

Ishimaru Yazo Co., Ltd.

有限会社石丸弥蔵商店

"Japanese cuisine" at your home quickly and easily ...

"Boild whitebait" ready-to-eat by just thawing.

"Dried sardine with Dashi" delicious to eat.

"Tsukudani", a Japanese traditional homemade preserved food.

Just sprinkle it and then Calcium can be taken firmly.



We are a trading company specializing in traditional Japanese food such as "dried sardine" and "Silas" .

Boild whitebait



- Healthy topping for "Western foods" such as pizza, pasta, and salad.
- Make dining table rich by adding a topping in the "Japanese foods".
- Best suited for the "baby food" (calcium 210mg 1.9 times that of milk, also Including many iron, 0.6mg in 100g of it. <STANDARD TABLES OF FOOD COMPOSITION IN JAPAN 5th Revised>)

Dried sardine with Dashi



- For "grandpa", soften with Sanbaizu and make vinegared vegetables.
- For "father", make snacks to go with liquor out of mayonnaise a little bit, or make fried chicken out of adding a starch.
- For "children", heat it in a microwave. It supplies calcium is ready to eat as is (calcium 2200mg, 20 times that of milk)

Tsukudani



- The flavor of ginger complemented exquisite balance of umami, sweetness and bitterness
- As toppings of Japanese favorite "Ochazuke". snacks to go with liquor, one more thing in a bento, and the foil of the main dish of the dinner table, a convenient one that can be used in various uses.
- A la carte healthy to eat whole fish from the "head" to "tail" even to "bone" delectably.

Calcium



- One swing to the soup, the pot, or the noodles, easy to get calcium.
- Make real Japanese cuisine without the hassle, ideal for hidden flavor of Japanese foods.
- Ideal for those who want to take calcium and iron and reduce salt. (calcium 2200mg and iron 18mg in 100g of it. <STANDARD TABLES OF FOOD COMPOSITION IN JAPAN 5th Revised>)
- Please bring it in a readily mobile container and try when you go out to eat.

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Please contact us via phone, fax or email.

I will propose the goods in accordance with the request, ranging from reasonable goods to luxury goods.

It is a traditional Japanese foodstuff that is easy to eat from elderly to children at home.



http://www.shikoku-it.com/agri/ishimaru_en.pdf