



# FUJITA



Product  
Catalog  
2025

At Fujita we strongly believe that you should not make compromises when making your culinary vision a reality. Our range of carefully selected products provides a diverse set of authentic ingredients for any chef's imagination to flow free, whether professional or home cook. Our network of trusted supply partners in Japan and the EU reflects our passion for Japanese agricultural traditions as much as our view towards a sustainable future. We hope that you will have as much fun serving our goods as we do sourcing and delivering them!

Itadakimasu!

The Fujita Distribution Group is the one-stop solution for all your Japanese Gastronomy needs in Europe.

When our company's founder, Hiroshi Fujita, arrived in Germany more than 30 years ago, he was saddened by the fact that he could no longer enjoy his favourite foods from his home-town in Japan. He quickly noticed that many of his fellow expat countrymen felt the same way, and therefore set out to bring the familiar tastes of Japan to his new doorstep. Since then, the Fujita Group has grown to become one of the leading distributors of Japanese culinary products throughout Europe, so that other lovers of Japanese cuisine can enjoy all the products that make Japanese cuisine unique – from Wagyu beef to fresh herbs and vegetables to seasonings and condiments.

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# Rice

The cornerstone of Japanese culinary culture. At Fujita, we aim to honor and preserve over 2000 years of rice-growing tradition while also valuing sustainable farming practices that positively impact our planet's future. Our rice varieties are carefully quality-controlled and express the purest essence of agricultural and culinary heritage for your restaurant or home.



**Japanese Rice**

Fujita is proud to offer the rare and supremely fragrant Takomai premium brand rice directly from Japan, as well as Tsukiakari selected quality Koshihikari rice with a delicate and subtle balance.



**EU Rice**

Fujita is the exclusive distributor of the highly sought-after Minori rice, cultivated in Spain according to traditional Japanese custom. Minori's Akitakomach variety rice is cultivated with an environmentally conscious argichemical-reduced culture method, and possesses superb sweetness, gloss, and structure.



**South East Asian Rice**

Our japonica from Vietnam and Thailand is a wonderful alternative for restaurants and home customers who are looking for an authentic yet more affordable short-grain japonica without compromising quality and aroma.



**FUJITA**

## RICE

R1	MINORI
	Akitakomachi
	Spain
	A: 1 kg B: 5 kg C: 10 kg
	D: Brown Rice 1kg



Minori Rice is an Akitakomachi-variety based short grain japonica rice. Characterised by its distinctive flavor profile and aroma, this glutinous rice is characterized by its chewy texture, thanks to the high content of water, and retains its savoury umami characteristics even when cold. Minori Rice is cultivated with a safe and secure agrichemical-reduced culture method. Please enjoy the wonderful sweetness, gloss, and structure of Minori rice, of which Fujita are proud exclusive distribution partners.

R2	TSUKIAKARI
	TSUKIAKARI
	Japan
	A: 2 kg B: 5 kg



Tsukiakari short grain rice is a premium quality rice variety grown in Japan. With its distinctive sweet and nutty flavor, soft and sticky texture, and delicate aroma, it is perfect for sushi, rice bowls, and other Japanese dishes. Tsukiakari rice is carefully cultivated using traditional methods and harvested at the peak of its freshness, ensuring that every grain is of the highest quality. Whether you are a professional chef or a home cook, Tsukiakari short grain rice is a must-have ingredient in your kitchen.

R3	TAKOMAI
	Koshihikari
	Japan
	5 kg



Takomai rice from the brand Kashohikari is an excellent alternative for rice connoisseurs who are looking for a premium quality rice at a slightly more affordable price. This short grain rice has a slightly firmer texture and a milder taste than Tsukiakari rice, making it a versatile ingredient that can be used in a wide range of Japanese and other cuisines. Takomai rice is carefully cultivated and harvested using traditional methods, ensuring that it maintains its high quality and nutritional value. With its affordable price and exceptional quality, Takomai rice is a great choice for those who appreciate the taste and texture of premium short grain rice.

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# Fresh Produce

Fresh seasonal products that will bring the unique authentic flavors of Japan directly to your table. Whether seasonal fruits, Japanese herbs and mushrooms, or edible flowers that will bring brightness and aromatic finesse to your culinary creations – Fujita receives only the freshest carefully selected produce from our trusted suppliers in Japan and the EU on a weekly basis.



### Fresh Fish

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Our Hamachi yellowtail is a wonderful firm-fleshed fish that is a jewel in the crown of many of our Japanese restaurant customers. Combined with shiso, lime, and high-grade soy sauce, it is a product that provides one of the ultimate flavor experiences typical of the waters surrounding Japan.



### Herbs

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Whether mizuna, shiso leaf, or Japanese parsley, our freshly sourced herbs will give brightness and aromatic nuance to authentic Japanese dishes and innovative culinary creations.



### Fruit

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Yuzu in the winter, sudachi in the summer – Fujita aims to celebrate rare and fragrant seasonal varieties of citrus and bring a unique product from Japan to European tables. We are proud to offer these hard-to-find and highly sought-after seasonal fruits in limited seasonal supply from our trusted growers.



### Mushrooms


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From earthy shimeji to texturally unique enoki to the wonderful umami depth of maitake, seasonal mushrooms are an exalted part of Japanese culinary tradition. At Fujita, we are proud to provide these expressions of forest and soil for your imaginative gastronomic creations.




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**FRESH PRODUCE**


	<b>J1</b>	<b>BURI / HAMACHI</b>
		Oita, Japan
		Approx 1–2 kg
		Yellow Tail Filet Firm-fleshed fish Sushi / Sashimi


	<b>J2</b>	<b>OBA</b>
		Japan
		100 pieces
		Shiso leaves Aromatic herb Citrusy flavor


	<b>J3</b>	<b>HAMAHOJISO</b>
		Japan
		50 g
		Shiso flowers Edible floret Herbaceous flavor

	<b>J4</b>	<b>KINOME</b>
		Japan
		50 g
		Sansho leaves Aromatic herb Tangy flavor

	<b>J5</b>	<b>MYOGA</b>
		Japan
		50 g
		Japanese Ginger Edible bulb Ginger-onion flavor

	<b>J6</b>	<b>WASABI</b>
		Japan
		Approx 100g-200g
		Fresh wasabi Edible root Horseradish flavor


	<b>J7</b>	<b>MIZUNA</b>
		Japan
		200 g
		Mustard Greens Aromatic Herb Peppery Flavor


	<b>J8</b>	<b>MITSUBA</b>
		Japan
		200g
		Japanese Parsley Aromatic Herb Clean herby taste


	<b>J9</b>	<b>YUZU</b>
		Japan
		1.22 kg
		Yuzu Citrus Tart & Fragrant *Only winter season

	<b>J10</b>	<b>SUDACHI</b>
		Japan
		1 kg
		Japanese Lime Refreshingly sour *Only summer season


	<b>J11</b>	<b>GOBOU</b>
		Japan
		200 g
		Burdock Edible root Earthy, nutty flavor


	<b>J12</b>	<b>SHIMEJI</b>
		Japan
		100g
		Shimeji Savory Mushroom Nutty umami flavor


	<b>J13</b>	<b>ENOKI</b>
		Japan
		100g
		Enoki Mild mushroom Subtle fruity flavor


	<b>J14</b>	<b>YURINE</b>
		Japan
		170g
		Lily Onion Edible bulb Crunchy texture


	<b>J15</b>	<b>RENKON</b>
		Japan
		4 kg
		Lotus Root Edible root Sweet & Crunchy

	<b>J16</b>	<b>SAKURA NO SHIOZUKE</b>
		Japan
		500g
		Cherry Blossoms Salt pickled Salty & floral


	<b>J17</b>	<b>MENEGI</b>
		Japan
		50g
		Japanese Chives Aromatic herb Subtle onion flavor

	<b>J18</b>	<b>HAJIKAMI SHOGA</b>
		Japan
		300g
		Ginger Sprouts Aromatic sprout Refreshing spicy taste

	<b>J19</b>	<b>MAITAKE</b>
		Japan
		100g
		Maitake Savory mushroom Rich woody flavor

	<b>J20</b>	<b>NAMEKO</b>
		Japan
		100g
		Butterscotch Savory mushroom Earthy fruity flavor

	<b>J21</b>	<b>KINPUN</b>
		Japan
		50g
		Gold Foil Edible gold leaf Luxurious sheen

	<b>J22</b>	<b>MONAKA</b>
		Japan
		100 pieces/box
		Confectionary Wafers for desert



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# Wagyu & Premium Meats



Wagyu beef is one of the rare treasures of our planet, a testament to the achievements that are possible in the communion between man and nature, and we take great joy in delivering our product to those who, like us, are on a quest to experience the essence of umami. At Fujita, we supply the pinnacle of Japanese Wagyu quality as well as ethically sourced regional Wagyu from Germany, and the finest Iberico pork from Spain.

### Japanese Wagyu

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Crowned “World’s Best Steak” at the World Steak Challenge in 2022, our Akune Gold Wagyu from Kagoshima, Japan is quite simply the ultimate luxury meat experience. Taste the ultimate in sensory delight that will literally melt in your mouth and beguile your senses with the peak of Japanese Wagyu breeding tradition.



### Spanish Wagyu

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Finca Santa Rosalia provides some of the best Wagyu available in Europe at affordable price points. The characteristics of the breed, the care in breeding, and exhaustive quality controls guarantee an exquisite product with a unique flavor and aroma. Fujita is proud to offer some of the more rare and exclusive cuts of Wagyu beef from this trusted supplier from Spain.

### German Wagyu

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Our partners at Makoto Wagyu value the welfare of their animals and the harmonious balance of the natural environment in which they are raised above all else, and are committed to ethical farming practices and local farm-to-plate consumption. Our premium Makoto Wagyu beef is ethical, local, and sustainably sourced with a wonderful marbling, tenderness, and flavor profile.



### Iberico Pork












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World-renowned for its unique depth of flavor and meltingly delicious texture, our premium Iberico pork is sourced from ElPozo in Spain with great emphasis on Iberian legacy and tradition. A healthy nutritional profile and high oleic acid are additional markers of this wonderful product that will elevate your gastronomic endeavors to the highest level.









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**JAPANESE WAGYU (CHILLED FROZEN) - KAGOSHIMA**

	<b>M1</b>	<b>SIRLOIN</b>		<b>M2</b>	<b>RIBEYE</b>		<b>M3</b>	<b>TENDERLOIN</b>
	Loin	Loin		Loin				
	Japan	Japan		Japan				
	ca 4kg-5kg	ca 5kg		ca 5kg				
A4/A5 Steak / Teppanyaki		A4/A5 Steak / Teppanyaki		A4/A5 Steak / Teppanyaki				
	<b>M4</b>	<b>CHUCK EYE ROLL</b>		<b>M5</b>	<b>TOP SIRLOIN BUTT</b>		<b>M6</b>	<b>RIB CAP</b>
	Forequarter	Forequarter		Hindquarter				
	Japan	Japan		Japan				
	ca 20kg/ct	ca 4kg		ca. 1kg				
A4/A5 Steak / Teppanyaki		A4/A5 Steak / Teppanyaki		A5 Steak / Teppanyaki				
	<b>M7</b>	<b>CHUCK RIB</b>		<b>M8</b>	<b>CHUCK ROLL SET</b>		<b>M9</b>	<b>SUKIYAKI SLICES</b>
	Loin	2 x C.Flap 2 x C.Roll		Chuck or Ribeye Roll				
	Japan	Japan		Japan				
	ca. 1kg	ca. 20kg		ca. 150g				
A5 Teppanyaki / Yakiniku		A5 Teppanyaki / Yakiniku		A5 Sukiyaki / Shabushabu				
	<b>M10</b>	<b>STEAK CUT</b>		<b>M11</b>	<b>Yakiniku Cut</b>			
	Chuck or Ribeye Roll	Chuck or Ribeye Roll						
	Japan	Japan						
	ca. 150g	ca. 150g						
A5 Steak / Teppanyaki		A5 Yakiniku						

**GERMAN WAGYU (FROZEN) - MAKOTO**



	<b>M12</b>	<b>SIRLOIN</b>		<b>M13</b>	<b>RIBEYE</b>		<b>M14</b>	<b>TENDERLOIN</b>
	Loin	Loin		Loin				
	Germany	Germany		Germany				
	ca 4-5kg	ca 4-5kg		ca 2-3kg				
BMS 7-8 Steak / Teppanyaki		BMS 7-8 Steak / Teppanyaki		BMS 7-8 Steak / Teppanyaki				
	<b>M15 - A</b>	<b>CHUCK ROLL</b>		<b>M15 - B</b>	<b>SHOULDER CLOD</b>		<b>M16</b>	<b>SUKIYAKI SLICES</b>
	Forequarter	Forequarter		Forequarter				
	Germany	Germany		Germany				
	ca 8-10kg	8-10kg		200g~250g				
BMS 7-8 Sukiyaki / Teppanyaki		BMS 7-8 Sukiyaki / Shabu Shabu		BMS 7-8 Sukiyaki / Shabu Shabu				

**SPANISH WAGYU (FROZEN) - SANTA ROSALIA**




<b>M17</b> 	<b>SHORT PLATE</b>
	Rib Plate
	Spain
	ca 2.5kg
Yakiniku / Gyudon	

<b>M18</b> 	<b>THICK SKIRT</b>
	Rib Plate
	Spain
	ca 1kg
Steak / Yakiniku	

<b>M19</b> 	<b>TRI TIP</b>
	Hindquarter
	Spain
	ca 1.3kg
Steak / Yakiniku	

<b>M20</b> 	<b>FLAT IRON</b>
	Forequarter
	Spain
	ca 3kg
Steak / Yakiniku	

<b>M21</b> 	<b>FLAP MEAT</b>
	Forequarter
	Spain
	ca 2kg
Yakiniku	


<b>M22</b> 	<b>CHUCK RIB</b>
	Forequarter
	Spain
	ca 1.5kg
Yakiniku	

<b>M23</b> 	<b>HANGING TENDER</b>
	Inside / Offal
	Spain
	ca 1.5kg
Steak / Yakiniku	

**PORK (FROZEN) - EL POZO / DANISH CROWN**



<b>M26</b> 	<b>IBERICO JOWL</b>
	Elpozo
	Spain
	ca 5kg/ct
Grilling / Frying	

<b>M27</b> 	<b>IBERICO COLLAR</b>
	Elpozo
	Spain
	ca 9-11kg/ct
Grilling / Braising	

<b>M28</b> 	<b>SLICED PORK BELLY</b>
	Danish Crown
	Denmark
	5kg/ct
Shogayaki	

# Sake & Beverages

Fujita is delighted to offer a wide selection of carefully curated Sake, as well as other authentic Japanese beverages. Our assortment includes traditional pure junmai and unfiltered sake, sparkling and flavored sake, as well as shochu, liqueur, and juices. Our beverage selections will not only enhance dishes from a variety of global cuisines, but are also wonderful to enjoy on their own.



**Traditional Sake**

Our range of carefully polished and brewed rice grain sake encompasses leading artisanal producers from across Japan, including Tsukasabotan, Sakai, and the superlative Sogen from Ishikawa. Delight your senses in this ancient Japanese beverage tradition that celebrates the beauty of rice growing and meticulous brewing craft.



**Sparkling Sake**

A fun and vibrant modern spin on traditional sake, our sparkling sake impresses with its fruit-forward taste, good digestibility, and subtle aromatics. The perfect aperitive for celebratory occasions.



**Flavored Sake**

Wonderfully aromatic and refreshing on its own, as a cocktail ingredient or paired with food, our sake flavored with yuzu lends an added dimension of zesty brightness to the sweetness and umami depth of traditional sake.



**Liqueur**

Our selection of subtle and well-balanced Japanese liqueurs with delicate acidity and fruit aromas are the perfect way to end a wonderful meal.



**Shochu**

Fujita's range of classic and premium rice shochu with crisp, clean flavors will bring the izakaya experience to your restaurant or dinner party. Try our Torikai shochu for a superior, balanced shochu sensation.



**Juices**

Try our tasty refreshing juices, such as Yamanoki Budo juice made from Japanese mountain grapes. Nutritious, 100% pure, sugar and additive-free juice made from carefully pressed Crimson glory vines for rich aroma and fresh acidity.



**FUJITA**

**SAKE AND BEVERAGES**

	<b>B1</b>	<b>URAKASUMI JYUNMAI</b>
		Urakasumi
		Miyagi, Japan
		A: 1800ml (6bt/ct) B: 720ml (12bt/ct)
		Jyunmai Medium-dry / Umami

	<b>B2</b>	<b>OTOKOYAMA</b>
		Otokoyama
		Hokkaido, Japan
		A: 1800ml (6bt/ct) B: 720ml (12bt/ct)
		Jyunmai Rich & Dry

	<b>B3</b>	<b>HARUSHIKA</b>
		Imanishiseibe
		Nara, Japan
		720ml (12bt/ct)
		Jyunmai Dry & crisp


	<b>B4</b>	<b>SENCHUHASSAKU</b>
		Tsukasabotan
		Kochi, Japan
		A: 1800ml (6bt/ct) B: 720ml (12bt/ct)
		Jyunmai Light & Dry

	<b>B5</b>	<b>YAMANOKI AGED BUDO</b>
		Sakou honten
		Iwate, Japan
		600ml (12bt/ct)
		Aged Budou Juice Mild and sweet

	<b>B6</b>	<b>ICHINOKURA</b>
		Ichinokura
		Miyagi, Japan
		1800ml (6bt/ct)
		Tokubetsu Jyunmai Refreshing & Dry


	<b>B7</b>	<b>GOKYO</b>
		Sakai
		Yamaguchi, Japan
		1800ml (6bt/ct)
		Jyunmai Rich & Smooth


	<b>B8</b>	<b>SAMURAI PRINCE</b>
		Sogen
		Ishikawa, Japan
		1800ml (10bt/ct)
		Jyunmai Rich & Full-bodied

	<b>B9</b>	<b>SAMURAI PRINCE</b>
		Sogen
		Ishikawa, Japan
		300ml
		Jyunmai Rich & Full-bodied


	<b>B10</b>	<b>HARUSHIKA KIOKE</b>
		Imanishiseibe
		Nara, Japan
		720ml (12bt/ct)
		Jyunmai Ginjo Rich & Fragrant

	<b>B11</b>	<b>HIYAROSHI S</b>
		Tsukasabotan
		Kochi, Japan
		720ml (12bt/ct)
		Jyunmai Dry / Umami

	<b>B12</b>	<b>SAMURAI PRINCESS</b>
		Sogen
		Ishikawa, Japan
		720ml (12bt/ct)
		Jyunmai Fragrant & Fruity

	<b>B13</b>	<b>KUROUSHI</b>
		Meishu
		Wakayama, Japan
		720ml (12bt/ct)
		Jyunmai Ginjo Subtly sweet

	<b>B14</b>	<b>KARAKUCHI MASUMI</b>
		Masumi
		Nagano, Japan
		1800ml (6bt/ct)
		Jyunmai Ginjo Balanced Dry


	<b>B15</b>	<b>OHYAMA TOMIZU</b>
		Katokihachiro
		Yamagata, Japan
		1800ml (6bt/ct)
		Jyunmai Ginjo Rich & Sweet


	<b>B16</b>	<b>URAKASUMI ZEN</b>
		Saura
		Miyagi, Japan
		720ml (6bt/ct)
		Jyunmai Ginjo Medium-Dry

	<b>B17</b>	<b>URAKASUMI ZEN</b>
		Saura
		Miyagi, Japan
		300ml
		Jyunmai Ginjo Medium-Dry

	<b>B18</b>	<b>KINOENE</b>
		linuma
		Chiba, Japan
		720ml (12bt/ct)
		Jyunmai Ginjo

<b>B19</b>	<b>KURANOHANANA</b>
	Ichinokura
	Mioyagi, Japan
	720ml (6btl/ct)
	Jyunmai Daiginjyo Elegant Savory

<b>B20</b>	<b>SAMURAI QUEEN</b>
	Sogen
	Ishikawa, Japan
	720ml (10btl/ct)
	Jyunmai Daiginjyo Balanced Umami

<b>B21</b>	<b>SAIKA JDG</b>
	Kokonoesaika
	Wakayama, Japan
	720ml (12btl/ct)
	Jyunmai Daiginjyo Elegant Umami


<b>B22</b>	<b>ROCK N PLUM</b>
	Kokonoesaika
	Wakayama, Japan
	720ml (12btl/ct)
	Plum Juice Alcohol-free Refreshing

<b>B23</b>	<b>SAIKA UMESHU</b>
	Kokonoesaika
	Wakayama, Japan
	720ml (12btl/ct)
	Plum Liquor Clear & Sweet

<b>B24</b>	<b>SAIKA NIGORI UMESHU</b>
	Kokonoesaika
	Wakayama, Japan
	720ml (12btl/ct)
	Plum Liquor Unfiltered & Fruity

<b>B25</b>	<b>SAIKA YUZUSHU</b>
	Kokonoesaika
	Wakayama, Japan
	720ml (12btl/ct)
	Yuzu Liquor Tart & Sweet

<b>B26</b>	<b>ROCK N YUZU</b>
	Kokonoesaika
	Wakayama, Japan
	720ml (12btl/ct)
	Yuzu Juice Alcohol-free Refreshing

<b>B27</b>	<b>YAMAYUZUSHIBORI</b>
	Tsukasabotan
	Kochi, Japan
	720ml (12btl/ct)
	Yuzu Sake Medium - Dry

<b>B28</b>	<b>SHIRO</b>
	Takahashishuzo
	Kumamoto, Japan
	A: 720ml (6btl/ct) B: 200ml (24btl/ct)
	Rice Shochu Elegant & Dry

<b>B29</b>	<b>GIN SHIRO</b>
	Takahashishuzo
	Kumamoto, Japan
	720ml (6btl/ct)
	Rice Shochu Light & Sweet

<b>B30</b>	<b>FUKUKOMACHI</b>
	Gentle Breeze
	Akita, Japan
	A: 1800ml (6btl/ct) B: 720ml (12btl/ct)
	Jyunmai Ginjyo



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# Sauces Seasonings Dry Goods

Fujita offers a wide assortment of authentic Japanese seasonings and condiments to bring the taste of Japan to your restaurant or home kitchen. Whether premium dashi, carefully selected miso pastes, or wonderfully vibrant yuzu kosho, Fujita believes that you should not compromise on authentic flavors or range of products just because you are outside of Japan.



### Sauces

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Whether premium soy sauce, Junmai mirin, or prepared yakiniku and sukiyaki sauces, Fujita's range aims to provide a broad selection of genuine Japanese sauce products to cover all your culinary needs, from high-end gastronomy outlet to passionate home cook.



### Condiments

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Fujita provides a broad assortment of premium flavored salts, rice vinegars, fragrant oils, and seaweeds so the seasoning of your dishes can take on new levels of flavor and aroma. Try our Ougon-no Mura green yuzu kosho paired with grilled Wagyu beef for an incredible sensory experience!



### Pastes

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With a carefully selected variety of white and red miso pastes that showcase world-renowned Japanese fermentation practices as well as sesame, yuzu and wasabi pastes, these essential Japanese cooking ingredients will give incredible depth of flavor to your soups, sauces, stews, and marinades.



### Dried Noodles

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A staple of Japanese restaurants and households, Fujita offers a variety of Japanese noodles such as somen, udon, and buckwheat soba for a comforting daily dose of Japan to serve in soups, fried dishes, or as refreshing cold summer noodle dishes with a delicious dashi and citrus-based dipping sauce.





















**FUJITA**

PREMIUM PRODUCTS

**SAUCES SEASONINGS DRY GOODS**

**SEASONINGS:**


	<b>S1</b>	<b>SHIRODASHI</b>		<b>S2</b>	<b>KOMBU TSUYU</b>		<b>S3</b>	<b>JUNSEI GOMAABURA</b>
		Ninben			Ninben			Kuki
		A: 500ml (12bt/ct) B: 1800ml (6bt/ct)			A: 500ml (12bt/ct) B: 1800ml (6bt/ct)			170ml
		Kombu & Bonito Stock Soups / Sauces			Soy Flavored Stock Soups / Sauces			Dark Sesame oil Dressing / Seasoning
	<b>S4</b>	<b>SHIRO GOMA PASTE</b>		<b>S5</b>	<b>KUROZU</b>		<b>S6</b>	<b>KURO GOMA PASTE</b>
		Wadaman			Sakamoto			Wadaman
		1000g (10pk/ct)			700ml (12bt/ct)			1000g (10pk/ct)
		Sesame paste (White) Sauces & Dressings			Vinegar Aged 1 year Condiment / Dressings			Sesame paste (Black) Sauces & Dressings
	<b>S7</b>	<b>IRI GOMA</b>		<b>S8</b>	<b>HACCHO MISO</b>		<b>S9</b>	<b>TSURU MISO</b>
		Wadaman			Maruya			Tsurumiso
		1000g			300g (8pk/ct)			500g (6pk/ct)
		Toasted sesame (White, Gold & Black) Condiment			Red Miso Soups / Sauces / Marinades			Mixed Miso Soups / Sauces / Marinades
	<b>S10</b>	<b>JOZEN SAIKYOMISO</b>		<b>S11</b>	<b>YUZU KOSHO</b>		<b>S12</b>	<b>HINODE HON MIRIN</b>
		Saikyo Miso			Ougon no Mura			King Jyozo
		10kg			40ml (40bt/ct)			1000ml
		Saikyo Miso Soups / Sauces / Marinades			Spicy Green Yuzu Paste Condiment			Sweet cooking wine Sauces / Seasoning / Glaze
	<b>S13</b>	<b>AJI NO UTAGE HON MIRIN</b>		<b>S14</b>	<b>YUZU ICHIBAN SHIBORI</b>		<b>S15</b>	<b>YUZU HIKANETSU</b>
		King Jyozo			Ogon no mura			Ogon no mura
		20L			100ml (48bt/ct)			720ml (12bt/ct)
		Sweet cooking wine Sauces / Seasoning / Glaze			Yuzu juice Condiment / Seasoning			Unpasteurized Yuzu juice Condiment / seasoning
	<b>S16</b>	<b>DASHIZU</b>		<b>S17</b>	<b>MOSHIO</b>		<b>S18</b>	<b>AKAZU</b>
		Kokonoesaika			Hakata salt			Kokonoesaika
		A: 300ml (6bt/ct) B: 1800ml			100g (20pk/ct)			A: 150ml B: 1800ml (6bt/ct)
		Dashi Ponzu Condiment / Sauces			Seaweed Salt Seasoning			Red vinegar aged 3 years Condiment / Dressings

SAUCES:

<b>S27</b>	<b>MITSUBOSHI SHOYU</b>
	Horikawaya nomura
	300ml
	Premium soysauce Sauces / Seasoning

<b>S28</b>	<b>KOIKUCHI SHOYU</b>
	Yamasa
	1000ml (6btl/ct)
	Dark soy sauce Sauces / Seasoning



















<b>S29</b>	<b>USUKUCHI SHOYU</b>
	Kamada
	500ml
	Light soy sauce Sauces / Seasoning

<b>S30</b>	<b>QP MAYONNAISE</b>
	Kewpie
	500g (20pk/ct)
	Mayonnaise Condiment / Dressings

<b>S31</b>	<b>CHUNO SAUCE</b>
	Bull-Dog
	500ml (20btl/ct)
	Chuno Tempura Sauce Condiment

<b>S32</b>	<b>TOM. TONKATSU SAUCE</b>
	Oliver Sauce
	2.1L (6btl/ct)
	Tomato Tonkatsu Sauce Condiment

DRY GOODS:

	<b>S39</b>	<b>HONKARE OGONDASHI</b>		<b>SHIITAKE POWDER</b>		<b>SUSHINOKO</b>		
		Katsu Ichi				Japan		Tamanoisu
		80g				100g		75g
		Bonito Dashi Powder Soups / Sauces		Dried Shiitake Mushroom Soups / Seasoning		Powdered Sushi vinegar Condiment		
	<b>S42</b>	<b>HON NAMA WASABI</b>		<b>YUZU KOSHO</b>		<b>NAMA NINNIKU</b>		
		S & B				House		House
		43g				40g		43g
		Premium wasabi paste Condiment		Yuzu pepper paste Condiment		Garlic paste Condiment		
	<b>S45</b>	<b>Grater for fresh wasabi 1kg (260cm x 110cm)</b>		<b>CHIRASHISUSHI NO MOTO</b>		<b>TOFU</b>		
		House				Inoue Shoten		Satonoyuki Foods
		40g				170g (20pk/ct)		300g
		Ginger paste Condiment		Vegetables for Chirashi Condiment		Silky Tofu Soups / Salads / Stew		
	<b>S48</b>	<b>TOASTED LAVER</b>		<b>KATAKURIKO</b>		<b>FUERU WAKAME</b>		
		Ariake ryoushi nori				Maehara seihun		Wel.Pac
		A/AAA				200g		56.7g
		10 sheets/pk				Potato Starch Thickening / Deep--frying		Sea Weed Soups / Salads
		A grade toasted seaweed Rolls / Snack						
	<b>S51</b>	<b>HIJIKI</b>		<b>FUJIKKO</b>		<b>RAUSU KOMBU</b>		
		Wel.Pac				Fujikko		Jf-Rausu
		42.5g				140g (6pk/ct)		150g
		Hijiki Seaweed Condiment / Seasoning		Salted Kombu Snack / Condiment		Kombu Kelp Soups / Sauces		
	<b>S54</b>	<b>BATTERA KOMBU</b>		<b>KATSUOBUSHI</b>		<b>KONJAC</b>		
		Fujimura Kombu				Wadakyu		SUNPLUS
		Long/Short				Japan		250g
		100pcs/pk				40g / 500g		Konjac Block Stew / Oden
		Preserved Kombu Pressed sushi		Dried Bonito Soups / Sauces				

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# Seafood & Frozen Goods

The bounty of the sea is central to Japanese culinary tradition. At Fujita, we offer you a broad variety of fish and shellfish from around the world that epitomize the Japanese love for produce from the ocean, carefully frozen to preserve maximum quality and flavor. We also provide an assortment of highest-caliber convenience products such as sliced premium meats, gyoza, and Japanese vegetables to make your life in the kitchen easier without compromising on flavor and quality.



### Fish & Shellfish

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From sashimi-grade horse mackerel to comforting grilled unagi or soft-shell crab, Fujita sources a variety of incredible seafood from our trusted partners such as Hokkai Suisan in the Netherlands. Our suppliers source only the finest and most carefully selected fish & shellfish from European waters and around the world.



### Meats

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Fujita understands the needs of Japanese chefs and home cooks, especially when it comes to meat products. Our premium sliced meats are processed by local partners who understand how to combine regional expertise with Japanese culinary standards. Our sliced premium Wagyu is ready to use for sukiyaki or shabu-shabu, our Chashu is the perfect accompaniment for ramen, and our sliced pork belly is great for yakiniku or Korean-style BBQ feasts.



### Vegetables

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Whether lotus root, Japanese pumpkin, or edamame, our freshly frozen vegetable range is aimed at customers who wish to enjoy these unique products all year round in their restaurant or home kitchen at the highest levels of quality.



### Noodles

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For the incredible sensory experience of freshly made noodles, try our range of frozen udon, soba, and ramen to bring the aromas and textures of steaming noodle pots in Japanese alleyways to your kitchen in Europe!



### Convenience

























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Time is a rare commodity in the modern world, but life is too precious to compromise on flavor and quality! Fujita offers a variety of high-grade convenience products from gyoza to shrimp tempura and tsukune chicken skewers so our customers can enjoy the tastes of Japan in no time at all!




FUJITA


## SEAFOOD & FROZEN GOODS

	<b>F1</b>	<b>SANUKI UDON</b>		<b>F2</b>	<b>UNAGI NO KABAYAKI</b>		<b>F3</b>	<b>TAKO ASHI</b>
		SHIMADAYA			Hokkai suisan			Hokkai Suisan
		Japan			Taiwan			190g
		250g (8pk/ct)			22pk/ct			Octopus Tentacles Boiled
		Udon Wheat Noodles			Grilled Eel			
	<b>F4</b>	<b>SOFT SHELL</b>		<b>F5</b>	<b>AJI SASHIMI</b>		<b>F6</b>	<b>AJI NO HIRAKI</b>
		Kohyo			Hokkai suisan			Hokkai suisan
		Myanmar			Netherlands			Netherlands
		1kg			150g~200g			5 pcs/pk
		Soft Shell Crab			Horse Mackerel Sashimi			Dried Horse Mackerel
	<b>F7</b>	<b>SABA NO TATSUTAAGE</b>		<b>F8</b>	<b>AJI NANBANZUKE</b>		<b>F9</b>	<b>SHIME SABA</b>
		Hokkai Suisan			Hokkai Suisan			Hokkai Suisan
		Norway			Netherlands			Norway
		200g			300g			130g
		Marinated Mackerel Deep frying			Horse Mackerel Marinated in Soy Sauce			Vinegared Mackerel
	<b>F10</b>	<b>SABA MISO ZUKE</b>		<b>F11</b>	<b>SHIO SABA</b>		<b>F12</b>	<b>SHIO ZAKE</b>
		Hokkai Suisan			KOHYO			Hokkai Suisan
		Norway			280g			200g
		250g~300g						Salted Salmon 2 Slices
		Mackerel Marinated in Miso			Salted Mackerel			
	<b>F13</b>	<b>SHISHAMO</b>		<b>F14</b>	<b>HOKKE</b>		<b>F15</b>	<b>KARASHI MENTAIKO</b>
		Hokkai Suisan			Hokkai Suisan			Yamaya
		Iceland			400g (2 fillets)			Japan
		250g						65g
		Dried Capelin			Okhotsk Atka Mackerel			Seasoned Pollack Roe
	<b>F16</b>	<b>TARAKO</b>		<b>F17</b>	<b>MENTAIKO</b>		<b>F18</b>	<b>SURIMI CRAB STICK</b>
		Yamaya			Yamaya			Kohyo
		Japan			500g			India
		65g						500g
		Salted Pollack Roe			Seasoned Pollack Roe			Reconstituted Crab
	<b>F19</b>	<b>FRIED EBI</b>		<b>F20</b>	<b>EBI TEMPURA</b>		<b>F21</b>	<b>MISO RAMEN</b>
		Kohyo			Daruma Gourmet			MMT
		300g			300g			Japan
								465g
		Deep-Fried Shrimp			Shrimp Tempura			Ramen Noodles Miso Flavored
	<b>F22</b>	<b>RENKON</b>		<b>F23</b>	<b>KINPIRA GOBO</b>		<b>F39</b>	<b>SHOYU RAMEN</b>
		KP			KP			MMT
		454g			454g			Japan
								465g
		Sliced Lotus Root			Cooked Burdock in Soy Sauce & Sugar			Ramen Noodles Soy Sauce Flavored



<b>F25</b>	<b>CHIKUWA TAKEBUE</b>
	KIBUN
	Japan
	160g
	Fish Cake


<b>F36</b>	<b>WAFU YASAI MIX</b>
	KP
	500g
	Vegetable Mix

<b>F27</b>	<b>TSUKUNE</b>
	SSP
	480g (10pk/ct)
	Chicken Meatball Skewers Yakitori / BBQ

<b>F28</b>	<b>NATTO KOTSUBU</b>
	Natto 24
	Germany
	200g
	Fermented Soy Beans


<b>F29</b>	<b>PORK GYOZA</b>
	Aji no Moto
	Japan
	600g (10pk/ct)
	Japanese Dumplings


<b>F30</b>	<b>GYOZA NO KAWA</b>
	MARUMI
	Japan
	140g (30pk/ct)
	Dumpling Skins


<b>F31</b>	<b>EDAMAME</b>
	KOHYO
	400g (24pk/ct)
	Green Soybean Pods

<b>F32</b>	<b>YASAI KAKIAGE</b>
	KOHYO
	400g (5pcs/pk)
	Vegetable Tempura

<b>F33</b>	<b>GOMOKUJAGE</b>
	KIBUN
	Japan
	140g
	Fried Fish Cakes


<b>F34</b>	<b>ABURAAAGE</b>
	KOHYO
	Japan
	3pcs/pk
	Fried Tofu


<b>F35</b>	<b>KABOCHA</b>
	MARUMAS
	Japan
	500g
	Pumpkin


<b>F36</b>	<b>REITO NAMA UNI</b>
	Japan
	100g
	Frozen Sea Urchin

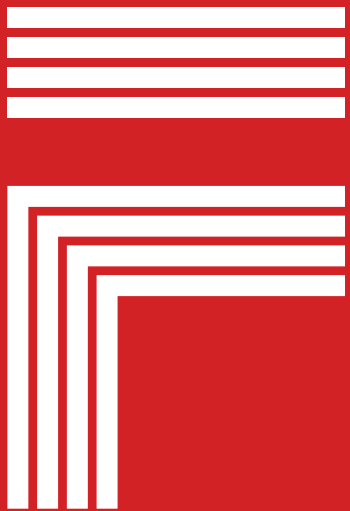
**NON FOODS**

<b>N1</b>	<b>HAGASERU MANAITA 4B</b>
	Yamaken
	5/pk
	Peelable Cutting Board 750mm x 350mm

<b>N2</b>	<b>HAGASERU MANAITA 6</b>
	Yamaken
	5/pk
	Peelable Cutting Board 900mm x 360mm

<b>N3</b>	<b>WASABI GRATER R</b>
	Kinjirushi
	1/pk
	Grater for fresh Wasabi 0.8kg (170cm x 83cm)

<b>N4</b>	<b>WASABI GRATER P</b>
	Kinjirushi
	1/pk
	Grater for fresh Wasabi 1kg (260cm x 110cm)



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