



# Vegan Foods Friend Japan





# Bringing the Flavors of Japan to the World

We jointly develop high-quality vegan food products utilizing traditions and advanced technical capabilities cultivated in Japan, bringing them to people all around the world.

These products are made by us, artisan companies, and we put serious effort into creating the highest-quality products that bring out the inherent flavor of the ingredients.

Although all of us are small in scale, we possess ample Japanese spirit and skill. We are working together to develop excellent products and bring them to more places around the world.



# Japanese Vegan Food Products

These high-quality and creative Japanese food products are also recommended for vegans. We will detail the concept and development of each product, complete with product photos and descriptions of their characteristics.

You can enjoy Japanese food culture as you savor the delicious vegan food.

## MIYUKIYA FUJIMOTO CO.,LTD



### Konjac Udon Noodles with Soy milk

Udon noodles made from konjac kneaded with soy milk produced from domestically produced soybeans.

**Weight:** 180g (net weight)

**How to use it:** Rinse under water before use.

**Use examples:** Kama-age udon, udon noodles topped with grated yam, pasta in a creamy soy milk sauce

### Konjac Noodle Spinach

Noodles made from konjac kneaded with spinach powder.

**Weight:** 180g (net weight)

**How to use it:** Rinse under water before use.

**Use examples:** Salad, pasta, soups, etc.



### Yubacon

Thin sheets made to resemble tofu skin made from konjac kneaded with soy milk. It has a wonderfully smooth mouthfeel.

**Weight:** 130g (net weight)

**How to use it:** Rinse under water before use.

**Use examples:** Enjoy as is with wasabi soy sauce or citrus-seasoned soy sauce. Add to salads and soups, or prepare it like pasta.



### Kori Konjac

Thin sheets of konjac that has been frozen and thawed once during the production process, resulting in a crunchy, bubbly texture that absorbs flavors well.

**Weight:** 85g (net weight)

**How to use it:** Rinse under water before use.

**Use examples:** Salad, sushi toppings, soups, etc.



### Konjac Noodle Soy milk

Noodles made from konjac kneaded with soy milk produced from domestically produced soybeans.

**Weight:** 180g (net weight)

**How to use it:** Rinse under water before use.

**Use examples:** Noodle salad with sesame sauce, stir-fried noodles, pasta in tomato sauce



### Konjac Rice

Konjac shaped like grains of rice. You can use it as a substitute for rice to reduce your carbohydrate intake.

**Weight:** 180g (net weight)

**How to use it:** Rinse under water before use.

**Use examples:** Add a bag to 2 cups of rice and cook / Mix into yogurt, smoothies, vegetable juice, and more.



### Chikuwa Konjac

Fresh, non-powdered konjac shaped into tubes. This type of konjac soaks up flavors well.

**Weight:** 180g (net weight)

**How to use it:** Rinse under water before use.

**Use examples:** Oden, stewed dishes, boxed lunches

## MARUAI FOODS Co., Ltd.



### Sliced radish with rice bran

Dried daikon radish from Miyazaki is pickled in rice bran and salt, resulting in crisp pickled daikon radish that is thinly sliced to make it easy to eat.

**Weight:** 60g

**How to use it:** Ready to eat.

**Use examples:** Enjoy as an accompaniment to rice.



# UEMAN RYOSHOKU SEIFUNSHO CO., LTD.



## WA-PANKO

Gluten-free breadcrumbs made using only rice. Free from wheat, salt, animal-derived ingredients, alcohol, and additives.

**Weight:** 200g × 40, 1kg × 8

**How to use it:** Use them as you would use ordinary breadcrumbs.

**Use examples:** Use for bread pork cutlets and other foods. Use as a topping for oven-baked dishes.



## WA-PANKO soymix

Gluten-free breadcrumbs made using only rice and okara soy pulp. They have a texture similar to regular breadcrumbs. Rich in dietary fiber and zero carbs, these breadcrumbs are a healthy alternative.

**Weight:** 200g × 40, 1kg × 8

**How to use it:** Use them as you would use ordinary breadcrumbs.

**Use examples:** Use for bread pork cutlets and other foods. Use as a topping for oven-baked dishes.

## MARUDAI Co., Ltd.



### Delicious Small Natto (Hokkaido)

Natto made using Yukishizuka soybeans from Hokkaido. Additive-free.

**Weight:** 40g × 3 × 12 × 4

**Shelf life:** 540 days / frozen

**How to use it:** Thaw for 10 hours in the refrigerator.

**Use examples:** Add the included sauce and mustard, mix thoroughly, and serve over rice, soba noodles, udon noodles, toast, burritos, etc.



### Delicious Large Natto (Aomori Prefecture)

Natto made using large soybeans from Aomori Prefecture. Additive-free.

**Weight:** 40g × 3 × 12 × 4

**Shelf life:** 540 days / frozen

**How to use it:** Thaw for 10 hours in the refrigerator.

**Use examples:** Add the included sauce and mustard, mix thoroughly, and serve over rice, soba noodles, udon noodles, toast, burritos, etc.



### Delicious Ground Natto (Akita Prefecture)

Ground natto made using Ryuhu soybeans from Akita Prefecture. Additive-free.

**Weight:** 40g × 3 × 12 × 4

**Shelf life:** 540 days / frozen

**How to use it:** Thaw for 10 hours in the refrigerator.

**Use examples:** Add the included sauce and mustard, mix thoroughly, and serve over rice, soba noodles, udon noodles, toast, burritos, etc.

## Freeze-dried Natto

Freeze-dried ground natto made from domestic soybeans

**Weight:** 50g × 30 × 2

**Shelf life:** 360 days / room temperature

**Use examples:** Use as a topping for salads, soups, and noodles. Rehydrate with hot water and use like normal natto.



## WA-PANKO cornmix

Gluten-free breadcrumbs made using only rice and corn. They have a light texture and savory flavor akin to a corn snack.

**Weight:** 1kg × 8

**How to use it:** Use them as you would use ordinary breadcrumbs.

**Use examples:** Use for bread pork cutlets and other foods. Use as a topping for oven-baked dishes.



## GF Batter Mix

Gluten-free batter mix. It is used in restaurants and food factories.

**Weight:** 1kg × 10

**How to use it:** Add 2 to 2.5 parts water to 1 part batter mix. It can be used in the same way as regular batter mix.

**Use examples:** Use in the same way as WA-PANKO for bread pork cutlets and other foods.

## YANO FOODS Co., Ltd.



## Frozen Kyo Warabimochi

A traditional Japanese confection. Warabimochi has a soft, chewy texture and aromatic notes from the dusting of roasted soy flour.

**Weight / Shelf life:** 545g (contains 32) / 360 days / frozen

**How to use it:** Thaw naturally for 2 hours

**Use examples:** Use as a toping for parfaits, ice cream, etc.



# New Products

## ヴィーガン おにぎりの素 Vegan Onigiri Mix



Using ingredients from member companies, we applied a high level of skill to create this mixture, which can be used to make vegan onigiri.



It can also be used to flavor rice or added to boxed lunches.



These delicious flavors have been enjoyed for generations in Japan, and what's more, they have been made suitable for vegans.

Enjoy a modern twist on traditional onigiri and boxed lunches, made with vegan ingredients. The onigiri mix evokes "Japaneseness" in other countries.

## 日本のヴィーガンパン Japanese Vegan Bread



Anpan, melon pan, loaves of bread, pizza. We have created vegan versions of breads that are long-time bestsellers in Japan.

The bread is free from animal-derived ingredients, from soft, fluffy bread that's perfect for making thick slices of toast to melon pan with a crisp outer crust, anpan filled with sweet bean paste, and even pizza topped with stretchy melted cheese.

Enjoy a variety of Japanese-style bread that is suitable for vegans.