



THE HIROSHIMA BRAND



The very best of Hiroshima





About the Hiroshima Brand

The Hiroshima Brand system certifies particularly outstanding specialty products from Hiroshima and promotes them throughout Japan to improve their name recognition and boost sales, as well as improve the image of Hiroshima, thus aiming to vitalize the regional economy and promote more visitors to Hiroshima.

The Hiroshima Brand Logo

This logo expresses Hiroshima's unique character using origami, an idea borrowed from folded cranes, with the letter "h" for Hiroshima folded like origami. It also evokes the Japanese phrase "with a folded certificate," which is used to signify reliability and high quality.

The Hiroshima Brand Certification System

Our Hiroshima Brand certification system was established in 2007, and as of March 2021, we have certified the 83 products listed in this booklet.

Basic Criteria

The product has a natural, historical, traditional, or cultural background or narrative related to Hiroshima, is a safe product, and can be expected to improve the name recognition of the Hiroshima Brand.

*Commerce Promotion Division, Industrial Promotion Department,
Economic Affairs and Tourism Bureau, The City of Hiroshima*

Hiroshima City Hall Main Building 5F, 1-6-34 Kokutaiji-machi,
Naka-ku, Hiroshima City 730-8586
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The Hiroshima Brand: Specialty Products That Tell A Story

Fresh flavors raised in the Seto Inland Sea

Traditional craft techniques passed down through the ages

Heartwarming hospitality

Each Hiroshima Brand product has its own unique story to tell;
come and discover Hiroshima with our wonderful range of specialty products.



Agricultural/Seafood Products



Processed Foods



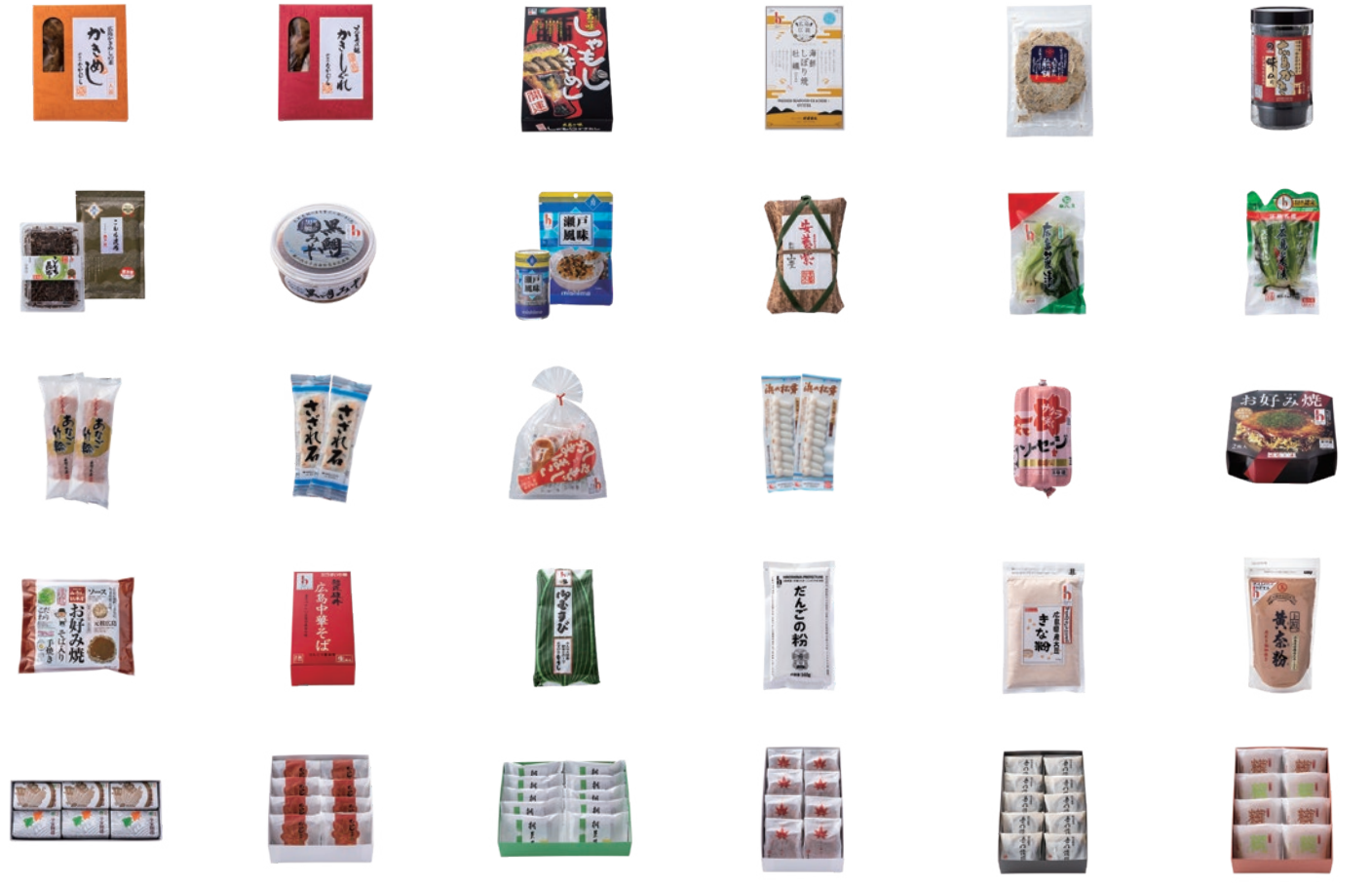
Drinks/Alcohol



Seasonings

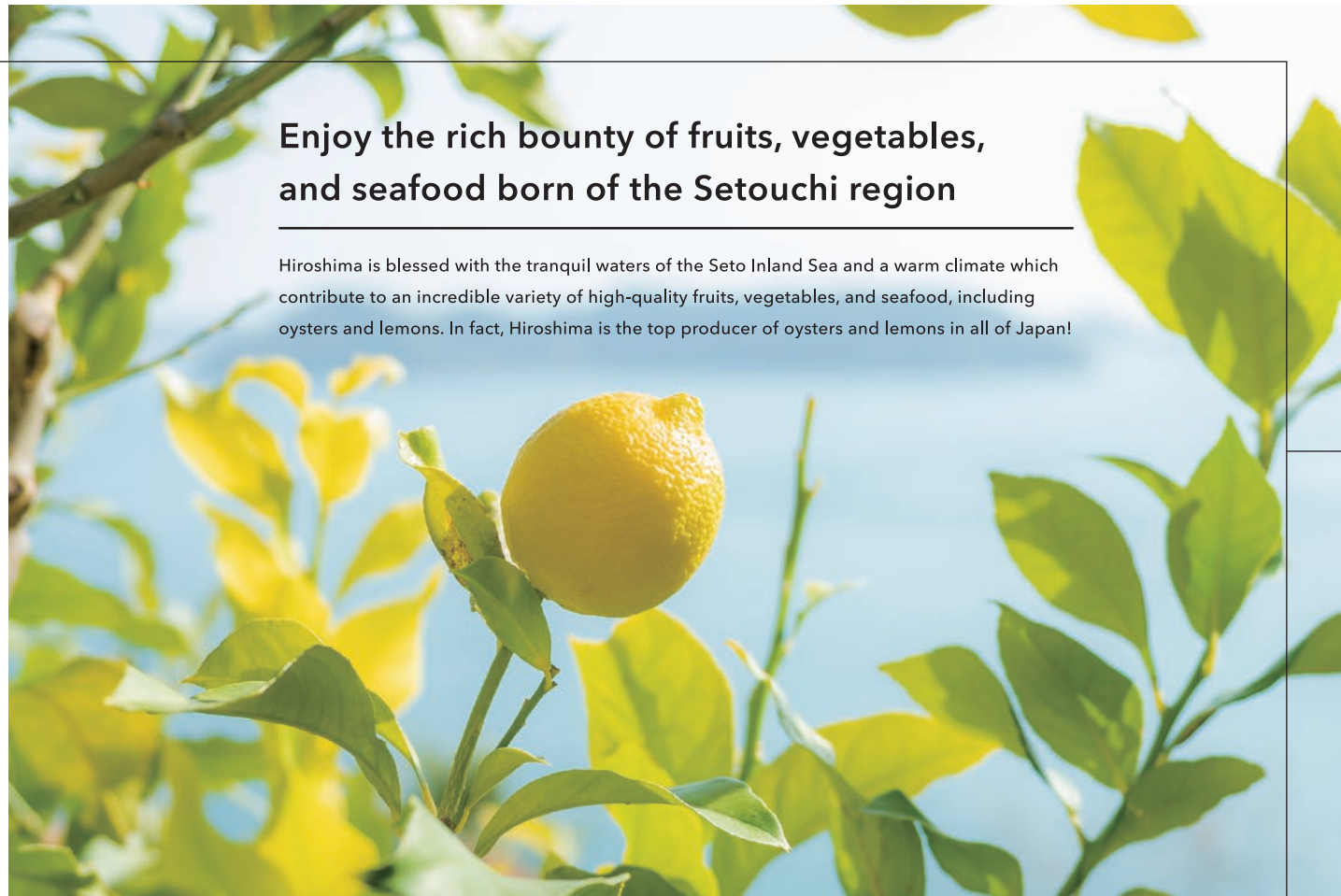


Confections/Snacks



Traditional Craftworks





Enjoy the rich bounty of fruits, vegetables, and seafood born of the Setouchi region

Hiroshima is blessed with the tranquil waters of the Seto Inland Sea and a warm climate which contribute to an incredible variety of high-quality fruits, vegetables, and seafood, including oysters and lemons. In fact, Hiroshima is the top producer of oysters and lemons in all of Japan!

Agricultural/Seafood Products #1 Hiroshima Lemon Akashū



Nutritious and delicious lemons that you can use right down the peel

Hiroshima Fruits Agricultural Cooperation Association Union



Agricultural/Seafood Products #3 Horiguchi Oysters



High-quality oysters full of rich natural flavors

Horiguchi Kaisan Co., Ltd.



Agricultural/Seafood Products #5 Nitrogen-Frozen Hiroshima Oysters



A unique freezing process for better tasting oysters

Yamashita Suisan Co., Ltd.



Agricultural/Seafood Products #2 Kusatsu Oysters



Brand oysters that are highly acclaimed all over Japan

Kusatsu Oyster Cooperative (Kazunori Amioka, Tsugumichi Amisaki, Kazuto Amimoto, Teruhiko Otani, Isamu Oka, Hisayuki Obatake)



Agricultural/Seafood Products #4 Yoneda Kaisan Hiroshima Oysters



High quality, pure locally-raised Hiroshima oysters

Yoneda Kaisan Co., Ltd.



Agricultural/Seafood Products #6 Ōtagawa River Shijimi Clams



Highly rare and prized shijimi clams

Hiroshima City Inland Water Fisheries Cooperative





#3

Feel the ocean breeze with these Setouchi specialties!

Here you'll find products that make generous use of fresh Hiroshima seafood. Each one enhances the natural flavors of their chosen ingredients, leaving you to savor the incredible rich flavors that Hiroshima seafood is known for. We hope you and your family will enjoy the riches that the waters of Hiroshima have to offer.

#2

Processed Foods #1
Oyster Rice

Rice seasoning mix bursting with the rich natural flavors of oysters and kombu seaweed

Mishima Foods Co., Ltd.



Processed Foods #2
Taste of Hiroshima: Oyster Rice Mix

Oyster rice made easy: just mix and steam!

Chinmi-dokoro Nakamura Ltd.



Processed Foods #3
Oyster Shigure (Simmered Oysters) (Small Boxes/Giftwrapped)

Plump oysters simmered in a sweet and savory sauce: your perfect companion to Japanese sake or beer!

Chinmi-dokoro Nakamura Ltd.



Processed Foods #4
Shamoji Oyster Rice Bentō

Delicious and auspicious: a uniquely shaped bentō full of different ways to enjoy oysters

Hiroshima Ekibentō Co., Ltd.



Processed Foods #5
Eba Senbei (Pressed Oyster Cracker)

The oyster, the whole oyster, and nothing but the oyster

Tomoeya Kiyonobu Ltd.



Processed Foods #6
100% Chirimen (Dried Young Sardines) Crackers

All the great flavors of chirimen, freshly caught and additive free

Ishino Suisan Ltd.





Your bowl of rice will never be lonely again with these perfect partners!

Discover the best of our long selling classics made with local ingredients and traditional techniques for a taste you'll keep coming back to. Each product brings out the natural sweetness in rice and will have you reaching for another bowl!

Processed Foods #7

Hiroshima Oyster-Flavored Seaweed



Savor the rich flavor of oysters with our crisp domestic seaweed

Marutoku Nori Co., Ltd.



Processed Foods #8

Ryokō no Tomo (Furikake)



Calcium-rich furikake that has been loved for over 100 years

Tanaka Foods Co., Ltd.



Processed Foods #9

Komochi Kombu



The great taste of kombu seaweed and simmered cod roe

Hirotsuku Co., Ltd.



Processed Foods #10

Black Sea Bream Miso



A tasty miso full of high-quality Setouchi black sea bream

Setouchi Miso Takamori Honten



Processed Foods #11

Setofumi® Furikake



Packed with nutrition and great natural flavors

Mishima Foods Co., Ltd.



Processed Foods #12

Akimurasaki



Pickled Hiroshima-na greens with the great taste of red shiso

Yamatoyo Co., Ltd.





Hiroshima-na greens, a Hiroshima winter delicacy

Pickles made from Hiroshima specialty leafy vegetable Hiroshima-na are one of the top three best-known pickles in all of Japan. With its beautiful green color, crisp texture, and slightly spicy snap, these pickles are perfect on their own or as accompaniments to main dishes.

Processed Foods #13

Nekoshima Pickled Hiroshima-na Greens

All the natural goodness of Hiroshima-na greens

Nekoshima Shōten Co., Ltd.



Processed Foods #14

Pickled Hiroshima-na Greens Akina

Fresh taste and texture that comes from traditional methods

Yamatoyo Co., Ltd.



Processed Foods #15

Kawauchi-Grown Authentic Pickled Hiroshima-na Greens

Rich and snappy flavors with a crisp and refreshing texture

Hiroshima City Agricultural Cooperative Association, Pickled Hiroshima-na Greens Center



A unique collection of local fish cakes, sausages, and more

Hiroshima is home to a wide variety of traditional Japanese products that use finely ground fish and meat known as *nerimono*. From well-known chikuwa fish cakes to kamaboko fish cakes, sausages, and beyond, you'll find great products to be enjoyed on their own, or as ingredients in simmered or sautéed dishes.



Processed Foods #16

Conger Eel Chikuwa

Enjoy our choice chikuwa made of conger eel, a Hiroshima delicacy

Izuno Corporation



Processed Foods #17

Sazare-ishi

A gourmet kamaboko experience accented by green onions and cheese

Osaki Suisan Co., Ltd.



Processed Foods #18

Shamoji Kamaboko

Kamaboko shaped like a lucky shamoji rice paddle from Miyajima

Hori Suisan Ltd.



Processed Foods #19

Hama no Matsutake

Enjoy the elegant aroma of prized matsutake mushrooms in our kamaboko

Osaki Suisan Co., Ltd.



Processed Foods #20

Cherry Blossom-Shaped Sausage

A perfect and adorable addition to any bentō lunch or meal

Fukutome Meat Packers Ltd.



Okonomiyaki: the beloved soul food of Hiroshima

A local favorite turned gourmet sensation, okonomiyaki developed in Hiroshima alongside the recovery of the city after WWII. It differs from Osaka-style in that instead of mixing all the ingredients together, they are layered on top of each other on a hot griddle and use chūka soba noodles.



Processed Foods #21

Mikan Kōbō Chilled Hiroshima-style Okonomiyaki

Enjoy that fresh off the griddle flavor in your own home using just your microwave!



Satoyoshi Manufacturing Co., Ltd.
Food Products Department (Mikan Kōbō)



Processed Foods #22

Okonomi-Mura Frozen/Refrigerated Okonomiyaki

Handmade by professionals for an authentic taste experience



Sunfoods Inc.



Processed Foods #23

Mitchan Sōhonten Frozen Okonomiyaki

Enjoy the taste of one of the most popular okonomiyaki restaurants in Hiroshima at home



Ise Hiroshima Sodachi Ltd.





#24



#25

A true taste of local Hiroshima food culture

Popular with locals, now you can take home a piece of authentic Hiroshima food culture created by professional chefs using traditional techniques. These culinary delights are sure to satisfy your stomach and your soul.

Processed Foods #24

Usui Artisanal Noodles: Hiroshima Chūka Soba Ramen



Enjoy the authentic taste of Hiroshima ramen stalls of old with this tonkotsu-soy sauce ramen

Usui Chūka Ltd.



Processed Foods #25

Tawara Rice Balls



Like no other: expertly made rice balls with a savory hint of soy sauce

Musubi Musashi Co., Ltd.



Dumpling flour and roasted soybean flour made in Hiroshima

High-quality ingredients mean your dumplings taste better, and we've selected only the best Hiroshima-made dumpling and toasted soybean flours to ensure the best flavors possible. Quality you can count on from ingredients used in local Japanese confectionaries for years.



#28

#27

Processed Foods #26

Dumpling Flour Using Hiroshima-Grown Ingredients

Make flavorful rice dumplings with the perfect soft and chewy texture

Ueman Ryōshoku Seifunsho Co., Ltd.



Processed Foods #27

Roasted Soybean Flour Made in Hiroshima Prefecture

All the natural nutty flavors of soybeans

Ueman Ryōshoku Seifunsho Co., Ltd.



Processed Foods #28

Premium Roasted Soybean Flour

Enjoy the deep, rich flavors of our premium roasted soybean flour

Masuda Seifun Co., Ltd.





Hiroshima confections sure to please

Starting with the popular momiji manjū, shaped like maple leaves (the prefectural tree of Hiroshima), the prefecture is home to a wonderful range of high-quality Japanese confections using anko (red bean paste). Enjoy the natural sweetness of anko paired with cakes of all different flavors and textures.

Confections/Snacks #1
Momiji Manjū

The delicious harmony of anko made from premium azuki red beans and tender castella cake

Nishikidō Co., Ltd.



Confections/Snacks #3
Momiji Manjū
(smooth red bean paste)

An elegant and refined confection made with sarashi-anko red bean paste and traditional techniques

Yamadaya Co., Ltd.



Confections/Snacks #5
Momiji Manjū
(smooth red bean paste)

A truly traditional taste with gorgeous light purple anko and tender castella

Fujiya Co., Ltd.



Confections/Snacks #2
New Tale of the Heike
(Shin-Heike Monogatari)

An east-meets-west confection that combines German baumkuchen with anko

Nishikidō Co., Ltd.



Confections/Snacks #4
Tōyōka

Enjoy the unique chewy texture of this teatime favorite

Yamadaya Co., Ltd.



Confections/Snacks #6
Gosaku Manjū

Enjoy the lovely texture of whole red beans in this filling manjū

Heiandō Umetsubo Co., Ltd.





Confections/Snacks #7
Tsurukame Monaka

Embossed with the characters for *crane* and *turtle*, traditional symbols of good fortune

Takaki Co., Ltd.



Specialty confections and snacks made with local ingredients

Enjoy our catalogue of confections and snacks made with local ingredients such as mochi rice, potatoes, and persimmon. Full of great natural flavors, savor the true taste of local Hiroshima.



Confections/Snacks #8
Hiroshima Persimmon Yōkan Gionbō

An exquisite yōkan made with dried Hiroshima persimmon

Heiandō Umetsubo Co., Ltd.



Confections/Snacks #9
Awasetsuma

A unique confection with a trio of great textures and the brightness of Hiroshima lemons

Fujiya Co., Ltd.



Confections/Snacks #10
Whole Oyster Senbei Crackers

Crispy senbei crackers made with high-quality potatoes and topped with an entire oyster

Maruichi Shōten Ltd.





European-style confections: a combination of Hiroshima culture and European classics

These confections are the crown jewels of Hiroshima-made sweets, incorporating ingredients like local sake and fruits from the Seto Inland Sea region. Highly creative and original in both taste and packaging, each one is full of the flavors of Hiroshima.

Confections/Snacks #11
Baked Mont Blanc



A sensational creation that's crispy on the outside and tender on the inside

Patisserie Alpha



Confections/Snacks #12
Soraguchi Mama's Salty Milk Jam



Additive-free, homemade jam made from fresh local milk

Soraguchi Mama no Milk Kōbō



Confections/Snacks #13
Baumkuchen Moon/Sun (Size 4) Gift



Two distinct baumkuchen inspired by the moon and sun on the Great Tori Gate of the Itsukushima Shrine

Kunugi Co., Ltd.



Confections/Snacks #14
Baked Oatmeal Almond Cookies



The great taste of freshly ground almonds and wasanbon sugar (refined Japanese sugar)

Backen Mozart Corporation



Confections/Snacks #15
Sake no Iro-Iro Monogatari (Tales of Sake): Hiroshima Sake Gelée



A refreshing non-alcoholic gelée made from a variety of well-known Hiroshima sake

Backen Mozart Corporation



Confections/Snacks #16
Kamotsuru Sake Cake



Enjoy the refined flavors of local Hiroshima sake with this tender and delicious cake

Andersen Co., Ltd.



Traditional craft sake, shōchū, and other local beverages

Blessed by the perfect natural climate for fermentation, Hiroshima is famous for its many traditional sake breweries. Our lineup includes many local favorites like sake and shōchū, as well as other beverages made with Hiroshima lemons.



Drinks/Alcohol #1
**Honshū-ichi Muroka
Honjōzō Sake**

Experience the freshly brewed flavor of true Hiroshima sake

Umeda-Shuzoujou & Co.



Drinks/Alcohol #2
**Yahatakawa Kassei
Nigori Sake**

A refreshingly sweet sparkling nigori sake from a brewery with 200 years of history

Yahatagawa Sake
Brewery Co., Ltd.



Drinks/Alcohol #3
**Daruma Beni Azuma
Authentic Sweet Potato
Shōchū**

The stunning sweetness of 100% Hiroshima-grown sweet potatoes

SAKURAO Brewery and
Distillery Co., Ltd.



Drinks/Alcohol #4
**Hiroshima Lemon Cider
with Amabito no Moshio
Fisherman's Salt**

A delightful local cider made with Hiroshima lemon juice

Hiroshima Fruits Agricultural
Cooperation Association Union





Seasonings to take your cooking to the next level

Enjoy a wide range of local seasonings full of rich natural flavors made with high-quality local ingredients like oyster extracts and citrus fruits. These seasonings enhance other ingredients without overpowering them, making each one the perfect choice to accent any kind of cuisine.

Seasonings #1 Hōjun Natural Soy Sauce

Brewed using techniques passed down for over 100 years

Kawanaka Shōyu Co., Ltd.



Seasonings #2 Otafuku Pure Rice Vinegar 500ml

A flavorful vinegar made of 100% Hiroshima-grown rice

Otafuku Sauce Co., Ltd.



Seasonings #3 Fresh-Squeezed Yuzu Citron Ponzu Soy Sauce

Enjoy the tart and refreshing aroma of Hiroshima-grown Kawane yuzu

Kawanaka Shōyu Co., Ltd.



Seasonings #4 Concentrated Oyster Sauce

Umami-rich and additive-free, made from Hiroshima oyster broth

Hiroshima Fishery Cooperative



Seasonings #5 Conger Eel Savory Salt

All-purpose seasoning born in Hiroshima and made using our unique methods; packed with the savory taste of conger eel

Marinestar Ltd.



Seasonings #6 Miso with Oyster Dashi Stock

Our savory miso blended with an exquisite Hiroshima oyster dashi stock

Shinryo Miso Co., Ltd.



A must in every Hiroshima household: okonomi sauce

A unique sauce made with fruits and vegetables used to top okonomiyaki. With its deep rich flavor, okonomi sauce is perfect for all kinds of cuisine and is sure to become a staple in your home.

Seasonings #7 Otafuku Okonomi Sauce

Dates bring a subtle sweetness to this rich and flavorful sauce
Otafuku Sauce Co., Ltd.



Seasonings #8 Otafuku Hiroshima Limited Edition Okonomi Sauce

The ultimate sauce to complement Hiroshima okonomiyaki
Otafuku Sauce Co., Ltd.



Seasonings #9 Okonomi Sauce Hiroshima Jyaken

The additive-free choice for a healthier okonomi sauce
Sennari Co., Ltd.



Seasonings #10 Mitsuwa Okonomi Sauce

A vegan-version of okonomi sauce made for professional chefs
Sunfoods Inc.





Oyster Hotpot Soup Base: local Hiroshima cuisine made simple

A great and easy way to enjoy a local Hiroshima delicacy, simply pour the base into a hotpot with the ingredients and simmer. The flavors of miso bring out the natural sweetness of oysters and seasonal vegetables in this traditional hotpot.

Seasonings #11 Oyster Hotpot Soup Base

Made from a blend of three different miso for a rich and complex taste

Shinryo Miso Co., Ltd.



Seasonings #12 Oyster Hotpot Soup Base

Made with sweet miso for an authentic taste experience you can enjoy at home

Masuyamiso Co., Ltd.



Seasonings #13 Hiroshima Ōba Iriko Dashi Stock

A convenient dashi stock pack made with Ōba Iriko, a traditional part of Setouchi food culture

Ajinhon Co., Ltd.



Seasonings #14 Lemosco

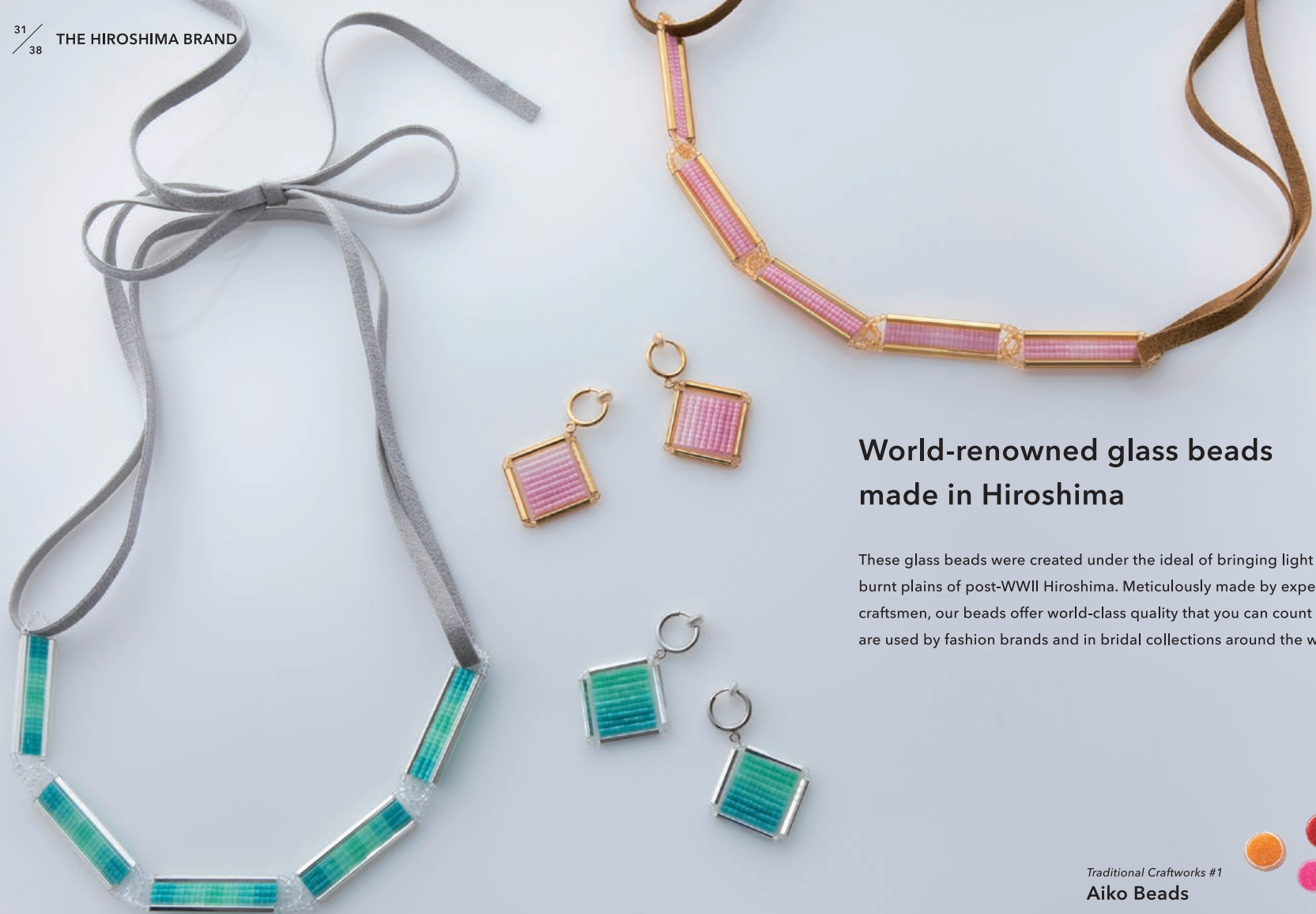
A unique hot sauce made with Hiroshima-grown lemons and green chilies

Yamato Foods Co., Ltd.



Healthy and delicious seasonings from Hiroshima

Enjoy our great lineup of new and exciting seasonings developed in Hiroshima using only the finest ingredients. These products boost flavors without the need for extra salt, making them perfect for those trying to reduce their sodium. Try our innovative seasonings for all the great taste you love with the extra benefit of keeping you healthy.



World-renowned glass beads made in Hiroshima

These glass beads were created under the ideal of bringing light to the burnt plains of post-WWII Hiroshima. Meticulously made by expert craftsmen, our beads offer world-class quality that you can count on and are used by fashion brands and in bridal collections around the world.

Traditional Craftworks #1
Aiko Beads

Beautiful and easy to use world-class glass beads

Toho Co., Ltd.



Hiroshima Needles: over 300 years of tradition and history

Hiroshima needles are made with traditional craft techniques, making them flexible yet warp resistant, and allowing them to move smoothly through fabric. The history of Hiroshima needles began over 300 years ago when Lord Asano, the ruler of the Hiroshima Domain, introduced needle making to lower ranking members of the samurai class. Northern Hiroshima became a hub for tataro ironmaking using rich iron sands. The irons forged there were transported to Hiroshima City via waterways and became materials for needle making, allowing the industry to grow and flourish. While the atomic bombing caused catastrophic damage to the needle making industry, it managed to recover, and the tradition of Hiroshima needles continues today, with 90% of all domestic hand-sewing needles and marking pins produced in Hiroshima, making it the largest domestic needle producer in all of Japan. In addition, 70% of all needles made in Hiroshima are exported overseas, earning high praise for their quality around the world.



Traditional Craftworks #2
TULIP NEEDLES

Flexible and warp resistant, runs smoothly through fabric

Tulip Company Limited



Traditional Craftworks #3
"HIROSHIMA NEEDLE" HARISHIGOTO

It's very nice gift of sewing needle set from Hiroshima

Tulip Company Limited



Traditional Craftworks #4
Regal Brand Hand-Sewing Needles

High quality hand-sewing needles designed to make sewing easier

BANKOKU NEEDLE MFG. CO., LTD.



Traditional Craftworks #5
ETIMO Rose Crochet Hook with Cushion Grip Set

Naturally fits your hand and easy to hold, offering a smooth crochet hook set experience

Tulip Company Limited





Loved and admired the world over: Kumano *fude* brushes

Crafted in Kumano-cho in Hiroshima, each Kumano *fude* brush is handmade by expert craftsmen using traditional techniques to create a variety of brushes for calligraphy, make-up, and more. The history of these brushes begins nearly 180 years ago as part of an industry promotion initiative by the Hiroshima Domain. Today, Kumano-cho is known as the Brush Capital of Japan as it is the number one domestic producer of calligraphy brushes, art brushes, and make-up brushes. With their incredibly high quality, Kumano *fude* brushes are prized domestically and internationally.

Traditional Craftworks #6
Kumano Calligraphy Brushes

Our high-quality brushes make calligraphy writing easy

Ikkyūen Co., Ltd.



Traditional Craftworks #7
Kumano Calligraphy Brushes

Expertly made by our experienced craftsmen; a masterpiece among brushes made in the Yamato spirit

Hōkodō Co., Ltd.



Traditional Craftworks #8
Kumano Brushes
(for Japanese-style paintings, animation, hand-painted postcards, etc)

Express yourself in a wide variety of ways

Shōgetsudō Co., Ltd.



Traditional Craftworks #9
Cosmetic Brushes / Jewelry and Lacquered Cosmetic Brushes

The highest quality in make-up brushes, recognized by beauty experts for their softness

Tanseidō Corporation



Traditional Craftworks #10
Kumano Cosmetic Brushes

Stylish and functional make-up brushes with playful designs

Koyudo Co., Ltd.



Pottery born of the sacred sands of Miyajima, the Island of the Gods

This pottery ware is made using the blessed sands of the Itsukushima Shrine on Miyajima mixed with clay. Its roots are ancient, born of a tradition that began with travelers. They would gather sands from below the Itsukushima Shrine and carry it with them for good luck and safety during their travels. Once they safely returned, they would return the sand along with sand from their destination. Miyajima Osuna pottery, a traditional Hiroshima craft art, has become a symbol of good fortune and is the perfect gift for any occasion.

Traditional Craftworks #11

Miyajima Osuna Pottery

Yamane Kōsai
[Yamane Taigendō]



Better with age: enjoy the natural progression and beauty of Miyajima woodgrain

It is said that the tradition of Miyajima *rokuro zaiku* came to the island in the mid-1800s. Instead of using lacquer to create brightly colored pieces, this traditional craftwork features the natural beauty of wood, allowing the beautiful woodgrain to take center stage. Each piece features the gentle curves and warmth that only handcrafted woodwork can provide. With each use, the pieces darken in color, becoming more refined. Enjoy the natural progression of each piece as it becomes a permanent part of your home.

Traditional Craftworks #12

Miyajima Rokuro Zaiku (Wooden Lathe Crafts)

Kobayashi Shōsai
[Kobayashi Isshōdō]



Delicate and beautiful lacquer art

Takamori-e techniques are passed down to one successor per generation: the works of the current Ikkokusai (7th generation) are brilliant representations of seasonal Japanese aesthetics, using styles which have been inherited from the very first generation of artisans. Created with unique techniques not often found in the world of Japanese lacquer art, artisans layer lacquer to create 3D designs of flowers, insects, and more, and then add colored lacquer to bring the detailed designs to life. These craftworks are the pride of Hiroshima, portraying the softness of a painting and the hardness of a sculpture all at the same time.

Traditional Craftworks #14

Takamori-e Lacquerware

Kinjō Ikkokusai



Traditional hand-painted carp streamers: carrying over 400 years of history to the present

These streamers, a traditional symbol of success in life, date back to the Edo period and are a part of traditional Japanese culture, flown on Children's Day by parents to symbolize their wishes for the healthy development and success of children. Each one of our streamers is made completely by hand using *washi* paper made by Hiroshima's only *washi* maker, Otake Tesuki Washi. The warmth of *washi* paper hand-painted with bright and lively colors make our hand-painted streamers stand out as one of the last remaining handmade streamers in all of Japan. Enjoy all of the culture and artistry that goes into each of our streamers.

Traditional Craftworks #13

Hiroshima Carp Streamers

Hiroshima Koinobori



A culmination of traditional craftworks

The history of Hiroshima Buddhist altars begins with the spread of Pure Land Sect Buddhism beginning in the 13th century. This traditional craft developed further in the Edo period as it became easier to move materials and ship completed altars out using the waterways of Hiroshima castle town. In the Taisho era, Hiroshima became the number one manufacturer of Buddhist altars, with a specialization in gold-leaf Buddhist altars. However, after the atomic bombing in 1945, the so-called Buddhist Altar Row (comprised of many altar manufacturers) was completely destroyed. The industry was able to recover from the bombing, and today, the tradition of Hiroshima Buddhist altar-making continues. This traditional craftwork is the culmination of seven different traditional handcrafts, and each piece is the careful work of a master. With praise for its coating and gold-leaf techniques, the gloss of the heavy black lacquer adds a dignified sophistication while the gold leaf brings warmth and tranquility, and the intricate carvings will leave you in awe of the beauty of Japanese aesthetics.

Traditional Craftworks #15

Hiroshima Traditional Craft Buddhist Altar

Hiroshima Religious
Implements Commerce and
Industry Co-op



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|------------|--|---|
| P6 | Hiroshima Lemon Akashū..... | Hiroshima Fruits Agricultural Cooperation Association Union |
| | Kusatsu Oysters..... | Kusatsu Oyster Cooperative |
| | Horiguchi Oysters..... | Horiguchi Kaisan Co., Ltd. |
| | Yoneda Kaisan Hiroshima Oysters..... | Yoneda Kaisan Co., Ltd. |
| | Nitrogen-Frozen Hiroshima Oysters..... | Yamashita Suisan Co., Ltd. |
| | Ōtagawa River Shijimi Clams..... | Hiroshima City Inland Water Fisheries Cooperative |
| P7 | Oyster Rice..... | Mishima Foods Co., Ltd. |
| | Taste of Hiroshima: Oyster Rice Mix..... | Chinmi-dokoro Nakamura Ltd. |
| | Oyster Shigure (Simmered Oysters) (Small Boxes/Giftwrapped)..... | Chinmi-dokoro Nakamura Ltd. |
| P8 | Shamoji Oyster Rice Bentō..... | Hiroshima Ekibentō Co., Ltd. |
| | Eba Senbei (Pressed Oyster Cracker)..... | Tomoeya Kiyonobu Ltd. |
| | 100% Chirimen (Dried Young Sardines) Crackers..... | Ishino Suisan Ltd. |
| P9 | Hiroshima Oyster-Flavored Seaweed..... | Marutoku Nori Co., Ltd. |
| | Ryokō no Tomo (Furikake)..... | Tanaka Foods Co., Ltd. |
| | Komochi Kombu..... | Hirotsuku Co., Ltd. |
| P10 | Black Sea Bream Miso..... | Setouchi Miso Takamori Honten |
| | Setofumi® Furikake..... | Mishima Foods Co., Ltd. |
| | Akimurasaki..... | Yamatoyo Co., Ltd. |
| P11 | Nekoshima Pickled Hiroshima-na Greens..... | Nekoshima Shōten Co., Ltd. |
| | Pickled Hiroshima-na Greens Akina..... | Yamatoyo Co., Ltd. |
| | Kawauchi-Grown Authentic Pickled Hiroshima-na Greens..... | Hiroshima City Agricultural Cooperative Association, Pickled Hiroshima-na Greens Center |
| P12 | Conger Eel Chikuwa..... | Izuno Corporation |
| | Sazare-ishi..... | Osaki Suisan Co., Ltd. |
| | Shamoji Kamaboko..... | Hori Suisan Ltd. |
| | Hama no Matsutake..... | Osaki Suisan Co., Ltd. |
| | Cherry Blossom-Shaped Sausage..... | Fukutome Meat Packers Ltd. |
| P14 | Mikan Kōbō Chilled Hiroshima-style Okonomiyaki..... | Satoyoshi Manufacturing Co., Ltd. |
| | Okonomi-Mura Frozen/Refrigerated Okonomiyaki..... | Food Products Department (Mikan Kōbō) Sunfoods Inc. |
| | Mitchan Sōhonten Frozen Okonomiyaki..... | Ise Hiroshima Sodachi Ltd. |
| P15 | Usui Artisanal Noodles: Hiroshima Chūka Soba Ramen..... | Usui Chūka Ltd. |
| | Tawara Rice Balls..... | Musubi Musashi Co., Ltd. |
| P16 | Dumpling Flour Using Hiroshima-Grown Ingredients..... | Ueman Ryōshoku Seifunsho Co., Ltd. |
| | Roasted Soybean Flour Made in Hiroshima Prefecture..... | Ueman Ryōshoku Seifunsho Co., Ltd. |
| | Premium Roasted Soybean Flour..... | Masuda Seifun Co., Ltd. |
| P18 | Momiji Manjū..... | Nishikidō Co., Ltd. |
| | New Tale of the Heike (Shin-Heike Monogatari)..... | Nishikidō Co., Ltd. |
| | Momiji Manjū (smooth red bean paste)..... | Yamadaya Co., Ltd. |
| | Tōyōka..... | Yamadaya Co., Ltd. |
| | Momiji Manjū (smooth red bean paste)..... | Fujiya Co., Ltd. |
| | Gosaku Manjū..... | Heiandō Umetsubo Co., Ltd. |
| P19 | Tsurukame Monaka..... | Takaki Co., Ltd. |
| | Hiroshima Persimmon Yōkan Gionbō..... | Heiandō Umetsubo Co., Ltd. |
| P20 | Awasetsuma..... | Fujiya Co., Ltd. |
| | Whole Oyster Senbei Crackers..... | Maruichi Shōten Ltd. |
| P21 | Baked Mont Blanc..... | Patisserie Alpha |
| | Soraguchi Mama's Salty Milk Jam..... | Soraguchi Mama no Milk Kōbō |
| | Baumkuchen Moon/Sun (Size 4) Gift..... | Kunugi Co., Ltd. |

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| P22 | Baked Oatmeal Almond Cookies..... | Backen Mozart Corporation |
| | Sake no Iro-Iro Monogatari (Tales of Sake): Hiroshima Sake Gelée..... | Backen Mozart Corporation |
| | Kamotsuru Sake Cake..... | Andersen Co., Ltd. |
| P23 | Honshū-ichi Muroka Honjōzō Sake..... | Umeda-Shuzouju & Co. |
| | Yahatakawa Kassei Nigori Sake..... | Yahatagawa Sake Brewery Co., Ltd. |
| P24 | Daruma Beni Azuma Authentic Sweet Potato Shōchū..... | SAKURAO Brewery and Distillery Co., Ltd. |
| | Hiroshima Lemon Cider with Amabito no Moshio Fisherman's Salt..... | Hiroshima Fruits Agricultural Cooperation Association Union |
| P26 | Hōjun Natural Soy Sauce..... | Kawanaka Shōyu Co., Ltd. |
| | Otafuku Pure Rice Vinegar 500ml..... | Otafuku Sauce Co., Ltd. |
| | Fresh-Squeezed Yuzu Citron Ponzu Soy Sauce..... | Kawanaka Shōyu Co., Ltd. |
| | Concentrated Oyster Sauce..... | Hiroshima Fishery Cooperative |
| | Conger Eel Savory Salt..... | Marinestar Ltd. |
| | Miso with Oyster Dashi Stock..... | Shinryo Miso Co., Ltd. |
| P28 | Otafuku Okonomi Sauce..... | Otafuku Sauce Co., Ltd. |
| | Otafuku Hiroshima Limited Edition Okonomi Sauce..... | Otafuku Sauce Co., Ltd. |
| | Okonomi Sauce Hiroshima Jyaken..... | Sennari Co., Ltd. |
| | Mitsuwa Okonomi Sauce..... | Sunfoods Inc. |
| P29 | Oyster Hotpot Soup Base..... | Shinryo Miso Co., Ltd. |
| | Oyster Hotpot Soup Base..... | Masuyamiso Co., Ltd. |
| P30 | Hiroshima Ōba Iriko Dashi Stock..... | Ajinhon Co., Ltd. |
| | Lemosco..... | Yamato Foods Co., Ltd. |
| P31 | Aiko Beads..... | Toho Co., Ltd. |
| P32 | TULIP NEEDLES..... | Tulip Company Limited |
| | "HIROSHIMA NEEDLE" HARISHIGOTO..... | Tulip Company Limited |
| | Regal Brand Hand-Sewing Needles..... | BANKOKU NEEDLE MFG. CO., LTD. |
| | ETIMO Rose Crochet Hook with Cushion Grip Set..... | Tulip Company Limited |
| P33 | Kumano Calligraphy Brushes..... | Ikkyūen Co., Ltd. |
| P34 | Kumano Calligraphy Brushes..... | Hōkodō Co., Ltd. |
| | Kumano Brushes (for Japanese-style paintings, animation, hand-painted postcards, etc)..... | Shōgetsudō Co., Ltd. |
| | Cosmetic Brushes/Jewelry and Lacquered Cosmetic Brushes..... | Tanseidō Corporation |
| | Kumano Cosmetic Brushes..... | Koyudo Co., Ltd. |
| P35 | Miyajima Osuna Pottery..... | Yamane Kōsai [Yamane Taigendō] |
| | Miyajima Rokuro Zaiku (Wooden Lathe Crafts)..... | Kobayashi Shōsai [Kobayashi Isshōdō] |
| P36 | Hiroshima Carp Streamers..... | Hiroshima Koinobori |
| | Takamori-e Lacquerware..... | Kinjō Ikkokusai |
| | Hiroshima Traditional Craft Buddhist Altar..... | Hiroshima Religious Implements Commerce and Industry Co-op |



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