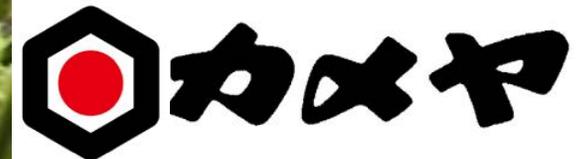




The Wasabi Company

Kameya Foods have specialized in only wasabi products for 70 years. We are located in Shizuoka Izu, Japan which is birthplace of wasabi. We make more than a hundred wasabi products such as the grated wasabi, wasabi dressing, wasabi salt and so on. Whether you are looking for traditional wasabi items or modern items, we have all what you need.



Kameya Foods Corporation



5 Heiseidai Mishima-shi
Shizuoka-Ken, Japan
411-0042

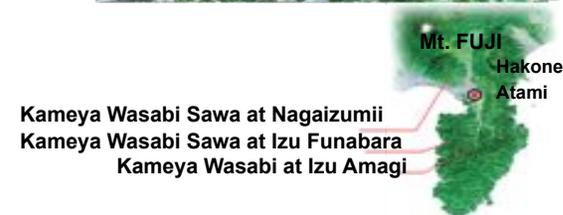
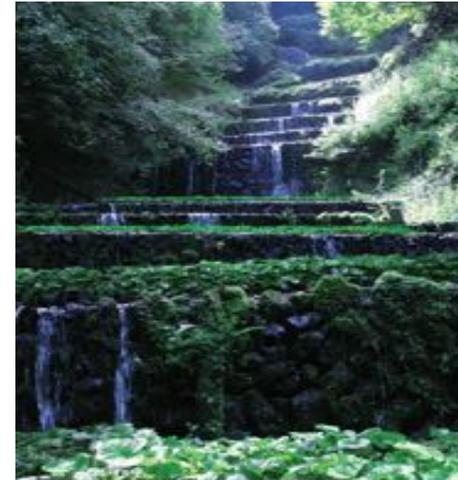
TEL 81-55-988-5555

FAX 81-55-988-5155

taiichi.kamegai@kameya-foods.co.jp

亀谷 泰一 (Taiichi Kamegai)

Location: **Shizuoka, Japan**
History: **70 years**
Strength: **Specialized in Wasabi Products**
: Use Only Wasabi
: Own Wasabi Sawa
In Shizuoka



Globally Important Agricultural Heritage Systems (GIAHS)



GIAHS: a program implemented by Food and Agriculture Organization of the United Nations (FAO) that recognizes Globally important agricultural forestry and fishery systems around the World.





The Wasabi from Shizuoka (GIAHS)

Kameya

GRATED WASABI

We use finest fresh real wasabi to create outstanding traditional wasabi paste.

We do not add or mix with horseradish.

We simply use **Wasabi.**



Sushi

mixed with
sour cream



Sashimi



Steak





The Wasabi from Shizuoka (GIAHS)



Kameya ROUGHLY GRATED WASABI

We proudly introduce you a new wasabi product, ROUGHLY GRATED WASABI. We use finest fresh real **Wasabi** to create new taste and texture. Try new taste with your dishes.

Tofu



Grilled fish



Steak





The Wasabi from Shizuoka (GIAHS)



Kameya WASABI SALT

We use finest fresh real **Wasabi** to create outstanding traditional WASABI SALT. This is free from coloring and preservative.



Yakitori



Tempura



Fries Topping





The Wasabi from Shizuoka (GIAHS)

Kameya WASABI FURIKAKE (Wasabi Seasoning)

WASABI FURIKAKE uses high quality ingredients to create outstanding flavors. It is hot & spicy **Wasabi** seasoning.



Rice Ball



Steamed Rice



Spaghetti

