

Our Products

Carefully selected and processed in our factory located in Fushimi ward, Kyoto, Japan.



NAKAFUSA SHOKUHIN CO., LTD.

中房食品株式会社

<https://www.fnc-kyoto.com/>

Manufacturing | Manufacture of food

製造業 | 食料品製造業

2-35 Takeda Kubo-cho, Fushimi, Kyoto, 612-8411, Japan

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京都府 京都市伏見区 竹田久保町 2 番地 3 5

¥10,000,000 (capital 資本金) 1-50 (employees 従業員数)

Organic JAS, USDA Organic, EU Organic

Area of Interest

North America, Europe, West Asia, South Asia, China, Oceania

北米, 欧州, 西アジア, 南アジア, 中国, オセアニア

PR

With over 1,200 years of history, Kyoto is the center of traditional Japanese culture and art. It boasts many historic buildings and beautiful shrines and temples, including 17 World Heritage sites. Our company is located near one of these sites, the Fushimi Inari Taisha shrine. It attracts many tourists throughout the year as a great place to feel the passing of the seasons, with cherry blossoms in spring and autumn leaves in fall.

Kyo-ryori is a cuisine that has been developed over the long history of Kyoto.

With great importance placed on aesthetics and seasonal beauty, this artistic cuisine was created to harmonize colorful, seasonal ingredients with delicate recipes that bring out their natural flavors, all enhanced by the arrangement of the food and the selection of tableware.

Our company has been providing ingredients for kyo-ryori for over 100 years. We strive every day to provide safe food products, using carefully selected ingredients based on our advanced expertise developed over the years and strict quality control.

We hope to allow people from around the world to experience the taste of Kyoto's traditional food as a new food culture.

京都市は1,200年以上の歴史を誇る都市であり、日本の伝統文化と芸術の中心地です。歴史的建造物や美しい神社仏閣が数多くあり、17の世界遺産が登録されています。当社はその中の一つ「伏見稲荷大社」の近くにあり、春には桜、秋には紅葉と四季を感じられる素晴らしい場所であり、多くの観光客が訪れます。

京料理は、京都の長い歴史の中で生み出されてきた料理です。美意識と季節感を重視し、四季折々の彩り豊かな食材を、素材の味を活かした繊細な調理法、盛り付けや器選びで調和を図るために考案された芸術的な料理です。

当社は100年以上にわたり「京料理」の食材を提供してまいりました。長年培った高い技術と徹底した品質管理により、厳選した素材を使用し、安全な食品を提供できるよう日々努めております。

私たちはこの京都の伝統の味を、新しい食の提案として世界中の人々にお届けしたいと考えています。

Product technology

[Mizansho (Japanese peppercorns)] A fruit native to Japan, characterized by its citrus-like aroma and the numbing sensation it leaves in the mouth. A traditional spice that is essential to kyo-ryori. Although it is scarce, we have established a stable supply thanks to trust fostered over the years. Processed with our proprietary technology, it is delivered to long-established traditional Japanese restaurants and food companies nationwide. To meet the growing global demand, we have organic and pesticide-free products available that are suitable for exporting as a trusted Kyoto-brand food. [Sakekasu] A byproduct of Japanese sake. It is a traditional and sustainable fermented food. Rich in nutrients, particularly amino acids, which are some of the best seasonings and also good for your skin and health. We process sakekasu from the world-famous Sho Chiku Bai into a form that is suitable for export. As a one-of-a-kind food, it has the potential to gain popularity overseas along with sake.

【実山椒】日本独自の果実で、柑橘の香りと口に残る痺れが特長。京料理には欠かせない伝統的な香辛料です。非常に入手が困難ですが、長年の実績で安定した仕入れを実現。独自の技術で加工し、全国の老舗料亭や食品会社に納入。海外での高まる需要に対応するため、ブランド力の「京都産」輸出に適した「有機・無農薬」をご準備しました。【酒粕】日本酒の副産物である酒粕は、伝統的かつサステイナブルな発酵食品です。栄養が豊富で、特にアミノ酸は最高の調味料

であると共に、美容と健康にも寄与します。当社は世界的に有名な「松竹梅」の酒粕を輸出に適した形状へ加工が可能。日本酒と共に海外に浸透するポテンシャルのある唯一無二な食材です。



Kyoto Online Teck Pavillion
<https://kyoto-tech-companies.com/>