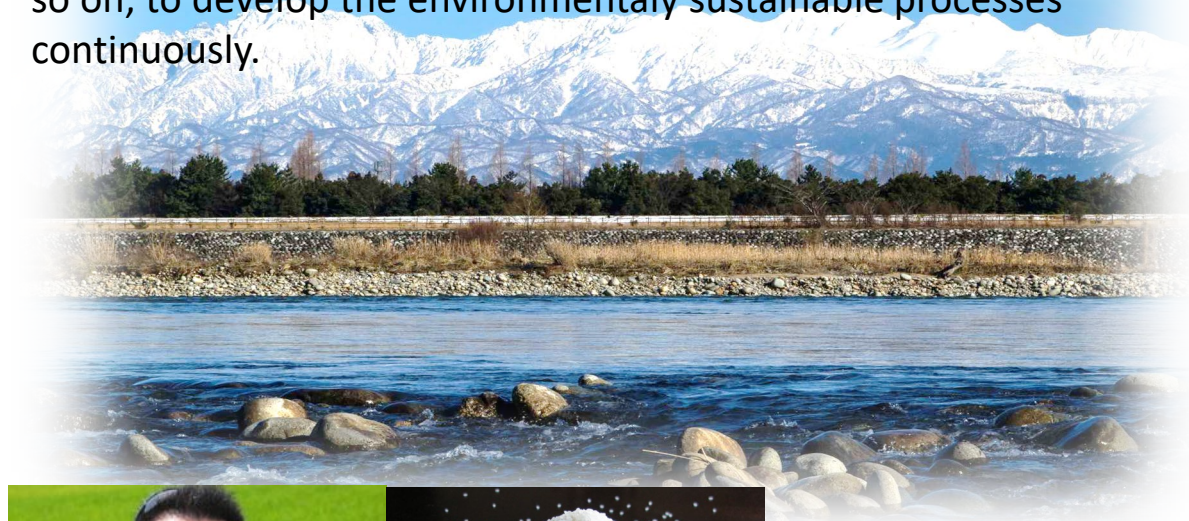
Authentic Japanese foods & drinks

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Kurobe Koshihikari

黒部産こしひかり

The Kurobe River fan where the melting snow waters from the Tateyama mountain range flows is a great area for cultivating safe delicious rice. Our Koshihikari rice is carefully cultivated with significant reduction of agro-chemical usage. Balanced soil making has been carried out by utilizing composts of ripened rice hulls and so on, to develop the environmentally sustainable processes continuously.



Item	NET	Shelf life
White rice	10 kg	1 year
Brown rice	10 kg	1 year
Black rice	1 kg	1 year

Kurobe



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Ureshino Kamairi Cha

うれしの釜炒り茶

A clear, golden-hued Japanese tea with a light, refreshing fragrance and faint sweetness.

Brought to you by producers that have practiced organic farming for many generations in Ureshino - a place famous in the history of Japanese tea for its production of brand-name teas.

Tea leaves are prepared with the utmost care, through the traditional Kamairi method that came to Japan through China 500 years ago.

Goes amazingly not just with Japanese food, but with richer foods as well. Contains relatively little caffeine, so is also recommended for nighttime relaxation.



Item	Shelf life	Storage condition
Ureshino Kamairicha	12 months	Keep away from high temp and humidity

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Kagoshima Organic Matcha

鹿児島産 有機栽培
抹茶

We have been exploring delicious tea leaves from Kagoshima, where is the most suitable area for tea cultivation. Finally, this Organic Matcha was born in 2018. At the factory in Shinshu Azumino, where the environment is suitable for finish processing, we grind matcha carefully with a water-cooled stone-mill type micro powder machine while keeping room temperature and humidity optimum condition.

It is an organic JAS certified matcha without using chemical fertilizers or synthetic agrochemicals, taking into consideration both consumer health and environmental protection.



Examples of application



Item	NET	JAN code	Shelf life
Shinryoku	500 g	4905643016530	1 year
Shinryoku	1 Kg	4905643016578	1 year
Koryoku	500 g	4905643016547	1 year
Koryoku	1 kg	4905643016585	1 year



500g



1kg

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Kagoshima Organic Hojicha powder

鹿児島産 有機栽培
ほうじ茶パウダー

The mild and fragrant high-quality hojicha leaves are produced by roasting organic cultivated tea leaves and stems with a special instantaneous high temperature roasting machine. The sweet-smelled and smooth organic hojicha powder is finished up by grinding with a water-cooled stone-mill type micro powder machine.

It is an organic JAS certified hojicha powder that does not use chemical fertilizer or synthetic agrochemicals, taking into consideration both consumer health and environmental protection.



Examples of application



Item	NET	JAN code	Shelf life
Akane	500 g	4905643016554	1 year
Akane	1 Kg	4905643016592	1 year
Kohaku	500 g	4905643016561	1 year
Kohaku	1 kg	4905643016608	1 year



500g



1kg

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Premium Nori

最高級焼海苔

Ariake

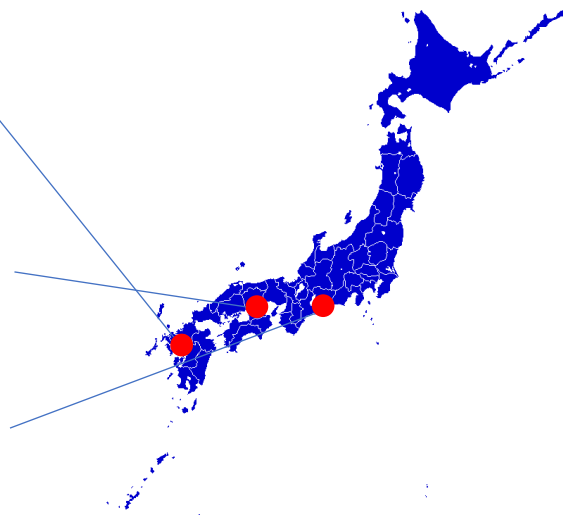
Soft and crispy texture is the uniqueness of Ariake. Perfect balance of umami and salty after dissolved quickly in your mouth.

Setouchi

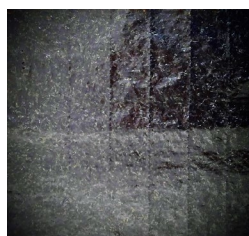
Bold texture and deep color is the characteristics of Setouchi. Good for temaki sushi.

Mikawa

Ocean scent and crispy texture are the uniqueness of Mikawa. Compatible with seafood.



	Umami	Scent	Crispy	Melt-in-the-mouth
Ariake	Superior	Fair	Superior	Superior
Setouchi	Fair	Fair	Superior	Fair
Mikawa	Superior	Superior	Superior	Fair



Full size



Half size



Quarter size



Pine needle cut

Item	Size	Shelf life	Applications
Full size	19cm x 21cm	12 months	Futomaki roll
Half size	19cm x 10cm	12 months	Onigiri, Temaki
Quarter size	9cm x 10cm	12 months	Temaki, Onigiri
Pine needle cut	width: 1mm	12 months	Topping

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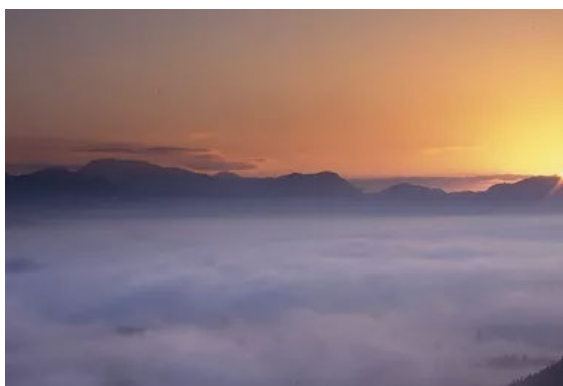
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Forest-grown Shiitake

原木栽培しいたけ

Takachiho has a long history of Dried Shiitake production. Neither chemicals nor pesticides is used in the cultivation and production. It takes two years from the initial spawning on logs to the final harvest. The natural cultivation on sawtooth oak log woods enables the extraordinary chewy texture and the sweet flavor.



Item	NET	Shelf life	Storage condition
Donko shiitake (high-grade shiitake)	70g	1 year	Away from high temperature and humidity
Shiitake medium-grade	70g	1 year	Away from high temperature and humidity
Shiitake powder	40g	1 year	Away from high temperature and humidity

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Honkarebushi IPPON-DZURI

一本釣り本枯節

This is a Honkarebushi (fermented dried bonito) made by the traditional technique inherited at Makurazaki area of Kagoshima prefecture. All of the Katsuebushi slabs we sell come from top-quality fish caught with a technique known as “single-pole fishing” (ippon-dzuri), a traditional technique that involves catching fish one-by-one.



Item	NET	Ingredients	Shelf life	Recommendation
HONKAREBUSHI IPPON-DZURI	ca.280g	Bonito (Kagoshima prefecture, Japan)	2 years	Dashi for authentic Japanese foods
HONKAREBUSHI THIN SHAVINGS	40g	Bonito (Kagoshima prefecture, Japan)	1 year	Dashi and Sprinkles on various dishes

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Premium Honkuzu

最高級本葛

Honkuzu is a product obtained by crushing roots of kuzu grown for about 30 years, exposing the fiber to water many times, extracting only kuzu starch, and drying it. Since ancient times, there have been unique derivatives such as kuzu-mochi, kuzu-kiri, and kuzu-yu. As a thickening ingredient it is widely used not only in Japanese cuisine but also in Western dishes such as French and Italian. In addition, it has recently attracted attention as elder nursing food, baby food, and healthy food.



- ✓ Produced by a manufacture with its history of 200 years
- ✓ 100% naturally grown plant root
- ✓ No chemical treatment and additive
- ✓ A jelling and thickening agent
- ✓ A traditional eastern family medicine on the digestive and circulatory systems

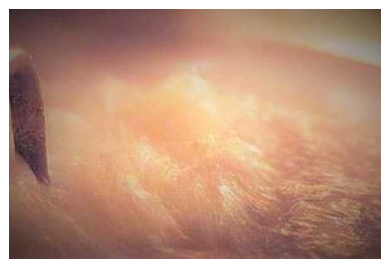
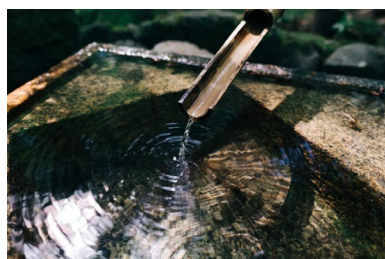
Item	NET	Shelf life	Storage condition
Honkuzu (block type)	900g	5 year	Away from high temperature and humidity
Kyusuke kuzu (powder type)	650g	5 year	Away from high temperature and humidity

Artisan rice syrup

米あめ

Protected family secret recipe since 1822

Our artisan rice syrup is made from limpid natural water, glutinous rice and barley. The clear, amber-colored sweet liquid is rich in nutrients such as maltose, oligosaccharides, minerals and amino acids. A pleasant sweetness with a slightly malty flavor is good for various dishes, bake cakes and sweets.



- ✓ Sugar replacement
- ✓ rich in minerals
- ✓ for Heat-cramps prevention

Item	NET	Ingredients	Shelf life	Recommendation
Artisan rice syrup	300g	Glutinous rice (Japan), Malt (Japan)	1 year	Sugar replacement

Fermented Nori Seasoning

海の醬

GLUTEN-FREE, SOY-FREE, ANIMAL-FREE, PRESERVATION-FREE, GMO-FREE

It is a unique seasoning with no similar products even on a worldwide basis. It is made from natural nori seaweed by the careful fermentation technique at a traditional brewery. With having moderate viscosity and rich umami, it is a versatile seasoning that can be used for various menus such as stew, stir-frying, pickles, sauce and soup. It's also an optimum substitution for soy sauce, for people who concerns or suffers from Wheat Gluten or Soy.

Examples of application



Item	NET	Shelf life
Umi no Hishio 海の醬	100ml	540 days

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10 Whole-grains Miso

十穀味噌

This special miso is made from ten kinds of domestically produced whole-grains, and thoroughly aged by using natural sea salt. The naturally brewed miso has been completed by skilled craftsmen's intuition. It is known that natural wholegrains are rich in vitamins, minerals, amino acids and fibers, and enhance an immunity in human body.

The natural slight sweetness is compatible with fresh vegetables, yogurt or vanilla ice-cream etc..



Item	NET	JAN code	Shelf life
10 Whole-grains Miso	500 g	4960080050707	6 months

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Dried Ten grain miso

Crispy and Powders

Dried Ten grain miso is a new type of miso seasoning. It is a dried 10 whole-grains miso, which you can sprinkle to many kinds of dishes.

The crispy type is having a coarse granular and a crispy texture, so you can use it as a substitute for toppings and croutons.

The powder type is an instant dried miso that you can enjoy miso flavor without adding moisture, so you can use it as substitute for salt and powdered cheese.



Item	NET	JAN code	Shelf life
Crispy Ten grain miso	50 g	4960080600100	1 year
Powder Ten grain miso	70 g	4960080600117	1 year

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Premium Golden Anago

対馬金穴子

Anago is one of the popular fishes in Japan that resembles Unagi. The fat amount is half of Unagi's, so that its lighter taste and high protein meat quality are characteristics. It is widely used in Japanese cuisine such as Sushi, Tempura, Charcol grilled and Donburi. We introduce the frozen type to EU market.



- ✓ Carefully selected anago fishes only from the inshore Tsushima
- ✓ Catch by a traditional Tsushima fishing without hurting
- ✓ Processing at the local processing plant to minimize fish stress due to transportation
- ✓ Freeze immediately after ikijime to keep highest quality
- ✓ EU HACCP approved



Item	Shelf life	Storage condition
Premium Golden Anago 3L (Frozen type)	18 months	Keep in a freezer

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Sake 日本酒

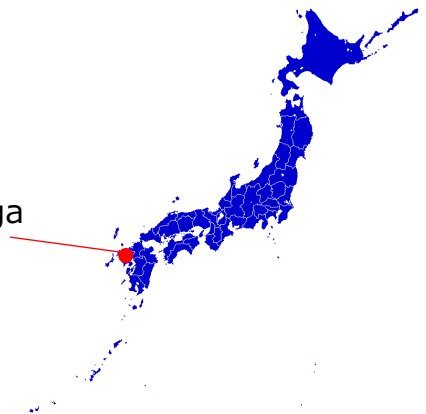


Skills and Passion for over 200 years since 1796

Our sake brewery, Yano Shuzo is proud in preserving Japanese culture and traditions, and will continue to boldly and resolutely rise to new challenges in order to bring smiles to drinkers to create 'wa' (harmony).



Kashima, Saga



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Sake Kuragokoro

肥前蔵心



Junmai Daiginjo Gonemon

Description	The masterpiece of Junmai Diamino is characterized by glamorous sweetness without unpleasant miscellaneous taste. The secret flavors such as ripe apple is beyond description.
Simple description	Glamorous
Food Pairings	Sushi & Sashimi, Grilled Fish, Light Pasta, Shellfish, Grilled Meats, Cheese, Chocolates, Fruit
Rice in use	Yamadanishiki(100%)
Polish ratio	38%
Alc content	16%



Junmai Ginjo

Description	This representative sake from Yano Shuzo is fruity and juicy with slight sweet sour. Works well with plain and light food at slightly chilled temperature.
Simple description	Juicy
Food Pairings	Sushi & Sashimi, Grilled Fish, Shellfish, Carpaccio, Prosciutto, Melon, Grilled Meats
Rice in use	Yamadanishiki(100%)
Polish ratio	50%
Alc content	15%



Kimoto Junmai

Description	Brewed with traditional Kimoto method using lactobacillus originally living in the brewery. This unique sour and umami rich taste is what Kimoto method enable. By warming up, the taste increases richness.
Simple description	Tradition
Food Pairings	Rich and complex dishes, Grilled and salty fare, Shellfish
Rice in use	Yamadanishiki(Koji), Ginfubuki(Kake)
Polish ration	60%
Alc content	15%

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Kuma Shochu

球磨焼酎

Traditional Japanese distilled spirit

Made from 100% Rice grain

Made with clear spring water around the Kuma river

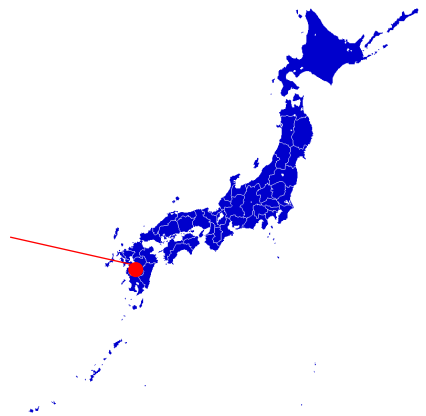
GI (Geographical Indication) approved by WTO



Koji is an essential element of the fermentation process in shochu-making. Koji is steamed rice with koji mold cultivated on it. White Koji mold (*Aspergillus Kawachi*) is used for most of Kuma Shochu brewing.



Kuma area



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Kuma Shochu

球磨焼酎



Mokkosu 900ml

Description	The matured flavor comes from a harmony with aged shochu slowly polished over time. Mokkosu is a dialect of the Kumamoto region that means "a man of resolute with a sense of genuine and justice".
Simple description	Genuine shochu
Serving temp	Warmed or Chilled
Ingredients	Japanese rice
Alc content	25%



Suikyo Mushi

Description	The mother water is a spring water passed through granite and treated by Bincho charcoal. The kake rice is only grown in Kumamoto area. The gorgeous fruity flavor is enjoyable.
Simple description	Fruity shochu
Serving temp	On the rock or Chilled
Ingredients	Japanese rice (Kumamoto pref.)
Alc content	25%



Aki no Ho

Description	A traditional and new normobaric distillation has realized the profound scent containing a wide variety of aroma components. The raw materials are self-cultivated Yamadanishiki, and it is completely hand-made and aged in clay vats.
Simple description	Commitment
Serving temp	Straight or On the rocks
Ingredients	Japanese rice (Self-cultivated Yamadanishiki)
Alc content	25%



Oak road 720ml

Description	The wild taste of authentic Kuma shochu has been sublimated into a soft and sweet scent by a long-term aging in several types of oak barrel. The amber color and exquisite scent satisfy brandy lovers as well.
Simple description	Amber shochu
Serving temp	Straight or On the rocks
Ingredients	Japanese rice
Alc content	37%

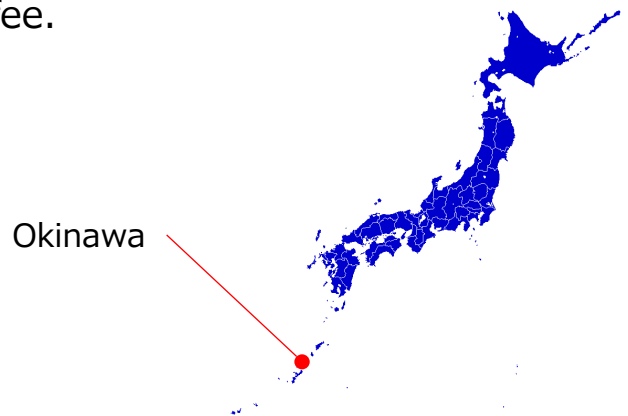
Awamori

泡盛

Traditional Japanese distilled spirit from Okinawa
Made from Indica rice from Thailand
Made with Black koji mold
Simplex distillation process



Once awamori becomes Kusu (aged for 3 years or more), it starts to smell like sweet vanilla. Others like brown sugar, caramel, fruity scent like apple and pear, rose like smell, orange and citrus smell, and some even smell like chocolate or coffee.



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Awamori

泡盛



Kumesen Black Kusu 35% 720ml

Description	It's kuse aged for 3 years. While keeping the mellow taste from kusu, it has a sweet glamorous aroma and a thick feeling.
Simple description	Sweet glamorous kusu
Serving temp	Straight or On the rock
Ingredients	Indica rice
Alc content	35%

Shurei Kusu 43% 720ml

Description	The sweet vanilla incense born by the careful and time-consuming process is its greatest characteristic. The origin of Shurei is the Shurei gate of the world heritage Shuri castle, which expresses the heart to respect peace and courtesy.
Simple description	Sweet powerful kusu
Serving temp	Straight or On the rock
Ingredients	Indica rice
Alc content	43%

Shigure 43% 720ml

Description	The gorgeous scent is uniqueness of a superior yeast derived from brown sugar. The solid aftertaste is enjoyable.
Simple description	Deep aftertaste
Serving temp	On the rock or chilled
Ingredients	Indica rice
Alc content	43%

Danryu 30% 720ml

Description	Danryu was commercialized in 1968 after 10 years of development. By using kusu aged in oak barrels, it is a well-balanced awamori that combines the sweet scent and rich taste.
Simple description	Balanced awamori
Serving temp	On the rock or chilled
Ingredients	Indica rice
Alc content	30%





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