

Nori (Japanese seaweed)



Nori is a popular Japanese traditional food, known since 7th century. In modern age, most of them are produced by drying the finely shredded seaweeds into the form of flat sheet. It is a popular traditional Japanese food for more than 1300 years.

There are a variety of cooking uses: best known are for Sushi and Onigiri (rice ball) because boiled rice has good matching palate; topping for various dishes; mixing into other ingredients to enhance the flavor, and so on.



Onigiri

Sushi

Japanese traditional food “Nori” :

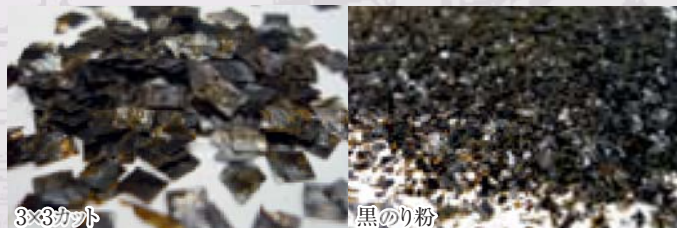
Thanks to the Japanese food boom in the world, Nori is rising in popularity. We deal any kinds of Nori products to meet customer's needs. We assure you of your satisfaction.

Upgrades Japanese food quality

Adding authentic Nori, your Japanese food could attain its perfection.

Cutting

A variety of cutting is available according to customer needs.

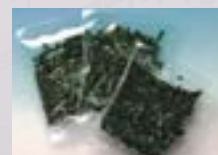


ISO compliant



clean and safe environment.

Nori may lose flavor if neglecting proper control. Fukui's packaging plant is new and ISO compliant.



special package



We are certified for ISO9001 in September 2005. We strive to work further in order to deliver safe products.

Ordering steps



Aonori and Aosa (Ulva pertusa)

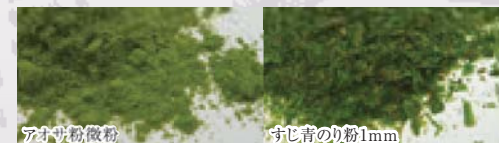


アオサ粉(3mm)

Aonori and Aosa are family of seaweed carrying rich fragrance of rocky seaside. They are used for seasoning and adding colors - supplied in 3 mm, in fine powder, or others.

- Specifications: cardboard or craft bag of 10kg
- storage in the dark and cool places
- best-to eat within 180 days (Aonori) and 365 days (Aosa)

Example of processing



Dried shrimp

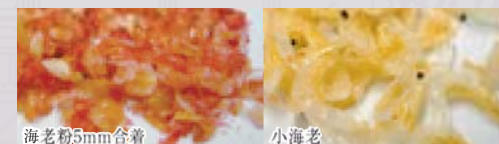


桜海老素干

Supplied are: Sakura shrimp with glittering like jewelry, flavorful Akiame paste shrimp, whole or finely ground Chihiro shrimp-deep sea red shrimp (2,5,8mm, or finely ground powder). Some products are colored with natural colorant.

- Specifications: Cardboard 10kg
- refrigeration Storage
- best-to eat within 120 days

Example of processing



海老粉5mm合着

小海老

Konbu (dried kelp)



味付昆布(10x20mm)

Konbu indispensable in Japanese cooking, a seaweed family, contains plentiful tasty components. Supplied in the form of (1.5mm wide, 3mm wide, fine powder, or the like)

- Specifications: Cardboard 10kg
- storage in the dark and cool places
- best-to eat within 180 days

Example of processing



昆布粉

1x30カット