







A few select products that Chewy Chubu is serving



KINTOBI SHIGA CO.,LTD (Aichi Pref.)

Picture	Product	Description
	Kintobi Kishimen	Kishimen that is a specialty of Nagoya is one of noodles made in flat shapes. By comparison with other Kishimen, Kintobi-Kishimen is manufactured thicker. It keeps the shape of Kishimen even if it will be simmered for a long time.
	Kintobi Natsumi-no-udon	The perfect cool noodles for the hot summer. <i>MONDE SELECTION Gold Award 2010</i>
	Kintobi Hiyamugi	You can enjoy a flour flavor and smooth taste.

TENRYOU Foods Co.,Ltd. (Gifu pref.)




Picture	Product	Description
	Tenryo "Hidahomare" JUNMAI GINJYO	This sake, Hidahomare, is usually sold in the U.S., and comes with a real Japanese bamboo basket, which can be looked like Japanese traditional style. The Michelin awarded Japanese restaurant in New York city, "Soto "carries this special drinks as their regular drinks..
	Amazake made by the sake brewery	<i>Amazake</i> is the sweet drink contained 24% of glucose sugar made from rice. People in Japan enjoy drinking it for extra energy. It can be used in cooking instead of sugar.
	Vegetarian retort-pouched curry	It is retort-pouched curry that doesn't contain allergens such as grease, animal substance, shrimps, crabs, eggs, wheat, buckwheat, peanuts or milk. The calorie is 25% of a usual retort-pouched curry, and it is suitable for the vegetarian and dieting. It has been sold in the U.S because it is a non-animal product that is easy to pass through the customs.

MINAMI SANGYO CO.,LTD. (Mie pref.)


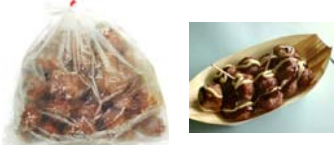

Picture	Product	Description
	Banrai Soymilk	Banrai soymilk uses only 100% Japanese domestic soybeans. Made by Karayaburi method. Banrai soymilk has one of the highest concentration of soy solids on the market, over 11% and is rich in the sweetness of soybeans. Due to its purity and packaging method, Banrai soymilk has a very long shelf life of 270 days from production. Due to the high concentration of soy solids it is suitable for all kinds of cooking.
	Komijio Flavored Salt	Mineral rich sea salt. Enjoy with cold, hot, or fried tofu ,tempura, rice porridge, vegetables, sashimi, meat dich and so on. <Green Tea Salt> plenty of high-grade Ise Powdered green tea. Vivid green color. <Yuzu Citrus Salt> Yuzu citrus from Maji Village, Kochi. Popular for refreshing smell and taste. <Wasabi Salt> Wasabi is perhaps the most well known of Japanese condiments.

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HOKUCHIN CO.,LTD. (Ishikawa pref.)

Picture	Product	Description
	Non-skinned dried squid (Shokusairoman M Surume Sakiika)	Non-skinned squid fished in Hokkaido is roasted crispy. And natural seasoning and roasting brings out the mature flavor. It is a good snack when drinking or as a healthful snack for children.
	Teriyaki scallop on a stick (Hotate Kushi Teriyaki)	Boiled fresh scallop from Hokkaido are grilled slowly at a distance over high heat.. And our original soy sauce baste is blended from 10 kinds of seasoning bring out a delicious flavor. How about for your dinner?
	Natural seaweed Wajima products (Wajimasan amadore Tennen Wakame)	Traditional female divers, Ama, pick natural wakame up by their hand in the rough sea of Japan. And Ishikawa fishing cooperative Wajima branch controls all processing from harvesting to boiling with the divers. You can enjoy thick, soft, and springy texture. 95% of Japanese seaweed is farmed, and natural wakame is rare and has more values.

KAMIKYU Co., Ltd. (Toyama pref.)

Picture	Product	Description
	Mahi-mahi hamburger patty	It is a hamburger patty made only from the local fish, Mahi-mahi, in the Hokuriku area. It is a very easy cooking, and can go from freezer to oven to bake. "Is this really fish?" Perhaps, you will be surprised. This is very healthy and tasty fish hamburger patty This "Mahi-mahi hamburger Steak" won the "Tokyo Governor Prize" by "Japan Marine Product Synthesis Quality Examination Association" in October, 2010.
	Mahi-mahi & squid fish ball	It is a fish meat ball made only Mahi-mahi and squid in the Hokuriku area. You'll love the texture of squid. It is very easy cooking, You can use same as meatball. Only deep-fries or stir-fries or put it in the hot soup. Japanese style, European style, and Chinese style Please try this fish-meatball on various recipe.
	Wild Hamachi filet	We use fixed netting in Toyama Bay. We cut wild HAMACHI when landing from Toyama Bay in slices to fillet.