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PURE AND SIMPLE INGREDIENTS.

Our original products, including pickled plums, are crafted using traditional methods and contain no superfluous ingredients. Each item is meticulously handcrafted, resilient against the elements, with the aspiration that “we may bring more smiles to families.”



**Red Shiso
(Aka Shiso)**

a selection of Japanese
perilla



**Japanese plum
(Ume)**



**Marine
salt**

“PARIPARI UME”



Crispy Ume / Savory & Sour Plum Crisps

We craft this crispy superfood from only three pure, all-natural ingredients: fully ripened Nanko plums from Oita, aromatic red shiso from Fukuoka, and sun-dried Okinawan sea salt.

“SAKUSAKU REDSHISO” (SAKUTTO! AKASHISO)



Crispy Red Shiso/Aka-Shiso

Experience a new sensation: a rich aroma and crispy texture, followed by a gentle sourness that crumbles and melts in your mouth, leaving the pleasant aftertaste of Umeboshi.

Saku-Saku Red Shiso. A simple garnish that turns your dish into art.

- **Discover a New Texture**

Crisp, then airy. A surprisingly light texture that overturns the conventional image of red shiso. It adds a delightful rhythm and enjoyment to dishes, becoming a star accent.

- **Exceptional, Authentic Quality**

Made from 100% red shiso from Ashiya, Fukuoka, carefully cultivated from seed. With no additives, we bring out the ingredient's naturally vibrant color and rich aroma.

- **Unleash Your Culinary Creativity**

From Japanese to French and Italian, it elevates any dish, regardless of genre. Discover the new potential of a traditional Japanese ingredient.



A Nutrient-Dense Snack Featuring the Benefits of Saku-Saku Red Shiso

- **Beauty & Anti-Aging**

Packed with powerful antioxidants to support your inner wellness.

- **Natural Energy Boost**

High in citric acid to help fight fatigue and feel refreshed.

- **Seasonal Support**

Rich in rosmarinic acid, known for its anti-allergic benefits.

- **Rich in Minerals**

A great source of essential nutrients like iron and calcium.

