

Premium Gifts. Complete thoughts

ETERNAL EMOTION
WEDDINGS

お届けします、とっておきのNIPPON

世界で称賛される日本の「食」。南北に長く、周囲を海に囲まれ、 様々な四季を持つ日本は、地域ごとに自然環境が異なり、 多様な食文化を生み出してきました。

古来から伝わる伝統野菜や果物、その地域特有の海産物。 さらに、生産者による「うまみ」や「甘み」、「食感」などの工夫 を凝らした選りすぐりの日本の食産品をお届けします。

PRESENTING THE BEST OF JAPAN

Japanese food is highly acclaimed around the world. Stretching out to the north and south, surrounded by the sea, and comprising regions with a variety of natural environments, Japan has developed a diverse food culture. Through the generations, the Japanese have treasured traditional vegetables, fruits, and local seafood. At J's Agri, we also deliver selected Japanese food products that are tasty, sweet, and richly textured. Such products are made possible through the tireless efforts of our producers.





Initiative by:
J's Agri Producer & Operation Team
JTB Western Japan, Corp., Osaka Sales Branch
Japanese Agriculture and Foods
Trading Support Project
http://js-agri.jp







FUWA FUWA CHEESE BOUCHE

Sweets made with love, a bliss in every bite

From the crust to the filling, the soft and delicious cream cheese bouche is created with the finest ingredients.

- \blacksquare Contents: Cheese Bouche, $40g \times 6$
- Expiry: 6 months when kept frozen. 4 days if refrigerated.
- Product Origin: Kumamoto
- Product can be consumed immediately after unfrozen, it takes about 10 minutes to defrost.









MATCHA LATTE

Indulae in a cup of rich areen tea latte

Made from Asahina in Shizuoka, where it is famous for green tea productions, this full-bodied latte is carefully crafted to retain its richness and sweetness in the green tea.

- Contents: Matcha Latte Powder Mix, 13g x 1
- Expiry: 1 year
- Product Origin: Shizuoka
- Pour content into a cup and mix with hot water.
- Enjoy the latte hot or chilled.



TEA BLISS

Simple indulgence through a taste of Japan

Engage in modest, meaningful conversations with families and loved ones over a simple, fragrant cup of authentic Japanese tea. The "Simple joys in life" was the concept behind this original tea mix consisting of various types of Japanese tea leaves.

Contents: Tea Leaves in Teabags, 5g x 3

Expiry: 10 Months

■ Product Origin: Kyoto

Place teabag into a cup, pour hot water into it. Leave it for about 30 seconds, dip the teabag 5-6 times before removing it from the cup. You may discard the teabag or dry it and use the dried teabags to neutralize household odours.







PURPLE SWEET POTATO LATTE

Enjoy the full flavors and sweetness of sweet potatoes

Using freshest produce of sweet potatoes from Okinawa, these sweet potatoes create an aromatic, full-flavored drink after being combined with milk. It is said these sweet potatoes have effect of preventing eye strains and improve eye-sights.

- Contents: Sweet Potato Latte Powder in sachets, 15g × 1
- Expiry: 1 year
- Product Origin: Shizuoka
- Pour content into a cup and mix with hot water.
- Enjoy the latte hot or chilled.



THE UJI PREMIUM

The finest taste of Uji

Carefully extracted and hanpicked tea leaves of Tencha, a raw ingredient used to produce the widely known, Matcha, to retain the finest taste of Uji. Through the thorough extraction process, these leaves are then grinded in stone mills to bring out the fragrance of Matcha, which makes up this premium high-quality drink.

- Contents: Green Tea, 750g x 1
- Expiry: 2 months
- Product Origin: Kyoto
- For best tasting experience, drink the tea from a wine glass.
- Suitable with any type of cuisines.
- No preservatives added.



BUBUARARE

Rerfect topping to your daily staples

Made using the batter of tempura, these crunchy toppings can be sprinkled onto any of your daily staples, for an added texture and fragrance.

- Contents: Gultinous Rice Baked Crackers, 70g x 1
- Expiry: 5 months
- Product Origin: Kyoto
- Recommended to add into soup, salad, or ice cream.







STARRY DAIFUKU

Moist and creamy tea-flavored Sapanese riceballs

Soft rice cakes coated with roasted tea leaves powder, and surprise-enter filled with creamy whipped cream, and red bean paste. Made from tea leaves grown locally along the Shimanto River.

- Contents: Hoji-cha Flavored Sticky Rice Cakes, with Red Bean Paste, 35g x 8
- Expiry: 6 months
- Product Origin: Kouchi
- Keep product in freezer. Best eaten after being thawed for 5 hours.











高

一番 ではいない 級茶葉を使用した



RINGO SOUP

French-style creamy dessert apple soup

Original dessert made with 100% apples from Aomori, mixed with fine cream cheese, giving the blend a smooth texture for pure enjoyment..

- Contents: Chilled Apple Soup, 200g x 1
- Expiry: 1 year
- Product Origin: Aomori
- Best eaten chilled.
- Place product into the refrigerator and chill for at least a couple of hours before enjoying it as a dessert.





CHESTNUT POTAGE

Creamy soup-style Mont Blanc

Made with 100% Aomori Japanese chestnuts, and milk, the smooth and creamy pottage can be enjoyed with cookies, rice cakes or ice cream.

- Contents: Japanese Chestnut Potage, 200g x 1
- Expiry: 1 year
- Product Origin: Aomori
- Can be eaten warm or chilled.
- \blacksquare Enjoy the dessert the Japanese way by adding Japanese riceballs into soup.





KYOEKUBO COOKIES

A delight in every bite

Made with roasted flour and white chocolate, these rich and moist sweetheart-shaped cookies give a melt-in-the-mouth pleasure experience.

- Flavors: Matcha, Hojicha, Strawberry
- Contents: Cookies, 5g x 10
- Expiry: 1 month
- Product Origin: Kyoto
- Best served slightly chilled.

Delicately grown & harvested Japanese strawberries

With strict management standards within the strawberry farm, fertilizers are added daily, quality of leaves and fruits are carefully tracked to ensure delicious harvest throughout every season.

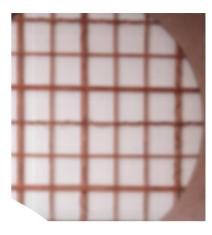
- Contents: Japanese Strawberries in a Box, 500g
- Product Origin: Kyoto











玉

露

9

9

が

唸る

Premium Gyokuro

Tea at its finest

The special tea mix, Gyokuro Takumi, is an award-winning Japanese tea enjoyed by all tea-lovers. Each set comes with 5 different types of tea mix, each at its finest quality.

- Contents: 5 Types of Tea Leaves, 2 Packets Each, 8g x 10
 - Expiry: 10 Months
 - Product Origin: Kyoto
- Place a packet of tea leaves (8g) into a tea pot, pour warm water of about 40 degree celcius into the pot, filled to the height of the tea leaves. After 2 minutes, pour tea into tea cups and enjoy the brew.





