

Nakafusa Foods Co., Ltd. – From Kyoto to the World

Delivering the Taste of Kyoto to Tables Around the Globe

Founded in the late 1890s as a greengrocer near Kiyomizu temple (UNESCO World Heritage site) in Kyoto, we built our reputation by selecting quality seasonal ingredients.

For over 130 years, we have stayed dedicated to Kyoto's culinary traditions.



Based on Fushimi's Sake Tradition

Fushimi, a district in Kyoto, stands out as one of Japan's most famous sake-producing areas, alongside Nada in Kobe and Saijo in Hiroshima. It was once known as "Fushimizu" for its pure, plentiful spring water—"mizu" meaning water in Japanese. After establishing our company in 1954, we expanded and moved our headquarters to Fushimi.

As an authorized distributor, we supply sake lees to major breweries like *Gekkeikan* and *Shochikubai*, delivering high-quality products to both homes and professionals throughout Japan. Years of collaboration with traditional pickling houses and experts have helped us develop distinctive methods for processing sake lees. This ingredient is relied on by master artisans nationwide for making items such as *nara-zuke*, *wasabi-zuke*, salmon kasuzuke, and other classic foods.

Aiming to support chefs around the world, we created sake lees powder that can be distributed without refrigeration. Sake lees, being a fermented food, offers excellent nutritional benefits and is gaining recognition globally as a sustainable choice.



Presenting Japan's Indigenous Spice: Sansho Peppercorns

Japanese **sansho peppercorns** are an aromatic spice integral to Japanese cuisine, notable for their subtle citrus-like scent and mild tingling effect. In line with the increasing global popularity of yuzu and matcha, sansho peppercorns have attracted interest from European chefs as a distinctive ingredient originating from Japan. Due to their fragile nature, processing sansho peppercorns demands considerable expertise and advanced techniques. Over several decades, we have developed exclusive processing methods that are difficult to reproduce. Furthermore, we are recognized as the world's first producer to obtain organic certification for sansho peppercorn products, adhering to international standards for safety, traceability, and transparency.

Our strong connections with sansho-growing regions in Japan ensure a steady supply of peppercorns, even as they become rarer. Our quality is trusted in popular products like onigiri at major convenience stores.



A Legacy of Vision Across Generations

Our mission is to deliver Kyoto's finest ingredients globally and to future generations, a commitment that continues with our headquarters in Fushimi. In 2024, we welcomed our sixth-generation CEO and expanded internationally, building on over 130 years of expertise.

Located near Kyoto landmarks, for example, the brilliant torii gates of Fushimi Inari shrine and the seasonal beauty of Jonan-gu shrine, we honor local culture and carefully select every ingredient, following our founders' tradition.



Innovating with Traditional Foods to Discover New Value

By integrating Kyoto's traditional ingredients with contemporary methods and innovative concepts, we craft unique products that inspire culinary professionals internationally.

With deep respect for the legacy established by previous generations, we remain committed to bridging our 130-year heritage with future advancements, sharing the distinctive flavors of Kyoto worldwide.

This represents the brand narrative of Nakafusa Foods.



Company Profile

Company Name : NAKAFUSA FOODS CO., LTD

Established: Incorporated in 1954

Capital: JPY 10 million

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