

The persimmon we produce is a  
Niigata-origin variety named  
“Hiratane-Nashigaki,” often called  
“Hacchingaki” and also known as  
“Koshiwa-Okesagaki.”



Kunimi Nosan Co.Ltd.  
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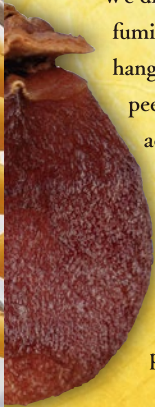
*Kunimi Nosan,  
the Soil of  
Local Delicacies*

Kunimi Nosan Co.Ltd.





We dry persimmons not by fumigating them but by hanging them indoors after peeling. They are additive-free, and the crystalline sugar on their surface tells how sweet they are. We can guarantee our persimmons freshness with our deaeration packaging.



## Dried Persimmon



Koshihikari rice is very sweet and keeps its delicious flavor.

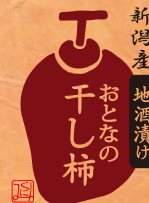
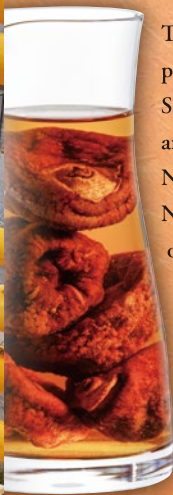
We grow rice with little agricultural chemical or chemical fertilizer, desiring to serve safe quality rice.

The high-quality soil in Nishikanku contains clay loam, a mix of clay and sand. Its good drainage and cohesion are able to create rice with a condensed Umami quality.

**Koshihikari**  
Chemical-free / Low in Chemicals



The persimmon pickled in Japanese Sake locally produced and brewed in the Nishikan ward in Niigata city is the only one that provides a product that perfectly blends the Sake's rich aroma with the sweetness of a persimmon, which is best for adults.



## Dried Persimmon Especially for Adults



Traditional Confectionery in the Nishikan Ward  
The production processes using big broad beans are time-consuming and need elaborate work.



Through careful processing and heat control, this traditional bean product keeps the flavor of broad beans and is easy to eat.



## Japanese Bean Confectionery

