

農林水産省 平成21年度 農林水産物等海外販路創出・拡大委託事業



International Boston Seafood Show 日本パビリオンのご案内





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### International Boston Seafood Show 出展者募集のご案内

## 高品質で安全・安心な日本の水産物・水産加工品を世界へ

弊社・共同ピーアール株式会社は、農林水産省からの委託を受け、「平成21年度農林水産物等海外販路創出・拡大委託事業」(以下「本事業」)の一環として、我が国の農林水産物等の輸出先として重要国である米国における最大の水産物専門展示・商談会「International Boston Seafood Show (IBSS)」において、日本パビリオンを出展することとなりました。

2010年9月14日(日)から16日(火)までの3日間、ボストン・コンベンション&エキジジション・センターにて開催されるIBSSにおける日本パビリオンでは、最大10者にご出展いただき、日本の水産物・水産加工品について積極的な展示・商談活動を行っていただくこととしております。会場借料、基本的なブースの設営・装飾等の経費につきましては、農林水産省の委託費により支弁されますので、出展者のご負担はございません。海外への新たな販路の開拓に意欲的な水産物・水産加工品の生産者等の皆様へ、この機会を是非利用していただきたくご案内申し上げます。

また、現地での展示・商談活動に加え、食品関係で実績豊富なPR会社が、米国国内のフードサービスやレストランに影響のある新聞や雑誌などのメディア向けコパブリシティ(記事化)活動を行なってまいります。パブリシティ活動は、新聞や雑誌などの信頼のおける第三者の目を通じた形で情報を広げていく活動であり、ご出展者様の展示・商談会会期中及び終了後の商談を活性化させるのに役立ちます。

農林水産省の委託事業によるInternational Boston Seafood Show日本パビリオンへの出展をご検討ください。






The International Boston Seafood Show

### ボストンシーフードショーとは

International Boston Seafood Show (IBSS)は、今回で28回目を迎える、北米で最大の水産物専門展示・商談会です。前回(2009年9月)は、世界36カ国から818の出展者が集い、会期中、世界88カ国から1万人以上の来場者が訪れました。海外への新たな販路の開拓に意欲的な水産物・水産加工品の生産者の皆様にとっては、世界的なマーケットである米国への足がかりとなる展示・商談会といえます。

▶ [展示・商談会の概要](#)

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国際・ホストン・シーフード・ショー  
日本パビリオン



INTERNATIONAL BOSTON SEAFOOD SHOW



Japan Pavilion

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SHOW OUTLINE

## 展示・商談会の概要



International Boston Seafood Show (IBSS)は、今回で28回目を迎える、北米で最大の水産物専門展示・商談会です。前回(2009年3月)は、世界36カ国から818社・団体等の出展者が集い、会期中、世界88カ国から約1万人以上の来場者が訪れました。海外への新たな販路の開拓に意欲的な水産物・水産加工品の生産者の皆様にとっては、米国のはじめ、世界各国のバイヤーに対するアプローチのきっかけとなる展示・商談会といえます。

本事業ではIBSS 2010Jにおきまして、農林水産省の委託事業により日本パビリオン(Japan Pavilion)を設置します。この機会を是非ご活用ください。

● **開催概要**

名称	International Boston Seafood Show 2010 <a href="http://www.bostonseafood.com/">http://www.bostonseafood.com/</a>
会期	2010年3月14日(日)～16日(火)
会場	Boston Convention & Exhibition Center 415 Summer Street, Boston, MA 02210, USA <a href="http://www.advantageboston.com/">http://www.advantageboston.com/</a>
地図	<a href="http://map.mapnetwork.com/destination/boston/cmc/">http://map.mapnetwork.com/destination/boston/cmc/</a>
主催	Seafood Expositions
規模	162,030sq.ft(約15,053m <sup>2</sup> / 総展示面積 / 2009年実績)
出展者数	818者(海外からの出展: 36カ国 / 2009年実績)
来場者数	10,286人(海外からの来場: 88カ国 / 2009年実績)
出展品目	魚介類(生鮮・冷凍・活魚介・ブランド品・自家商標品)、加工機械、冷凍機器、解凍機器、品質保持製品、輸送機器、パッケージ機械、調味料各種等

出展のご案内はこちらから

**IBSS 2010日本パビリオン出展事務局**  
 担当者: 共同PR 開発局 開発企画室 篠原・木島・小助川(コスケガワ)  
 TEL: 03-3571-5159 FAX: 03-3571-5106  
 所在地: 東京都中央区銀座7-2-22 同和ビル (〒104-8158)

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・参照資料 - 制作物1 (WEBサイト / 日本語版)

農林水産省 平成21年度 農林水産物等海外販出促進大会事務局

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## 出展者情報

International Boston Seafood Show 2010(日本)は、以下のような企業が出展します。

● 出展者一覧

<p><b>株式会社兵船</b> <span style="float: right;">【大分県】</span></p> <p style="font-size: x-small;">TEL: 0972-2412 大分県津久見市高3町3824-71 TEL: 0972-82-8200 FAX: 0972-82-8241 URL: <a href="http://www.bousen.com/">http://www.bousen.com/</a></p> <p style="font-size: x-small;">取扱品目: かつお(真空パック)</p>
<p><b>株式会社カネタイ</b> <span style="float: right;">【宮城県】</span></p> <p style="font-size: x-small;">TEL: 988-0033 宮城県気仙沼市南川口町2-105-1 TEL: 0226-22-1721 FAX: 0226-22-5371 URL: <a href="http://www.kanetai-corp.com">http://www.kanetai-corp.com</a></p> <p style="font-size: x-small;">取扱品目: さんま加工品(甘酢しめ)、ずしめ、おにぎり加工品、えび加工品(刺身用)</p>
<p><b>株式会社紀文食品</b> <span style="float: right;">【東京都】</span></p> <p style="font-size: x-small;">TEL: 03-6806 東京都港区海岸2-1-7 TEL: 03-6891-2676 FAX: 03-6891-2626 URL: <a href="http://www.kibun.co.jp">http://www.kibun.co.jp</a></p> <p style="font-size: x-small;">取扱品目: 小魚練り製品(魚河岸かまぼこ、おでん、伊達巻)</p>
<p><b>金印物産株式会社</b> <span style="float: right;">【東京都】</span></p> <p style="font-size: x-small;">TEL: 03-3233 東京都中央区新川1-28-28 東京ダイビルディング3号館 TEL: 03-3233-4707 FAX: 03-3233-4706 URL: <a href="http://www.kinpo.co.jp/">http://www.kinpo.co.jp/</a></p> <p style="font-size: x-small;">取扱品目: わさび製品(串わさび、おろしわさび、まぎわさび)</p>
<p><b>クニヒロ株式会社</b> <span style="float: right;">【広島県】</span></p> <p style="font-size: x-small;">TEL: 0722-0051 広島県尾道市東尾道15-13 TEL: 0840-46-0994 FAX: 0840-46-2027 URL: <a href="http://www.kunihiro.com/kunihiro/">http://www.kunihiro.com/kunihiro/</a></p> <p style="font-size: x-small;">取扱品目: 焼き加工品(冷凍スチームかき)</p>
<p><b>マリノフーズ株式会社</b> <span style="float: right;">【東京都】</span></p> <p style="font-size: x-small;">TEL: 03-141-6011 東京都品川区大崎2-1-1 TEL: 03-6420-1179 FAX: 03-6420-2259 URL: <a href="http://www.marinofoods.co.jp">http://www.marinofoods.co.jp</a></p> <p style="font-size: x-small;">取扱品目: 冷凍加工品(おろしわかめ)、しめ加工品(中華しめ、山菜、でんぷん)</p>
<p><b>丸徳海苔株式会社</b> <span style="float: right;">【広島県】</span></p> <p style="font-size: x-small;">TEL: 0839-0839 広島県広島市西区扇工センター7-1-40 TEL: 082-277-3638 FAX: 082-277-3645 URL: <a href="http://www.maruoku.co.jp">http://www.maruoku.co.jp</a></p> <p style="font-size: x-small;">取扱品目: 冷凍加工品(焼のり、塩のり、わかめ味のり)</p>
<p><b>森松水産冷凍株式会社</b> <span style="float: right;">【茨城県】</span></p> <p style="font-size: x-small;">TEL: 0294-0022 茨城県今治市大保山15-2-20 TEL: 0299-33-1774 FAX: 0299-31-6527 URL: <a href="http://www.morisawa.co.jp/">http://www.morisawa.co.jp/</a></p> <p style="font-size: x-small;">取扱品目: はまち(真空パック)、養殖ロコ、かんぱち(真空パック)</p>
<p><b>株式会社スギヨ</b> <span style="float: right;">【石川県】</span></p> <p style="font-size: x-small;">TEL: 0765-8803 石川県七尾市南町町外27-1 TEL: 0767-53-0180 FAX: 0767-52-2571 URL: <a href="http://www.sugiyoko.jp/">http://www.sugiyoko.jp/</a></p> <p style="font-size: x-small;">取扱品目: 小魚練り製品(のり風味かまぼこ)</p>
<p><b>株式会社ヤマヨ</b> <span style="float: right;">【香川県】</span></p> <p style="font-size: x-small;">TEL: 0871-9577 香川県八戸市江藤4-10-24 TEL: 0878-24-3211 FAX: 0878-24-1783 URL: <a href="http://www.yamayo.jp/">http://www.yamayo.jp/</a></p> <p style="font-size: x-small;">取扱品目: しめ加工品(塩辛)、おぼろ加工品(甘酢しめ)、さんま加工品(甘酢しめ)、冷凍加工品(つるつるめ、昆布漬)</p>

**IBSS 2010日本バビリオン出展事務局**  
 担当: 共同PR 関尾局 関尾企画室 徳原・木島・小嶋川(ロシア担当)  
 TEL: 03-3571-6169 FAX: 03-3571-6106  
 所在地: 東京都中央区銀座7-2-22 同和ビル (〒104-8158)

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## ・参照資料 - 制作物1 (WEBサイト / 日本語版)

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## お問い合わせ

International Boston Seafood Show 日本パビリオン出展に関するお問合せは、下記のPDFをダウンロードの上、IBSS 2010日本パビリオン出展事務局までFAXにてお願いします。

 **出展に関するお問合せフォームのダウンロード**  
PDF形式BQKB

**IBSS 2010日本パビリオン出展事務局**  
担当者: 共同PR 開発局 開発企画室 篠原・木島・小助川(コスケガワ)  
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### PRIVACY POLICY

## 個人情報保護方針

共同ピーアール株式会社は、顧客のコミュニケーション活動を支援し、顧客の繁栄と適切な情報社会の構築に寄与することを経営理念としています。

PR業務を遂行する過程において顧客から預かった『情報』に関しては、当社に課せられた社会的責務として高い意識を持って適正に取り扱っております。特に『個人情報』については、当社が取り扱う『情報』のなかでも、その保護の重要性と必要性を認識しなければならない『情報』であると位置付け、その法令およびその他の規範を遵守します。

取り扱いに当たり次の通り「個人情報保護方針」を定め、これを実行いたします。

1. 当社は、顧客との業務委託契約にもとづいたPRコンサルティング、イベントシティ活動、広告・販売促進などの業務を通じて『個人情報』を収集することがありますが、その収集、利用、提供、預託を適正に行い、特に『個人情報』の廃棄に関して万全を期します。
2. 『個人情報』への不正アクセス、『個人情報』の紛失、破壊、改ざんおよび漏えいなどを防止するため、適切な安全対策を講じます。
3. 『個人情報』の取り扱いに関する安全管理仕様マニュアルを策定し、その内容を全社員に周知・認識させる教育を実施し、維持し、および継続的改善に努めます。
4. 『個人情報』に関する法令およびその他の規範を常に最新状態に維持するとともにこれを遵守します。
5. 当社のセキュリティ状態の監視、運用の改善提案および調整を実施していくために情報セキュリティ委員会を設置し、定期的な活動を行います。

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JAPANESE | ENGLISH

International Boston Seafood Show  
Japan Pavilion (Booth #1805)

# Japan



**INTERNATIONAL  
BOSTON  
SEAFOOD SHOW**  
**MAFF**  
Ministry of Agriculture, Forestry and Fisheries



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IBSS2010 Japan Pavilion  
**Booth #1805**

### Processed and unprocessed high-quality seafood products from Japan.

Including amberjack, crab, crab flavored seafood, mackerel, oyster, saury, seaweed, shrimp, squid, surimi, yellowtail, as well as wasabi products, and much more!



## Japanese Seafood Companies Team Up with Star Chefs in New York City

From February 8-13, the star chefs will prepare special dishes using the Japanese ingredients from the exhibitors' during a series of tasting events at their restaurants in New York!

[CLICK HERE](#)

### EXHIBITORS



[Hyocho Co., Ltd.](#)



[Kanedai Co., Ltd.](#)



[Kibun Foods Inc.](#)



[Kiniirushi Sales Co., Ltd.](#)



[Kunihiro Inc.](#)



[The Marine Foods Corporation](#)



[Marutoku Nori Co., Ltd.](#)



[Morimatsu Suisan Reito Co., Ltd.](#)



[Sugivo Co., Ltd.](#)



[Yamayo Co., Ltd.](#)

### IBSS2010 SHOW INFORMATION

**Date**      March 14th (Sun) to 16th (Tue), 2010

**Venue**      Boston Convention & Exhibition Center  
<Address> 415 Summer Street, Boston, MA 02210, USA  
<URL> [www.mccahome.com/bcec.html](http://www.mccahome.com/bcec.html)

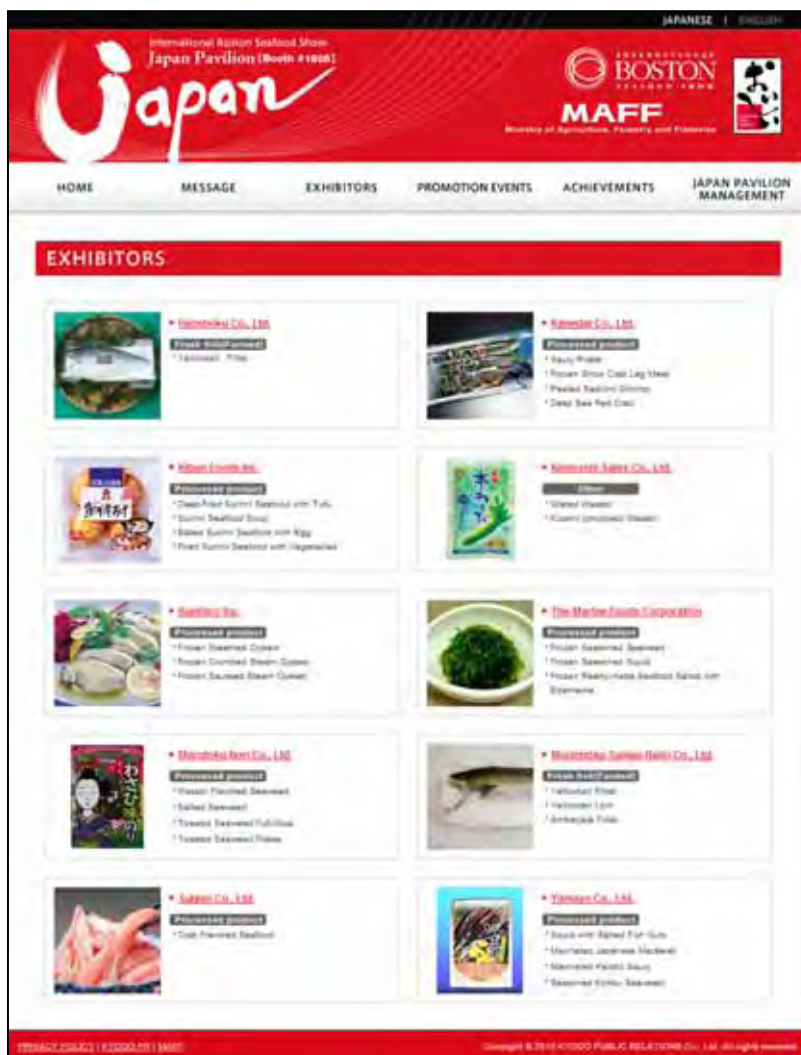
**Exhibitors**      818 companies / organizations (37 countries in 2009)

**No. of visitors**      10,228 (89 countries in 2009)

**Official website**      [www.bostonseafood.com](http://www.bostonseafood.com)

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JAPANESE | ENGLISH

International Boston Seafood Show  
Japan Pavilion (Booth # 1405)

# Japan





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## PROMOTION EVENTS



### Japanese Seafood Companies Team Up with Star Chefs in New York City

As a lead-in to the show, world-renowned chef David Bouley, chef and owner of Bouley, and Josh DeChellis, Executive Chef of La Fonda del Sol and rising star in the culinary world, will also be showcasing the exhibitors' ingredients during a series of tastings at their restaurants in New York at the tail end of NYC Restaurant Week aimed at highlighting the versatility and diversity of Japanese seafood.

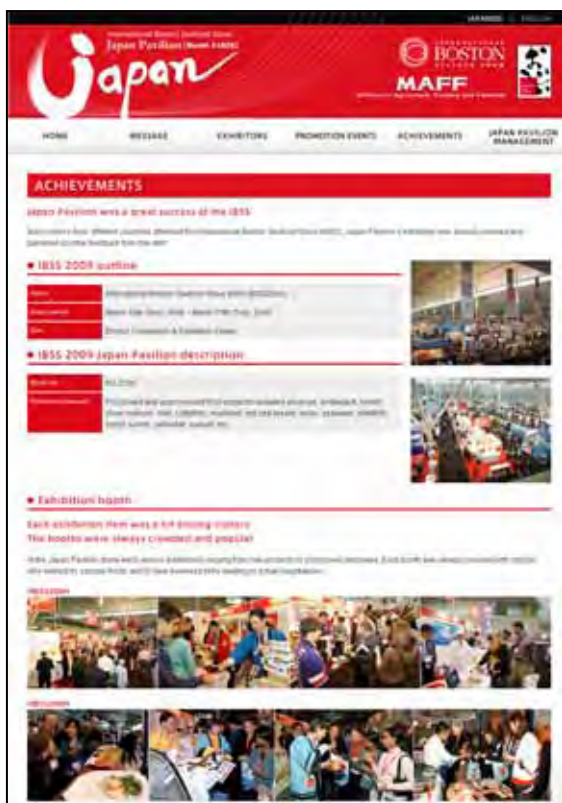
Each chef has carefully prepared a menu that interprets the authentic Japanese ingredients through the lens of a different European cuisine, resulting in a remarkable blend of culinary cultures that underscores the potential for Japanese seafood to be employed in other cuisines.

From February 8-13, diners at Bouley will have the opportunity to try Chef Bouley's exclusive menu. The sampling at La Fonda del Sol will only be available to invited guests.

● **Event outline**

<b>Date</b>	February 8th, Mon ~ February 13th, Sat																
<b>Restaurants</b>	<p><b>BOULEY</b> (David Bouley, French cuisine chef)</p> <p>Chef David Bouley is known not only for his cutting edge style gourmet, but is also famous for assimilating Asian ingredients including Japanese creatively. He has gained a good reputation as his restaurant has been featured in the ZAGAT Survey, as well as rated two stars by the Michelin guide.</p> <p>ADDRESS : 153 Duane Street, NY 10013 WEB : <a href="http://www.davidbouley.com/">http://www.davidbouley.com/</a></p> <div style="display: flex; justify-content: space-around;">   </div>																
	<p><b>LA FONDA DEL SOL</b> (Josh DeChellis, Spanish cuisine chef)</p> <p>The contemporary Spanish cuisine restaurant opened in 2009, near the Grand Central Station. Executive Chef Josh DeChellis of La Fonda del Sol was previously the Executive Chef at "sumile TOKYO" in Japan and also at "Uta Fry" which is an American style Tempura restaurant. It is popular among New Yorkers.</p> <p>ADDRESS : MetLife Building, 44th street and Vanderbilt Ave, NY 10166 WEB : <a href="http://www.patinagrosu.com">http://www.patinagrosu.com</a></p> <div style="display: flex; justify-content: space-around;">    </div>																
<b>Sponsors &amp; Ingredients</b>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 5px;"><a href="#">Kanehata Co., Ltd.</a></td> <td style="padding: 5px;">Deep Sea Red Crab</td> </tr> <tr> <td style="padding: 5px;"><a href="#">Eijun Foods Inc.</a></td> <td style="padding: 5px;">UO-GASHIAGE «Deep-fried Surimi Seafood with Tofu»</td> </tr> <tr> <td style="padding: 5px;"><a href="#">Yoninashi Saisei Co., Ltd.</a></td> <td style="padding: 5px;">KIZAMI (chopped) WASABI</td> </tr> <tr> <td style="padding: 5px;"><a href="#">Koufuku Inc.</a></td> <td style="padding: 5px;">Frozen Steamed Oysters</td> </tr> <tr> <td style="padding: 5px;"><a href="#">The Marine Foods Corporation</a></td> <td style="padding: 5px;">KAISEN EDAMAME SALAD «Frozen Ready-made Seafood Salad with Edamame»</td> </tr> <tr> <td style="padding: 5px;"><a href="#">Morimoto Suisan Redo Co., Ltd.</a></td> <td style="padding: 5px;">Yellowtail Loin</td> </tr> <tr> <td style="padding: 5px;"><a href="#">Sagiro Co., Ltd.</a></td> <td style="padding: 5px;">Snow Leg Queen® «Crab Flavored Seafood»</td> </tr> <tr> <td style="padding: 5px;"><a href="#">Yamaguchi Co., Ltd.</a></td> <td style="padding: 5px;">IKA-SHIOKARA «Squid with Salted Fish Guts»</td> </tr> </table>	<a href="#">Kanehata Co., Ltd.</a>	Deep Sea Red Crab	<a href="#">Eijun Foods Inc.</a>	UO-GASHIAGE «Deep-fried Surimi Seafood with Tofu»	<a href="#">Yoninashi Saisei Co., Ltd.</a>	KIZAMI (chopped) WASABI	<a href="#">Koufuku Inc.</a>	Frozen Steamed Oysters	<a href="#">The Marine Foods Corporation</a>	KAISEN EDAMAME SALAD «Frozen Ready-made Seafood Salad with Edamame»	<a href="#">Morimoto Suisan Redo Co., Ltd.</a>	Yellowtail Loin	<a href="#">Sagiro Co., Ltd.</a>	Snow Leg Queen® «Crab Flavored Seafood»	<a href="#">Yamaguchi Co., Ltd.</a>	IKA-SHIOKARA «Squid with Salted Fish Guts»
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<a href="#">Yamaguchi Co., Ltd.</a>	IKA-SHIOKARA «Squid with Salted Fish Guts»																

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## Japan Pavilion (Booth No. 1805)

Common space <small>Business meeting space</small>		Exhibition Products
Kinjirushi Sales Co., Ltd.	Marutoku Nori Co., Ltd.	Processed and unprocessed high-quality seafood products from Japan, including amberjack, crab, crab flavored seafood, mackerel, oyster, saury, seaweed, shrimp, squid, surimi, yellowtail, as well as wasabi products, and much more!
Yamayo Co., Ltd.	Kunihito Inc.	
Kibun Foods Inc.	Sugiyu Co., Ltd.	
Morimatsu Susan Rette Co., Ltd.	Kanedal Co., Ltd.	
The Marine Foods Corporation	Hyoshoku Co., Ltd.	
Common space <small>Practical events, service desk, etc.</small>		



Exhibit Hall B    Exhibit Hall A

Booth #1805

Lobby

# Japan Pavilion Guide


 The International Boston Seafood Show 2010  
 March 14-16th, 2010
 
Booth No. 1805

Sponsored by Ministry of Agriculture, Forestry and Fisheries of Japan  
 Main Sponsor by Kinjirushi Sales Co., Ltd.






Ministry of Agriculture, Forestry and Fisheries of Japan  
 Address: 1-2-1 Kasumigaoka, Chiyoda-ku, Tokyo 100-8508 JAPAN Tel: +81-3-3502-8111 FAX: +81-3-3502-0156  
 URL: <http://www.maff.go.jp>

For inquiries: KYODO PUBLIC RELATIONS CO., LTD.  
 Address: Dowa Bldg. 7-2-02 Dowa Chuo-ku, Tokyo 104-8158 JAPAN Tel: +81-3-3571-5217 Fax: +81-3-3571-8106

<http://www.japan-seafood.net/english/>



# TO SEAFOOD LOVERS IN AMERICA,



Japan is made up of four main islands and approximately 6,800 islets, surrounded by the richest fishing grounds consisting of both the cold and warm currents. Since ancient times, the Japanese have taken advantage of this "blessing of the sea" and caught various kinds of fishes and shellfish. We have established and developed various unique preparation methods according to the type of fish, throughout the years.

"SUSHI" was originally developed by Japanese people to make the most of its fresh seafood; however, recently it is enjoying a major boom throughout the world due to its nutritional value, exoticism, and above all, tastiness. This fact suggests the possibility that people all around the world would indeed someday readily accept Japanese seafood culture and its ingredients.

High quality seafood from Japan is now favored by specialists including celebrity chefs, cooking teachers, as well as mass media people in the USA. This shows application of Japanese seafood ingredients in western cuisine becoming more prevalent over the past several years. We expect that this trend to continue and expand with Japanese seafood ingredients utilized in cuisines "beyond sushi."

This being our third participation in the IBSS, we present the Japan Pavilion as a venue for our American visitors to experience and taste a wide variety of excellent seafood products gathered from various regions across Japan.

The Japan Pavilion showcases high quality raw seafood products from the Japanese coasts and also processed products made by the latest techniques, which goes well with not only Japanese dishes, but also with various cuisines throughout the world. We hope that a lot of our American friends will visit the Japan Pavilion to enjoy their first experience of authentic Japanese food and become fans.

Export Promotion Office  
 Ministry of Agriculture, Forestry and Fisheries  
 Government of Japan

### Hyoshoku Co., Ltd.

Various packed fillets of firm healthily raised yellowtail.

Exhibition products  
**1 Yellowtail Fillet**

ADDRESS : 2024-11 Takatsu-machi, Takatsuki-shi, Osaka 570-2412 Japan  
 TEL : 81-72-52-6230 FAX : 81-72-52-6241  
 CONTACT PERSON : Yoko Yamawaki (M.)  
 E-MAIL : yamawaki@hyoshoku.jp  
 URL : http://hyoshoku.com/

### Kanedai Co., Ltd.

We are mainly exhibiting locally caught processed seafood as sashimi. In addition, we also plan to introduce our fresh products, which are widely accepted in the Japanese market.

Exhibition products  
**2 Saury Pickle**  
**3 Frozen Snow Crab Leg Meat**  
**4 Peeled Sashimi Shrimp**  
**5 Deep Sea Red Crab**

ADDRESS : 2-1-1 Kawaguchi-cho, Kasenmura-shi, Miyagi 985-0891 Japan  
 TEL : 81-225-23-1721 FAX : 81-225-23-5731  
 CONTACT PERSON : Shunsuke Sato (M.)  
 E-MAIL : s.sato@kanedai-kasenmura.co.jp  
 URL : http://www.kanedai-kasenmura.co.jp/english/

### Kibun Foods Inc.

We are introducing our "Special Seafood Products," which have been consumed in Japan since ancient times. Each of the various seaweed products is prepared in its own way. For this event, we would like to introduce a selection of our innovative products.

Exhibition products  
**6 UOGASHIAGE** (Deep Fried Seaweed Seaweed with Tofu)  
**7 OJEN** (Seaweed Seaweed Soup)  
**8 DATEMAKI** (Seaweed Seaweed with Egg)  
**9 YASAI TEN** (Fried Seaweed Seaweed with Vegetables)

ADDRESS : 2-1-7 Kagari, Minamiku, Tokyo 105-0026 Japan  
 TEL : 81-3-6911-2678 FAX : 81-3-6911-2636 CONTACT PERSON : Takahiko Ito (M.)  
 E-MAIL : itoh@kibunfoods.com URL : http://www.kibun.com  
 \*USA Office  
 ADDRESS : 2121 Fourth Avenue, Suite 1240 Seattle, WA 98121 USA  
 TEL : 206-252-8337 FAX : 206-487-8812 CONTACT PERSON : Naoko Kase (M.)  
 E-MAIL : nkyoko@kibunusa.com



### Kinjirushi Sales Co., Ltd.

HON-WASABI (F9-208) is our first product to be introduced in the US market. It is 100% made from "Wasabi Japonica." GRATED WASABI (BD-909) is an easy-to-use, refrigerated, tub-type wasabi. KIZAMI (chopped) WASABI (YK-100) is a very unique, ultra hot, low type of wasabi product.

Exhibition products  
**10 KINJIRUSHI HON-WASABI** (F9-208) **11 KINJIRUSHI GRATED WASABI** (BD-909)  
**12 KINJIRUSHI KIZAMI (chopped) WASABI** (YK-100)

ADDRESS : 1-23-25 Shinjuku, Chuo-ku, Tokyo 104-0032 Japan TEL : 81-3-3523-4101 FAX : 81-3-3523-4708  
 CONTACT PERSON : Yoshiko Uchida (M.) E-MAIL : yuchida@kinjirushi.co.jp URL : http://www.kinjirushi.co.jp  
 \*USA Office  
 ADDRESS : 385 Van Ness Way, Suite 504, Torrance, CA 90501 USA  
 TEL : 310-782-6790 FAX : 310-782-6155 CONTACT PERSON : Takao Kambara (M.)  
 E-MAIL : kambara@kinjirushi.com URL : http://www.kinjirushi.co.jp/english/

### Kunihiro Inc.

Kunihiro Inc. is a producer of high quality frozen and dried seafood products, especially Japanese oysters.

Exhibition products  
**13 Frozen Steamed Oysters** **14 Frozen Sauteed Steam Oysters**  
**15 Frozen Crumbed Steam Oysters**

ADDRESS : 15-13 Higashi-Omachi, Daitoh-shi, Hiroshima 732-0001 Japan  
 TEL : 81-848-47-6300 FAX : 81-848-47-4580  
 CONTACT PERSON : Takumi Suzuki (M.)  
 E-MAIL : tsuzuki@kunihiro.com URL : http://www.kunihiro.com/kunihiro/

### The Marine Foods Corporation

In recent years, there has been a global market expansion and rapid growth in the demand for sushi. Consumers are more health oriented and are increasingly focused on quality and safety. We at Marine Foods confidently respond to these trends.

Exhibition products  
**16 HIYASHI WAKAME** (Frozen Steamed Seaweed)  
**17 CHUKA IKA SANSAI** (Frozen Steamed Squid)  
**18 TERI IKA** (Frozen Steamed Squid)  
**19 KAISEN EDAMAME SALAD** (Frozen Steamed Soybean Salad with Salmon)

ADDRESS : 2-1-1 Daiki, Shinjuku-ku, Tokyo 163-0211 Japan  
 TEL : 81-3-6429-1180 FAX : 81-3-6429-2389  
 CONTACT PERSON : Takaki Marui (M.)  
 E-MAIL : t.marui@marinefoods.jp  
 URL : http://www.marinefoods.co.jp/english/

### Marutoku Nori Co., Ltd.

We deal in various seaweed products, including seasoned seaweed, flavored seaweed, and instant flavored seaweed.

Exhibition products  
**20 WASABI AJI NORI** (Flavored Seaweed)  
**21 SHIO NORI GOLD 65**  
**22 YAKINORI TOKUYOU** (Flavored Seaweed Pak-Sheet)  
**23 SONOMAMA YAKINORI**

ADDRESS : 1-1-0 Shio-Corbi, Naga-Tel : 81-62-277-3839 FAX : 81-62-277-3848  
 CONTACT PERSON : Masami (M.)  
 E-MAIL : m.masami@marutoku.com

### Yamayo Co., Ltd.

Manufactured in Japan, for use by including frozen seaweed, flavored seaweed, etc.

Exhibition products  
**24 FULL-SIZE 10 SHEETS**

ADDRESS : 1-11-11 Himeji-shi, Himeji-shi, Hyogo 671-0848 Japan  
 TEL : 81-78-24-2211 FAX : 81-78-24-1183  
 CONTACT PERSON : Kenji Mochizuki (M.)  
 E-MAIL : k.mochizuki@yamayo.co.jp URL : http://www.yamayo.com

### Morimatsu Suisan Reito Co., Ltd.

Our unique "Daijima" instant preparation method ensures the freshness of our yellowtail, which is vacuum packed with speed under thorough hygiene and quality control. It is known as one of the most popular sushi toppings.

Exhibition products  
**25 Yellowtail Fillet** **26 Amberjack Fillet**  
**27 Yellowtail Loin**

ADDRESS : 2-2-25 Tenpou-cho, Imabishi-shi, Ehime 794-0052 Japan  
 TEL : 81-898-35-1774 FAX : 81-898-31-8827  
 CONTACT PERSON : Kazuhiko Chono (M.)  
 E-MAIL : chono@morimatsu-reito.co.jp URL : http://www.morimatsu-reito.com



### Sugiyo Co., Ltd.

"Snow Leg Queen" is an exquisite replica of snow crab legs, identical in appearance, flavor and texture. The natural tomato and paprika coloring provide nutritional benefits.

Exhibition products  
**28 Snow Leg Queen** (Crab Flavored Seaweed)

ADDRESS : 27-1 Inagi, Fuchu-machi, Nanto-shi, Ishikawa 926-8603 JAPAN  
 TEL : 81-767-63-0180 FAX : 81-767-62-2571  
 CONTACT PERSON : Yumiko Ito (M.) E-MAIL : ito@sugiyo.co.jp URL : http://www.sugiyo.co.jp  
 \*USA Office  
 ADDRESS : 3301 T-Avenue, Anacortes, WA 98221 USA TEL : 360-293-0180 FAX : 360-293-6994  
 CONTACT PERSON : Naoko Kato (M.) E-MAIL : kato@sugiyo.com URL : http://www.sugiyo.com

### Yamayo Co., Ltd.

Our high quality marine products, produced using HACCP certified processes, include squid with wilded fish guts, marinated Pacific saury, and seasoned Pacific seaweed.

Exhibition products  
**29 IKA-SHIKARA** (Squid with Wilded Fish Guts) **30 SHIME-SABA** (Marinated Pacific Seaweed)  
**31 SHIME-SANMA** (Marinated Pacific Seaweed) **32 TSURUARAME-KONBU-ZUKE** (Marinated Kombu Seaweed)

ADDRESS : 1-8-10-24 Koyu, Higashi-ku, Aomori 031-8577 JAPAN  
 TEL : 81-178-24-2211 FAX : 81-178-24-1183 CONTACT PERSON : Kenji Mochizuki (M.)  
 E-MAIL : k.mochizuki@yamayo.co.jp URL : http://www.yamayo.com




**Hyoshoku Co., Ltd.**

Vacuum packed fillet of firm healthily-raised yellowtail.

We farm yellowtail in an expansive (40m x 60m) enclosure, "Hiroburo Ikosu." The density of yellowtails in this "Hiroburo Ikosu" is one third less compared to a regular aqua farm's enclosure. Thus these yellowtails can get more exercise, producing firmer meat. We have obtained HACCP certification from SGS (The world's largest international certification authority headquartered in Switzerland) for all our production processes, from our aquaculture sites to our processing factory. We strive on a daily basis for safety and taste.

**Tel: 81-972-82-8200**  
**Fax: 81-972-82-8241**  
**E-mail: yamasaki@hyoshoku.jp**

Address: 3824-71 Takasu-machi, Takuro-cho, Oita 879-2412 Japan  
Contact person: Yosuke Yamasaki (Mr.)  
<http://hyoshoku.com/>

Exhibition products  
・ Yellowtail Fillet



**Kanedai Co., Ltd.**

We are mainly exhibiting locally-caught processed seafood products, such as saury. In addition, we also plan to introduce our crab and shrimp products, which are widely accepted in the Japanese market.

Established in 1955, Kanedai Co., Ltd. has always played an important role in Japan's food industry. Presently, our major business focus is seafood processing. Our two factories, one in China and one in Japan, are both HACCP compliant, and our Kawaguchi Factory obtained ISO22000 certification in 2009. As the largest crab-processing company in northeast Japan, we continually provide top quality seafood products.

**Tel: 81-226-23-1721**  
**Fax: 81-226-23-5371**  
**E-mail: s-sato@kanedai-kesenuma.co.jp**

Address: 2-105-1 Kawaguchi-cho, Kesenuma-shi, Miyagi 988-0033 Japan  
Contact person: Shunsuke Sato (Mr.)  
<http://www.kanedai-kesenuma.co.jp/english/>

Exhibition products  
1. Saury Pickle  
2. Frozen Snow Crab Leg Meat  
・ Peeled Sashimi Shrimp  
・ Deep Sea Red Crab



1. UOGASHIAGE  
 <Deep-fried Surimi Seafood with Tofu>

2. ODEN  
 <Surimi Seafood Soup>

・ DATEMAKI  
 <Baked Surimi Seafood with Egg>

・ YASAI TEN  
 <Fried Surimi Seafood with Vegetables>

### Kibun Foods Inc.

We are introducing our "Surimi Seafood Products," which have been consumed in Japan since ancient times. Each of the various surimi products is processed in its own way. For this event, we would like to introduce a selection of our innovative products.

Kibun Foods Inc. is the leader of Surimi-based products in Japan, which help to support a healthy life. As a company that transforms natural resources into quality food products, Kibun understands the need to appreciate nature's bounty and to operate in harmony with the environment. For this reason, we have obtained ISO9001 certification and are HACCP compliant. (Tokyo Factory is ISO14001 certified)

**Tel:** [JAPAN] 81-3-6891-2678 [USA] 206-292-6337  
**Fax:** [JAPAN] 81-3-6891-2636 [USA] 206-467-6612  
**E-mail:** [JAPAN] [tadahiko\\_mitsui@kibun.co.jp](mailto:tadahiko_mitsui@kibun.co.jp)  
 [USA] [noriko@kibunusa.com](mailto:noriko@kibunusa.com)

Address: [JAPAN] 2-1-7 Kaigan, Minato-ku, Tokyo 105-8826 Japan  
 [USA] 2101 Fourth Avenue, Suite 1240 Seattle, WA 98121 USA  
 Contact Person: [JAPAN] Tadahiko Mitsui (Mr.) [USA] Noriko Kasai (Ms.)  
<http://www.kibun.co.jp>



1. KINJIRUSHI HON-WASABI (FS-208)

2. KINJIRUSHI GRATED WASABI (RC-808)

・ KINJIRUSHI KIZAMI (chopped) WASABI (YK-100)

### Kinjirushi Sales Co., Ltd.

HON-WASABI (FS-208) was our first product to be introduced in the US market. It is 100% made from "Wasabia Japonica." GRATED WASABI (RC-808) is an easy-to-use, refrigerated, tube-type wasabi. KIZAMI (chopped) WASABI (YK-100) is a very unique, ultra hot, new type of wasabi product.

Kinjirushi Sales is a division of Japan's largest and oldest Wasabi products manufacturer, Kinjirushi Wasabi Co., Ltd. We distribute high quality Wasabi all over the world, with five international offices in Los Angeles, New York, London, Paris and Frankfurt. All three of our factories are in Japan and are HACCP compliant and ISO certified. We produce the best quality products using our proprietary "Ultra Low Temperature Processing" technique.

**Tel:** [JAPAN] 81-3-3523-4707 [USA] 310-782-8700  
**Fax:** [JAPAN] 81-3-3523-4706 [USA] 310-782-8755  
**E-mail:** [JAPAN] [y-uchida@kinjirushi.co.jp](mailto:y-uchida@kinjirushi.co.jp)  
 [USA] [kambara@kinjirushiusa.com](mailto:kambara@kinjirushiusa.com)

Address: [JAPAN] 1-2B-25 Shinkawa, Chuo-ku, Tokyo 104-0033 Japan  
 [USA] 385 Vint Nimitz Way, Suite 504, Torrance, CA 90501 USA  
 Contact Person: [JAPAN] Yoshinobu Uchida (Mr.) [USA] Takao Kambara (Mr.)  
<http://www.kinjirushi.co.jp/english/>



1. Frozen Steamed Oysters

・ Frozen Crumbed Steam Oysters

・ Frozen Sauteed Steam Oysters

### Kunihiro Inc.

Kunihiro Inc. is a processor of high-quality frozen and dried seafood products, especially Japanese oysters. We are also the biggest oyster manufacturer in Japan. Making use of our experience and knowledge over many years as broker and process manufacturer, we know how to keep the freshness and produce the most delicious oyster products. We have acquired the ISO9001 and HACCP certifications, adhering to strict quality control during each processing step to ensure that only the best quality products are delivered to customers.

**Tel: 81-848-47-4580**  
**Fax: 81-848-47-4580**  
**E-mail: [takashi-reds0405@nifty.com](mailto:takashi-reds0405@nifty.com)**

Address: 15-13 Higashi-Onomichi, Onomichi-shi,  
 Hiroshima 722-0051 Japan  
 Contact person: Takashi Suzuki (Mr.)  
<http://www.veristores.com/kunihiro/>

**The Marine Foods Corporation**

In recent years, there has been a global market expansion and rapid growth in the demand for sushi. Consumers are more health oriented and are increasingly focused on quality and safety. We at Marine Foods confidently respond to these needs.

We at Marine Foods Corporation offer various processed seafood products to consumers based on our commitment to safety and security, as well as great taste. We comply with all related laws, standards, and industry rules.

**Tel:81-3-6420-1180**  
**Fax:81-3-6420-2359**  
**E-mail:t.marui.marine@nipponham.co.jp**

Address:2-1-1 Osaki, Shinagawa-ku, Tokyo 141-8011 Japan  
 Contact person: Takaki Marui (Mr.)  
<http://www.marinefoods.co.jp/english/>

**Exhibition products**  
 1. HIYASHI WAKAME  
 <Frozen Seasoned Seaweed>  
 2. CHUKA IKA SANSAI  
 <Frozen Seasoned Squid>  
 ・ TERI IKA  
 <Frozen Seasoned Squid>  
 ・ KAISEN EDAMAME SALAD  
 <Frozen Ready-made Seafood Salad with Edamame>

**Marutoku Nori Co., Ltd.**

We deal in various seaweeds harvested in Japan, for use by restaurants and consumers, including toasted seaweed, flavored seaweed (wasabi flavored seaweed), etc.

Marutoku Nori Co., Ltd. has been processing seaweed ("nori" in Japanese) in Hirahima for 60 years. Nori is commonly used as a wrap for sushi. Furthermore, it is also popular as a snack. We only use nori that is made in Japan. Please come to our booth and try our high-quality Japanese nori.

**Tel:81-82-277-3838**  
**Fax:81-82-277-3845**  
**E-mail:m-ishii@e-marutoku.com**

Address:7-1-40 Shoko-Center, Nishi-ku, Hiroshima-shi, Hiroshima 733-0833 Japan  
 Contact person: Masako Ishii (Ms.)  
<http://www.noriya3.com>

**Exhibition products**  
 1. WASABI AJI NORI  
 <Wasabi Flavored Seaweed>  
 2. SHIO NORI GOLD 65  
 <Salted Seaweed>  
 ・ YAKINORI TOKUYOU FULL-SIZE 10 SHEETS  
 <Toasted Seaweed Full-Size>  
 ・ SONOMANMA YAKINORI  
 <Toasted Seaweed Flakes>

**Morimatsu Suisan Reito Co., Ltd.**

Our proprietary "kijime" (instant preparation) method ensures the freshness of our yellowtail, which is vacuum-packed with speed under thorough hygienic and quality control. It is known as one of the most popular sushi toppings.

"Food that you can comfortably serve to your children." More than a slogan, this is the belief that drives our team of dedicated professionals to produce foods that you can feel safe about feeding to your own family every day. Our HACCP certified production process ensures that all of the products from Morimatsu Suisan Reito are of a quality and standard that is suitable for not just our local community but for our customers all around the world. Efficient, safe, hygienically-produced seafood of the highest quality standards.

**Tel:81-898-33-1774**  
**Fax:81-898-31-6527**  
**E-mail:trade@rumijapan.co.jp**

Address:5-2-20 Tenpozan-cho, Imabari-shi, Ehime 794-0032 Japan  
 Contact person: Katsuhiko Chinzei (Mr.)  
<http://www.rumijapan.co.jp/en/>

**Exhibition products**  
 1. Yellowtail Fillet  
 ・ Yellowtail Loin  
 2. Amberjack Fillet



**Exhibition products**  
1. Snow Leg Queen®  
<Crab Flavored Seafood>

**Sugiyo Co., Ltd.**

"Snow Leg Queen" is an exquisite replica of snow crab legs, identical in appearance, flavor and texture. The natural tomato and paprika coloring provide nutritional benefits.

In 1973, Sugiyo developed "Crab Flavored Seafood," the first product of its kind to be introduced in the North American market. In 1990, Sugiyo launched the next generation of its crab flavored seafood, "Alaskan Snow Leg," featuring the fiber pattern of real crab. Now, Sugiyo is introducing another cutting edge product, "Snow Leg Queen," the most unique and exciting product in the market.

**Tel:** [JAPAN] 81-767-53-0180 [USA] 360-293-0180  
**Fax:** [JAPAN] 81-767-52-2571 [USA] 360-293-6964  
**E-mail:** [JAPAN] [mori@sugiyo.co.jp](mailto:mori@sugiyo.co.jp)  
[USA] [kido@sugiyo.com](mailto:kido@sugiyo.com)

Address: [JAPAN] 27-1 Inga, Fuchu-machi, Nanto-shi, Ishikawa 926-8603 JAPAN  
[USA] 3200 T-Avenue, Anacortes, WA 98221 USA  
Contact Person: [JAPAN] Yoshinobu Mori (Mr.)  
[USA] Naoto Kido (Mr.)  
[JAPAN] <http://www.sugiyo.co.jp/> [USA] <http://sugiyo.com>



**Exhibition products**  
1. IKA-SHIOKARA  
<Squid with Salted Fish Guts>  
2. SHIME-SABA  
<Marinated Japanese Mackerel>  
• SHIME-SANMA  
<Marinated Pacific Saury>  
• TSURUARAME-KONBU-ZUKE  
<Seasoned Konbu Seaweed>

**Yamayo Co., Ltd.**

Our high quality marine products, produced using HACCP certified processes, include squid with salted fish guts, marinated pacific saury, and seasoned konbu seaweed.

Yamayo has been engaged in deep-sea fishery and has been a successful marine product manufacturer for 60 years in Hachinohe, Japan, located near the seafood-rich North Pacific Ocean. Our company provides high quality seafood products including salmon, surimi, saury and squid products. Our products have received three awards from Japan's Ministry of Agriculture, Forestry and Fisheries (salmon, squid and Pacific saury products). We proudly present to the U.S. market our raw products (including sashimi) produced using HACCP certified processes.

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・参照資料 - 制作物5 (看板ロゴ / 展示装飾用)







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