




# TRUE WORLD FOODS



**True World**  
**FOODS**



# About True World Foods



True World Foods has come a long way from its humble beginnings in the mid-1970s when the company — then a modest enterprise known as New York Fish House — sold fish to passersby on the streets of Brooklyn, New York. With an unwavering dedication to quality, a constant commitment to our customers and a strong work ethic, the company has steadily grown to the preeminent distributor of Asian specialties. Today, an organization that started out as a modest supplier of fresh seafood has grown to more than two dozen independent locations throughout North America. We offer a diverse and wide range

of premium products with a decidedly Asian focus, including frozen seafood and non-seafood items, fresh produce, gourmet meats, dry grocery products and a full line of restaurant tools, supplies, tableware and equipment.

From the early days of one simple location in Brooklyn to more than two dozen locations in Europe and Asia, the mission of True World Foods remains the same: a steadfast dedication to providing our customers with a superior level of service and the freshest, safest and tastiest products available.



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# Food Safety

## Industry Leader

With more than four decades of experience and expertise in the wholesale seafood business, True World Foods is, quite simply, the trusted source for the finest quality fresh and frozen seafood available on the market today. It is no surprise that thousands of restaurants, hotels, country clubs, cruise ships and specialty retail markets rely on True World Foods each day—to inspire their culinary imagination and to tempt the taste buds of their customers.

True World Foods' customers can feel confident knowing that they are receiving products that are processed using the strictest standards of cleanliness, safety and quality control.





## Quality Assurance

With service, excellence, and integrity at the heart of our operation, True World Foods is committed to providing customers a convenient to attaining sushi-grade fish, while never compromising on product safety and quality. Professional product handling, pristine facility sanitation, and thorough supplier verification ensures maximum cold chain-integrity during distribution.





# Fresh Seafood

## The True World Difference – *Fresh Seafood is our specialty*

Seafood is our passion, and we set out to prove this every single day. We assemble the freshest and finest products to meet our customers' exact needs. We deliver hundreds of live, fresh, frozen, dry or non-food items daily without wavering in quality.

True World Foods sources products from around the world from the most reputable providers. With connections to fisheries at every ocean, we are able to provide only the best for your establishment.

Along with our global reach, our direct supply line to the world-renowned market in Japan is one of the leading reasons why our sushi/sashimi grade products are the most sought after.

Hard work is part of our DNA, and over the past few decades we have built an enduring network of seafood providers that is a cut above the rest. We promise this same level of dedication to all our customers and their businesses.

True World Foods has unparalleled access to the exclusive auctions and incredible vendors of Japan. If you are looking to impress your customers with something rare and exciting, we encourage you to consider trying out our JapanFish Express service.





## True World Foods are Tuna Professionals

What makes our tuna so special? – we have been dealing with Tuna for more than 40 years. In other words, we know how to grade and handle tuna more than anybody else. We don't just receive and deliver Tuna but keep track of Tuna migration patterns and choose the best farms to make absolutely sure that all the tuna that reaches you is of the finest quality. We are constantly maintaining sanitary prep stations, measuring fat content, cutting and separating parts efficiently, weighing, everything to ensure that the tuna that shows up at your doorstep is exactly what you are looking for. That's our guarantee.

Tuna processed  
fresh from the sea



Received and immediately  
inspected



Professionally cut and  
separated for orders



Loin, tail, and belly prepared to  
your preference



Carefully packed to  
preserve quality



Delivered to your door  
by our dedicated drivers



Finally, fresh tuna becomes  
delicious sushi!



*from source to the table*





# Fresh Seafood

Product availability may vary in certain TWF locations

## Fresh Tuna



**BLUEFIN TUNA FARMED LOIN #1**  
40-80 LB/LOIN • MEXICO .....



**BLUEFIN TUNA FARMED LOIN #1**  
JAPAN • PRE-ORDER REQUIRED  
25-35 LB/LOIN  
BELLY LOIN .....



**BLUEFIN TUNA FARMED TAIL #1**  
MEXICO  
2-3 LB/PC .....

## Super Frozen Tuna



**BIGEYE TUNA SAKU-CUT**  
SOUTH KOREA, JAPAN • 10-20 LB/LOIN  
3A LOIN .....



**BLUEFIN HARAMO (TORO ONLY)**  
4-6 LB/PC • AUSTRALIA .....



**SUPER FREEZER**  
(-60° CELSIUS/-76° FARENHEIT)  
LARGE 383 L .....

## Fresh Products



**KING SALMON**  
FARMED • G&G/FILLET, NEW ZEALAND  
WHOLE YEAR  
9-12 LB/PC .....



**HAWAIIAN KANPACHI (AMBER JACK)**  
FARMED • HAWAII • WHOLE YEAR  
2-3 LB/PC .....



**MADAI (SEA BREAM)**  
WHOLE • JAPAN • WHOLE YEAR  
3.5-5 LB/PC .....



**SHIMA AJI (STRIPED JACK)**  
WHOLE • JAPAN • WHOLE YEAR  
2.5-4 LB/PC .....



**STRIPED BASS**  
OCEAN FARMED • MEXICO-BAJA  
WHOLE YEAR  
3-4 LB/PC .....



**HAMACHI FILLET**  
JAPAN • WHOLE YEAR  
4-5 LB/PC .....



**KANPACHI FILLET**  
JAPAN • WHOLE YEAR  
2-3 LB/PC .....



# JapanFish Express

JapanFish Express is the ultimate door-to-door service, delivering the highest quality fish directly to your restaurant from the world's biggest fish market, Japan. No matter which city you are in across Canada, the bounty of Japan Market is now close at hand.



## 1. The “elite fish” caught in Japan’s regional waters is brought to Toyosu/Nagoya

Thanks to the unique geographical traits and ecosystem of Japan, vendors based there consistently produce high-quality seafood that is renowned worldwide. The “elite fish” caught nationwide are brought to Toyosu/Nagoya Fish Market in Japan, where True World Foods has unparalleled access thanks to its exclusive partnerships.



## 2. Orders are placed with our buyers in Japan

At True World Foods, the moment we receive your order, we relay it to our own buyers in Japan. That very morning, our buyer stationed at the fish market will fulfill your request. We also provide our customers with a monthly JapanFish Express Air Shipment calendar to make Japan keeping track easier.



## 3. The finest fish are selected

When our buyers are at the market, you can be certain that they will only choose the best fish out of the prestigious selection of “elite fish” to ship out to Canada.



## 4. Overnight air shipment to Canada

After we procure your order, it travels overnight by air to Canada. From there it will reach the closest shipment center to you.



## 5. Safety and quality inspection at TWF’s facility in Canada

Upon arrival in Canada, the fish is immediately transferred to a True World Foods facility, where we examine the products according to CFIA protocols.



## 6. Checking the quality of fish

After the fish is cleared by the CFIA, True World Foods employees perform another inspection. This is to check for any signs of damage or deterioration of its quality. Only the best fresh fish make it to our customers, like the Aji shown above.



## 7. Efficient delivery to restaurants

The fresh fish shipped directly from Japan are essential to the menus at restaurants. They depend on True World Foods to provide the perfect ingredients that meet the standards of Japanese specialists seeking the authentic and exquisite taste of sushi.



## 8. Satisfying your customers

When it is served to your customers, the food will taste so fresh as if it never left Japan.



# JapanFish Express

Product availability may vary in certain TWF locations

## Japan Products (Required pre-order 7-10 days ahead)



SPRING

### FARMED ATKA MACKEREL (HOKKE)

FARMED IN HOKKAIDO

1.5-2.2 LB/PC.....



SPRING

### BUTTER FISH (EBODAI)

LINE-CAUGHT IN CHIBA, KANAGAWA

2 PC/LB.....



SPRING

### CHAR (IWANA)

FARMED IN IWATE, AOMORI

100 G/3 PC/TR.....



SPRING

### FLOUNDER (ISHIGAREI)

LINE-CAUGHT/NET IN CHIBA, SHIZUOKA, MIE

2-5 LB/PC.....



SPRING

### FLUKE (HIRAME)

FARMED IN EHIME

2-3 LB/PC.....



SPRING

### GREENLING (AINAME)

LINE-CAUGHT IN AOMORI, IWATE

1-2 LB/PC.....



SPRING

### MANTIS SHRIMP (SHAKO)

ASKET-FISHED IN HOKKAIDO

500 G/TR.....



SPRING

### PIKE EEL (HAMO)

LINE-CAUGHT IN TOKUSHIMA, AICHI

1-2 LB/PC.....



SPRING

### ROCKFISH (AKA-MEBARU)

LINE-CAUGHT/NET IN AOMORI, AKITA, SAN'IN

2 PC/LB.....



SPRING

### ROCKFISH (KUROSOI)

LINE-CAUGHT/NET IN AOMORI, HOKKAIDO, AKITA

1 LB/PC.....



SPRING

### SALMON (FUJISAN SALMON)

FARMED IN SHIZUOKA

4-5 LB/PC.....



SPRING

### SARDINE (IWASHI)

NET-FISHED IN CHIBA, ISHIKAWA, MIE, OSAKA, AICHI

4-9 PC/LB.....



SPRING

### SEA BASS (SUZUKI)

LINE-CAUGHT/NET IN SHIZUOKA, AICHI, MIE, ETC.

5 LB+/PC.....



SPRING

### SEABREAM ROE • MILT (MAKO/SHIRAKO)

EHIME, KUMAMOTO, OITA, KAGOSHIMA

500 G/PK.....



SPRING

### SMELT (AYU)

LINE-CAUGHT/NET IN NAGASAKI, MIYAZAKI, CHIBA, ETC

100 G/10-12 PC/TR.....



SPRING

### SMELT (AYU)

SEMI-FARMED IN AICHI, SHIGA, SHIZUOKA

11 PC/2.2 LB/TR.....



SPRING

### SNOW CRAB (ZUWAI-GANI)

BASKET-FISHED IN HOKKAIDO

1.5 LB/PC.....



SPRING

### SQUID (HOTARUIKA)

NET-FISHED IN TOYAMA

200 G/PK.....



SPRING

### TROUT ROE (YAMAME NO TAMAGO)

MIYAZAKI

100 G/PK.....





**BLUE FUSILIER (AODAI)**  
LINE-CAUGHT IN OGASAWARA, KANAGAWA  
1-2 LB/PC.....



**BUTTER FISH (TAKABE)**  
NET-FISHED IN CHIBA, TOKYO, KANAGAWA  
2 PC/LB.....



**CONGER EEL (ANAGO)**  
LINE-CAUGHT/NET IN NAGASAKI, KOREA  
5 PC/LB - 1.5 LB/PC.....



**EEL (IKEJIME UNAGI)**  
FARMED IN AICHI, CHINA  
1-2 PC/LB.....



**FLAT HEAD (MAGOCHI)**  
LINE-CAUGHT/NET IN SHIZUOKA, CHIBA, MIE  
1.5-3.3 LB/PC.....



**FLOUNDER (MAKOGAREI)**  
LINE-CAUGHT/NET IN AOMORI  
2.2 LB UP/PC.....



**FLUKE (HIRAME)**  
LINE-CAUGHT/NET IN CHIBA, SANRIKU  
4-5 LB/PC.....



**GROUPE (KIHATA)**  
LINE-CAUGHT IN NAGASAKI  
1.5-3.3 LB/PC.....



**GROUPE (AZUKIHATA)**  
LINE-CAUGHT IN KYUSHU  
1.5-2.2 LB/PC.....



**HANASAKI CRAB (HANASAKIGANI)**  
BASKET-FISHED IN HOKKAIDO  
1-2 LB/PC.....



**JACK MACKEREL (TSURI AJI)**  
LINE-CAUGHT IN EHIME, KANAGAWA, OOTA  
1-2 PC/LB.....



**KEGANI CRAB**  
NET FISHED IN RUSSIA, HOKKAIDO  
REGULAR.....  
LARGE.....



**MACKEREL (GOMA-SABA)**  
NET-FISHED IN CHIBA, SANRIKU, MIE  
1.5-2.2 LB/PC.....



**MANTIS CRAB (SHAKO)**  
NET-FISHED IN HOKKAIDO  
MEDIUM-SIZE.....



**PORGY (KURODAI)**  
LINE-CAUGHT/NET IN SETONAI, HIROSHIMA,  
KYUSHU, TOUHOKU  
2-5 LB/PC.....



**ROCKFISH (KUROSOI)**  
LINE-CAUGHT/NET IN AOMORI, HOKKAIDO,  
AKITA  
1 LB/PC.....



**SALTED SEA URCHIN ROE (UNI)**  
DIVE-CAUGHT IN HOKKAIDO  
100 G/TR.....



**SEA BASS (SUZUKI)**  
LINE-CAUGHT/NET IN SHIZUOKA, KANAGAWA,  
AICHI, MIE, ETC.  
4-5 LB/PC.....



**SEA SQUIRT (TENNEN HOYA)**  
DIVING CAUGHT IN AOMORI, HOKKAIDO  
2 PC/LB.....



**SEABREAM (RENKODAI)**  
LINE-CAUGHT IN FUKUOKA, NAGASAKI,  
SHIMANE  
1-2 PC/LB.....



# JapanFish Express

Product availability may vary in certain TWF locations

## Japan Products (Required pre-order 7-10 days ahead)



SUMMER

### SHAD (SHINKO)

NET-FISHED IN SHIZUOKA, KYUSHU  
3-6 PC/1 KAN .....



SUMMER

### SQUID (SHINIKAI)

NET FISHED IN KAGOSHIMA, KUMAMOTO  
6-9 PC/LB .....



SUMMER

### STRIPED JACK (SHIMA-AJI)

FARMED IN EHIME, OOITA  
3-5 LB/PC .....



SUMMER

### THREELINE GRUNT (ISAKI)

LINE-CAUGHT/NET IN NAGASAKI, OOITA, ETC.  
1.5-2.2 LB/PC .....



FALL

### YELLOWTAIL (BURI)

LINE-CAUGHT/NET IN HOKKAIDO  
22 LB UP/PC .....



FALL

### ALFONSINO (JI-KINMEDAI)

LINE-CAUGHT/NET IN CHIBA, SHIZUOKA  
2-3 LB/PC .....



FALL

### BLUEFISH (AKAMUTSU)

LINE-CAUGHT/NET IN WAKAYAMA, ISHIKAWA,  
KYUSHU  
1 LB/PC .....



FALL

### BLUEFISH (KUROMUTSU)

LINE-CAUGHT/NET IN KYUSHU, KOCHI  
1.5-2.5 KG/PC .....



FALL

### CAPELIN (HON-SHISHAMO)

NET-FISHED IN HOKKAIDO  
9-15 PC/LB .....



FALL

### GREEN EYES (MEHIKARI)

NET-FISHED IN AICHI, CHIBA  
30-40 G/PC .....



FALL

### GROUPE (KUJIHATA)

LINE-CAUGHT/NET IN KAGOSHIMA, NAGASAKI,  
OITA, MIYAZAKI  
3-5 LB/PC .....



FALL

### ONAGA-SEABREAM (ONAGADAI)

LINE-CAUGHT IN KAGOSHIMA, OGASAWARA  
5-7 LB/PC .....



FALL

### SALMON ROE (SUJIKO)

HOKKAIDO, AOMORI  
500 G/PK .....



FALL

### SALMON (KEIJI)

NET-FISHED IN HOKKAIDO  
4-7 LB/PC .....



FALL

### SANDFISH (HATAHATA)

NET-FISHED IN HOKKAIDO, AKITA, HYOGO  
4-5 PC/LB .....



FALL

### SAURY (SANMA)

NET-FISHED IN HOKKAIDO, SANRIKU  
3 PC/LB .....



FALL

### SCALLOP (HOTATE)

HOKKAIDO  
18 PC/350 G/PK .....



FALL

### SCULPIN (HAKAKU)

LINE-CAUGHT IN HOKKAIDO  
1 LB/PC .....



FALL

### SEA BASS (SUZUKI)

FARMED IN EHIME  
3-5 LB/PC .....



FALL

### SEABREAM (MIKAN-MADAI)

FARMED IN AICHI  
3-4 LB/PC .....





**SMELT (AYU)**  
FARMED IN KISHU, SHIZUOKA  
10-12 PC/KG .....



**SPANISH MACKEREL (SAWARA)**  
LINE-CAUGHT/NET IN NIIGATA, YAMAGATA  
5-9 LB/PC.....



**SQUID (SURUME IKA)**  
LINE-CAUGHT IN SHIMANE  
300 G/PC .....



**ALFONSINO (JI-KINMEDAI)**  
LINE-CAUGHT IN KATSUURA, SHIMODA  
2-3 LB/PC.....



**BARRACUDA (KAMASU)**  
NET-FISHED IN KANAGAWA, MIE, ETC.  
2 PC/LB. ....



**BLUE NOSE (MEDAI)**  
LINE-CAUGHT/NET IN NAGASAKI, HYOGO  
7-13 LB/PC.....



**BLUEFIN TUNA (HON MAGURO)**  
FARMED IN EHIME, MIE, OOITA, NAGASAKI  
120-150 LB/PC .....



**BONITO (KATSUO)**  
LINE-CAUGHT/NET IN KYUSHU, CHIBA  
11-13 LB/PC.....



**COD MILT (SHIRAKO)**  
HOKKAIDO  
500 G/PK .....



**COD (TARA)**  
LINE-CAUGHT/NET IN HOKKAIDO, AOMORI,  
SANRIKU  
3-9 LB/PC.....



**PACIFIC COD (MADARA)**  
LINE-CAUGHT/NET IN HOKKAIDO, AOMORI,  
SANRIKU  
5-9 LB/PC.....



**CONGER EEL (NORESORE)**  
EHIME, AICHI  
200 G/PK .....



**CORNET FISH (AKAYAGARA)**  
LINE-CAUGHT IN MIYAZAKI, KAGOSHIMA  
2-3 LB/PC.....



**CUTLASSFISH**  
LINE-CAUGHT/NET IN NAGASAKI, CHIBA,  
KANAGAWA  
3-6 LB/PC.....



**CUTTLEFISH (SUMI-IKA)**  
BASKET-CAUGHT IN KAGOSHIMA, CHIBA,  
KANAGAWA  
1 LB/PC.....



**FILE FISH (UMAZURAHAGI)**  
LINE-CAUGHT/NET IN CHIBA, KUMAMOTO  
1-1.5 LB/PC .....



**FLOUNDER (NAMETAKAREI)**  
NET-FISHED IN KANTOU-HOKKAIDO, HYOGO  
2-3 LB/PC.....



**FLOUNDER (MATSUKAWA)**  
NET-FISHED IN HOKKAIDO, SANRIKU  
2-7 LB/PC.....



**FLYING FISH (TOBIUO)**  
NET-FISHED IN CHIBA, MIYAGI  
2-3 PC/LB.....



# JapanFish Express

Product availability may vary in certain TWF locations

## Japan Products (Required pre-order 7-10 days ahead)



**HALF BEAK (SAYORI)**  
NET-CAUGHT IN OSAKA, SANRIKU, CHIBA  
5-7 PC/LB.....



**HERRING (NISHIN)**  
NET-FISHED IN HOKKAIDO  
2-3 LB/PC.....



**HIGE-TARA (COD)**  
LINE-CAUGHT IN KYUSHU-CHIBA  
2 LB+/PC.....



**HOBO (BLUEFIN SEAROBIN)**  
LINE-CAUGHT/NET IN KAGOSHIMA, EHIME  
1-1.5 LB/PC.....



**ICEFISH (SHIRAUO)**  
NET-CAUGHT IN SHIMANE, HYOGO  
LARGE SIZE.....



**JAPANESE LOBSTER ISE EBI**  
NET-FISHED IN NAGASAKI, MIE, WAKAYAMA,  
CHIBA  
150-200 G/PC.....



**JAPANESE WHITING (KISU)**  
NET-FISHED IN CHIBA, KANAGAWA, MIE, AICHI  
4-15 PC/LB.....



**KING CRAB (TARABAGANI)**  
NET-FISHED IN HOKKAIDO  
REGULAR.....  
LARGE.....



**KINKI (THORNYHEAD)**  
LINE-CAUGHT IN HOKKAIDO, AOMORI  
1 LB/PC.....



**KNIFEJAW (ISHIDAI)**  
LINE-CAUGHT/NET IN NAGASAKI, MIYAZAKI,  
CHIBA, ETC  
3-6 LB/PC.....



**WILD MACKEREL (SABA)**  
LINE-CAUGHT/NET IN SANRIKU, KANAGAWA, MIE  
1-2 LB/PC.....



**OCEAN PERCH (AKOUDAI)**  
LINE-CAUGHT IN CHIBA, KANAGAWA, SHIZUOKA  
7-12 LB/PC.....



**OCTOPUS (TAKO-ASHI)**  
HOKKAIDO  
2-5 LB/PC.....



**OCTOPUS (IIDAKO)**  
BASKET-CAUGHT IN SETONAI, KYUSHU, EHIME  
2-4 PC/LB.....



**GROUPE (KUE)**  
FARMED IN KYUSHU, SHIKOKU  
3 LB/PC.....



**POMFRET (MANAGATUO)**  
NET-FISHED IN SHIKOKU, KYUSHU, YAMAGUCHI  
2-5 LB/PC.....



**RUDDER FISH (MEJINA)**  
LINE-CAUGHT/NET IN CHIBA, NAGASAKI,  
NIIGATA  
1.5-3 LB/PC.....



**PREMIUM SARDINE (JO-IWASHI)**  
NET-FISHED IN CHIBA, MIE  
3-4 PC/LB.....



**FROZEN SARDINE FRY (SHIRASU)**  
OSAKA, TOKUSHIMA, EHIME  
200 G/PC.....



**SEA BASS (FUKKO)**  
NET-FISHED IN CHIBA, TOKYO, MIE  
2-3 LB/PC.....





**TRIGGER FISH (KAWAHAGI)**  
LINE-CAUGHT IN OITA, KAGOSHIMA  
1 LB/PC.....



**YELLOWTAIL (BURI)**  
LINE-CAUGHT/NET IN HOKKAIDO, TOYAMA,  
ISHIKAWA  
22 LB UP/PC.....



**SEA BASS (HIRASUZUKI)**  
NET-FISHED IN CHIBA, KYUSHU, HYOGO  
3-7 LB/PC.....



**SEA BREEM (KASUGOTAI)**  
LINE-CAUGHT/NET IN KAGOSHIMA, EHIME, OITA  
3-4 PC/LB.....



**BOILED SQUID (HOTARUIKA)**  
NET-FISHED IN HYOGO  
SMALL SIZE.....



**TILEFISH (AMADAI)**  
LINE-CAUGHT/NET IN YAMAGUCHI, MIE  
1-3 LB/PC.....



**SEA URCHIN ROE (UNI)**  
HOKKAIDO, RUSSIA  
250-300 G/TR.....



**SEABREAM (MATO-DAI)**  
LINE-CAUGHT/NET IN CHIBA, KYUSHU  
2-3 LB/PC.....



**BABY SMELT (CHIAJU)**  
FARMED IN Gifu, Aichi, Shizuoka  
100 G/TR.....



**SMELT (WAKASAGI)**  
NET-FISHED IN HOKKAIDO, SHIGA  
200 G.....



**SNOW CRAB (SEIKO-GANI)**  
NET-FISHED IN HYOGO, TOTTORI  
2-3 PC/LB.....



**SPANISH MACKEREL (SAGOCHI)**  
LINE-CAUGHT/NET IN KYOTO, NIIGATA, SETONAI  
2-3 LB/PC.....



**SPRING TROUT**  
LINE-CAUGHT IN CHIBA, KANAGAWA, SHIZUOKA  
7-12 LB/PC.....



**SQUID (HOTARUIKA)**  
NET-FISHED IN TOYAMA, HYOGO  
300 G/TR.....





## From Toyosu Uni Auction to Your Table

### Who chooses the Uni for you?

Our Uni is sourced throughout the world and air shipped into the Canada for chefs, home chefs and private dining. Especially Japanese Uni, we have been one of the biggest buyers at the Toyosu Uni market and have had years of experience in choosing, buying and winning top quality Uni.



At the Toyosu market, around 10,000 Uni trays arrive every morning



Uni auction starts around 4am. Only selected buyers are allowed to participate in the auction.



Each box is carefully selected and won every morning by our very own Uni purveyors in the market.



The Uni still individually sorted to check in the quality by our staffs, before packed and flown to Canada.



## Japanese Uni



**UNI (SEA URCHIN) JAPAN  
AAA GRADE (TOKUJYO)**  
JAPAN • REQUIRED PRE-ORDER  
250 - 300 G/TR.....



**UNI (SEA URCHIN) JAPAN  
AA GRADE (JYO)**  
JAPAN • REQUIRED PRE-ORDER  
250 - 300 G/TR.....



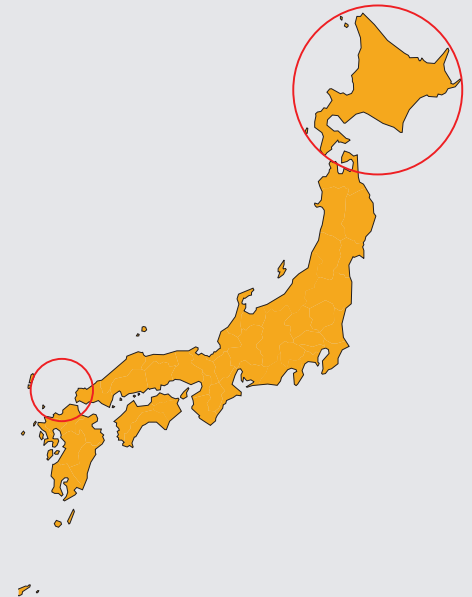
**UNI (SEA URCHIN) JAPAN  
A GRADE (NAMI)**  
JAPAN • REQUIRED PRE-ORDER  
250 - 300 G/TR.....



**UNI (SEA URCHIN) JAPAN  
A- GRADE**  
JAPAN • REQUIRED PRE-ORDER  
250 - 300 G/TR.....



**UNI (SEA URCHIN) JAPAN  
A- GRADE**  
JAPAN • REQUIRED PRE-ORDER  
30 G, 50 G, 100G, 120 G/TR.....



## West Coast Uni



**UNI (SEA URCHIN) CANADA**  
CANADA • WHOLE YEAR  
APPROX. 250 G/TR.....



## Fresh Uni Availability (for general knowledge, does not guarantee availability)

ORIGIN	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
HOKKAIDO												
FUKUOKA												
MAINE												
SEATTLE												
CALIFORNIA												
CHILE												





# WAGYU Products

Product availability may vary in certain TWF locations

## Highest Grade of WAGYU

### Enjoy Wagyu on your table

WAGYU BEEF is World renowned for the unreal quality of meat.  
Carefully bred and raised to deliver the A5 marbled fat content you see here.  
It is very tender and flavorful and it actually melts in your mouth.





## Fresh Meat



### WAGYU TENDERLOIN

JAPAN

A4, A5 • 10-12 LB/PC .....



### WAGYU STRIPLOIN

JAPAN

A4, A5 • 6-7 LB/PC .....



### WAGYU RIBEYE

JAPAN

A4, A5 • 5-6 LB/PC .....



### WAGYU CHUCK ROLL

JAPAN

A4, A5 • 30 LB/SET .....



### WAGYU CHUCK SHORT RIB

JAPAN

A4, A5 • 10-12 LB/PC .....



### WAGYU HIDA BEEF RIBEYE

JAPAN

5-6 LB/PC .....



### WAGYU HIDA BEEF STRIP LOIN

JAPAN

6-7 LB/PC .....





# Fresh Vegetables and Fruits

Product availability may vary in certain TWF locations

## Fresh Vegetable Products (Regularly Available)



### KAIWARE (RADISH SPROUTS)

SOLD BY PK OR CS

12 PK/CS .....



### TOMYO (PEAS SPROUTS)

SOLD BY PK

100 G/PK .....



### MITSUBA (HONEWORT)

SOLD BY BN

20 PK/CS .....



### MYOGA (JAPANESE GINGER)

SOLD BY PK • KOCHI, JAPAN

3 PC/PK SOLD BY PK .....



### MIZUNA

SOLD BY PK

200 G/PK .....



### Ooba \*SHISO\* (PERILLA LEAVES)

SOLD BY PK

100 PC/PK .....



### TOKYO NEGI (JAPANESE GREEN ONION)

SOLD BY CS • PREORDER REQUIRED

24 BU/CS .....



### WASABI FRESH (JAPANESE HORSE RADISH)

SOLD BY LB OR PC • NAGANO, JAPAN

0.2-0.5 LB/PC .....



### JUNSAI

SOLD BY PK • PREORDER REQUIRED

150 G/PK .....



### SUDACHI (JAPANESE CITRUS SUDACHI)

AUGUST-DECEMBER

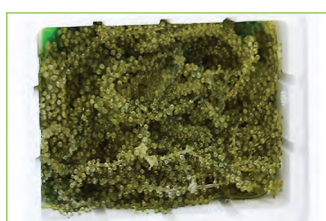
1 LB/PK .....



### YUZU FRESH

JUNE-FEBRUARY

1 LB/PK .....



### UMIBUDO (SEA GRAPES)

SOLD BY PK • PREORDER REQUIRED

200 G/10 PC/PK .....

## Fresh Fruits Products



### CROWN MELON

SOLD BY LB • PREORDER REQUIRED

SOLD BY LB .....



### MANGO (TAIYO NO TAMAGO)

SOLD BY LB • PREORDER REQUIRED

SOLD BY LB .....



### SHINE MUSCAT

SOLD BY LB • PREORDER REQUIRED

SOLD BY LB .....



## Tukemono/Pickled



### SUSHIYO YAMAGOBO

(PREPARED BURDOCK)

11.3 OZ/10 PK/CS .....



### TAKUAN

(PICKLED RADDISH YELLOW) • JAPAN

12.3 OZ/20/CS .....

2.2 LB/10 PK/CS • TOKUYO .....

400 G/20 PK/CS • ASADA .....

## Micro Vegetable/Flower (Required Preorder 4-7 Days Ahead)



### MICRO BENITADE

SOLD BY PK • PREORDER REQUIRED

4 OZ/PK .....



### SASANOKHA (BAMBOO LEAF)

SOLD BY PK • PREORDER REQUIRED

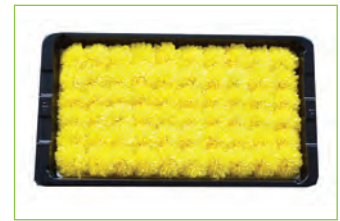
100 PC/PK .....



### HANAHO

SOLD BY PK • PREORDER REQUIRED

APPROX. 17-20 PC/PK .....



### KOGIKU

SOLD BY PK • PREORDER REQUIRED

60 PC/PK .....



### MINI ROSE

SOLD BY PK • PREORDER REQUIRED

20 PC/PK .....



### JEWEL MUM

SOLD BY PK • PREORDER REQUIRED

50 G/PK .....



### DRAGON FLOWER

SOLD BY PK • PREORDER REQUIRED

APPROX. 20 G/PK .....

## Examples of Usage





# Frozen Products

Product availability may vary in certain TWF locations

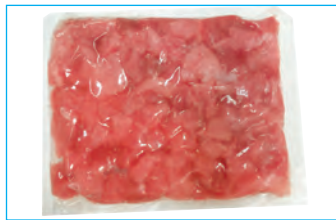
## Frozen Tuna Products for Sushi and Sashimi



### TUNA YF SAKU (AAA)

ISL • MSC • VIETNAM

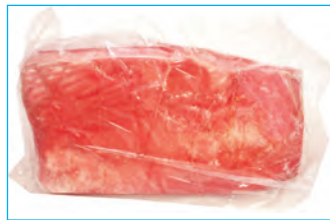
10 LB/CS.....



### TUNA MINCED

ISL • MSC • VIETNAM

10 LB/CS.....



### TUNA YF LOIN

ISL • MSC • VIETNAM

5-8 LB/PC.....



### TUNA CUBE

ISL • MSC • VIETNAM

10 LB/CS.....



### ALBACORE LOIN

11 LB/CS • CANADA • MSC.....

25 LB/CS • USA • IKKO.....

## Frozen Fish Products for Sushi and Sashimi



### ENGAWA (FLOUNDER FIN)

JAPAN

500 G/20 PK/CS.....



### ESCOLAR SAKU

AAA GRADE DIVP • KOREA

2.2 LB/10 PK/CS.....



### HAMACHI FILLET

YELLOWTAIL • JAPAN

2 KG+/6 PC/CS.....



### HAMACHI LOIN

12-16 LB/CS • JAPAN.....



### HERRING NISHIN \*AFI\*

RETAIL PACK • JAPAN

140 G/20 PK/CS.....

FOOD SERVICE PACK

12 PC/6 PK/CS.....



### IZUMIDAI FILLET (TILAPIA)

FARMED • TAIWAN

7-9 OZ/22 LB/CS.....

9-11 OZ/22 LB/CS.....

11 OZ UP/22 LB/CS.....



### KATSUO TATAKI (SKIPJACK TUNA)

JAPAN

11 LB/2 CS/BD.....



### SHIMESABA

"TAKEWA" • JAPAN

110-119 G/15 PC/CS.....



## Frozen Fish Products for Sushi and Sashimi



### MADAI FILLET (SEABREAM)

JAPAN

0.8-1 LB/PC .....



### STEAMED OCTOPUS (MUSHIDAKO)

WHOLE • JAPAN

6 PC/22 LB/CS .....

5 PC/22 LB/CS .....



### BOILED TAKO LEG (NIDAKO)

LARGE • CHINA

2.2 LB/10 PK/CS .....



### TOSAKA (SEAWEED GARNISH)

1.1 LB/20 PK/CS

AKA (RED) .....



### TOSAKA (SEAWEED GARNISH)

1.1 LB/20 PK/CS

AO (BLUE) .....

SHIRO (WHITE) .....



### WASABI FZ GRATED RAW

HOMARE JAPAN

700G/6PK/3BX/CS .....

## Frozen Fish Products for Cooking



### BLACK COD H&G (GINDARA)

ALASKA • 50 LB/CS

PREMIUM (7 UP SIZE) .....

REGULAR (7 UP SIZE) .....

REGULAR (5-7 SIZE) .....



### HAMACHI KAMA

JAPAN

8-12 PC/1 KG/10 PK/CS .....



### SABA (MACKEREL)

WHOLE • NORWAY

0.8-1.3 LB/44 LB/CS .....

1.3 LB UP/22 LB/CS .....



### SABA FILLET IVP

151-185G SIZE • NORWAY

15 PK/11 LB/2 CS/BDL .....



### APELIN WITH ROE (SHISHAMO)

IQF IN BOX • CHINA

400 G/24 PK/CS .....

IQF IN BOX • KOREA

(4L) 5 PC/20 PK/4 BX/CS .....



### UNAGI \*FISH BAY\* GREEN

CHINA • 11 LB/2 BX/CS

9 OZ .....

10 OZ .....

11 OZ .....

12 OZ .....

14 OZ .....



### UNAGI SHIRAYAKI

JAPAN

0.5 LB/PC .....



# Frozen Products

Product availability may vary in certain TWF locations

## Kanikama/Frozen Crab and Lobster



### FRESH KANIKAMA

USA

KSA 2.5 LB/12 PK/CS .....

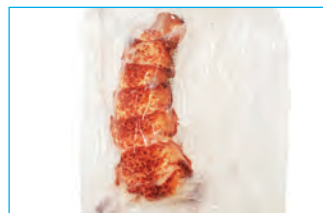
VCM 2 LB/14 PK/CS .....

VCX 2.5 LB/12 PK/CS .....



### RED CRAB MEAT

5#/6PK/CS .....



### LOBSTER TAIL

CANADA

2.2 LB/12 PK/CS .....



### SNOW CRAB MEAT COMBO

5 LB/6 PK/CS • KOREA .....

IKKO • CHINA .....



### KANIKAMA

GOLD TWF

IMITATION CRAB STICKS • INDIA

1.1 LB/20 PK/CS .....

OSAKI

IMITATION CRAB STICKS • JAPAN

1.1 LB/20 PK/CS .....



### SOFT SHELL CRAB

MYANMAR

HOTEL • 18 PC/6 BX/CS .....

PRIME • 14 PC/6 BX/CS .....

JUMBO • 12 PC/6 BX/CS .....

WHOLE • 9 PC/6 BX/CS .....



### KEGANI (HAIRY CRAB)

JAPAN

600-800 G/PC .....



### KANIMISO (CRAB TOMALLEY)

JAPAN

75 G/24 PK/CS .....

## Frozen Fish Roe



### IKURA CHUM #1 (SALMON ROE)

2.2 LB/12 PK/CS .....



### IKURA CHUM (SALMON ROE)

\*AJITSUKE\*

2.2 LB/12 PK/CS .....



### MASAGO (CAPELIN ROE)

1 KG/10 PK/CS .....



### TOBIKKO

FISH BAY BLUE ORANGE

1 LB/12 PK/CS .....



### TOBIKKO

FISH BAY BLUE RED

1 LB/12 PK/CS .....



### TOBIKO (FLYING FISH ROE)

WASABI

1.1 LB/24 PK/CS .....



### TOBIKO (FLYING FISH ROE)

BLACK

1.1 LB/24 PK/CS .....



### TOBIKO (FLYING FISH ROE)

GOLD

1.1 LB/24 PK/CS .....

## Frozen Fish Roe



### TOBIKO (FLYING FISH ROE)

YUZU

1.1 LB/24 PK/CS.....

## Frozen Shrimp



### SHIRO EBI

PEELED • JAPAN

100 G/ PK.....



### AMAEBI MUKI

(L) • VIETNAM

30 PC/20 PK/2 CS/BD.....



### BOTAN EBI VP HO (SPOT PRAWN) TWF

2.2 LB/12 PK/CS • CANADA

L(30-32).....

LA (25/29).....

XL (21/24).....



### SUSHI EBI

FISH BAY PREMIUM

BAP • 30PC/15TR/CS • THAILAND

3L, 4L, 5L, 6L.....

FISH BAY BLUE • 30PC/15TR/CS • THAILAND

3L, 4L, 5L.....



### NOBASHI EBI

FISH BAY PREMIUM

BAP 16/20 • 20PC/14TR/CS.....

21/25, 26/30 • 25PC/14TR/CS.....

FISH BAY BLUE • 20PC/30TR/CS • THAILAND

16/20, 21/25, 26/30.....



### SOFT SHELL SHRIMP

25 PC/10 PK/CS • THAILAND

LARGE.....



### AKA EBI

PEELED • ARGENTINA

(L) 10 PC/20 PK/2 BX/CS.....

## Frozen Shellfish and Squid



### HOKKIGAI MEAT (SURF CLAMS)

CANADA

(M) 50pc 2.2 LB/10 PK/CS.....

(L) 40pc 2.2 LB/10 PK/CS.....



### BAY SCALLOPS IQF

FARM • CHINA

5 LB/6 PK/CS.....



### BOILED SCALLOPS (HOTATE)

FARM • JAPAN

2.2 LB/10 PK/CS.....



### SCALLOPS (HOTATE) \*WILD\* IQF

WILD • HOKKAIDO, JAPAN

10/20

5 LB/2 PK/CS.....

20/30

5 LB/2 PK/CS.....



# Frozen Products

Product availability may vary in certain TWF locations

## Frozen Shellfish and Squid



### FISH BAY PREMIUM HOTATE

2.2 LB/10 PK/CS WILD • HOKKAIDO, JAPAN  
 4S (23/38) ..... M (12/14) .....  
 3S (18/23) ..... L (10/12) .....  
 2S (16/18) ..... 2L (U10) .....  
 S (14/16) .....



### TSUBUGAI SLICED

FROZEN WHELK • JAPAN  
 500 G/20 PK/CS .....



### BANNO MONGO \*TWF\* M

CUTTLEFISH FOR SUSHI • JAPAN  
 1.54 LB/12 PK/CS .....

### MONGO IKA

CUTTLEFISH FOR SUSHI • THAILAND  
 \*FISH BAY\*  
 500 G/10-15 PC/10 PK/CS .....  
 \*TWF\*  
 1.1 LB/20 PK/CS .....



### SURUMEIKA (PACIFIC FLYING SQUID) WHOLE IQF

JAPAN, CHINA  
 21/25 IQF 8 KG/CS .....  
 26/30 IQF 8 KG/CS .....

## Frozen Appetizers



### ANKIMO (STEAMED MONKFISH LIVER)

AFI 7.7 OZ/14 PC/CS .....  
 PB 200 G/14 PK/CS .....



### CRAWFISH SALAD W/ CAPELIN ROE FLAVOR, IYOYA

650 G/20 PK/CS .....



### CHUKA IKA SANSAI

4.4 LB/4 PK/BD .....



### EDAMAME UMAIZO

TAIWAN  
 400 G/20 PK/CS .....



### DUCK BREAST BONELESS

CANADA  
 350 G/PK .....



### FOIE GRAS

WHOLE • CANADA  
 600 g+/PC .....



### FOIE GRAS

PETITE • CANADA  
 650 g+/PK .....



### FOIE GRAS

SLICED • CANADA  
 MINI 30PC (20-40g/PC) .....  
 MEDIUM 20PC (40-60g/PC) .....



### HIYASHI WAKAME (SEAWEED SALAD)

4.4 LB/4 PK/BD  
 TWF • JAPAN .....  
 FISH BAY BLUE • JAPAN .....  
 FISH BAY BLUE • JAPAN .....

IKKO • CHINA .....  
 FI • USA .....  
 AFI ECO-PACK • USA .....  
 BLUE AMERICA .....



### CHUKA IIDAKO (SEASONED BABY OCTOPUS)

USA  
 4.4 LB/4 PK/BD .....



### KURAGE CHUKA

USA  
 4.4 LB/4 PK/BD .....

## Frozen Appetizers



NO  
MSG

### TAKO WASABI

USA

2.2 LB/12 PK/CS .....



### TAKO WASABI TSUBUKKO

CHINA

2.2 LB/12 PK/CS .....



### TAMAGOYAKI

EGG OMELETE FOR SUSHI

500 G/8 PK/CS.....

## Frozen Flying



### TEMPURA EBI (PRE FRIED SHRIMP)

HAND-BREADED IQF • THAILAND

120 PK (3 KG)/CS.....



### FISH BAY TEMPURA EBI (PRE FRIED SHRIMP)

THAILAND

23G/45 PC/3BX/CS.....

## Frozen Miscellaneous



NO  
MSG

GF

### INARI NATURAL

AJITSUKE

60 PC/20 PK/CS.....



### KAMABOKO (FISH CAKE)

RED

120 G/30 PK/CS.....



NO  
MSG

### KANPYO

AJITSUKI

1 KG/10 PK/CS.....



### NATTO

JAPAN

40 G/3 PC/12 PK/4 BX/CS .....



### SHIRASU KAMAAGE

JAPAN

25 G/2 PC/12 PK/CS.....



### WASABI KIZAMI

JAPAN

3.5 OZ/10 PK/ 8 BG/CS.....



### YUZU KIZAMI

JAPAN

100 G/PK .....



# Frozen Products

Product availability may vary in certain TWF locations

## Sushi Nori



### SUSHI NORI GOLD

PREMIUM SUSHI NORI

KOREA

FULL SIZE (50 SH/10 PK/CS) .....

HALF CUT (100 SH/10 PK/CS) .....



### SUSHI NORI GREEN

PREMIUM SUSHI NORI

KOREA

FULL SIZE (50 SH/10 PK/CS) .....

HALF CUT (100 SH/10 PK/CS) .....



### NORI CAN "WITH SHARP EDGES"

JAPAN

FULL SIZE .....

HALF CUT .....

## Soy Crepe "Mamenori"/Others



### MAMENORI "RED"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### MAMENORI "YELLOW"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### MAMENORI "GREEN"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### MAMENORI "SESAME SEEDS"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### MAMENORI "PINK"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### MAMENORI "ORENGE"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### MAMENORI "CHILI"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### MAMENORI "WHITE"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### MAMENORI "SHISO"

SOYBEAN CREPE SHEET FOR ROLL SUSHI

MEXICO

20 SH/6 PK .....



### KINPAKU GOLD BOTTLE

JAPAN

0.4 G/BOTTLE .....

## Mayonnaise/Sauce



### KEWPIE "ORIGINAL"

JAPANESE STYLE MAYONNAISE

JAPAN

20 BT/CS .....



### KEWPIE "RED" FOR REATAURANT USE

JAPANESE STYLE MAYONNAISE

USA

64 OZ/6 BT/CS .....



### SSK MAYONNAISE

JAPANESE STYLE MAYONNAISE

JAPAN

1 kg/10 PK/CS .....



### UNAGI ANAGO SAUCE

JAPANESE STYLE KABAYAKI SAUCE

JAPAN

1.8 L/6 BT/CS .....



堺

孝

行

刃

物

SAKAI  
TAKAYUKI

JAPANESE  
TRADITION

Japanese swords have been a status symbol from ancient times. The core blade is forged by folding selected steel many times and features supreme sharpness and brilliance; it is has been said that the human soul dwells in the sword. Japanese knives are actually works of art descended from Japanese swords, and we proudly present them to the world. The quality of meticulous workmanship represents the pride of masters who create quality knives, and the quality is ensured by traditional skills that have been continuously inherited from their predecessors. Japanese knives have their own unprecedented shapes and are without parallel in the world as knives created for cutting different foods, including fishes and vegetables, and are vital for delicate Japanese dishes. All of our staff members wish that you would pick up the Sakai Takayuki brand products which maintain the traditional skills of Sakai's Japanese knives and demonstrate the skills of world class masters.



# Knives

## Knives



**AONIKO WITH EBONY WOOD HANDLE YANAGIBA**  
270 MM .....



**BYAKKO (YASUKI WHITE-1 STEEL) YANAGIBA**  
270 MM ..... 300 MM • KIRITSUKE .....



**AONIKO HIENN KENGATA YANAGI WITH SCHEIDE**  
300 MM .....



**TOKUJYO YANAGIBA**  
270 MM .....



**INOX HAKUGIN (MIRROR FINISH) YANAGIBA**  
270 MM ..... 300 MM .....



**INOX YANAGIBA**  
270 MM .....



**MOLYBDENUM PC HANDLE YANAGIBA**  
240 MM ..... 300 MM .....  
270 MM .....



**MOLYBDENUM PC HANDLE DEBA**  
180 MM .....



**KASUMITOGI YANAGIBA**  
240 MM ..... 300 MM .....  
270 MM .....



**DAMASCUS COOK'S KNIFE (33LYS)**  
180 MM ..... 240 MM .....  
210 MM .....



**DAMASCUS SLICER KNIFE (33LYS)**  
240 MM .....



**DAMASCUS KIRITSUKE YANAGI (17LYS)**  
270 MM ..... 300 MM .....



**DAMASCUS COOK'S KNIFE (17LYS) SUGIHARA**  
240 MM .....



**DAMASCUS PETTY (33 LYS)**  
150 MM .....

## Knives



**DAMASCUS SANTOKU (33 LYS) ALL PURPOSE**  
180 MM .....



**GRAND CHEF COOK'S KNIFE**

240 MM ..... 270 MM .....



**GRAND CHEF KIRITSUKE YANAGI (WITH SCHEIDE)**  
260 MM .....



**INOX COOK'S KNIFE**

210 MM ..... 270 MM .....  
240 MM .....



**INOX SLICER**

240MM ..... 270MM .....



**S/S PC HANDLE COOK'S KNIFE**

210 MM ..... 270 MM .....  
240 MM .....



**S/S PC HANDLE SLICER**

240 MM .....



**TUS SLICER**

240 MM ..... 270 MM .....



**KIKUTAKA KAIRYO YANAGIBA**

B-3 • 240 MM ..... B-5 • 300 MM .....  
B-4 • 270 MM .....



**KIKUTAKA KAIRYO DEBA**

B-18 • 180 MM ..... B-19 • 195 MM .....



**BREITO ALL-STAINLESS COOK'S KNIFE**

270 MM .....  
240 MM .....



**TOISHI (WHETSTONE)**

**\*KING\***

#800 MEDIUM .....  
#6000 GRIT SUPER FINISH .....



**TOISHI (WHETSTONE) DELUXE MEDIUM**

**\*KING\***

#1000 .....



**GRAND CHEF BONING KNIFE**

150 MM .....



# SAKAI TAKAYUKI INOX - Nanairo -





## Knives



**KNIFE YANAGI INOX NANAIRO DRY LACQUER SUMI INK SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO RETRO WOODGRAIN SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO EBONY RETRO WOODGRAIN SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO GOLD PEARL SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO VERMILLION PEARL SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO BLUE PEARL SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO YELLOW GREEN PEARL SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO BLACK GOLD SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO RETRO GOLD SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO RED TORTOISESHELL SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO BROWN TORTOISESHELL SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO SILVER SPECKLED MAROON SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO BLUE TORTOISESHELL SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....



**KNIFE YANAGI INOX NANAIRO GREEN TORTOISESHELL SAKAI TAKAYUKI**

210 MM (240 mm/270 mm/300 mm are also available) .....

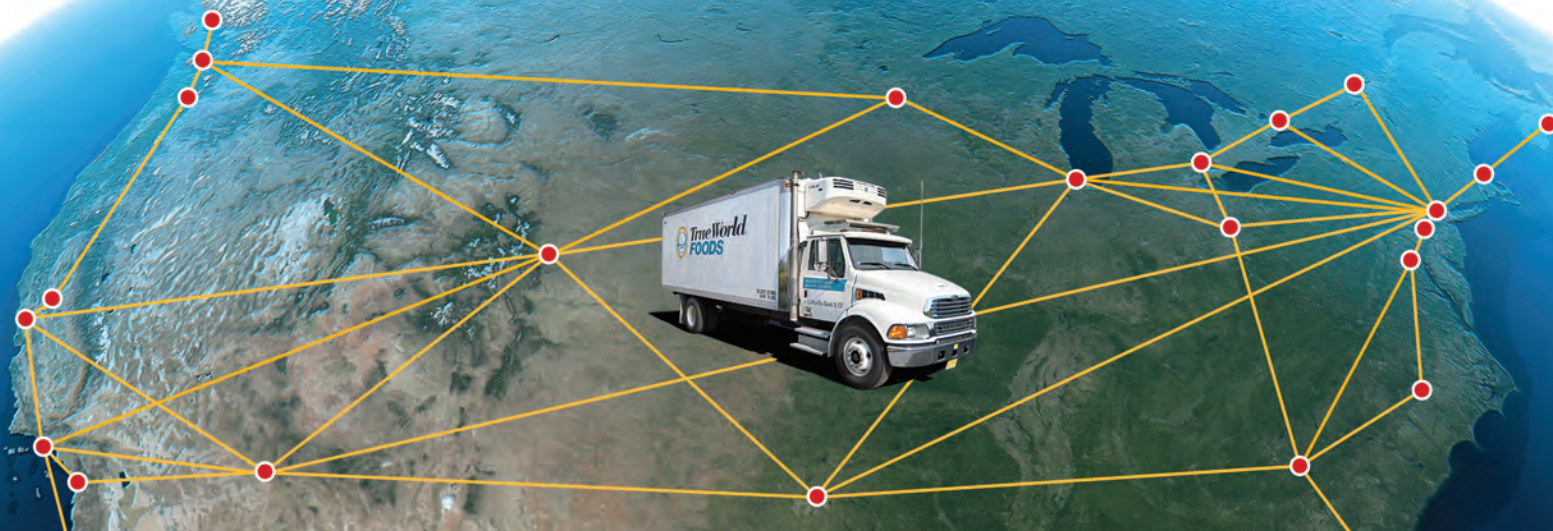
Just like “rainbow” in English, “nanairo” is a Japanese term describing a multitude of colors, making it the perfect name for this new, colorful line of traditional Japanese knives. Born out of a collaboration between Sakai knife makers and masters of traditional Echizen lacquerware, these beautiful and hygienic knives are waterproof and durable to a degree unattainable with wooden handles. The Nanairo handles are injection molded from ABS and finished in a wide variety of different designs, all with a sense of traditional Japanese beauty. Taking up a Nanairo knife in your hands, it will feel well balanced, pleasantly warm to the touch and overall similar to one with a standard wooden handle. The blades are made from stainless, high performance molybdenum steel and are ground and sharpened by the craftsmen of Sakai. Their excellent geometry and sharpness make them suitable for demanding professional use. Available in 14 designs and 4 blade lengths from 210 to 300 mm (30 mm increments) for a total of 56 combinations..



## Seasonal Fresh Items (this is only for general knowledge and doesn't guarantee supply and availability)

[illegible]

# True World Foods Nationwide Distribution Network



## CANADA

### Vancouver

Address: 11-12491 No2 Road,  
Richmond, BC V7E 2G3, Canada  
Phone: 604-878-1994 Fax: 604-275-3265

### Calgary

Address: 1826 25th Ave, Northeast Bay 5-6,  
Calgary, AB T2E 7K1, Canada  
Phone: 403-235-4024 Fax: 403-265-6698

### Toronto

Address: 2480 Cawthra Road #28,  
Mississauga, ON L5A 2X2, Canada  
Phone: 905-279-5977 Fax: 905-279-5574

### Montreal

Address: 249 Montée de Liesse,  
Saint-Laurent, QC, H4T 1P5, Canada  
Phone: 514-990-0611 Fax: 514-631-1664

### Quebec

Address: 5130 Rue Rideau #190, Quebec,  
QC, G2E 5S4, Canada  
Phone: 418-204-0647

## UNITED STATES

### Corporate Headquarters

Address: 24 Link Drive,  
Rockleigh, NJ 07647  
Phone: 201-750-0024 | Fax: 201-750-0025

### Atlanta

Address: 4554 Stonegate Ind. Blvd.,  
Stone Mountain, GA 30083  
Phone: 678-317-9200 | Fax: 678-317-9201

### Boston

Address: 242 Salem Street,  
Woburn, MA 01801  
Phone: 617-269-9988 | Fax: 617-269-5725

### Chicago

Address: 950 Chase Avenue,  
Elk Grove Village, IL 60007  
Phone: 847-718-0088 | Fax: 847-718-0011

### Columbus

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### Hartford

Address: 211 Schrafts Dr, Waterbury Unit 4A,  
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Phone: 203-596-0800 | Fax: 203-596-0801

### Dallas

Address: 8919 Governors Row,  
Dallas, TX 75247  
Phone: 214-887-8009 | Fax: 214-887-8098

### Denver

Address: 6727 East 50th Avenue,  
Commerce City, CO 80022  
Phone: 303-227-1344 | Fax: 303-227-1322

### Detroit

Address: 11876 Belden Court,  
Livonia, MI 48150  
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### District of Columbia

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### Honolulu

Address: 2696 Wai Wai Loop,  
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### Los Angeles

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### Miami

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### Minneapolis

Address: 1675 Meadow View Road, Suite 200  
Eagan, MN 55121  
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### New York

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### Phoenix

Address: 835 W. 22nd Street, #107,  
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### Portland

Address: 301 Grand Blvd.,  
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