



Aki Foods Japan

**Our company offers a carefully curated selection of products sourced from across Japan.
Each item encapsulates the unique culture and artistry that Japan is known for.**



Company Information



Business Name : Aki Foods Japan

Year of Establishment : June 2023

Board : President & CEO / Reiko Yamada

Number of Employees : 70 (US and Japan)

Main Business : Import & Export, E-commerce

Address : 4790 Irvine Blvd, #105-508, Irvine CA

URL : <https://akifoodsjapan.com/>

EMAIL : sales@akifoodsjapan.com

What we can do



- **Wholesale Sales**

We do business with many retailers and trading companies, including specialty stores, mass retailers, and department stores. With experience, We strive to provide accurate proposals and quick responses. We have published a catalog, so please refer to it. We also accept requests for products that are not in the catalog or for business purposes such as restaurants or any food industry.

- **OEM development**

We work with high quality manufacturers in Japan. Also accepting consultation of original products according to customer's request. We can take care of everything from planning, manufacturing to packaging. We have a lot of experience working with major companies, and We will work responsibly to maintain your company's trust and brand image.

HOKKAIDO SWEETS CAKE “Anpan”



Delicious Anpan with a Taste of Japan!

Anpan is a Japanese sweet roll most commonly filled with red bean paste. Anpan can also be prepared with other fillings, including:

black sesame, coffee, matcha and pumpkin pie.

Enjoy the rich, natural sweetness of our special Anpan, made with premium Hokkaido-grown beans. Whether you love smooth white bean paste or classic red bean filling, each bite is packed with deep flavor and just the right amount of sweetness. Our soft bread pairs perfectly with the creamy, slow-cooked bean filling, creating a delightful treat that brings the fun and authentic flavors of Japan to your day. Take a bite and experience a little taste of Japan



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

HOKKAIDO SEAWEED Kombu Products



Kombu harvested from the pristine waters of Southern Hokkaido, Japan

Kombu products are a natural source of umami, offering a rich and savory flavor without the use of preservatives or additives. Made from non-GMO ingredients, they contribute to gut health by providing essential digestive support. Packed with dietary fiber, kombu helps increase beneficial bacteria and promote smooth digestion. It also contains fucoidan, a powerful compound that protects the intestinal lining and helps reduce inflammation. By enhancing gut microbiome balance, kombu supports overall digestive well-being, making it a valuable addition to a healthy diet.



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

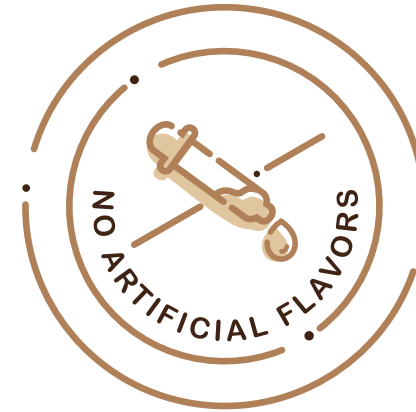
Aki Foods Japan

Hokkaido Crispy Toffee

Crunchy candy caramel



- Made with special selected ingredients from Japan(Hokkaido). Fresh cream from Kushiro, Hokkaido beet sugar, Hokkaido fermented butter and Okhotsk Sea Salt.
- Crispy and buttery.



More products are available. Please request the whole catalog at sales@akifoodsjapan.com

Aki Foods Japan

Natto Powder



Our **Natto Powder** is a pure and natural supplement made from **100% locally grown soybeans**, carefully cultivated for quality and nutrition. Using a **freeze-drying (lyophilization) process**, we ensure that the essential nutrients and active compounds remain intact. The soybeans are then finely powdered using a **unique method** to create a convenient and easy-to-use supplement.

This **additive-free** powder contains only natto — a traditional Japanese superfood made from soybeans fermented with **natto bacteria (*Bacillus subtilis*)**. These beneficial bacteria remain in a **spore state**, allowing them to survive harsh conditions until they reach the digestive system, where they help support gut health. Rich in **enzymes, probiotics, and nutrients**, Natto Powder is a great addition to a balanced diet, promoting digestion and overall well-being.

Yuzu Miso & Yuzu Pepper



Zesty Yuzu Miso – A Taste of Japan!

Made with fragrant yuzu from Kitō, Tokushima — one of Japan's most nature-rich towns — this barley miso is a true classic! It's the longest-loved yuzu-based product from Kitō, packed with authentic Japanese flavor.

This is a famous country miso made with barley miso and has a distinctive yuzu aroma. It is the oldest and most historic dish made with yuzu from Kito. It can be enjoyed in a variety of ways, such as with rice, raw vegetables, dengaku, kushikatsu, and yakitori.



Fundokin Green Yuzu Koshu

Enjoy the spicy kick of Fundokin Chili Paste made with fresh yuzu peel and green chili peppers. This versatile paste is perfect for adding heat and flavor to your favorite dishes, from miso soup to grilled meats.

Features:

- Spicy & Tangy Flavor: Made with green chili peppers and yuzu peel for a zesty, bold taste.
- Ideal for Various Dishes: Perfect for miso soup, hot pot, sashimi, grilled chicken, and eel.
- Vegan & Vegetarian Friendly: A natural, plant-based condiment to enhance any meal.
- Made in Japan

Add a flavorful, spicy touch to your meals with Fundokin Chili Paste — perfect for anyone who enjoys a bit of heat in their dishes!

Yuzu Mochi Candy



Softly & Delicately Chewy Mochi Candy. Just one bite gives you finely refreshing aroma of Japanese yuzu citrus. Not too sweet, pleasantly delicate flavor. By refrigerating or freezing, you can also enjoy harder chewy texture of Kanten seaweed agar.

Soft and delicately chewy Yuzu Mochi Candy with a refreshing Japanese yuzu aroma and a pleasantly mild sweetness. Refrigerate or freeze for a firmer texture. The edible oblaa powder ensures a smooth bite.

Made with plant-based Kanten seaweed powder instead of rice, wheat, or gelatin, providing dietary fiber and a uniquely gooey texture rooted in Japanese sweets culture.

Uses 100% Kito Yuzu from Tokushima Prefecture, prized for its natural citrus aroma and tartness without artificial flavors.

Bite-sized and individually wrapped, perfect for enjoying seasonal Japanese flavors anytime. Best paired with matcha or sencha for a delightful tea-time moment.

Takano Koshihikari Rice



High-quality Japanese White Rice : Our product offers premium Koshihikari Japanese short grain white rice microwavable. Ready in minutes for your convenience, providing a seamless cooking experience.

Easy-to-Cook Rice Microwave Meal: Our rice microwave product is an easy-to-cook, time-saving solution. It's as simple as heating it in a microwave rice bowl. Your delicious meal will be ready in no time.

Unuma-grown Koshihikari rice, produced in the pristine fields of Niigata, Japan, embodies the pinnacle of Japanese rice cultivation. Renowned for its exceptional taste, delicate texture, and premium quality, this rice variety is highly sought after by discerning food enthusiasts worldwide.

Whether you're preparing sushi, rice bowls, or simply enjoying a bowl of steaming hot rice, Unuma-grown Koshihikari rice elevates every meal to new heights of culinary excellence. Discover the difference that authenticity and tradition make with each delightful bite!

Nutrition Facts	
1 servings per container	
Serving size	1 Pack (180g)
Amount Per Serving	
Calories	280
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 67g	24%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

LOW FAT

GLUTEN FREE

VITAMINS

FIBER

More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Igarashi Seimen Ramen

Plant-based Ramen



This variety pack includes multiple flavors, allowing you to enjoy a rich and satisfying ramen experience from the comfort of your home. Each pack features expertly made noodles with a firm yet smooth texture, paired with flavorful broths that range from savory shoyu (soy sauce) to hearty miso and more. Whether you crave a bold and spicy kick or a deep umami taste, this assortment has something for every ramen lover. Perfect for quick and easy meals, the Igarashi Seimen Ramen Variety Pack delivers a true taste of Japan in every bowl.



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Japanese Shiitake Umami Powder



Authentic Umami Flavor: Made from Japanese log-cultivated shiitake mushrooms, this fine powder preserves their rich umami and nutrients, making it easy to enhance any dish.

Versatile Culinary Enhancer: Sprinkle on soups, salads, pasta, or stews to boost natural flavors and add a deep umami taste to your cooking.

100% Japanese Premium Quality: Sourced from Japan, our shiitake powder retains the aroma, umami, and nutrients of dried shiitake mushrooms.

No Additives: Enjoy a 100% natural, forest-grown product, free from MSG and other additives for a healthy choice.

Convenient and Vegan-Friendly: In a resealable pouch for freshness, this vegan-friendly powder enhances both plant-based and meat dishes.



Caraimo Sweet Potato Snack Matcha Flavor



Kyushu Sweet Potatoes: Made with locally sourced sweet potatoes from Kyushu, Japan, ensuring exceptional quality and natural flavor in every bite.

Premium Yame Matcha: Coated with matcha from Yame, renowned for its rich aroma and slight bitterness that perfectly complements the caramelized sweetness.

Natural & Additive-Free: No artificial flavors, colors, or preservatives — crafted with care to be safe and delicious for everyone, including children.

Perfectly Balanced Flavor: The caramelized sweetness highlights the subtle bitterness of matcha, offering a harmonious and satisfying snacking experience.



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Sakura Sencha Tea Bags and Loose leaf



Delicate Sakura Aroma: Enjoy the perfect blend of premium Japanese sencha and the subtle fragrance of cherry blossom leaves.

No Artificial Additives: Contains no artificial flavorings, colorings, or preservatives — pure and natural.

Crafted in Japan: Proudly made in Japan with traditional techniques, bringing authentic flavors to your cup.

Perfect Gift: A beautiful and thoughtful gift for tea lovers and those who appreciate Japanese culture.



Konjac Snacks MOCHIKON is a healthy sweet that is made of Konjac but Mochi texture



Product of Japan



BROWN SUGAR SYRUP
& SOYBEAN POWDER



MATCHA

GLUTEN FREE
PLANT BASED

Perfect for those who are health conscious.
Brown sugar syrup & soybean flour create
a classic Japanese "Kinako" confectionery flavor.
"Matcha" is a popular flavor worldwide.
The ingredients include famous Uji green tea.
Taste the umami and bitterness of real matcha.



MOCHIKON MOCHI-like texture



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Konjac Snacks Japanese Gummies FRUITY KONJAC STRIPS



Your new favorite guilt-free snack!

These gummy-like strips offer a delightful texture and come in two delicious flavors: Grape and Mango

Packed with dietary fiber and boasting zero fat and cholesterol. FRUITY Konjac Strips are not only tasty but also incredibly healthy.

With each chew, the flavor intensifies, providing a satisfying snacking experience.

Each bag contains only 60 calories, making it the perfect choice for health-conscious consumers looking for a flavorful, low-calorie option.

Explore the exotic flavors of Japan with FRUITY Konjac Strips. Whether you're on the go or relaxing at home, these strips are the perfect way to satisfy your cravings without the guilt.



Grape flavor



Mango flavor

60 cal



Konjac Snacks

KONJAC JUNKIE -MIRACLE SNACK-

KONJAC JUNKIE has a texture similar to "jerky," and comes in two flavors.

Both varieties are crafted to enhance your snacking experience, providing a unique and satisfying chew with each strip. Whether you're hosting a party, enjoying a casual drink, or just need a flavorful pick-me-up, KONJAC JUNKIE is your go-to choice.

Bring a taste of innovation and tradition to your shelves with KONJAC JUNKIE!



UMAMI Flavor



Black pepper

MADE of KONJAC



Goes great with beer



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

GIFT SNACKS

For Chinese New Year, Thanks Giving Day and etc.

We have about 300 products of gift snacks



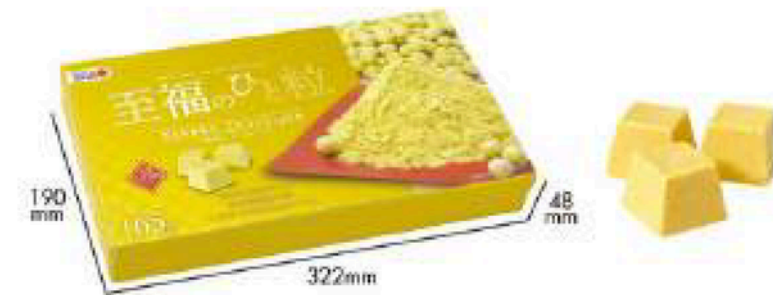
SHIFUKUNO HITOTSUBU (CHOCOLA)

Content : 172g Case Content : 30×1
Shelf Life Days : 365 days
Piece Size : 322×19×48mm/281g
Carton Size : 595×450×340cm/8,630g
Made in HYOGO



SHIFUKUNO HITOTSUBU (UJI-MATCHA)

Content : 145g Case Content : 30×1
Shelf Life Days : 365 days
Piece Size : 322×19×48mm/239g
Carton Size : 595×450×340cm/7,970g
Made in HYOGO



SHIFUKUNO HITOTSUBU (KINAKO)

Content : 165g Case Content : 30×1
Shelf Life Days : 365 days
Piece Size : 322×19×48mm/254g
Carton Size : 595×450×340cm/8,420g
Made in HYOGO



SHIFUKUNO HITOTSUBU (WHITE)

Content : 165g Case Content : 30×1
Shelf Life Days : 365 days
Piece Size : 322×19×48mm/254g
Carton Size : 595×450×340cm/8,420g
Made in HYOGO



WAGOKOROLL CASTELLA
(CHOCO)

Content : 200g Case Content : 36×1
Shelf Life Days : 210 days
Piece Size : 275×85×48mm/240g
Carton Size : 300×586×340cm/9,080g
Made in KUMAMOTO



WAGOKOROLL CASTELLA
(UJIMATCHA)

Content : 200g Case Content : 36×1
Shelf Life Days : 210 days
Piece Size : 275×85×48mm/240g
Carton Size : 300×586×340cm/9,080g
Made in KUMAMOTO



WAGOKOROLL CASTELLA
(TANBAGURI)

Content : 200g Case Content : 36×1
Shelf Life Days : 210 days
Piece Size : 275×85×48mm/240g
Carton Size : 300×586×340cm/9,080g
Made in KUMAMOTO



WAGOKOROLL CASTELLA
(AMAOU STRAWBERRY)

Content : 200g Case Content : 36×1
Shelf Life Days : 210 days
Piece Size : 275×85×48mm/240g
Carton Size : 300×586×340cm/9,080g
Made in KUMAMOTO



WAGOKOROLL CASTELLA
(SAKURA)

Content : 200g Case Content : 36×1
Shelf Life Days : 210 days
Piece Size : 275×85×48mm/240g
Carton Size : 300×586×340cm/9,080g
Made in KUMAMOTO

More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

SWEET CAKES

Long shelf life !



SHIFUKUNO
BAUMKUCHEN(ORIGINAL)

Content : 50g Case Content : 12×8
Shelf Life Days : 210 days
Piece Size : 110×120×30mm/62g
Carton Size : 226×432×448mm/6,400g
Made in KAGAWA



SHIFUKUNO
BAUMKUCHEN(BANANA)

Content : 50g Case Content : 12×8
Shelf Life Days : 210 days
Piece Size : 110×120×30mm/62g
Carton Size : 226×432×448mm/6,400g
Made in KAGAWA



BANANA CASTELLA
(SPONGE CAKE)

Content : 126g~135g Case Content : 20×3
Shelf Life Days : 270 days
Piece Size : 110×200×25mm/148g
Carton Size : 270×330×390mm/9,300g
Made in OSAKA



MOMIJI CASTELLA
(SPONGE CAKE)

Content : 105g Case Content : 20×3
Shelf Life Days : 270 days
Piece Size : 230×75×20mm/125g
Carton Size : 345×230×390mm/8,700g
Made in OSAKA



MINI TAIYAKI
(SPONGE CAKE)

Content : 96g~105g Case Content : 20×3
Shelf Life Days : 270 days
Piece Size : 190×110×20mm/125g
Carton Size : 345×230×390mm/8,700g
Made in OSAKA



SHIFUKUNO
BAUMKUCHEN(MAPLE SYRUP)

Content : 50g Case Content : 12×8
Shelf Life Days : 210 days
Piece Size : 110×120×30mm/62g
Carton Size : 226×432×448mm/6,400g
Made in KAGAWA



SOY MILK CASTELLA
(SPONGE CAKE)

Content : 105g Case Content : 12×6
Shelf Life Days : 180days
Piece Size : 195×155×60mm/115g
Carton Size : 384×474×474mm/9,600g
Made in OSAKA



BAKED DOUGHNUT
(ORIGINAL)

Content : 62g Case Content : 30×6
Shelf Life Days : 180 days
Piece Size : 110×140×35mm/65g
Carton Size : 465×370×460mm/13,200g
Made in OSAKA



BAKED DOUGHNUT
(ALMOND NUTS)

Content : 62g Case Content : 30×6
Shelf Life Days : 180 days
Piece Size : 110×140×35mm/65g
Carton Size : 465×370×460mm/13,200g
Made in OSAKA



BAKED DOUGHNUT
(STRAWBERRY)

Content : 62g Case Content : 30×6
Shelf Life Days : 180 days
Piece Size : 110×140×35mm/65g
Carton Size : 465×370×460mm/13,200g
Made in OSAKA

More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Yuzu olive oil



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan



Yuzu Olive Oil
Yuzu Juice



Yuzu Ponzu

Umami Shoyu

A seasoning that brings out the savory taste of ingredients



CHOCOLATE
200ml/900ml

GARLIC
200ml

GLUTEN FREE
LOW DODIUM
200ml

YUZU kosho
200ml

SMOKED
200ml/900ml

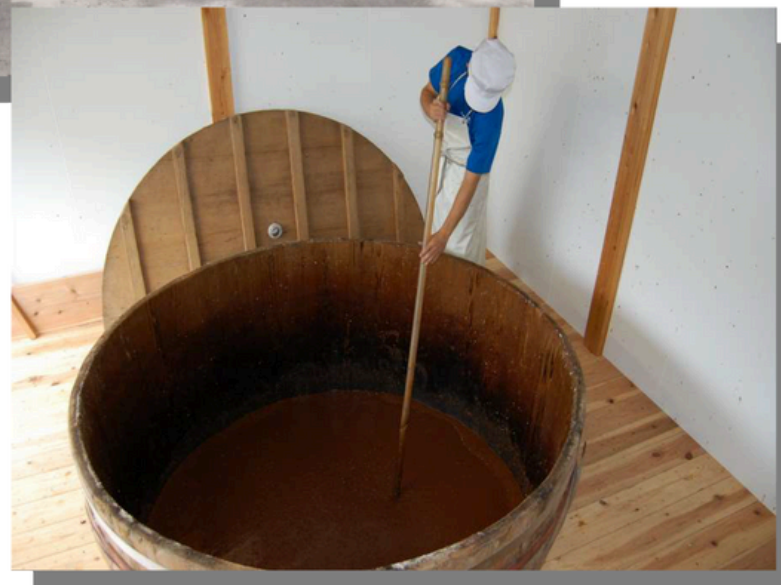
Gelée SHOYU
200ml

More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Umami Shoyu

A seasoning that brings out the savory taste of ingredients



Japanese specialty SHOYU

That is a specialty product crafted by a 6th generation soy sauce brewery that produces on a small scale with dedication.



SHOYU+α

That comes in a variety of flavors. There are orthodox flavors such as garlic and smoked, as well as unique ones like chocolate.



The deliciousness makes you forget it's easy on your body

We have prioritized a natural approach and crafted the taste to be delicious. All of our products are MSG-free

Soy Sauce and other Popular Seasonings



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Truffle Clear Soy Sauce

The umami of Japanese soy sauce and the scent of truffles have been added



Based on transparent soy sauce, it is a soy sauce that you can enjoy a luxurious fragrance with fragrant white truffle oil and black truffle grains added.



Omelette



Risotto



Potato salad



Good for salad dressings

Truffle clear soy sauce 100ml

Soy sauce destillate, Salt, Olive oil, White truffle oil, Brewed vinegar, Black truffle /Seasoning (Amino acids etc.), Alcohol, Thickener (Xanthan), Flavoring, Sweetener (Sucralose, Acesulfame)

Wasabi Oil

Japanese wasabi has become an easy-to-use oil. A must have for wasabi lovers!



Beef tartare



Carpaccio



Japanese style pasta



Sashimi

Ideal for beef tartare, carpaccio or sashimi.

Also fantastic for Japanese style pasta or pizza.

Mixed with our Heisei (premium sweet soy sauce) for sushi or surprise your guests or family with a dipping sauce made with wasabi oil and our Clear Soy Sauce for Wagyu steaks



Ingredients:

Canola oil, Spice extract, Flavoring

More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Heisei Premium Soy Sauce

Top-grade sweet soy sauce



Soybeans

We use carefully selected soybeans from the Kyushu region.



Wheat

We use carefully selected wheat from the Kyushu region.



Wasanbon

A high-quality domestically produced sugar.

This sugar is often used in traditional Japanese confectioneries and is characterized by its fine grains, excellent melt-in-your-mouth texture, and refined sweetness.



Akazake

We use “akazake” (red sake), a traditional alcoholic beverage that has been passed down through the ages in Kumamoto. This sake continues to use a brewing method that has been passed down since ancient times in Japan. When used in cooking, it imparts a refined sweetness and richness in dishes.

Kyushu sweet soy sauce is a top-grade soy sauce created from a honjozo dark soy sauce base made with special attention paid to each and every ingredient. This soy sauce contains no additional sweeteners, giving it a refreshing and gentle sweetness.

Ingredients: Soybeans, wheat, salt, Wasanbon sugar, red sake



Sweet soy sauce is also perfect for meat dishes.

Our “Heisei” sweet soy sauce uses “Wasanbon sugar,” a high-quality sugar that is favored by Japanese confectioners. In addition to the typical umami of soy sauce, our sweet soy sauce includes the natural and fine sweetness of Wasanbon sugar, resulting in a high-quality soy sauce that we believe works not only for fish but also for meat-based dishes.



You can enjoy a rich and refreshingly sweet bowl of udon noodles just by pouring our sweet soy sauce on the Japanese dish known as “kamaage udon.”

More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Transparent Soy Sauce

Include the "salty and umami" of soy sauce into your cooking without emphasizing the soy sauce.



A new world of culinary delights created with transparent soy sauce



A soy sauce that has been made transparent to create an all-purpose umami seasoning that can be used in Western, Chinese, and many other kinds of dishes.

A non-black "transparent" soy sauce allows you to enjoy meals without staining your tablecloth or clothes. That makes this a useful condiment for those who care about fashion.



A transparent soy sauce dish that has been used at a Michelin three-star restaurant in Paris, France (scallop carpaccio)

Transparent soy sauce was used in an appetizer that was served at the Michelin three-star restaurant in Paris, France. It utilizes a carpaccio sauce made from a combination of sudachi citrus and transparent soy sauce to give the fresh scallops a refreshing taste. This appetizer is decorated with traditional Japanese shredded dried seaweed and uses transparent soy sauce to enhance the beauty of the ingredient's culinary expression, and for that reason, even professional cooks are paying attention to it.

Award



Recipient of various awards. Transparent soy sauce has received a great response from social and traditional media.

Ingredients: Soy sauce distillate, salt, brewed vinegar/seasonings (amino acids, etc.), alcohol, sweeteners (sucralose and acesulfame K), (contains some soy and wheat)



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Japanese Clay Pod

Crafted from dense clay, ensuring a steady and mild heat ideal for preparing authentic Japanese cuisine



The **Japanese clay pod** holds a special place in Japanese culinary tradition. With its distinctive ability to provide gentle, ambient heat, this earthenware pot is well-suited for **cooking rice**, **simmering soups slowly**, and even for **steaming** or **smoking** various ingredients like meats, fish, and vegetables. Regardless of the culinary creation, using a donabe promises to deliver delightful flavors and fosters a communal dining experience.

Japanese Chopsticks and Chopsticks Holder



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Dried Mushrooms

Packed with intensified flavor and versatile in the kitchen, they elevate dishes with their rich umami taste



Shiitake Mushrooms



Wood Ear Mushrooms



Porcini Mushrooms



Morel mushrooms



Chanterelle Mushrooms



Oyster Mushrooms



Enoki Mushrooms



Maitake Mushrooms

More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Japanese Tea



More products are available. Please request the whole catalog at jtsao@akifoodsjapan.com

Aki Foods Japan

Lindera - tea (Kuromoji)

Slightly spicy Japanese herb tea with sweet aftertaste



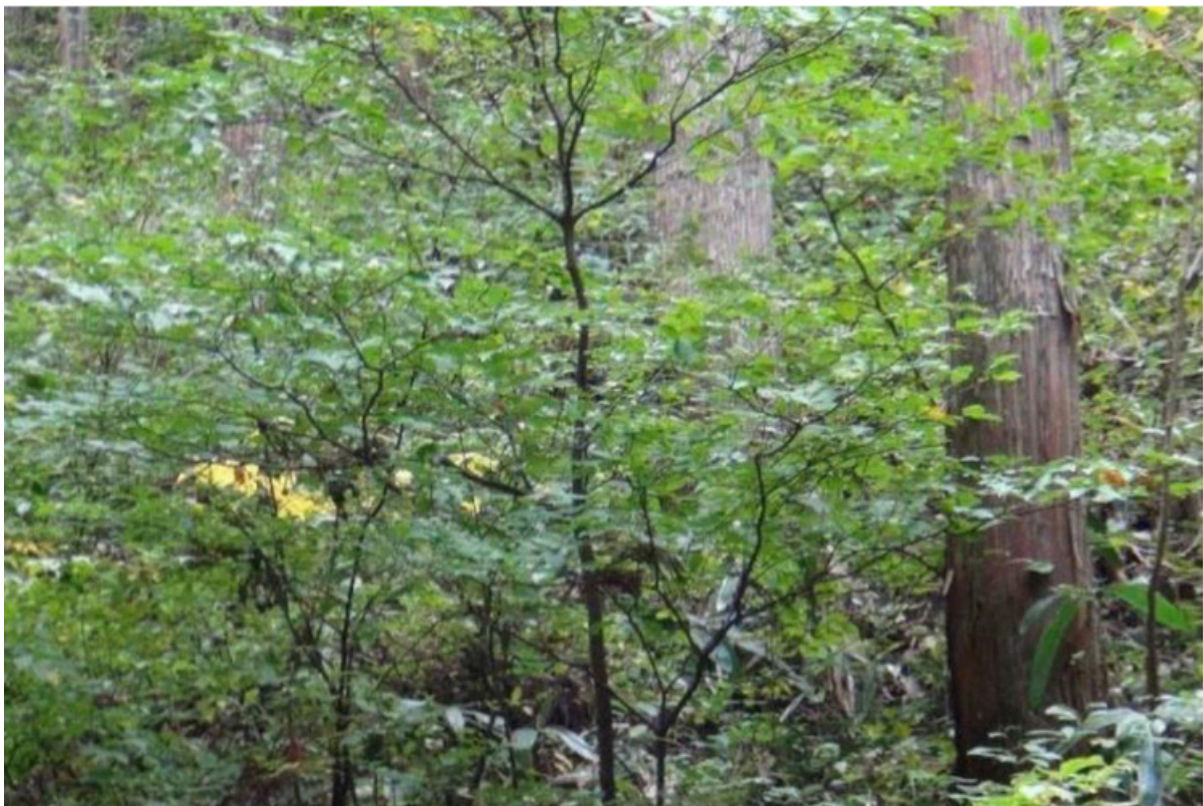
While Lindera is used for aroma oil and essential cosmetics, in Taisha town, Shimane, there has been a habit of drinking as health tea. Its noble and profound aroma is too good to be believed that it is natural.

This is 100% wildly grown in Shimane prefecture.

Non caffeine.

Brewing Directions:

In order to warm your tea-cup, pour some hot water into the cup, and empty it. Put one tea-bag, pour 300ml boiling water in your warm teacup, keep it covered with its saucer, and wait enough to let tea steep at least several mins.



Japanese herb tea from Shimane, aromatic tree “**KUROMOJI**”

Net Weight	2g×6p	Bag Size	170×110×50 (mm)
Best Before	1 year from production date	Bags/Package	20
Storage Instruction	Keep away from direct sunlight, heat, moisture and fragrances	Package Size	130×300×320 (mm)
Storage Temperature	Room temperature	Ingredients	Wild lindera【branch and leaf】 (Shimane)
JAN code	4902846159248		

Jabara (citrus) black tea [tea-bag]

This special citrus goes well with black tea instead of lemon or milk



JABARA is known as an antiallergenic food. The demand starts increasing as hay fever season approaches in Japan.

Cold brew is delicious during warmer seasons. Hot tea is good during a cold season.

Organic black tea was grown only using plant compost in Shimane prefecture.

Brewing Directions:

[cold brew] Put two tea-bags and pour 400ml of water in a pitcher. Keep it in fridge till your preferred density.

[hot] Put 1 tea-bag and pour 160ml of hot water and wait for a few minutes.

Net Weight	2g ×10p	Bag Size	170×110×50 (mm)
Best Before	1 year from production date	Bags/Package	20
Storage Instruction	Keep away from heat, moisture and fragrances	Package Size	130×300×320 (mm)
Storage Temperature	Room temperature	Ingredients	Organic black tea (Shimane prefecture), Jabara (Wakayama prefecture)
JAN code	4902846158203		

Domestically-grown soba (buckwheat) tea

Made from the largest grains



The largest grains are bearers of unique roasted fragrance. Soba grains can be used for preparing a tea or can be eaten as such in a form of add for toppings or as a snack.

★ Easy recipe for Soba-rice: When you cook rice, add a little bit of salt and Soba-tea.



Brewing Directions:

Put four to five teaspoons of tea in a teapot and add hot water. In five minutes, pour tea into cups.



Soba grains



Soba field

No other product utilizes large soba grains so well. Soba grains can be used for other purposes as well.

Net Weight	150g	Bag Size	170×110×50 (mm)
		Bags/Package	12
Best Before	1 year from production date	Package Size	105×260×300
Storage Instruction	Keep away from heat and moisture	Ingredients	Buckwheat (origin from Tottori)
StorageTemp	Room temperature		
JAN code	4902846158777		

Cacao-nibs barley tea [tea-bag]

Aiming at coffee and chocolate everybody loves!



Healthy substitutional goods are selected instead of coffee and chocolates..

We’ve learned that some choose barley after taking too much caffeine from coffee. We used the same barley as ones of our popular products, ‘Izumo barley tea’.

Chocolate and cacao-nibs are both made from cacao beans.

Brewing Directions:

[cold brew] Put two tea-bags and pour 400ml of water in a pitcher. Keep it in fridge till your preferred density.

[hot] Put 1 tea-bag and pour 400ml of hot water and wait for five minutes.



Healthy favorite drinks using **barley** and **cacao-nibs**

Net Weight	5g×10p	Bag Size	230×110×50 (mm)
Best Before	1 year 3 months from production date	Bags/Package	20
Storage Instruction	Keep away from direct sunlight, heat, moisture and fragrances	Package Size	145×300×320 (mm)
Storage Temperature	Room temperature	Ingredients	Barley (Izumo,Shimane), Cacao-nibs(Peru)
JAN code	4902846151051		

Yuzu Hoji - cha (roasted tea) [tea-bag]

Blended Shimane roasted tea with aromatic
favorful YUZU



Blended Shimane roasted tea with YUZU
grown with no use of pesticides.

Fragrance-free & color-free

Enjoy savory aroma from HOJI-cha and
slightly sour taste of the citrus.

All materials grown in Shimane.

Brewing Directions:

[cold brew] Put two tea-bags and pour
600ml of water in a pitcher. Keep it in
fridge for 5 to 6 hours.

[hot] Put 1 tea-bag and pour 200ml of hot
water and wait for few minutes.



Net Weight	3g×8p	Bag Size	200×120×60 (mm)
Best Before	1 year from production date	Bags/Package	20
Storage Instruction	Keep away from heat, moisture and fragrances	Package Size	130×300×320 (mm)
Storage Temperature	Room temperature	Ingredients	Green tea (Shimane), YUZU powder (Shimane)
JAN code	4902846159231		



**Please feel free to contact us for your
special needs and we will find it for you!**

at

jtsao@akifoodsjapan.com