



Fukui's Nori



FUKUI Co.,Ltd.

Company profile

Offices	Headquarters/Factory: 1560-1 Yasunaga, Kuwana, Mie, 511-0839 JAPAN
	Gujo Factory: 1132-1 Terabatake, Asahi, Hachiman, Gujo, Gifu, 501-4204 JAPAN
Tel	+81-594-23-5211
Fax	+81-594-23-5215
Capital	50 million yen
Founded	1962
President	Imao Wada
Employees	75
Affiliated company	Seafoods Fukui Co., Ltd.
Business	Process and sales of seafood including Nori, Aonori, Aosa(Ulva), Konbu (dried kelp), Shrimps, etc.

Nori has a long history as a traditional food in Japan. It grows in the sea and is harvested in winter and early spring. Today Nori is cultivated and its main fisheries are found in Miyagi, Aichi, Mie, Setouchi area, Ariake-sei area, such as Saga, and Kumamoto.

We deals various Nori from all the producing districts mentioned above.

Through the drying process, Nori can preserve its taste, flavour and quality for long.

In a sealed container with desiccant, Nori remains fresh even at room temperature.

Flavourful, tasteful and nutritious Nori is an indispensable food for Japanese daily meals. It is our pleasure to provide the most suitable product for you needs with our professional knowledge and experiences.



Products for companies



Orders and inquiries

TEL: +81-594-23-5211

FAX: +81-594-23-5215

E-Mail: info@norifukui.co.jp

Since founded in 1962, we have been solely pursuing authentic tastes in the field of dried seafood such as Nori, Aonori, Aosa, Konbu, Shrimp, etc.

We have devoted ourselves to the quality of our products by developing seasoning and processing to produce attractive products as well as establishing our manufacturing and distribution system.

Such endeavours have made us possible to establish "FUKUI" as a national wide popular brand.

Manufacturer of Marine Products

FUKUI Co.,Ltd.
株式会社 福井

www.nori-fukui.co.jp/english/

