



3. 試験販売等の機会の提供

3-2 出展者リスト



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

世界のハブ都市における情報発信拠点（ドバイ）に係る出展企業一覧

NO.	名称	第1期	第2期	第3期
1	合資会社加藤吉平商店			
2	有限会社金重水産			
3	株式会社グルメストーリー			
4	櫻正宗株式会社			
5	大七酒造株式会社			
6	中山吉祥園			
7	Viva Spirit			
8	まち会社 DREAM HASHIMOTO 株式会社			
9	AGSS			
10	東和機材株式会社（筑波乳業株式会社）			
11	フレッシュ土山			
12	貫井園			
13	山形屋 佐藤長八商事株式会社			
14	ヤマトウ商事株式会社			
15	和茶園			
16	有限会社キムラ加工			
17	日ト貿易株式会社			
18	ブランドおおいた輸出促進協議会			
19	丸眞株式会社			
20	和歌山県商工会連合会			



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第一期

8社 16品

n 合資会社加藤吉平商店

URL <http://www.born.co.jp>

商品名 梵・特撰純米大吟醸

n 有限会社金重水産

URL
<http://santa.la.coocan.jp/kanejyu/010.htm>

商品名 小粒の味

海藻サラダ

サラダ用ちりめん

梅干し田舎漬け

抹茶塩

千本漬

n 株式会社グルメストーリー

URL <http://www.g-story.co.jp>

商品名 レモン&バジルドレッシング

オリーブドレッシング

n 櫻正宗株式会社

URL

<http://www.sakuramasamune.co.jp/>

商品名 櫻正宗

n 大七酒造株式会社

URL <http://www.daishichi.com>

商品名 箕輪門

n 株式会社中山吉祥園

URL <http://www.sara-japan.jp/>
商品名 玉露
玉露ティーバッグ30P
玉露玄米ティーバッグ

n VIVA SPIRIT GENERAL TRADING

URL
<http://www.vivaspirituae.com/>
商品名 日本食器

n まち会社DREAM HASHIMOTO 株式会社

URL
<http://www.necoani.wakayama.jp>
商品名 THE PONZ丹吹(白・黒)



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第二期

10社 29品

□ AGSS

URL <http://www.agssuae.com>
商品名 和牛
新潟産こしひかり

□ 株式会社グルメストーリー

URL <http://www.g-story.co.jp>
商品名 レモン＆バジルドレッシング
オリーブドレッシング

□ 筑波乳業株式会社

URL <http://www.towa-inc.com/>
商品名 アーモンドミルク10
ローストアーモンドミルク10

□ フレッシュ土山

URL
<http://www.rakuten.co.jp/tutiyama/>
商品名 柑橘セット

□ 貫井園

URL <http://nukuien.com/>
商品名 深蒸し茶 ティーバッグ 個包装
NIGHT BREND
MORNING BREND

□ VIVA SPIRIT GENERAL TRADING

URL <http://www.vivaspirituae.com/>
商品名 日本食器

□ まち会社DREAM HASHIMOTO 株式会社

URL <http://www.necoani.wakayama.jp>
商品名 THE PONZ丹吹(白・黒)

□ 山形屋 佐藤長八商事株式会社

URL <http://www.yamagata-ya.com/>
商品名 サラム・フーズプロセッシング
ホテルビーフカレー
サラム・フーズプロセッシング
オリジナルカレー
匠の紫滴 醤油
極 焼き肉のたれ
極 やきとりのたれ
HALAL対応加工食品

□ ヤマトウ商事株式会社

URL <http://www.yamatou.jp>
商品名 黒豆茶

□ 和茶園

URL <http://www.wachaen.com>
焙じ茶
煎茶
抹茶
和紅茶
和こころ紅茶
茶そば
ほうじ茶かりんとう
抹茶オーレ
ほうじ茶オーレ



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第三期

11社 40品

□ ブランドおおいた輸出促進協議会

URL <http://theoita.com/index.php>
商品名 日田梨
商品名 高糖度甘藷 甘太くん

□ 有限会社キムラ加工

URL <http://www.teabag.jp>
商品名 キムラ
(サクラ・ハヤブサ・フジヤマ)

□ 築波乳業株式会社

URL <http://www.towa-inc.com/>
商品名 アーモンドミルク10
商品名 ローストアーモンドミルク10

□ 日ト貿易株式会社

URL www.nitto-boueki.com
商品名 月化粧
商品名 千客万来

□ 貴井園

URL <http://nukuien.com/>
商品名 深蒸し茶 ティーバッグ 個包装
商品名 NIGHT BREND
商品名 MORNING BREND

□ フレッシュ土山

URL
<http://www.rakuten.co.jp/tutiyama/>
柑橘セット

□ 山形屋 佐藤長八商事株式会社

URL <http://www.yamagata-ya.com/>
サラム・フーズプロセッシング
ホテルビーフカレー
サラム・フーズプロセッシング
オリジナルカレー
匠の紫滴 醤油
極 焼き肉のたれ
極 やきとりのたれ

□ ヤマトウ商事株式会社

URL <http://www.yamatou.jp>
商品名 黒豆茶

□ 和茶園

URL <http://www.wachaen.com>
焙じ茶 煎茶
抹茶 和紅茶
和こころ紅茶 茶そば
ほうじ茶かりんとう 抹茶オーレ
ほうじ茶オーレ

□ 和歌山県商工会連合会

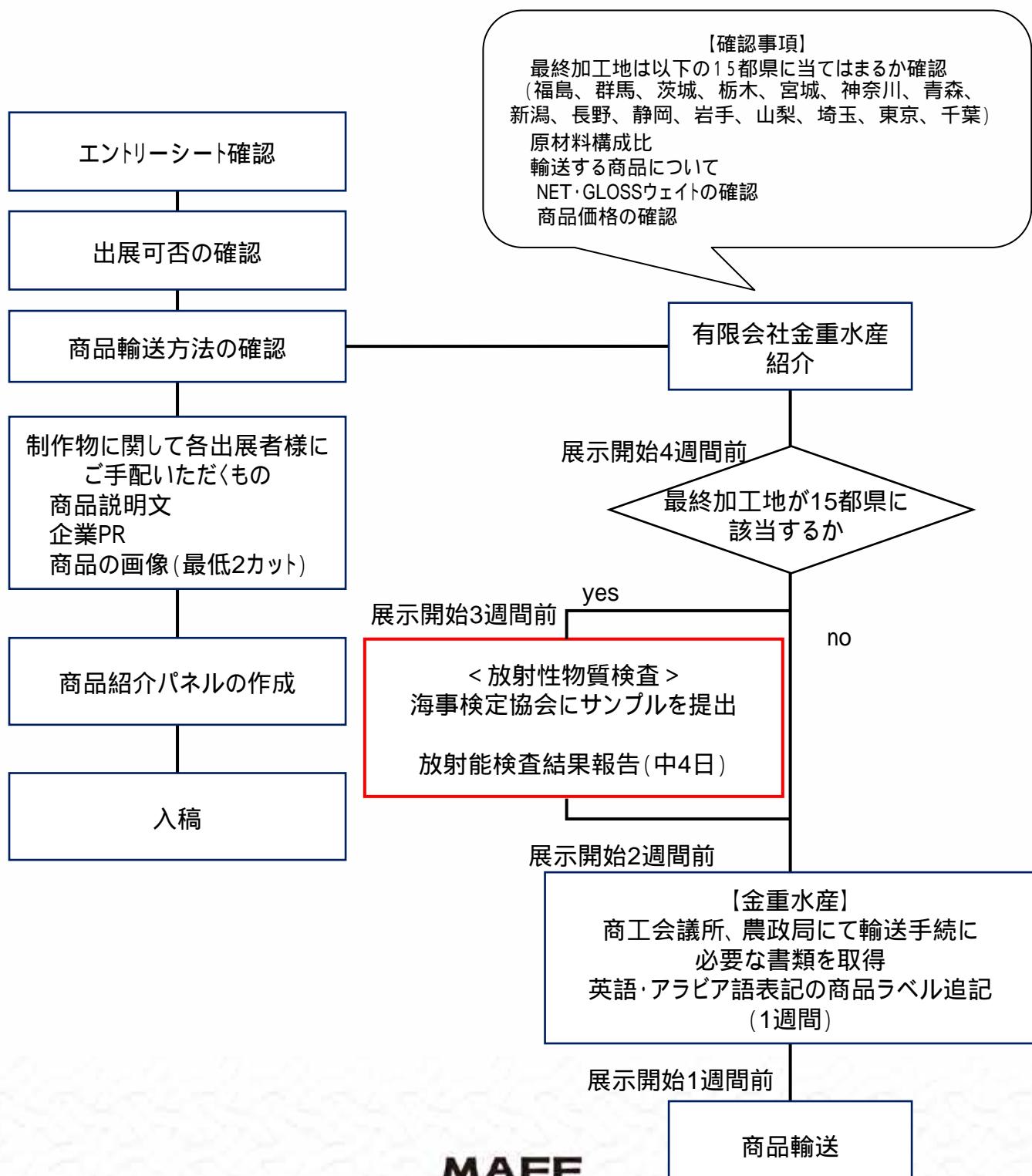
URL <http://www2.w-shokokai.or.jp>
冷凍富有柿 あんぽ柿
紀州のみかん果汁 完熟南高梅ゼリー
ジャバラ果汁 袋入り割り箸
那智黒米寿 米油
濁り醤 匠



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出展フロー図





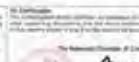
JAPANESE FOOD EXHIBITION

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輸出手続き申請書類

原產地證明

商工会議所で取得し、
ドバイの通関時に必要な書類

<p>1. Importer Name, address, country KANSEI-U TOBAN CO., LTD. 2-1-1 NEDOJI, NAKAMURA-CHO, KAWASAKI-CITY, KANAGAWA, JAPAN</p> <p>2. Shipping Document Number Waybill Number: 14444-14444-14444 Date: October 2004 Berth/Port: Tokyo Date Shipped: 10/20/04 Date Vessel Left Port: 10/20/04 PRC Origin: Tokyo, P.R.C. 440123-02000001</p> <p>3. Description of Goods Shipped AIR FREIGHT FROM NAKEDA, JAPAN TO TAIPEI, TAIWAN On 10/20/04 Vessel: N/A</p> <p>4. Description of packing, container, quantity</p> <p>5. Markings</p> <p>6. Name of Consignee KAWASAKI-DO, LTD. KAWASAKI-DO, LTD. KAWASAKI-DO, LTD.</p> <p>7. Description of goods Markings 1. VEGTABLES</p> <p>8. Description of packing, container, quantity</p> <p>9. Declaration We declare that the documents, information and representations contained in this certificate of origin are true and correct to the best of our knowledge and belief. Any forged or altered document, information or representation will be liable to criminal prosecution.</p> <p>10. Declaration We declare that the documents, information and representations contained in this certificate of origin are true and correct to the best of our knowledge and belief. Any forged or altered document, information or representation will be liable to criminal prosecution.</p> <p>11. Signature  KANSEI-U TOBAN CO., LTD. TOKYO, JAPAN</p> <p>12. Signature  Aya O</p> <p>13. Date 10/20/04</p> <p>14. Serial No. 001914</p>		<p>CERTIFICATE OF ORIGIN Issued by The Ministry of Economy, Trade and Industry Government of Japan</p> <p>1. This document is valid for 12 months from the date of issue.</p> <p>2. This document is valid for 12 months from the date of issue.</p> <p>3. This document is valid for 12 months from the date of issue.</p>	
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インボイス&パッキングリスト

商工会議所で取得し、
ドバイの通関時に必要な書類

原產地證明書明細

商工会議所で取得し、
ドバイの通関時に必要な書類

衛生證明書

商工会議所で取得し、
ドバイの通関時に必要な書類

<p>RASSE/ RIBAUS (3), LTD.</p> <p>10-1 Minamidai, Miyamae-ka, Kawasaki-City, Kanagawa, Japan TEL: 044-953-8616 FAX: 044-971-5545 E-MAIL: Kawasaki@nifty.com</p> <p>St. which is may export</p> <p style="text-align: right;">Date 25th Aug. 2011 Ref. No. A11E - 14-3</p> <p>HEALTH CERTIFICATE</p> <p>This is to certify that the meat mentioned in Annex printed herewith were only produced under The Food Sanitation Act (Law No.35 of December 24, 1947) and the relevant laws by Japan, and these items are fit for human consumption.</p> <p>The date from to per attached meat were not for stock past or age older animal processing/processing latter than those derived from (name notated)</p> <p>Requester's Name: (1) 1 Miyamae, Miyamae-ka, Kawasaki-City, Kanagawa-Japan Consignee: Higuchi Overall Trading LLC 300, Doya Street, Tsurumi-ku, Ishikawa, 921-0206 TEL: 0774-350-1536 FAX: 0774-350-1546</p> <p>Shipping date: 2005 Sep. 2011</p> <p>Means of transport: Cukier Pacific Airways, Flight No. C1040, C1041,</p> <p>Number of packages: 10 Cartons</p> <p>ABN No. or S.R. No.: 100-4619 (000)</p> <p style="text-align: center;">THE HIGUCHI GROUP HIGUCHI OVERALL TRADING LLC President: CHARLES HIGUCHI Representative: YOSHIO HIGUCHI Manager: YOSHIO HIGUCHI</p> <p style="text-align: right;">Signature issued The Health Bureau of Kawasaki City and Japan</p> <p style="text-align: right;"><i>Age 8</i></p> <p style="text-align: right;">C. (Date) 2011/08/25 02 915</p>



JAPANESE FOOD EXHIBITION

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輸出手続き申請書類

輸出申請書

農政局で取得し、
通関時に必要な書類



Declaration for the Importation of Seedlings from Japan into the United Arab Emirates

Item No. ABR 014 Declaration Number F 1 1 4 4 1 1 1 0 0 2 6

Volunteer Area Center, Karim Regional Agricultural Administration Office

Competent authority:

DECLARER for the benefit of this consignment composed of: One Avocet

(description of consignment, product, number and type of packages, gross or net weight)

shipped at Haneda Airport - Japan (consignment place)

on 26/2/2011 (date of declaration)

by CMA/CWT (identification of consignment)

going to Dubai-UAE (place and means of destination)

- has been prepared and/or presented before 11 March 2011.

✓ in requesting from the competent authority that Volunteer, Goma, Saudi, Tivoli, Mixed, Kango, Amer, Nigella, Nigella, Sesame, Seta, Yamada, Sesame, Seta and Chiba, and the assessment of all of the ingredients for the fresh dates that they satisfy UAE's requirements.

Volunteer Area Center,
Tunis - Karim Regional Agricultural Administration Office, 22/3/2011

Name and signature of
authorized representative of competent authority

For the Director General of Volunteer Area Center,
Karim Regional Agricultural Administration Office



ABR 014

証明書発行番号

農政局で取得し、
通関時に必要な書類

輸出申請書·詳細添付資料

商工会議所で取得し、
ドバイの通関時に必要な書類

放射性物質検査証明書

通関時に必要な書類



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アラブ首長国連邦ドバイ首長国の輸入規制措置の概要 (平成25年10月4日時点)

【輸入規制措置の概要】

アラブ首長国連邦ドバイ首長国は、日本から輸出される一部の地域の食品について放射性物質検査結果報告書の提出を求めるとともに、それ以外の地域の食品については日本の政府機関が発行する産地証明書の提出を求めています。

(証明対象・内容)

	地 域	品 目	規制内容
1	47都道府県		〈日付証明〉 平成23年3月11日以前に生産・加工されたことの証明
2	15都県（青森、岩手、宮城、福島、茨城、栃木、群馬、埼玉、千葉、東京、神奈川、新潟、山梨、長野、静岡）	全ての食品	〈放射性物質検査証明〉 (アラブ首長国連邦が定める放射性物質基準（注1）に適合していること) (注2)
3	15都県以外		〈産地証明〉 (15都県以外で生産・加工されたことの証明) (注3)

注1：アラブ首長国連邦が定める放射性物質基準（Codex基準を採用）

放射性物質核種	基準値 (Bq/kg)
ヨウ素 (¹³¹ I)	100
セシウム (¹³⁴ Cs + ¹³⁷ Cs)	1000

区分2の対応については、政府機関が発行する証明書は必要なく、ドバイ側に登録した検査機関作成の放射性物質検査結果報告書（英文）の提出により輸入が認められます。

「ドバイ向けに輸出される食品に係る放射性物質検査機関一覧」は、農林水産省ホームページに掲載しています。

(http://www.maff.go.jp/j/export/e_shoumei/arab_shoumei.html)

注2：放射性物質検査の結果が、日本の基準値を上回っている場合には、証明書を発行することはできません。

注3：対象商品の原料について放射性物質検査による確認を行った場合は、同検査結果報告書の添付も必要となります。

対象商品が15都県産以外であっても、区分2による対応による輸入も認められます。

【経過措置】

経過措置はありませんので、10月4日以降、新様式を発行いたします。



JAPANESE FOOD EXHIBITION

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商品価格

会社名	商品	最小ロット	最大ロット	希望小売価格	備考
AGSS	新潟産こしひかり、和牛				応相談
ブランドおおいた輸出促進協議会	日田梨	50 ケース (5kg/ケース)	2000ケース	AED65.6 /5kg	日本国内商社への卸価格 2.5~3倍程の価格
	高糖度甘藷 甘太くん	50 ケース (5kg/ケース)	1000ケース	AED62.5 /5kg	
株式会社グルメストアリー	HALALUドレッシング	50ケース (20本/ケース)	5000ケース (20本/ケース)	AED 30.00 /1本	
佐藤長八商事	サラム フーズプロセッシング ホテルビーフカレー	1ケース (30個/ケース)	500ケース	AED 27.2 /1個	ロット数に応じて要相談
	サラム フーズプロセッシング オリジナルカレー	1ケース (30個/ケース)	500ケース	AED 27.2 /1個	
	匠の紫濱 醤油	1ケース (12本/ケース)	600ケース	AED 20.4 /1本	
	極 焼き肉のたれ	1ケース (10本/ケース)	1000ケース	AED 17.0 /1本	
	極 やきとりのたれ	1ケース (10本/ケース)	1000ケース	AED 17.0 /1本	
東和機材 (筑波乳業)	アーモンドミルク10	1ケース (1,000ml×12本)	24t以上は要相談	AED 31.5 /1本	
中山吉祥園	玉露100g	150/パック	特に指定なし ご相談	販売価格 : AED 100 /1パック	日本国内商社への卸価格 2.5~3倍程の価格
	玉露ティーバッグ30p			FOB価格 : AED60 /1パック	
	玉露玄米茶ティーバッグ30p			販売価格 : AED 100 /1パック	
				FOB価格 : AED60 /1パック	
				販売価格 : AED 65 /1パック	
				FOB価格 : AED40 /1パック	
貴井園	深蒸し茶 ティーバッグ個包装	1ケース (12P/ケース)	要相談	AED13.1 /1P	日本国内商社への卸価格 2.5~3倍程の価格
	NIGHT BREND ティーバッグ個包装	1ケース (12P/ケース)	要相談	AED14.3 /1P	
	MORNING BREND ティーバッグ個包装	1ケース (12P/ケース)	要相談	AED14.3 /1P	
	深蒸し茶 ティーバッグ	1ケース (24缶/ケース)	要相談	AED10.9 /1缶	
	NIGHT BREND ティーバッグ	1ケース (25缶/ケース)	要相談	AED12.2 /1缶	
	MORNING BREND ティーバッグ	1ケース (26缶/ケース)	要相談	AED12.2 /1缶	
日ト貿易	月化粧	20ケース (10個/ケース)	要相談	AED66 /1ケース	
	千客万来	1ケース (60個/ケース)	要相談	AED370 /1ケース	

1 AED 30円



JAPANESE FOOD EXHIBITION

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商品価格

会社名	商品	最小ロット	最大ロット	希望小売価格	備考
フレッシュ土山	柑橘セット	引合い後要相談	引合い後要相談	AED 157.5 /10kg	
丸眞	ハラル対応かつお削り節 (薄削り)	1ケース (500g×20袋/ケース)	要相談	AED417.8 /1kg	
	ハラル対応かつお削り節 (糸削り)	1ケース (500g×20袋/ケース)	要相談	AED408.4 /1kg	
	ハラル対応かつお削り節 (厚削り)	1ケース (100×75袋/ケース)	要相談	AED478.9 /1kg	
	花かつお (薄削り)	1ケース (500g×10袋/ケース)	要相談	AED338.0 /1kg	
	半生サラダ節	1ケース (5kg/ケース)	要相談	AED328.6 /1kg	
ヤマトウ商事	黒豆茶	5カートン (30袋/カートン)	300~500カートン	AED 141.75 /1カートン	右記金額に輸送量等の金額追加
和歌山県商工会連合会	冷凍富有柿	要相談 (1個/ケース)	要相談	要相談 /個	日本国内商社への卸価格 2.5~3倍程の価格
	あんぽ柿	1ケース (150個/ケース)	1ケース	要相談 /個	
	紀州のみかん果汁	5ケース (6本/ケース)	要相談	オープン価格 /ケース	
	紀州かつらぎ山のジャバラ果汁	要相談 (30本/ケース)	5ケース	AED23.6 /本	
	袋入り割り箸	1ケース (2500本/ケース)	25ケース	AED781.2 /1ケース	
	完熟南高梅ゼリー	5ケース (10セット/ケース)	20ケース	AED71.9 /個	
	那智黒米寿	1ケース (12本/ケース)	12ケース	要相談 /個	
	米油	3ケース (10本/ケース)	500ケース	要相談 /個	
	濁り醤 匠	3ケース (30本/ケース)	3ケース	要相談 /個	
和茶園	焙じ茶	1ケース (24個/ケース)	5ケース	AED 17.2 /個	
	煎茶	1ケース (24個/ケース)	5ケース	AED 34.3 /個	
	抹茶	0.5ケース (20個/ケース)	5ケース	AED 46.8 /個	
	和紅茶	1ケース (24個/ケース)	5ケース	AED 17.2 /個	
	和こころ紅茶	1ケース (20箱/ケース)	5ケース	AED 28.7 /箱	
	茶そば	1ケース (36個/ケース)	10ケース	AED 12.5 /個	
	ほうじ茶かりんとう	1ケース (24個/ケース)	5ケース	AED 12.5 /個	
	抹茶オーレ	0.5ケース (20袋/ケース)	要相談	AED 93.6 /個	
	ほうじ茶オーレ	0.5ケース (20個/ケース)	要相談	AED 93.6 /個	
まち会社 DREAM HASHIMOTO 株式会社	THE PONZ (白・黒)	10セット ¹ (2本/セット)	200セット ¹ (2本/セット)	AED 59.00 /1本 ²	
				AED 107.00 /1セット ²	

1AED 30円

< 4. 常設展示スペースの設置

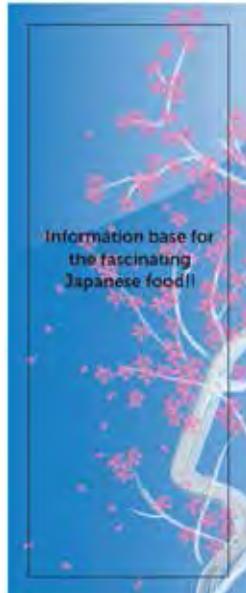
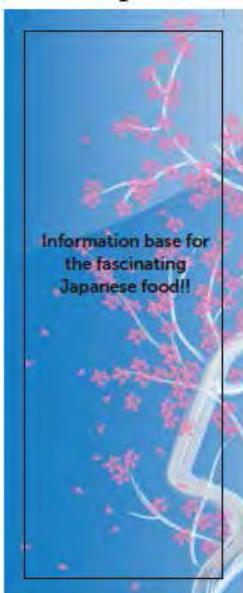
4-1 設営状況



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

【会場装飾】

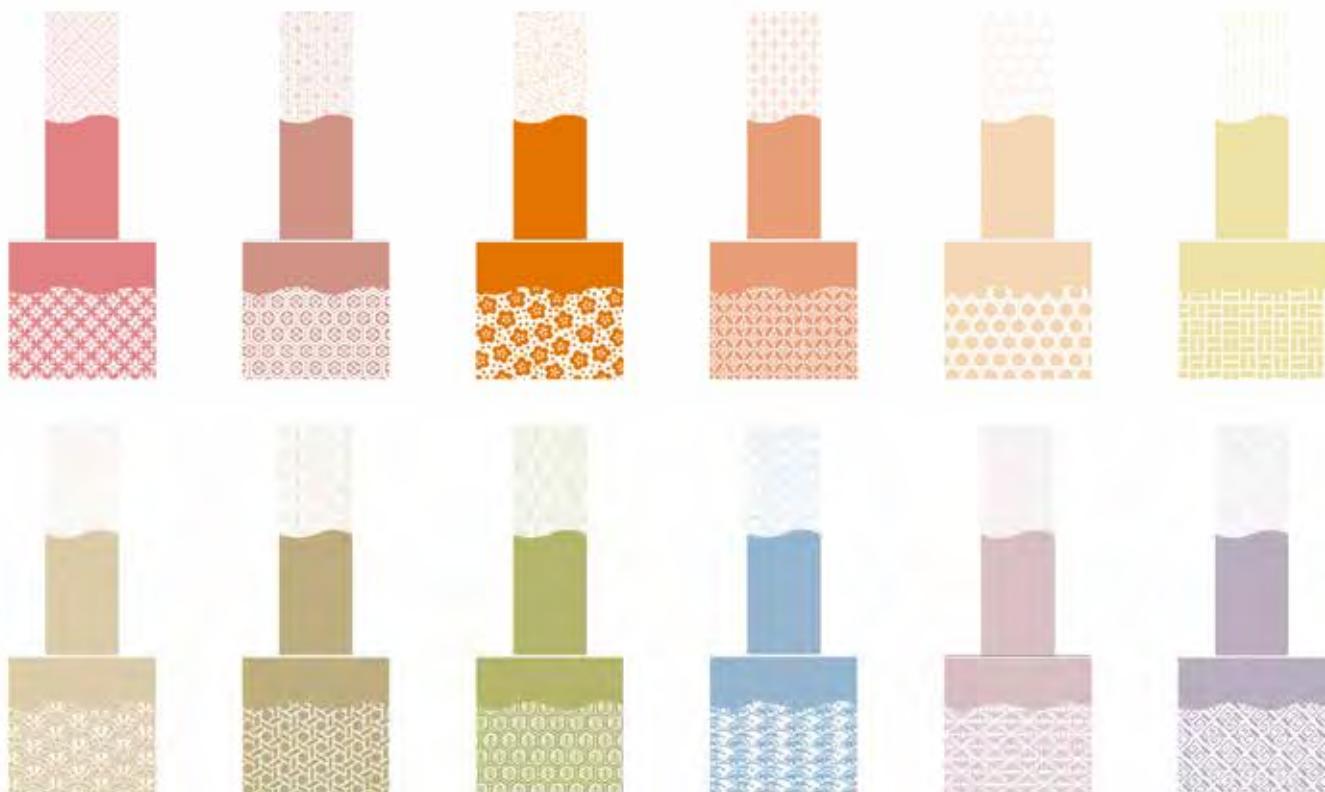
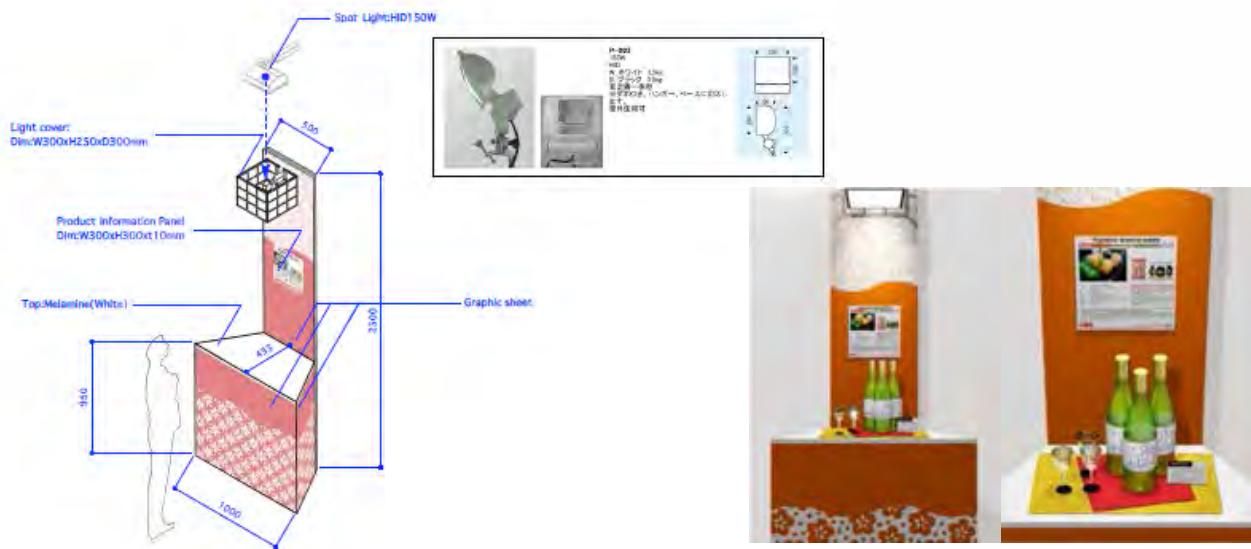




JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

【展示什器】





JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ

商品パネル



企業名: 加藤吉平商店
商品名: 梵 特撰純米大吟醸

商品パネル



企業名：株式会社グルメストーリー
商品名：オリーブドレッシング／レモン＆バジルドレッシング

展示イメージ

企業名: 有限会社金重水産



企業名: 有限会社金重水産
商品名: 小粒の味 / 海藻サラダ



企業名: 有限会社金重水産
商品名: 抹茶塩 / 千本漬



企業名: 有限会社金重水産
商品名: サラダ用揚ちりめん / 梅干し

A photograph of a bag of Kotsubu no aji (Kalso mikkusu) and a close-up of a dish featuring the product.

商品名パネル



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ

商品パネル

SAKURAMASAMUNE Daiginjo Oukaichirin

Sakuramasamune Co., Ltd. <http://www.sakuramasamune.co.jp/>

This sake is a gorgeous, handmade daiginjo which is brewed from Yamadanishiki. This is the sake for sake brewing, and especially Yamazakurahus for this sake is from the special district in Ichikawa, Hyogo. It is polished to 30% and sterilized at a low temperature. It also has fruity and dry flavor.

Address: 10-10 Ushiboominomori, Higashimurayama, Tokyo, 191-0064, Japan
Tel: +81-3-5711-2121
Fax: +81-3-5711-2122
Email: info@sakuramasamune.co.jp
Web: <http://www.sakuramasamune.co.jp/>

SAKURAMASAMUNE Daiginjo Oukaichirin
SAKURAMASAMUNE Daiginjo Oukaichirin
SAKURAMASAMUNE Daiginjo Oukaichirin

MAFF



企業名:桜正宗
商品名:櫻正宗

商品パネル

MINOWAMON

Daihinkin Sake Brewery Co., Ltd. <http://www.daihinkin.com>

This junmai (sugoi) sake, brewed by the traditional kimoto method, was the first in Japan produced using the successful re-fermentation technique developed by Shigefumi to achieve the total integration of all components that represent the true taste of sake. Both the delicate flavor and an underlying richness that creates a round, elegant taste and a gentle, delicate taste are incorporated.

After several years of research and development, a new taste of sake by fermenting under a low-temperature condition during the rice-fermentation period. After two years of aging, this sake has gained two platinum medals in competition in the United States. In the oldest sake section, it was also won consecutive gold medals in competition in the United States.

Address: 1-401 Tsuruya, Minowamono, Minowamono, 200-0001, Japan
Tel: +81-3-5711-2121
Fax: +81-3-5711-2122
Email: info@daihinkin.com
Web: <http://www.daihinkin.com>

MINOWAMON
MINOWAMON
MINOWAMON

MAFF



企業名:大七酒造株式会社
商品名:箕輪門



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ

商品パネル

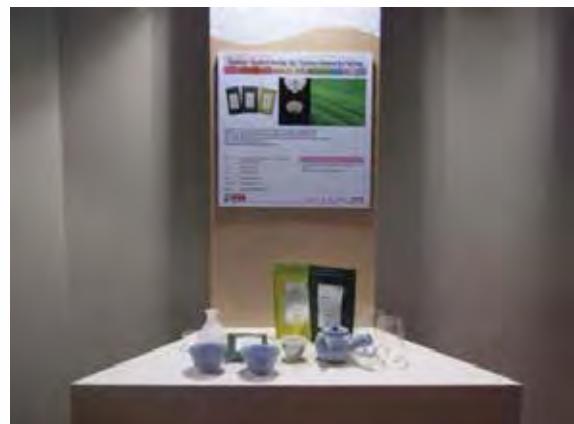
Gyokuro / Gyokuro tea bag 30p / Gyokuro Genmaicha Tea bag
Hakuyama Kichishoien Co., LTD. <http://www.saito-teien.jp/>

Gyokuro is the green tea with the highest quality in Japanese tea. This tea is unique only with the tea produced in the Yame district. The Yame district is known as a producing district of the best tea in Japan. This tea is a very precious tea. Please enjoy highest-class green tea.

Name: 84-1 Tokyo Minato-ku, Furuishibacho, 1-11-10, Minato
Phone: 03-5511-1100
Email: info@yame-tea.com
Fax: 03-5511-0077
URL: www.yame-tea.com
Other: <http://www.yame-tea.com>

White tea containing matcha green tea No.120 (matcha)
No.120
The green tea with the highest green tea.

MAFF



企業名:中山吉祥園

商品名:玉露 / 玉露ティーバッグ30P / 玉露玄米ティーバッグ

商品パネル

**White Flower-Shaped Bowl / Rectangle Plate with Spoon Noids /
Cup and Saucer with "YORAKU"Pattern / Round Plate with "KARAKUSA" pattern**
Viva Spirit Trading. <http://vivaspirittrading.com>

Name: 1000A Business Center 2F 212, 48 Samra 1, Jumeirah, UAE
Phone: +971 50 1234567
Email: info@vivaspirittrading.com
Fax: +971 50 1234567
URL: <http://vivaspirittrading.com>
Other: <http://vivaspirittrading.com>

MAFF



会社名:Viva Spirit

商品名:日本食器



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ

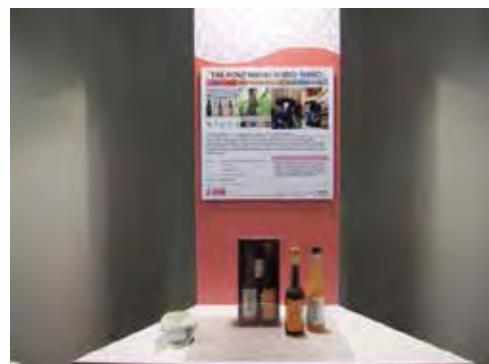
商品パネル

THE PONZ NIBUKI (KURO・SHIRO)
MACHI GEISHA DREAM HASHIMOTO CO., LTD. <http://www.machigeisha.jp>

For this exhibition, it is our pleasure to introduce "THE PONZ NIBUKI". THE PONZ NIBUKI is a product of the Hashimoto family, the first soy sauce firm in Hashimoto in Wakayama prefecture, has a delicious soft taste and a wonderful umami flavor. Our concept and design is "Healthy and kind to bodies, for you and your loved ones." Two-color bottles are standard but single bottles are also available. We strongly feel that THE PONZ NIBUKI really suits the food and climate of warm places such as Dubai. Please try some and enjoy a new taste experience.

会社名: まち会社DREAM HASHIMOTO株式会社
商品名: THE PONZ丹吹(白・黒)

会社名: まち会社DREAM HASHIMOTO株式会社
商品名: THE PONZ丹吹(白・黒)



商品パネル

NIIGATA KOSHI HIKARI Rice / WAGYU
AJMAN GENERAL SERVICES & SUPPLIES CO. LLC. <http://www.agss.ae>

NIIGATA KOSHI HIKARI Rice
The Japanese word "Koshi" means strong, firm, and elastic. "Hikari" means light, and "Rice" means rice. This rice is grown in Niigata Prefecture, Japan, where the soil is very good for rice cultivation. It is a short-grain rice with a high protein content, making it suitable for various dishes. The rice is harvested in the fall and is very popular in Japan and abroad. It is also used in the production of sake and other Japanese products.

WAGYU
The Japanese word "Wagyu" means "Japanese cattle". It is a type of cattle that is raised in Japan, and it is known for its high quality and taste. The meat is very tender and has a unique flavor. It is used in various dishes, such as sukiyaki, teriyaki, and beefsteak. The meat is also used in the production of sausages and other products.

会社名: AGSS - AJMAN GENERAL SERVICES & SUPPLIES CO. LLC.
商品名: 和牛 / 新潟産こしひかり



企業名: AGSS

商品名: 和牛 / 新潟産こしひかり

MAFF

Ministry of Agriculture, Forestry and Fisheries



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ

商品パネル



企業名: 東和機材株式会社(筑波乳業株式会社)
商品名: アーモンドミルク

商品パネル



会社名:フレッシュ土山
商品名:柑橘セット



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ

商品パネル



会社名: 貴井園

商品名・深蒸し茶ティーバッグ 個包装 / NIGHT BREND / MORNING BREND

商品パネル



会社名:ヤマトウ商事株式会社

商品名: 黑豆茶



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ



会社名山形屋 佐藤長八商事株式会社

商品名: サラム・フーズプロセッシング / ホテルビーフカレー / サラム・フーズプロセッシング /

オリジナルカレー / 匠の紫滴 醤油 / 極 焼き肉のたれ / 極 やきとりのたれ

HALAL対応加工食品

第二期 商品名パネル

Retort-Pouch Curry / Soy Sauce / BBQ and Teriyaki Sauces
Saito Chichachi-Shoji Co.,Ltd. <http://www.yamagata-shoyu.com>



Our products are all Halal certified. Our Retort-Pouch Curry is a unique blend of various Japanese style meat and vegetable flavors and perfect taste with a variety of delicious natural flavor.

Our soy sauce 100% soy with no additives other than salt. It is made to ensure that you can taste the natural soy sauce taste. The soy and oil content of the soy sauce will enhance the flavor of meat, seafood and other meals.

Our BBQ and Teriyaki sauce are made traditionally over an open fire.

In addition, we are now developing soy sauce and teriyaki, mustard, barbecue, mayonnaise, including Halal certified Japanese Wagyu Beef "Amakusa Tejima" and "Tenryu no Kome".

Retort-Pouch and closer to beyond halal range, another "Amakusa Tejima". We are also closer to high quality products from meat to you.

Address: 8-1-1, 2-chome, Yamagata-ku, Yamagata, 990-0001, Japan
Tel: +81-23-6844-6221
Fax: +81-23-6844-6222
Email: info@yamagata-shoyu.com
Closed Friday, Next Monday
Website: <http://www.yamagata-shoyu.com>

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EXHIBITION

第三期 商品名パネル

**Amakusa Daiso~the king of Chicken~
Kuroge Wagyu Beef "Amakusa Tejima" / Rice "Tenryu no Kome"**
Saito Chichachi-Shoji Co.,Ltd. <http://www.yamagata-shoyu.com>



Introducing Daiso~the king of Chicken~
Kuroge Wagyu Beef "Amakusa Tejima" / Rice "Tenryu no Kome".

Our company has 100 years of experience in the food trading industry. Last year in Japan, we established "Saito Chichachi-Shoji Co.,Ltd." to introduce Japanese food products to the world with products to use various areas. We deliver meat, seafood, agricultural and food processing products, including Halal certified Japanese Wagyu Beef "Amakusa Tejima" and "Tenryu no Kome".

Currently, we are active in the ASEAN and Gulf countries.

Address: 8-1-1, 2-chome, Yamagata-ku, Yamagata, 990-0001, Japan
Tel: +81-23-6844-6221
Fax: +81-23-6844-6222
Email: info@yamagata-shoyu.com
Closed Friday, Next Monday
Website: <http://www.yamagata-shoyu.com>

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EXHIBITION

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Ministry of Agriculture, Forestry and Fisheries



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ



企業名:和茶園

商品名: 培じ茶 / 煎茶 / 抹茶 / 和紅茶 / 和こころ紅茶 /
茶そば / ほうじ茶かりんとう / 抹茶オーレ / ほうじ茶オーレ

商品名パネル

Japanese Tea Processed Food

WACHAEN <http://www.wachaen.com>



Hojoza Kento
Hojoza Kento is a traditional matcha (or the addition of roasted tea) tea
made from Matcha.
Taste and aroma of roasted tea or tea. Each tea bag is to eat one
and delicious.

Tea Soja
Matcha (roasted tea) blended tea (steamed tea) tea (hot tea) tea
boiling water for 8 minutes, delicious taste of green tea will
return to the mouth.

Matcha & roasted tea no ball
Matcha on tea and roasted tea as hot tea in 80% tea to enjoy the
taste of the Japanese tea. You can enjoy the soft taste and plump in taste
balls.

Address: 73-Kitayama, Minjo, Wakasa, Shonan-shi, Hyogo,
671-0120, Japan

Tel: +81-78-784051

Fax: +81-78-784071

Email: info@wachaen.com

Home Page: <http://www.wachaen.com>

Waza-ka-to is the main producing area of Uji tea
is the most excellent green tea in Japan.
We have a 3 hectares of tea gardens. In this area
with a rich natural environment, the 30% is organic
cultivation.
Please enjoy the refreshing aroma and taste of the
Uji tea 100%.



2000
EXHIBITION



MAFF



JAPANESE FOOD EXHIBITION

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展示イメージ

商品パネル



企業名：有限会社キムラ加工

商品名：キムラ サクラ ~純国産発酵茶ティーバッグ

キムラ ハヤブサ 抹茶入玄米茶ティーバッグ / キムラ フジヤマ ダイエット抹茶スティック

商品パネル



会社名: 日卜貿易株式会社

商品名:月化粧(饅頭) / 千客万来



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

展示イメージ

商品パネル

Hita Nashi / Kanta-kun
OITA prefecture <http://heat-bu.com/melon.php>

1. There are various Hita Nashi, such as Pouya, Mossi, Hottsu, Akiba, Hove, Aina, Kansomeki. Each of them have different flavor and texture. Therefore, it is possible to put them on a hamlet by adding time.
2. Every year goes through sugar content testing with re-calculating each page every month makes a steady development of high sugar content.
3. Hita Nashi is known as a good year product, which experience requires about 2 years for a long time.
4. The amount of the sweet, Kanta-kun sweet potatoes from Oita Prefecture stay fresh for 40 days or more and are suited for overseas export (about shipping), to ensure that each one will pass a taste test.

Address: 24-12 Oita-machi, Oita City, Oita 870-0001, JAPAN
Tel: +81-97-546-0027
Email: heat-bu@outlook.jp
Fax: +81-97-546-0027
E-mail: heat-bu@outlook.jp
URL: <http://heat-bu.com/melon.php>

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会社名: ブランドおいた輸出促進協議会
商品名: 日田梨 / 高糖度甘藷 甘太くん

商品パネル

Dried-bonito shavings (Thin cutting / Thread cutting / Rough cutting)
Marushin Co.,Ltd. <http://www.marushin.co.jp>

This product is a traditional food of Japan. This dry fish is made from the fish that are bonito. This is called a "Nori". It is a kind of fish which is very fatty. It is cut and set the flavor, aroma, dried fish bonito of Japan's representation, and when a dried fish that is dried, and dried fish which is dried.

The dried fish of dried bonito was dried with the control of the temperature of 40-50°C. Because it is a kind of dried fish which is dried with the control of the temperature of 40-50°C, it is dried with the control of the temperature of 40-50°C. The moisture content of the dried bonito is 10% or less. Because it is a kind of dried fish which is dried with the control of the temperature of 40-50°C, it is dried with the control of the temperature of 40-50°C. The moisture content of the dried bonito is 10% or less. Because it is a kind of dried fish which is dried with the control of the temperature of 40-50°C, it is dried with the control of the temperature of 40-50°C. The moisture content of the dried bonito is 10% or less.

Address: 1-1-22, Borigi, Fukuoka-ku, Fukuoka, 800-0012, JAPAN
Tel: +81-92-440-0156
Fax: +81-92-440-0156
E-mail: marushin@marushin.co.jp
Cross-Prom: www.japan-food.com
URL: <http://www.marushin.co.jp>

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MINISTRY OF AGRICULTURE, FORESTRY AND FISHERIES



企業名:かつおぶし問屋 丸眞株式会社
商品名:花鰹



JAPANESE FOOD EXHIBITION

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展示イメージ



商品名パネル



商品名パネル



会社名: 和歌山県商工会連合会

商品名: 冷凍富有柿 / あんぽ柿 / 紀州のみかん果汁 / 紀州かつらぎ山のジャバラ果汁

袋入り割り箸 / 完熟南高梅ゼリー / 那智黒米寿 / 米油 / 濁り醤 匠

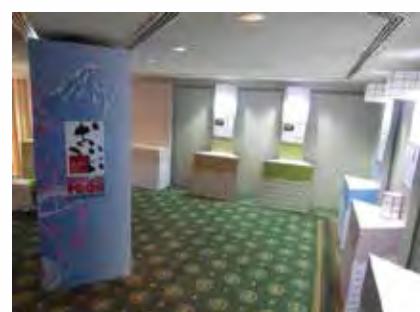


JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

会場レイアウト

【商品展示前】



【第一期】



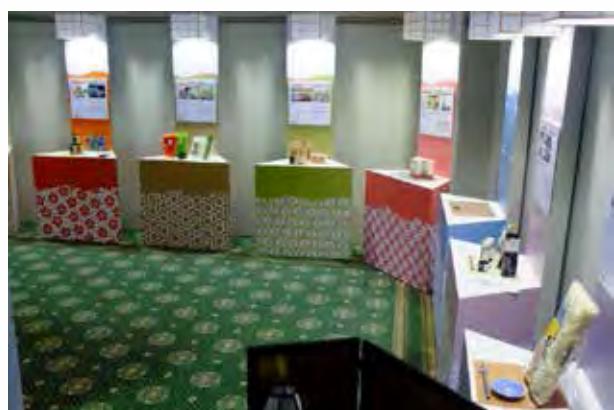


JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

会場レイアウト

【第二期】



【第三期】



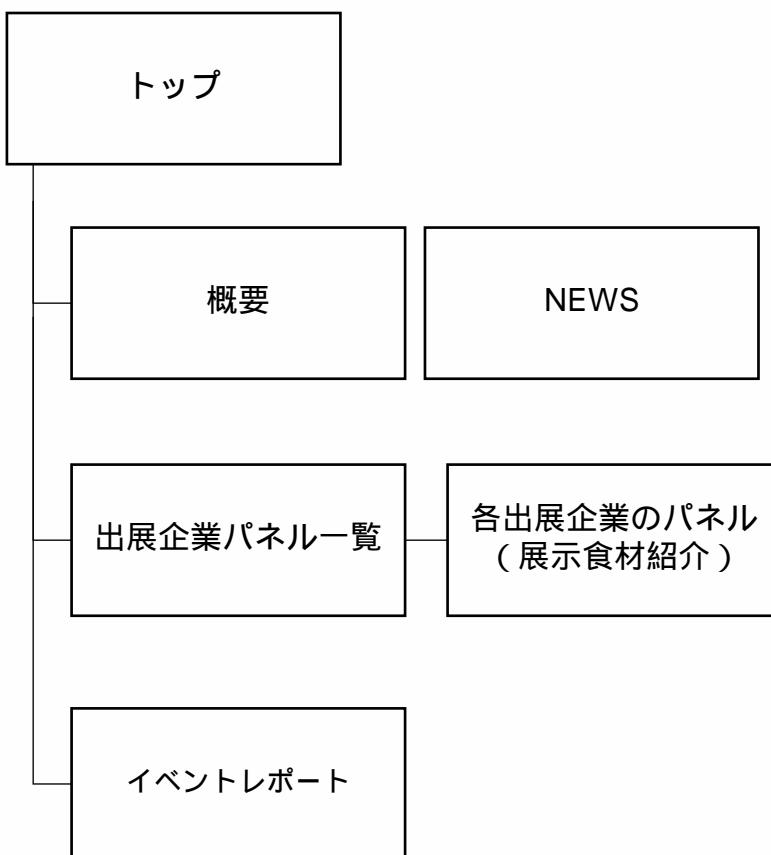
< 5. Webサイトによる広報活動



JAPANESE FOOD EXHIBITION

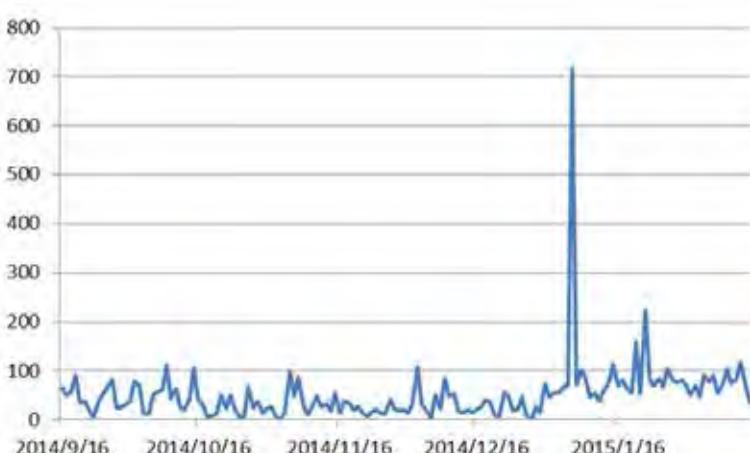
Information base for the fascinating Japanese food!!

WEBサイト 構成図



WEBサイト 総アクセス数 (集計:2014年9月16日～2015年2月14日)

(件数)



2014年9月	683
2014年10月	1,220
2014年11月	869
2014年12月	1,008
2015年1月	3,083
2015年2月	1,041
合計	7,904



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

トップページ(1/2)

JAPANESE FOOD EXHIBITION

16th SEP 2014 ~ 14th FEB 2015
Le Méridien Dubai Hotel & Conference Centre

Information base for the fascinating Japanese food!!

SUMMARY

Period	September 16, 2014~February 14, 2015
Location	Le Méridien Dubai Hotel & Conference Centre (Airport road) GF (Sheikh Zayed)
Opening date and time	Tuesday - Saturday 11:00AM-08:00pm Sunday and Monday are closed.

NEWS

2015.1.06	Japanese Food Exhibition 3rd TERM STARTING!
2014.12.19	Event report updated!
2014.11.04	Japanese Food Exhibition 2nd TERM STARTING!
2014.10.27	Event report updated!

EXHIBITION COMPANY LIST - 3rd TERM

Hita Nashi / Kanta-kun
OITA prefecture

Amakusa Daio ~ the king of Chicken ~
Kuroge Wagyu Beef "Amakusa Tajima" /
Rice "Tenryu no Kome"
Sato Chohachi-Shojo Co.,Ltd.

**Retort-Pouch Curry / Soy Sauce /
BBQ and Teriyaki Sauces**
Sato Chohachi-Shojo Co.,Ltd.



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

トップページ(2/2)



Almond Milk

TSUKUBA DAIRY PRODUCTS CO.,LTD



FUKAMUSHI - CHA / MORNING BREND / NIGHT BREND

NUKUIEN CORP.



Senkyakubanrai / TSUKIGESHO

Nitte boueki Co.,LTD



Black Soybean Tea

Yamatou Shoji Co., Ltd



Japanese Tea Processed Food

WACHAEN



Dried - bonito shavings (Thin cutting / Thread cutting / Rough cutting)

Marushin Co.,Ltd



Citrus fruit set

Co., Ltd. Fresh Teuchiyama



KIMURA PREMIUM JAPANESE TEA ASSORT KIMURA FUJIYAMA - Diet-MATCHA

KIMURA KAKOJI



Plum Jerry / Angosaki (Half-Dried Persimmons) / Fuyu Persimmons Kishu Katsuragi Mountain Jabara Fruit Juice / Kishu Mandarin Orange Fruit Juice

Wakayama Prefectural Federation of Commerce and Industry



Half-split Chopsticks with Envelope / NIGORIBOSHIO TAKUMI (Pure Soysauce) / NACHI KUROKOMESU / Rice Bran Oil

Wakayama Prefectural Federation of Commerce and Industry



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

パネル一覧ページ(1/6)

[Top](#) [Exhibition company list](#) [Event report](#)

EXHIBITION COMPANY LIST

3rd TERM (January 6, 2015 - February 14, 2015)

Hita Nashi / Kanta-kun
OITA prefecture

Amakusa Sato — the King of Chicken —
European Wagyu Beef "Amakusa Tajima" /
Brea "Tanjyu no Kome"
Sato Chuhachi-Shoji Co.,Ltd.

**Retort-Pouch Curry / Soy Sauce /
BBQ and Teriyaki Sauces**
Sato Chuhachi-Shoji Co.,Ltd.



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

パネル一覧ページ(2/6)



Almond Milk

TELJUBA DAIRY PRODUCTS CO., LTD



FUKAMUSHI-CHA / MORNING BREND / NIGHT BREND

NURDIEIN Corp.



Senkyakubanrai / TSUKIGESHO

Nitto Boueki Co., LTD



Black Soybean Tea

Yamatoya Shoji Co., Ltd.



Japanese Tea Processed Food

WACHAEIN



Dried - bonito shavings (Thin cutting / Thread cutting / Rough cutting)

Marushin Corp.



Citrus fruit set

Co., Ltd. Fresh Fresh Japan



KIMURA PREMIUM JAPANESE TEA ASSORT KIMURA FUJIYAMA - Diet-MATCHA

KIMURA KAKOJI



Plum Jerry / Angekaki (Dust-Dried Persimmons) / Furu Persimmons Kisho Katsuragi Mousaka Jaboro Fruit Juicy / Kishu Mandarin Orange Fruit Juicy Wakayama Prefectural Federation of Commerce and Industry



Multi-split Chopsticks with Envelope / KEGORIBISHIO TAKUMI Pure Soyacetyl RACHI KURUMOMESU / Rice Bran Oil

Wakayama Prefectural Federation of Commerce and Industry



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

パネル一覧ページ(3/6)

2nd TERM (November 4, 2014 – January 3, 2015)

 NIIGATA KOSHI HIKARI RICE / WAGYU NIIGATA GENERAL SERVICES & SUPPLIES CO., LTD.	 Lemon & Basil Dressing / Olive Dressing <HALAL> GOURMET STORY Co., Ltd.	 Retort-Pouch Curry / Soy Sauce / BBQ and Teriyaki Sauces Sato Chuhachi-Smiji Co., Ltd.
 Almond Milk TOKUBA DAIRY PRODUCTS CO., LTD.	 FUKAMUSHI-CHA / MORNING BREND / NIGHT BREND MUKUCHI CO., LTD.	 White Flower-Shaped Bowl / Rectangle Plate with Spoon Molds / Cup and Saucer with "KARAKUSA" Patterns / Round Plate with "KARAKUSA" pattern Vista Spain Trading
 BORN TOKUSEN JUNMAI DAIGINJO KATOUKICHIBEE SHOUTEN	 SAKURAMASAMUNE Daiginjo Oukaichirin Sakuramasamune Co., Ltd.	 MINOWAMON Daiginjo Sake Brewery Co., Ltd.



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

パネル一覧ページ(4/6)



Citrus fruit set

Co., Ltd. Fresh Teachiyama



THE PONZ NIBUKI
(KURO + SHIRO)

MACHI GISHA DREAM HASHIMOTO Co.,Ltd.



Black Soybean Tea

Yamato no Shojin Co., Ltd.



Japanese Tea
Processed Food

WACHAEH



Japanese Tea

WACHAEH



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

パネル一覧ページ(5/6)



SAKURAMASAMUNE
Daiginjo Dukaichirin

Sakuramasamune Co.,Ltd



Maccha shio /
Senbon zuke

KANEIYU-SUISAN



Sarada yo age chirimen /
Umeboshi

KANEIYU-SUISAN



Kotsubu no aji /
Kaiso mikkusu

KANEIYU-SUISAN



White Flower-Shaped Bean / Roasting Plate with Spoon Molds /
Cup and Saucer with "EDOBARI" Patterns /
Round Plate with "KAPAKUSA" pattern
Viva Spice Trading

MAFF
Ministry of Agriculture,
Forestry and Fisheries

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JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

パネル一覧ページ(6/6)



SAKURAMASAMUNE
Daiginjo Oukaichirin

Sakuramasamune Co.,Ltd.



Matcha shio /
Senbon zuke

KANEJYU SUISAN



Sarada yo age chirimen /
Umeboshi

KANEJYU SUISAN



Kotsubu no aji /
Kaiso mikkusu

KANEJYU SUISAN



White Flower-Shaped Bowl / Rokko-ji
Plate with Saison Marks /
Cup and Saucer with "OMBARA" Pattern /
Round Plate with "KARAKUSA" pattern

Viva Spirit Trading

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JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

イベント一覧ページ

The screenshot shows the Japanese Food Exhibition website's event report page. The top navigation bar includes links for 'Top', 'Exhibition company list', and 'Event report'. The main content area features a large, bold 'EVENT REPORT' heading. Below it is a list of events with red bullet points:

- 3rd EVENT (February, 2015)
- 2nd EVENT (November, 2014)
- Grand OPEN EVENT (October, 2014)

At the bottom left is the MAFF logo (Ministry of Agriculture, Forestry and Fisheries). The bottom right corner contains a small copyright notice: 'Copyright (C) 2013-2015 Ministry of Agriculture, Forestry and Fisheries. All rights reserved.'



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第一期イベントページ(1/3)

JAPANESE FOOD EXHIBITION [Top](#) [Exhibition company list](#) [Event report](#)

EVENT REPORT

SUMMARY

Date Tuesday, October 7, 2014, at 0:00 pm ~ 2:15 pm
Place Le Meridien Hotel Dubai Venue: GFT Sheikh's Suite

GRAND OPEN EVENT

Japan External Trade Organization (JETRO) Dubai recently hosted the grand opening of the Japanese Food Exhibition on the 7th of October at the Sheikh Suite Conference Center in the Le Meridien Hotel.

Organized by Japan's Ministry of Agriculture, Forestry and Fisheries, the exhibition kicked off at noon and gave guests the chance to discover the authentic tastes and flavors of Japan and its food. Based on the theory that Japan goes through four seasons, the tastes have been adapted in such a way that allows guests to experience the joy of each season's distinct taste.

Message from Dubai Consulate-General of Japan
Consul General Mr. Hsashi Michigami

Message from JETRO Dubai office
Director Mr. Watanabe Masayoshi

Attraction (Shamisen performance)

Photo session



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第一期イベントページ(2/3)



Cooked by Japanese restaurant "KIKU"
Chef Mr. Toshio Date



Finger food with exhibitors products



Finger food with exhibitors products



Visitors to taste the cuisine



Reception of visitors



Exhibitors products



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第一期イベントページ(3/3)

FOOD MENU

Provided cuisine in the event.
(Jump to the individual page by clicking the dish name)

- Marinated Salmon, Cucumber and Avocado with [Japanese lemon dressing](#) Hakata-mille-feuille style
- Marinated Octopus served [Japanese local olive oil dressing](#)
- Marinated Sea bream with [Pan-fry](#) flavor rolled fresh radish and carrot
- Grilled Bonito served Japanese [Ponzu](#)
- Small rice ball topped with [deep-frying sardines](#)
- Marinated Chinese cabbage topped with [deep-frying sardines](#)
- Grilled Beef Japanese diablo style topped with [dry radish pickle](#)
- Small Sushi roll with Avocado and [dry radish pickle](#)
- Grilled squid and prawn from Arabian Sea with blend of [salt](#) and [mochi](#)
- Prawn Tempura with Japanese blend of [salt](#) and [mochi](#)
- Spring roll Sweet-Miso style topped with [Arahi](#)
- Deep fried Lotus root cake topped with [Arahi](#)
- Grilled chicken aurora sauce served with [piccolo lime](#)
- The Japanese Ume-Q, Salad style of [pickled lime](#) and cucumber
- Pan fried eggs with four types of [minemushi seaweeds](#)
- Chef's Salad served with four types of [mineral-rich seaweeds](#)
- Sushi-ball topped with grilled-Tuna marinated [Ponzu](#)



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第二期イベントページ(1/2)

JAPANESE FOOD EXHIBITION [Top](#) [Exhibition company list](#) [Event report](#)

EVENT REPORT

SUMMARY

Date November 26-27 and 29, 2014, at 1:00 pm ~ 2:30 pm
Place Le Meridien Hotel Dubai Venue: GFT Sheikh's Suite

2nd EVENT



Message from Dubai Consulate-General of Japan
Consul General Mr. Hisashi Michigami



Explained by Japanese restaurant "KIKU"
Chef Mr. Toshio Date



Finger food with exhibitors products



Visitors to taste the cuisine



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第二期イベントページ(2/2)



Reception of visitors

＊ FOOD MENU

Provided cuisine in the event.
(Jump to the individual page by clicking the dish name)

- Char-Grilling [Wagyu Beef](#) from Japan
- Deep fried stuffed [rice](#) ball with chicken "Tempura style"
- Japanese [sushi](#) roll topped with Miso and minced beef
- Deep fried bun with [beef curry](#) Japanese style
- Cold Tofu made from [Almond Milk](#)
- Deep fried prawn topped with [Pon zu](#) and grated Japanese radish
- Cold [Soba](#) kneaded with [Japanese tea](#) topped with bits of fried tempura and egg
- Stuffed cherry tomato with marinated octopus and avocado with [lemon dressing](#)



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

第三期イベントページ (1 / 2)

■ SUMMARY

Date February 11, 2014, at 1:15 pm ~ 3:00 pm

Place Le Meridien Hotel Dubai Venue-GF1 Sheikh's Suite

■ 3rd EVENT



Finger food with exhibitors products



Reception of visitors

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Ministry of Agriculture,
Forestry and Fisheries

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Tasting of Japanese green tea



Visitors to taste the cuisine

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Ministry of Agriculture, Forestry and Fisheries



第三期イベントページ (2 / 2)



Presentation of Exhibitor

FOOD MENU

Provided cuisine in the event.

(jump to the individual page by clicking the dish name)

- Sea food stew with [Almond Milk](#) sauce
- [Japanese Yakitori](#) (special Char-Grilling Chicken) by Live Cooking style
- Japanese Stew with special soup stock made from [dried bonito shaving](#)
- Sushi rice in a box with variety of sea food and [persimmon fruit](#)
- Sashimi of Hammour with [special Japanese soy sauce](#)
- [Japanese pear and baked sweet potato](#) from Oita prefecture



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

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JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

Japanese Food Exhibition 2014 - Dubai
2014年12月21日

Produced by the leading manufacturer of rice oil in Japan, this is a safe cooking oil made from rice bran and germs. As it is resistant to high temperatures, it allows you to cook savory and crisp fried foods while keeping the original flavors of the ingredients! Visit us at Le Meridian Hotel, Dubai this weekend and purchase yours.

翻訳を見る

日本 すなは
2014年10月18日 10:00

Wow! <http://www.ifstylemagazine.me/ou-bick/events/dubai-holds-successful-japanese-food-exhibition/>

いいね! コメントする シエア

Shafeeq Poordan Poordan
2014年10月18日 10:00

Contact Japan coal . Contact: 0566446432

いいね! コメントする シエア

Shafeeq Poordan Poordan
2014年10月18日 10:00

>Contact Japan coal 0566446432

いいね! コメントする シエア

川田 すなは
2014年10月18日 10:00

Wow! <http://www.ifstylemagazine.me/ou-bick/events/dubai-holds-successful-japanese-food-exhibition/>

いいね! コメントする シエア

レビュー

3.5 いいね! 2つ星(最高) - レビュー1件

芦原 光介 → [rokuMulu](#)に続くヒット商品が生まれますように、
2014年10月18日 10:00

Shafeeq Islam → 3.5
2014年10月18日 10:00

ご意見をお聞かせください
有志有志

これもおすすめ

Jamba Juice Middle East
2014年10月18日 10:00

French Bakery-Dubai
2014年10月18日 10:00

Coffeo
2014年10月18日 10:00

トライのスポットをさらに楽しく
2014年10月18日 10:00

Japanese Food Exhibition 2014 - Dubai
2014年12月21日

Produced by the leading manufacturer of paper products for restaurants in Japan, these chopsticks are packaged in elegant envelopes and are indispensable to the Japanese cuisine. Get yours now at Le Meridian Hotel, Dubai.

翻訳を見る

JAPANESE FOOD EXHIBITION
MAFF

Half-split Chopsticks
MAFF

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Ministry of Agriculture, Forestry and Fisheries



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

Japanese Food Exhibition 2014 - Dubai
2014年2月21日

Made from unprocessed "Jabara", Wakayama's local specialty fruit, this juice retains the original fresh flavor and fragrance of the fruit. Kishu Katsuragi Mountain Jabara Fruit Juice is rich in Narirutin, and is also recommended as a sauce for meat dishes. Visit us at Le Meridian Hotel Dubai to try it for yourself!

[翻訳を見る](#)



JAPANESE
FOOD
EXHIBITION

Kishu Katsuragi Mountain Jabara Fruit Juice

いいね! コメントする シェア □ 123 0

Japanese Food Exhibition 2014 - Dubai
2014年2月21日

Plum Jelly: Boiled sweet & sour Kishu plum in each cup; the mellow plum and jelly are a perfect match, and give a fresh, new taste experience! Why not give it a try? Visit us at Le Meridian Hotel Dubai for more flavorful and authentic products.

[翻訳を見る](#)



JAPANESE
FOOD
EXHIBITION

Plum Jerry

MAFF
Ministry of Agriculture, Forestry and Fisheries

いいね! コメントする シェア □ 0 0

Japanese Food Exhibition 2014 - Dubai
2014年2月21日

By drying persimmons, Wakayama's local specialty, kishu Mandarin juice gets its distinctive sweetness. Not only does it feature juicy and soft texture, but it also contains abundant nutrients such as potassium and vitamins! Learn more about our tasty and authentic flavors and products at Le Meridian Hotel Dubai.

[翻訳を見る](#)



JAPANESE
FOOD
EXHIBITION

Kishu Mandarin Orange Fruit Juice

いいね! コメントする シェア □ 123 0

Japanese Food Exhibition 2014 - Dubai
2014年2月21日

Wishing everyone a happy new year!

[翻訳を見る](#)



JAPANESE
FOOD
EXHIBITION

2015

Happy New Year!

いいね! コメントする シェア □ 0 0



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

Japanese Food Exhibition 2014 - Dubai
2014年11月30日・終

For a fresh mind, try the traditional Japanese Kaoru-Cha. A morning blend herbal tea that blends Japanese green tea with lemon grass and spearmint! Find more about your preferred herbal tea blend at the 2014 Japanese Food Exhibition taking place in Le Meridian Hotel Dubai.

[翻訳を見る](#)



JAPANESE FOOD EXHIBITION

KAORU-CHA

MAFF

いいね! コメントする リツイート フォロー

Japanese Food Exhibition 2014 - Dubai
2014年11月29日・終

Happy Holidays!

[翻訳を見る](#)



いいね! コメントする リツイート フォロー

Japanese Food Exhibition 2014 - Dubai
2014年11月30日・終

Here's to 43 years of union. Happy National Day to the #UAE, its leaders & people! #UAE43

[翻訳を見る](#)



JAPANESE FOOD EXHIBITION

いいね! コメントする リツイート フォロー

Japanese Food Exhibition 2014 - Dubai
2014年11月30日・終

Niigata Koshihikari Japanese rice tastes better!
Organically grown, we get the best results.

Join us at Le Meridian Hotel Dubai for a full range of different flavorful Japanese food products.

[翻訳を見る](#)



JAPANESE FOOD EXHIBITION

Niigata Koshihikari Rice

MAFF

いいね! コメントする リツイート フォロー



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

Japanese Food Exhibition 2014 - Dubai
2014年1月23日 晴

Answer and Win!

Japanese Almond milk is made from two ingredients, almond and water, with the use of a miraculous Japanese technology.

What is it... 味と食感

翻訳を見る

Japanese Food Exhibition 2014 - Dubai 2014年1月23日 晴

Second event opening at the Japanese Food Ehibition at Le Meridian Hotel Dubai. Visit us for more info about Japanese delicacies.

Japanese Food Exhibition 2014 - Dubai
2014年1月23日 晴

Our soy-sauce is 100% pure with no alcohol or other chemical preservatives to ensure that you can enjoy the natural soy-sauce taste.

The taste and rich aroma of the soy-sauce will enhance the flavors of sushi, sashimi and other meats.

Visit us at Le Meridian Hotel Dubai for more flavorful products!

翻訳を見る

Japanese Food Exhibition 2014 - Dubai
2014年1月23日 晴

Ever tasted our Wagyu meat?

Smooth velvety texture, juicy flavor and rich delicate taste that will linger on the palate.

Pay us a visit at Le Meridian Hotel Dubai for more flavorful products.

翻訳を見る



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

Japanese Food Exhibition 2014 - Dubai 2014年10月13日 0時

It's giveaway time!
Can you guess what is Japanese Ponzu made from?

Answer in the comment box below and you could be the lucky Ponzu winner.
Good luck!

翻訳を見る

Japanese Food Exhibition 2014 - Dubai 2014年10月13日 0時

Japanese Food Exhibition Grand Opening! 2014年10月13日 0時

Japan External Trade Organization (JETRO) Dubai recently hosted the grand opening of the Japanese Food Exhibition on the 7th of October at the Sheikh Saeed Conference Center in the Le Meridien Hotel.

Japanese Food Exhibition 2014 - Dubai 2014年10月17日 0時

Japanese first Halal Salad Dressing:
Olive oil rich in the Mediterranean flavor of carefully selected olives and pure olive oil.
Combines deliciously with white fish, salmon and salads.
Visit us at Le Meridien Hotel Dubai for more flavorful products!

翻訳を見る

Japanese Food Exhibition 2014 - Dubai 2014年10月17日 0時

Kotobuki no ají and Kamei misikusu are brought to us by KANEIJI SUISAN company.
Visit us at Le Meridien Hotel Dubai for more offerings!

翻訳を見る



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

Japanese Food Exhibition 2014 - Dubai
2014年10月7日・晴

Kotsubu-no-aji is a small rice cracker product for cooking. Rice crackers, which are known as "arare" in Japan, are snacks made by cutting sticky rice cakes into pieces and roasting them over the fire.

翻訳を見る



JAPANESE FOOD EXHIBITION
Kotsubu no aji
MAFF

いいね！・コメントする・シェア・△111 □3 □2

Japanese Food Exhibition 2014 - Dubai
2014年10月4日・晴

Wishing everyone an Adha Mubarak!

翻訳を見る



ADHA MUBARAK

JAPANESE FOOD EXHIBITION

いいね！・コメントする・シェア・△9

Japanese Food Exhibition 2014 - Dubai
2014年10月1日・晴

Kaiso-mikkusu is a yummy mix of four types of mineral-rich seaweeds. This product can be used as seaweed salad, garnishing served with raw fish, etc.

翻訳を見る



JAPANESE FOOD EXHIBITION
Kaiso mikkusu
MAFF

いいね！・コメントする・シェア・△586 □1 □19

Japanese Food Exhibition 2014 - Dubai
2014年9月28日・晴

Umeboshi: A Japanese apricot pickle product made by pickling Japanese apricots with less salt which provides a nice harmony between a delicious flavor and an acid taste. Join us at Le Meridian Hotel Dubai to learn more of our Japanese food culture!

翻訳を見る



JAPANESE FOOD EXHIBITION
Umeboshi
MAFF

いいね！・コメントする・シェア・△239 □1

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JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

Japanese Food Exhibition 2014 - Dubai

2014年9月25日・編集済み・0回・0

Guess who paid us a visit today? No other than Japanese Abaya designer Mr.Takeshi Iwata!

<https://www.facebook.com/ti1981?ref=ts&fref=ts>

翻訳を見る



いいね！・コメントする・シェア・△8 □1

Japanese Food Exhibition 2014 - Dubaiさん (KIKU)

Japanese restaurant at Le Meridian Hotel)

2014年9月25日・編集済み・0

Have you noticed our sign outside the Japanese restaurant "KIKU"
<http://www.kiku-dubai.com/>

Drop by if you are around!

翻訳を見る



いいね！・コメントする・シェア・△8 □1

Japanese Food Exhibition 2014 - Dubai

2014年9月23日・0回・0

If you are a fan of sardines then you will surely love Sarada yo age chirimen, a product made by boiling young sardines with salt water, drying them in the sun, and then deep-frying them until they are crisp! The yummy deep-fried young sardines can be used as toppings on rice and salad or as ingredients for fried rice and other fried foods

翻訳を見る



JAPANESE FOOD EXHIBITION Sarada yo age chirimen

MAFF

いいね！・コメントする・シェア・△135 □2 ▲3

Japanese Food Exhibition 2014 - Dubai

2014年9月21日・0回・0

Today's product is the Senbon-zuke: It is a dry radish pickle product with a less salty taste. This carefully pickled radish can be thinly sliced and eaten with rice, tea, etc. Join us at Le Meridian Hotel Dubai to learn more of our Japanese food culture!

翻訳を見る



JAPANESE FOOD EXHIBITION Senbon Zuke

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いいね！・コメントする・シェア・△125

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JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

Japanese Food Exhibition 2014 - Dubai
2014年9月18日・新

Maccha-shio is a blend of salt and "maccha" powdered green tea that is full of flavor and is brightly colored. This product can be easily used for "tempura" deep fried foods, rice with green tea poured over it, etc and to add a delicious flavor to rich-tasting meat and oil and does not spoil the taste of dishes and ingredients.
Join us at Le Meridian Hotel Dubai to learn more of our authentic Japanese food culture!

翻訳を見る



いいね！・コメントする・シェア・△176 □1 △5

Japanese Food Exhibition 2014 - Dubai
2014年9月16日・新

You can feel authentic and real Japanese Food and Culture at Le Meridian Hotel.(near the Dubai Airport)
Japanese Food Exhibition 2014 Dubai on showing Now.

翻訳を見る



いいね！・コメントする・シェア・△5 □1

Japanese Food Exhibition 2014 - Dubaiさんが新しい写真を追加しました。
2014年9月16日・新



JAPANESE FOOD EXHIBITION

16th SEP.2014 - 14th FEB.2015
Tuesday - Saturday 11:00am-08:00pm Sunday and Monday are closed
Le Méridien Dubai Hotel & Conference Centre

いいね！・コメントする・シェア・△5 □1

Japanese Food Exhibition 2014 - Dubai
2014年9月16日・新

Exhibition open Tuesday-Saturday from 11:00 AM - 20:00 PM till 14th of Feb 2015
Don't miss it for a real Japanese food culture taste!

翻訳を見る



いいね！・コメントする・シェア・△35



JAPANESE FOOD EXHIBITION

Information base for the fascinating Japanese food!!

Facebookページ

 Japanese Food Exhibition 2014 - Dubai
2014年9月16日 · 8

Famous Italian Chef of Casa Mia had an interest in Japanese Mixed seaweed. He asked the details of product to our exhibition manager Mr. Toyoda.

翻訳を見る

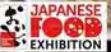


いいね！ · コメントする · シェア · 8

 Japanese Food Exhibition 2014 - Dubai
2014年9月16日 · 8

Join us at Le Méridien Dubai Hotel for a one of a kind exhibition showcasing authentic Japanese food products
انضموا إلينا في فندق لي ميريديان دبي لمعرض مأكولات يابانية فريدة من نوعها



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いいね！ · コメントする · シェア · 9 · 1

 Japanese Food Exhibition 2014 - Dubai
2014年9月16日 · 8

Lots of visitors today! Meet us at Le Méridien Dubai Hotel to learn more about our Japanese food culture

翻訳を見る



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Ministry of Agriculture, Forestry and Fisheries

いいね！ · コメントする · シェア · 7

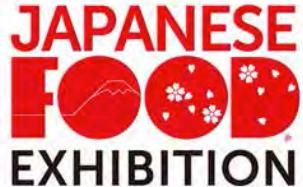
 Japanese Food Exhibition 2014 - Dubaiさんのがカバー写真を変更しました。
2014年9月16日 · 8



いいね！ · コメントする · シェア · 8

 Japanese Food Exhibition 2014 - Dubaiさんがプロフィール写真を変更しました。
2014年9月16日 · 8



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いいね！ · コメントする · シェア · 6