



MADE IN JAPAN

Natural



IKUGAWA LLC.

1412, 1-7-3 Enokojima, Nishi-ku, Osaka, Japan

TEL : 06-6867-9298 FAX : 06-6867-9299

info@ikugawa.co.jp

<http://www.ikugawa.co.jp>

Japan's agricultural products are cultivated in harmony with nature and refined through advanced farming techniques. Blessed with a climate rich in seasonal variation, pristine water, and fertile soil, these products also benefit from the producers' expertise and rigorous quality control—ensuring consistent supply and exceptional flavor



Shine Muscat

A premium grape variety that Japan proudly offers to the world. Known for its refreshing sweetness, rich aroma, and large, beautifully shaped berries that can be enjoyed with the skin on, Shine Muscat is highly regarded in luxury fruit markets and as an exceptional gift item.



Kyoho

A signature black grape variety of Japan, often hailed as the “King of Grapes” for its exceptional popularity. Kyoho grapes are renowned for their large size, rich sweetness, and deep, aromatic flavor



Melons

Renowned for their high sugar content, elegant appearance, and wide variety of cultivars. From netted to smooth-skinned types, and from red-fleshed to green-fleshed varieties, melons can be flexibly selected to suit diverse applications and consumer preferences.



Persimmons

A signature autumn fruit of Japan, known for its natural sweetness, gentle aroma, and smooth texture. Enjoyed fresh or used in dried products, desserts, and processed foods. Leading varieties include Fuyu, Jiro, and Ichida.



Mikan (Japanese Mandarin Oranges)

A premium citrus fruit known for its delicate sweetness and well-balanced acidity. With thin, easy-to-peel skin, mikan offers exceptional convenience and enjoyment. Grown mainly in Japan's warm coastal regions such as Wakayama and Ehime, popular varieties include Arida Mikan (Unshu), Setoka, and Kiyomi.



Sweet Potatoes

Globally recognized for their rich sweetness and diverse range of cultivars, Japanese sweet potatoes are a versatile agricultural product suited to a wide array of applications—from roasted whole to desserts and processed foods.



raw oysters

Japanese raw oysters are known for their delicate and creamy flavor, thanks to the nutrient-rich coastal waters in which they are grown. In Japan, strict water quality inspections and hygiene controls are carried out to ensure that oysters can be safely eaten raw. Oysters specifically designated for raw consumption are cultivated under especially rigorous management, allowing people to enjoy them with confidence.



Sudachi Buri (Yellowtail Raised with Sudachi Peel)

This premium yellowtail is raised on a specially formulated feed enriched with the peel of Sudachi citrus from Tokushima Prefecture. Compared to conventional farmed yellowtail, it contains higher levels of vitamin E and has confirmed antioxidant properties. Its clean, refreshing flavor and lack of fishy odor make it exceptionally palatable and easy to enjoy