



MAFF
Ministry of Agriculture, Forestry and Fisheries

The Essence of Japanese Food

-Discover Authentic Japanese Ingredients-



○ Sushi, Sashimi



○ Rice



○ Miso soup, Sumashijiru



○ Teppanyaki, Sukiyaki, Shabu-shabu



○ Sake, Shochu



○ Tempura



○ Fruit



○ Shojin Cuisine, Tofu

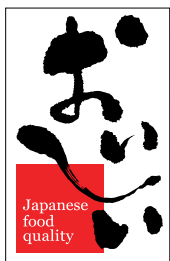


○ Japanese noodles



○ Japanese green tea, Wagashi

January 22-25, 2010
International Culinary Center, NY



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The Essence of Japanese Food –Discover authentic Japanese ingredients-
January 22-25, 2010 /Venue: International Culinary Center, NY

Japanese Food Culture Course for Junior Chefs

January 22-23

Venue: Ampitheatre, International Culinary Center 2nd Floor

Fri. January 22

11:00-15:00 (Lunch Break:12:00-13:00)

Lecture by Yoshinori Ishii, Morimoto Restaurant

Topics:

- The Cultural Background & Appeal of Japanese Cooking
 - 5 tastes, 5 colors and 5 ways
 - Japanese Cooking As a Healthy Diet
 - How to Select and Store Ingredients
-

Sat. January 23

11:00-12:00

Lecture by Shintaro Yoshida, Umami Information Center

Topics:

- Preparation Tips for Basic Cooking
- *Umami* & Soup Stock

12:00-13:00 Lunch Break

13:00-15:00

Lecture by Isao Yamada, Upstairs at Bouley

Topics:

- How to Fillet & Clean Fish
- Application to Non-Japanese Dishes



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The Essence of Japanese Food –Discover authentic Japanese ingredients-
January 22-25, 2010 /Venue: International Culinary Center, NY

Ingredients Course for Top Chefs & Business Negotiations/ Products Exhibition

January 24-25

Venue: Ampitheatre, International Culinary Center 2nd Floor

Sun. January 24

11:00-12:00

Explanation by Exhibitors

About the characteristics and features/ how to get the products, etc.

12:00-12:30 Lunch Break

12:30-14:30

Lecture on Japanese Food Products & Cooking Demonstration by Josh DeChellis, the executive Chef of La Fonda del Sol

Featured Products:

- *Sansho* (Japanese authentic pepper)
- *Somen* (Japanese noodles)
- *Uni* (Sea urchin)
- *Nagaimo* yams, etc.

14:30-16:00 Business session/ Products Exhibition

Mon. January 25

11:00-12:00

Explanation by Exhibitors

About the characteristics and features/ how to get the products, etc.

12:00-13:00 Lunch Break

13:00-16:00

Lecture on Japanese Food Products & Cooking Demonstration

13:00-14:00

By Nobuyoshi Kuraoka, President of JRO New York Branch

*JRO:Japanese Governmental Organization to Promote Japanese Restaurants Abroad

14:00-16:00

By David Bouley, the owner chef of Bouley and Upstairs at Bouley

Featured Products:

- Japanese *wagyu* beef
- *Nagaimo* yams
- *Yuzu* product
- Scallops, etc.

16:00-18:00 Products Exhibition & Social Gathering

LECTURER'S PROFILE



Yoshinori Ishii

Omakase chef at Morimoto Restaurant in New York

April 2006 - Present

Omakase chef at Morimoto Restaurant in New York
Responsible for Chef Specialty Course
Received "Rising Star Chef Award" in September 2008
Gave a class (demonstration) at French culinary institute in May 2009.

January 2005 - July 2005

Studied organic farm at Higuchi organic farm in Kyoto

August 1999 - December 2004

Head Chef at Japanese Embassy for United Nation
August 1999-August 2002 Geneva, Switzerland
August 2002 –December 2004 New York, USA

November 1998 – July 1999

While I waited for the departure to Switzerland, I performed a visiting chef and landscape designer of Takeuchi Seiho Museum. Arrange and prepare dinner party meals at homes throughout Kyoto. I also held cooking classes at various locations.

March 1990-November 1998

The Arashiyama main restaurant of Kyoto Kitcho Co., Ltd.

April 1989 - March 1990

The Osaka Abeno Tsuji Cooking School

While studying all varieties of Japanese, Western, and Chinese cooking, worked at night as the chef responsible for deep-fried dishes at a Japanese Ikesu Kappo restaurant where customers selected their fish from a pond or tank at the restaurant.

(Ikesu kappo restaurant is a kind of restaurant where they keep alive fish in a small pond or water tank in the restaurant so that customers can select their favorite alive fish)

Comments regarding my cooking

Specialties

- 1) *Kaiseki ryori* 懐石料理 (*kaiseki ryori* in the manner of tea-ceremony)
- 2) *Kaiseki ryori* 会席料理 (party dishes suited for the dining occasion, such as dinners or social gatherings)

LECTURER'S PROFILE

- 3) Decorations for buffets and receptions
- 4) Japanese style vegetarian fare called *Shohjin Ryori* (vegetarian dishes inspired from priests' devotions)
- 5) Home-style meals (everyday dishes enjoyed at homes in Japan since long ago)
- 6) Fusion cooking (new Japanese cooking incorporating recipes and cooking techniques learned in different countries and arranged to be enjoyed by Japanese and non-Japanese alike)

LECTURER'S PROFILE



Shintaro Yoshida
Umami Information Center

- March, 1992 Graduated from University of Tokyo, Tokyo Japan with a Bachelor of Veterinary Medical Science.
- April, 1992 Joined Department of veterinary physiology, University of Tokyo, with conduct of Professor Dr. Michio Takahashi.
- April 1993 Fellowship of Research Institute, National Cancer Center.
- March, 1996 Completed the course of Graduate School of Agricultural and Life Science, The University of Tokyo, Tokyo Japan with a Ph.D. of Veterinary Medical Science
- April, 1996 Joined Kitasato University,
Assumed the assistant professor, Department of Experimental Animal Science, Faculty of Veterinary Medical Science, Kitasato University, Aomori Japan.
- April, 1997 Promoted to associate professor, Department of Experimental Animal Science,
- Marh, 1999 Resigned from Kitasato University, Aomori Japan.
- April, 1999 Joined Ajinomoto Co., Inc.
Assigned to Central Research Laboratory, Kawasaki, Kanagawa, Japan.
- April, 2000 Transferred to Research Institute of Health Fundamentals, Kawasaki, Kanagawa, Japan.
- April, 2003 Promoted to the Chief Reseach Biochemist, Research Institue of Health Fundamentals, Kawasaki, Kanagawa Japan.
- July, 2009 Transferred to Ajinomoto U.S.A., Inc., Fort Lee, NJ, USA and Umami Information Center, New York, NY, USA.
- To present

LECTURER'S PROFILE



Isao Yamada
Upstairs at Bouley, New York

When he was 19 years old, Isao Yamada encountered a book called *The Flowering Spirit of Kitcho Cuisine* by the late Teiichi Yuki of acclaimed Japanese kaiseki restaurant group Kitcho. He was so moved by Yuki's cuisine and sensitivity for the seasonal food culture of Japan that he quit college in order to enter the culinary world.

After studying the basics at Tsuji Cooking Academy in Osaka for one year, Yamada landed a job at the Kyoto outlet of Kitcho in 1995. There the young chef was trained in the seasonal philosophy of kaiseki cuisine and the art of the tea ceremony. Three years later, Yamada travelled with Hitoshi Ishihara, who had been the chef de cuisine at Kitcho, to work at the kaiseki restaurant at Ryotei Hanzuiryo Hotel in Nagasaki.

In 2000, at the age of 25, Yamada opened his own restaurant, *Kaiseki Hanaei*, in his hometown of Fukuoka. Surrounded by the sea and mountains, and rich in vegetables and seafood, Yamada had the opportunity to integrate the cuisine of the local Kyushu region with Kyoto culture. The restaurant was awarded three stars by a top gourmet magazine in Fukuoka in 2005.

Yamada was introduced to Chef David Bouley, who invited him to join his Japanese restaurant project. The prospect was exciting enough that Yamada closed *Hanaei* and moved to New York in 2006. He helped Bouley to open *Bouley Evolution* in Miami before joining *Bouley Upstairs* in New York, where he is now chef. At *Bouley Upstairs* Yamada applies his Japanese kaiseki training and philosophy to a cuisine that utilizes local American ingredients and international culinary techniques, in 2009, won the New York Rising Stars Award.

LECTURER'S PROFILE



Josh DeChellis
Executive Chef - La Fonda del Sol

DeChellis followed his passion for food and entered The Culinary Institute of America in 1992. After graduation, he began his professional career as a chef de partie working at the Frenchtown Inn in New Jersey. DeChellis then landed a position in San Francisco as sous chef at Wolfgang Puck's famous Postrio. After three years, Puck sent DeChellis to France where he worked at two Michelin three-star restaurants: the famed L'Arpège and Lucas Carton.

Back in the US, he worked with Rocco DiSpirito at the then New York Times three-star-rated Union Pacific. In 2005, Josh left New York to open Sumile Tokyo. When Josh returned to New York in 2007 he opened his first concept restaurant Bar Fry, an American Tempura Bar. Now with La Fonda del Sol, DeChellis fulfills a lifelong love of Spain with a menu that reflects its rich and varied regions. Following an extensive trip through Spain, he has crafted a menu of both casual tapas and formal dining choices, all featuring authentic Spanish ingredients from his travels.

Josh lives in New Jersey with his wife Jennifer, two kids Mason and Harrison and their dog Milo.

LECTURER'S PROFILE



Nobuyoshi Kuraoka
President of JRO New York Branch

- 1951 Graduated from Toyama High School, Tokyo, Japan
- 1955 Graduated from Keio University, Tokyo, Japan,
obtained Bachelor of Arts in Political Science.
- 1958 Graduated from Graduate School of Miami University in Ohio,
obtained Master of Arts.
- 1961 Established " Wako International Corporation " in New York City.
Sole Owner and President.
- 1963 Opened " Restaurant Nippon " in New York City.
- 1967-2002 Taught as an adjunct professor at the School of Hotel, Restaurant
Management, Toyo University in Tokyo, Japan
- 1976 Established Kuraoka and Company, Inc. as operating
" Restaurant Soba Nippon ".
- 1980 up to the present
Teaching as an adjunct professor at the School of design,
Aichi Prefectural University of Art in Aichi, Japan.
- 1986 Established " Wako Inflight Service, Inc. ", catering inflight meals
for airlines.
- 1989 Established Delicious Manhattan Inc. for trading fine foods
such as Patented Pre-cooked Frozen Soba Noodles.
- 1999-2001 Taught as an adjunct professor at the School of Business
Administration, Miyagi Prefectural University in Miyagi, Japan.
- 2008 President of JRO New York Branch.
JRO(Japanese Governmental Organization to Promote Japanese
Restaurants Abroad)

LECTURER'S PROFILE



David Bouley

Bouley and Upstairs at Bouley

David Bouley was born and raised near Storrs, Connecticut. From early on he was strongly influenced by life on his grandparent's farm, drawing upon their French heritage and instilling a love of the land, an appreciation for fresh products, care in their preparation, and the inspiration to cook and enjoy healthful meals.

David worked in restaurants from an early age, spending time working in Santa Fe, New Mexico, Cape Cod, and, eventually, France and Switzerland. While in Europe, after studies at the Sorbonne, David had the opportunity to work with some of Europe's most acclaimed chefs, including Roger Vergé, Paul Bocuse, Joel Robuchon, Gaston Lenôtre, and Frédy Girardet. Having gained that experience, David returned to work in New York City in leading restaurants of the time, such as Le Cirque, Le Pèrigord, and La Côte Basque, as well as spending time as sous chef in a restaurant opened by Roger Vergé in San Francisco.

From there, David became chef of Montrachet restaurant when it opened in TriBeCa in 1985. The restaurant quickly drew attention and earned a three-star review in The New York Times.

THE ORIGINAL BOULEY: In 1987 David opened his own restaurant, Bouley, in TriBeCa. Bouley quickly became known as the most notable dining experience in New York and set a new standard for fine dining in America. Among many accolades Bouley earned a four-star review in The New York Times and received James Beard Foundation awards for best restaurant and best chef. From 1991 through its close in 1996, Bouley received the number one ranking in food and popularity in the Zagat Survey of New York City Restaurants. To this day, no other restaurant has been able to achieve a food rating of 29 (out of a possible 30) in the Zagat Survey, as Bouley did in its last three years.

Upon closing Bouley restaurant in 1996, David set to work on plans to advance a culinary vision that involved developing a set of new operations in the gastronomic realm, with the intent to bring high quality products to an expanded audience. The objective involved building upon the success of Bouley restaurant to develop a complex of related operations designed to embody, and make more widely accessible in new forms, the essence of the experience achieved in the

LECTURER'S PROFILE

original. A first step involved the opening of Bouley Bakery.

BOULEY BAKERY AND DANUBE: In 1997, Bouley Bakery opened as a wholesale and retail bakery as well as a café and restaurant. Bouley Bakery immediately became enormously popular, prompting an expansion in 1999. Shortly thereafter, following in the footsteps of Bouley restaurant, Bouley Bakery earned a four-star review in *The New York Times*. In September 1999, David opened Danube, a Viennese-inspired restaurant, located on Hudson Street, in the same block and around the corner from Bouley Bakery. The cooking features David Bouley's interpretation of Eastern European cuisines. The Danube earned a three-star review in *The New York Times* and was named newcomer of the year in the Zagat Survey of New York City Restaurants. The Danube's beautiful and romantic décor has also earned praise and was rated number one for décor by the Zagat Survey.

Recent events and the rebirth of Bouley restaurant: Following the tragic events of September 11, 2001, Bouley Bakery and Danube, given their proximity to the World Trade Center site, were closed. During this time, David established the Green Tarp restaurant at the Ground Zero site to feed relief workers around the clock for nearly four weeks. While Danube eventually reopened, Bouley Bakery remained closed and served as the base of operations to prepare over one million meals for Ground Zero relief workers in conjunction with the Red Cross. The original Bouley restaurant had been an early pioneer in the developing area of TriBeCa, and David Bouley remains firmly committed to redevelopment efforts in lower Manhattan.

In February 2002, following repairs and renovations, the Bouley Bakery facility was reopened as Bouley restaurant, reminiscent of the original Bouley though with a cuisine now reflecting influences from David's travels, growth, and experiences since the original restaurant closed in 1996. The new incarnation of Bouley carries on the tradition established by the original, with the promise of continuing to take diners on a path to explore new and exciting culinary experiences.

The latest news involves the recent acquisition of space in the Mohawk Atelier Building. David Bouley's flagship restaurant is now located at 163 Duane Street, opened in November of 2008. The Upstairs Restaurant with its open kitchen and sushi bar has been expanded. David Bouley's Culinary Laboratory located at 88 West Broadway hosts cooking classes and special events.

Brushstroke Restaurant is being built in the former Danube space in conjunction with the Tsuji Culinary Institute in Japan.

LECTURER'S PROFILE



Hiroko Shimbo
Hiroko's Kitchen

Hiroko Shimbo is an authority on Japanese cuisine. She is a chef-consultant for restaurants and food companies, trained sushi chef, author, media performer and chef-instructor. Hiroko began her business, Hiroko's Kitchen, in her native Japan in 1989. Since 1999 her base of operation has been in New York City. Hiroko also writes cookbooks and food articles for general circulation and professional magazines including *Saveur*, *National Culinary Review*, *Art of Eating* and others. She offers professional cooking classes at vocational and avocational cooking schools throughout the United States and Europe.

Hiroko has worked as a culinary consultant to the P. F. Chang's China Bistro group providing menu development, recipes and staff training for their initial entry into the Japanese restaurant business. Hiroko developed a new line of product imports for one of the largest Japanese food and restaurant equipment importers and distributors, Mutual Trading Company. This work has resulted in the establishment of a unique premium food product line for the company. The line includes products researched and found by Hiroko and now available in the US through Mutual Trading Company. Hiroko frequently appears on radio and television throughout the United States in her role as a proponent and authority on Japanese cuisine. She has been featured on the Food Network, *Roker on the Road* series, several episodes of PBS television programs, PBS national radio and local radio and television stations across the country. Hiroko is now working with a producer to develop her own cooking show. In the future look for Hiroko's new Japanese cooking series on PBS, cable TV or internet.

Hiroko's award-winning, best selling first cookbook, *The Japanese Kitchen* was published by Harvard Common Press in 2000. This comprehensive book, already the standard English language work on Japanese cuisine, is designed to demystify Japanese cooking for Western cooks working in a typical home or professional kitchen using locally available ingredients. *The Japanese Kitchen* has been translated into Spanish and published in Spain as *La Cocina Japonesa* (RBA Libros, April 2006). The book is being sold throughout the Spanish speaking world.

Hiroko's second book, *The Sushi Experience*, was published by Alfred A. Knopf in October 2006 and became a James Beard Foundation Award nominee for 2006. The lavishly illustrated book is the most comprehensive treatment of sushi ever published in English. It presents the history and cultural associations of sushi, sushi restaurant dining tips and etiquette, and complete instruction on the ingredients, techniques and recipes of this world

LECTURER'S PROFILE

cuisine. The book is aimed at professional and home cooks, sushi restaurant diners and readers with an interest in food history and culture.

Hiroko is an active member of the Women's Chef and Restaurateurs and is a Sushi Adviser for the Blue Ocean Institute, offering her expertise on sustainable sushi fish to that organization.

Hiroko is an advisory member of 2010 Worlds of Flavor Conference: Japan Flavors of Culture, November 4th - 6th. www.hirokoskitchen.com

Introduction of Japanese Food Ingredients

• Japanese Sea Scallops

The finest, sashimi quality scallops, wild harvested from the Hokkaido coast in Japan. Hokkaido scallops are day boat harvested and immediately processed and frozen to lock in fresh flavor and texture. The unique marine environment on Japan's northern coast is ideal for scallop breeding. In Japan, it is eaten in several ways; uncooked, grilled, steamed or dried.

• Nagaimo yam (Japanese yam)

The Japanese yam is a slender and cylindrical tuber. In Japan, it is most commonly grated and eaten in the form of a dish called "tororo", but also enjoyed in the form of crispy slices in a salad. Tuberous vegetables generally need to be cooked before eating, but the Japanese yam can be eaten raw. The production of this vegetable is connected with the weather conditions very importantly. It's involving a big difference in the daytime and night-time temperatures. Natural environments fulfilling the above conditions produce Japanese yams with the whitest, most beautiful, and finely textured tubers.

• Pickled Plums

Pickled Japanese plums that are picked before they're ripe, then soaked in brine and red Shiso leaves, the latter of which adds flavor and a pink coloring. This Japanese condiment is very salty and tart and is a popular adjunct to most Japanese meals, including breakfast.

• Sansho (Japanese authentic pepper)

A mildly hot Japanese seasoning made from the aromatic berries of the prickly ash tree, which are dried and ground into a powder. Sansho has been used as a cuisine-spice as well as one of the Japanese traditional medicines since ancient times. Studies indicate that Sansho's active ingredients have antioxidization function or activate internal organs and enhances digestion. Today, this ancient medicine has also become rather popular as a slimming supplement with the recent research date indicating Sansho's fat burning effect.

• Somen (Japanese noodles)

A very thin, white Japanese noodle made of wheat flour, less than 1.3 mm in diameter. The noodles are usually served cold during the summer season. Somen is usually served with a light flavored dipping broth, and noodles are dipped into the soup, not poured over like other foods.

- **Wagyu, Japanese beef**

Superb wagyu Japanese beef comes from the special technique and the attentive care given by the producer. The term “wagyu beef cattle” refers to distinctive Japanese breeds. Wagyu beef cattle are raised to be healthy animals in well-ventilated barns spread with sawdust. They are fed with a mixture of hay and highly nutritious, safe compound feeds. Farmers who breed wagyu cattle raise them with careful attention to detail as if they were their own children, keeping a close eye on everything, including their physical condition.

A feature of wagyu beef is melt-in-the-mouth texture and a rich, luxurious taste derived from an abundance of fat. The beautiful pattern of fat through red flesh like the chuck, rib, and sirloin is termed shimofuri, or marbling. Its flavor will delight you when used in various types of cuisine. Wagyu beef is sold after inspection and grading for attributes such as meat color, texture and marbling.

- **Yuzu**

A sour Japanese citrus fruit, which is used almost exclusively for its aromatic rind. The rind of the yuzu (which is about the size of a tangerine) has an aroma that's distinct from lemons and limes or any other Western citrus fruit. Yuzu rind is used as a garnish or small slivers are added to various dishes to enhance their flavor.

※The descriptions above are authorized by exhibitors.

Tips

• **Umami**

“Umami,” which appears in the presence of other foods, represents the “Fifth Taste” essential to Japanese cuisine.

Umami is one of the five tastes in Japanese cuisine and is said to be the fifth taste after sweetness, sourness, saltiness and bitterness. Fermented foods like cheese and vegetables like tomatoes contain high levels of umami. In Japanese cuisine, using the umami contained in seafood, seaweeds, mushrooms and fermented foods extracts the natural flavor of the respective ingredients and provides an excellent seasoning even in foods with low fat content. Umami represents the cornerstone of healthy Japanese food.

To use the umami element in Japanese cooking, water and dashi ingredients must be used to obtain dashi stock. Mostly dried ingredients are used to make dashi stock. The umami elements increase during the drying and processing stages and nutrients are also concentrated. Miso paste or fermented soybean paste and soy sauce, both essential ingredients in Japanese cooking, also gain added umami during processing. It is well known that sushi and sashimi is eaten with soy sauce as the umami of soy sauce enhances the flavor of fish with minimal salt. Japan is blessed with a wealth of umami food ingredients that extract the natural taste of the raw ingredients.

Secrets behind the flavor of dashi stock – its constituents.

The constituents of dashi stock include inosinic acid and glutaminic acid, types of amino acids. It is known that these produce a stronger umami effect when used in combination. Just as meat flavor improves when simmered together with vegetables, savoring Japanese dashi stock in conjunction with food ingredients creates a masterpiece of flavor.

Using favorite Japanese seasonings in world cuisine.

Unusual combinations are delicious.

Japanese dashi stock has the power to extract the maximum innate flavor from food. It delivers low calorie cuisine finished with a rich taste.

• **Variations of processed fish**

Himono (Dried fish)

Fish split open and dried outside on the rack are called himono. Many different fish can be treated in this way. Himono is a food high in protein and low in calories and fat.

Ichiya-boshi (Air-dried fish)

Ichiya-boshi is one of the varieties of Himono. Very fresh fish is often dried overnight just

to simulate the taste and effect.

Saikyo-zuke

Saikyo-zuke is one of traditional Japanese cooking methods to usually marinate fish in Saikyo Miso. Saikyo miso contains more fermented rice than ordinary miso and adds distinguish Sake-like flavour to it.

• **Sake & Shochu**

Sake (Brewed alcoholic beverages)

Five crucial elements are involved in brewing sake -- water, rice, technical skill, yeast, and land / weather. More than anything else, sake is a result of a brewing process that uses rice and lots of water. The varieties of sake are determined by the quality of ingredients used and standards set by the Japanese government.

Daiginjo-shu ;

The highest quality sake brewed from rice which has polished to over 50% of its weight, koji (moulding rice) and water. It may contain all of these ingredients plus brewing alcohol. It has pleasant fruity aromas, and it still retains its fragrant aroma in your mouth.

Ginjo-shu ;

Higher quality sake brewed from rice which has polished to over 60% of its weight, koji (moulding rice) and water. It may contain all of these ingredients plus brewing alcohol. Its aroma of fruits or flowers is slightly rich and robust with a smooth, light and fruity taste.

Junmai-shu ;

Sake brewed from rice, koji (moulding rice) and water. It has its own unique character and it can be served with a variety of foods.

Honjozo-shu ;

Sake brewed from rice which has polished to over 70% of its weight, koji (moulding rice), water, and brewing alcohol. It is mild with crisp flavor.

Shochu (Distilled alcoholic beverages)

Unlike brewed beverages such as beer, wine and sake, shochu belongs in the category of distilled liquors. In the process of making shochu, alcohol and water become separated by the application of heat (this can be done at various temperature ranges), thus increasing the percentage of alcohol. Whiskey and vodka are among the other liquors created by distilling.

**The descriptions above are authorized by exhibitors.*



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List of Exhibitors

Exhibitor	Products to Exhibit	Website
Akita Sake Promotion and Export Council (ASPEC)	Sake	www.aspec-sake.com
Azuma Foods Co., Ltd.	Jelly Cubic rice crackers Dried fish	http://www.azumafoods.co.jp
Crown Trading Co., Ltd.	Yuzusu (Citrus ichangensis Vinegar) Junmai Ginjo (Sake) Bizen Omachi (Sake)	http://www.crowntradingkobe.com/
Fukami Co., Ltd.	Pickled plum	http://www.fukami.co.jp
Gyormesha foods Co., Ltd.	Dried fish (Cololabis saira) Fillet (Pagrus major)	http://www.gyorme.jp
Hyogo Prefecture Tenobe Somen Cooperative	Japanese noodles	http://www.ibonoito.or.jp/
JCTO Japan, Inc.	Sake	www.kuramotous.com
Kaneichi	Sansho (Japanese authentic pepper)	http://www.kanneichi.com
Maruha Nichiro Seafoods, Inc.	Frozen Sea Scallops	http://www.fish.maruha-nichiro.co.jp/
National Federation of Agricultural Cooperative Associations	Nagaimo yam Wagyu (Japanese Beef)	http://www.zennoh.or.jp http://www.nagaimo-aomori.com/ (Nagaimo) http://www.jazmf.co.jp/ (Wagyu)