

## Authentic premium seaweed Yamagataya Nori

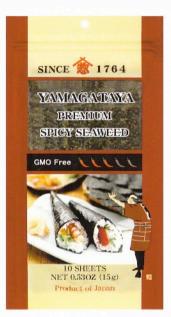
Yamagataya is a traditional Japanese company with a longstanding history, founded in 1764. Yamagataya's seaweed uses high-grade raw materials and is a premium quality product.





Seaweed is an essential ingredient for making Japanese sushi and rice balls, and the sliced variety can be used as garnish to top off noodles, soups and broths. Seaweed is known as a healthy, natural food containing various minerals and vitamins in Japan.













Like wine and coffee, good quality Nori can also be judged by several objective criteria.

Texture: Good quality Nori should be crispy and melts in your mouth

Appearance: Good quality Nori should be black in color with a shiny luster.

Shape: Good quality Nori should have an even surface which contains no holes, tears or impurities.

Taste: Good quality Nori should have natural seaweed fragrance.

Yamagataya has accumulated over 250 years' experience and knowledge in selecting and roasting quality Nori.

Yamagataya is the first company who has obtained HACCP approval in the seaweed industry in Japan and produces safe & reliable seaweed. Yamagataya delivers the authentic seaweed and a "taste" of traditional Japanese culture.



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