## 図Find Japan 愛媛・四国の旨いもの大集合 [ EHIME/SHIKO



Wheat specially grown for Sanuki udon is carefully processed using a 120-year-old traditional method. Enjoy the unique texture and flavor.

海の栄養たつぷり!

Premium/Ume

おしゃぶり芽かぶ

プレミアム/梅味

umami from the sea.

These healthy snacks are made

packed with nutrients and rich

芽かぶのおやこ

Konbumori 📜 Oshaburi Mekabu

昆布森

The udon soup is a blend of dried sardines and bonito flakes, while the somen soup is a blend of dried shiitake mushrooms and bonito flakes. Both are deliciously finished with Shodoshima soy sauce. Toyo Seika Rice Crakers **Assorted Kinds** 

東陽製菓

あられ各種



讃岐うどん製法で作った コシの強いそうめん Ishimaru Seimen

Sanuki Somen 石丸製麺 讃岐そうめん 14.11 oz Somen noodles made using the Sanuki udon method, with a firm and

resilient texture.

9/5 THU > 10/9 WED 讃岐うどんメーカーが 自社麺をスナックに! 5.11 oz Fujii Seimen Udon Agetan Snack Salt/Curry UDC 藤井製麺 うどんスナック 塩/カレ 1.76 oz IMAGE

During the Sanuki udon manufacturing process, noodles that do not meet the standards are deep-fried and reborn as a new, crispy udon noodle snack.

新しい味わいの Yachiyorozu Tosa Warabimochi Coffee/Hoji Cha 八千萬ず 和らびもち 四万十珈琲/ 沢渡ほうじ茶 Warabi Mochi is a deliciously chewy, jelly-like mochi.

Craftsmen carefully knead domestic Honwarabi flour and select the finest ingredients to create this delicacy.

> 甘いはちみつに ゆずの酸味が絶妙! Umaji Village Agricultural Cooperative Honey with Yuzu 馬路村農協 ゆず入はちみつ 7.761 oz

Sweet honey blended with yuzu juice, creates an exquisite balance of sweetness and tartness.









Bite-sized, calcium-rich crabs or 玉子ガニスナック 黒ごまいわしせんべい headless sardines, seasoned for an easy-to-eat snack.



Seiki 黒蜜ときなこの Warabi Mochi in Trav 無妙な味わい 世起わらびもち Japanese starch cakes topped with aromatic roasted soy flour and drizzled with brown sugar syrup.

scarme. Kobayashi Kaen **Ehime's Frozen Sweet** Peeled Mandarin 小林果園 えひめのあまーい 皮むき冷凍みかん These easy-to-eat frozen mandarins are made from small, exceptionally sweet Unshu mandarins.



Citrus sparkling juice made by mandarin orange farmers in the Nishiuwa region of Ehime Prefecture. Finished with rich citrus juice and carbonic acid.

**TOKYO CENTRAL®** 

GARDENA 1740 W Artesia Blvd., Gardena

COSTA MESA 2975 Harbor Blvd., Costa Mesa

**WEST COVINA** 1420 S Azusa Ave., **West Covina** 

YORBA LINDA 18171 Imperial Hwy., Yorba Linda

**SAN DIEGO** 8151 Balboa Ave.. San Dieao

**CUPERTINO** 19750 Stevens Creek Bl., Cupertino



Freshly caught bonito is traditionally grilled over straw, eliminating the fishy smell and enhancing the さっくりふんわり食感! delicious flavor.

土佐沖一本釣り

藁焼き鰹タタキ

Hodono Shoten Matsuvama Age Kizami 程野商店 松山あげきざみ

Thinly sliced tofu fried in oil and has a light and crispy texture. It is often used in miso soup and goes well with salad toppings.

Hodono Shoten Setouchi Shovu Gohan Mix



An authentic rice seasoning mix made with ginger-flavored soy sauce, based on Shodoshima's specialty light soy sauce.



family recipe for over 50 years!

Ikezoe Kamaboko

Take Chikuwa

Takara Shokuhin Shodoshima

宝食品

小豆島

Takkomi Gohan

炊っこみご飯の素

Seasoned Rice Mix.

This rice seasoning is made with dried sardines

from the Seto Inland Sea, domestic burdock,

carrots, and lotus root, along with fried tofu,

konjac, and soy sauce from Shodoshima.

Healthy chikuwa fish cakes packed

with fish protein, carefully baked one

by one by skilled craftsmen.

池添蒲鉾店 竹ちくわ

Mackerel seasoned in Kombu Dashi to eliminate fishy odor and boost umami. Ready to broil.

フィッシュカッと マヨのコラボ

Ikezoe Kamaboko Fish & Mayonnaise Cutlet Ball 池添蒲鉾店 カツマヨボール

A delicious combination of fish cutlet and mayonnaise, with a mild spice that's perfect as a snack with beer or wine. Ready to heat.

魚の栄養 Okabe Fisherman's **Furikake** オカベ 漁師のふりかけ

This furikake is packed with dried bonito and mackerel flakes, the fragrant aroma of sesame, and fish nutrients, all enhanced by a sweet soy sauce flavor.

sticks, salads, and bread. Ikezoe Kamaboko

mackerel, and sardines, all in bite-sized portions,

can be enjoyed on their own or mixed into dishes.

Fish Cutlet

フィッシュカツ

池添蒲鉾店

6.35 oz

Yoshukogyo 🔀 **Boneless** Mackerel Cutlet 予州興業 骨取りさばカツ

Large mackerel seasoned with A fish cutlet made from white fish kelp soy sauce, deboned and paste with curry powder, breaded coated with breadcrumbs to make

in dishes, but also on vegetable sea bream finished with sweet miso rich in rice koji. **\*\* さばわか** 

Kamada Shoyu Dashi Shoyu Req/ **Low Sodium** 鎌田醤油 だし醤油 低塩だし醤油

Uwajima jakoten, glutinous barley, and local

veggies. Easy to prepare in the microwave.

豊かな風味で

料理の味付けにも!

A flavorful dashi sov sauce made by blending Honjozo soy sauce with carefully selected dried mackerel, dried

