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*Excl. Akizu Factory

2018.5

From the Kishu Mountains
of WAKAYAMA, Japan

Nakata Foods

Japan's Top Ume

Innovator and Producer



 **NAKATA FOODS CO.,LTD.**

A century of craftsmanship



“Since our founding in 1897 we have focused on crafting flawless products for our customers. Please join us for a journey into Kishu’s rich ume heritage. Nakata Foods produces “Our home’s flavor; our heart’s flavor,” and we hope to share it with you.”
Nakata Yoshiaki, President and CEO



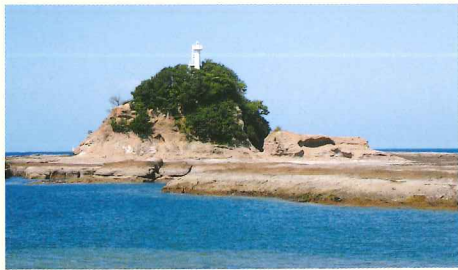
Company History

- 1897 Nakata Genjiro founds Nakata Trading
- 1916 Company expands into umeboshi processing
- 1961 Umeboshi imports from Taipei begin
- 1967 Umeboshi Inaka-zuke released
- 1973 Mail-order sales begin
- 1993 Headquarters moves to current location in Shimomisu, Tanabe City
- 1996 Kishu umeshu liqueur sales begin
- 1997 Sept.: Nakata Foods’ 100 year anniversary
Oct.: The Emperor and Empress of Japan visit the headquarters and factory
- 2006 3rd generation president Nakata Hajimu becomes chair of Nakata Foods’ board. Nakata Yoshiaki becomes 4th generation president of Nakata Foods
Oct.: Launched umeshu exports at SIAL International Food Exhibition, Paris
- 2012 New headquarters shop, Ume No Sato, constructed
- 2014 Solar array installed on headquarters umeboshi and umeshu factories
- 2019 Planned completion of fermented waste product electric power plant

Wakayama, land of...



UNESCO World Heritage
Kumano Kodo
Ancient pilgrimage through the spiritual heart of Japan



Geologic wonderland
Yoshino-Kumano National Park
Natural wonder spanning three prefectures



Biodiverse farming
U.N. Globally Important Agricultural Heritage System
400 years of sustainable ume production



Crafting Umeshu

From the Kishu Wakayama region
Tree-ripened premium umeshu

The Best Fruit, The Best Water

Tree-ripened fruit and world-class water are the secrets to our incredible umeshu. By using only Nanko-ume ripened on the tree, we are able to use less sugar to create a richer and fruitier umeshu than with green fruit.

We truck in underground spring water to blend the final product. Then we rely on scientific analysis and taste testing by our brewers to ensure consistency year after year.



Umeshu 'Taru' is aged in oak barrels



Our dedicated umeshu production facility, built in 2009

The Heart of Ume Country

The Kishu region in Wakayama cultivates 60% of Japan's total ume harvest, and accounts for 80% of umeboshi production. The unique agricultural system of this area employs tree-ripening to ensure the highest levels of natural sugars and acids, and the most concentrated aroma. We procure this fruit at the peak of its quality, mature it for a year in giant tanks, and then blend it into a number of flavors enjoyed around the country and the world.



Ume are harvested by hand immediately after falling from the tree.



We wash them and quickly add them to the maturing tanks



After the ume's juice has been fully extracted, the umeshu is tank-matured further.



A range of beverages is mixed, sterilized, and bottled.



Each bottle undergoes a strict QA confirmation before shipping.

From Our Head Brewer



Brewing Division
Mr. Hamanaka

The key point for delicious umeshu is using fully ripened fruit. Then, using our senses and scientific equipment, we are careful to maintain the same flavor year to year. Knowing that customers will enjoy the umeshu we produce each year gives us the greatest satisfaction.



Premium Ingredients Make Premium Umeshu



Nakata Foods' umeshu starts with tree-ripened Nanko-ume rather than green fruit. Natural acids and sugars increase as ume ripen, giving off a rich, tart aroma. It is the maturation of these compounds that gives our umeshu its distinctive fruity flavor. Having more natural sugars means less added sugar in the brewing process.

We go out of our way to use Tonda No Mizu, a local mineral water well known around the country, for all of our umeshu. It has won a number of Monde Selection awards, including their Grand Gold since 2002. It's the perfect backdrop for the tree-ripened fruitiness of Nanko-ume.



Grand Gold



International High Quality Trophy



iTQi Superior Taste Award 2 Stars

The ume are soaked in this water and alcohol of high purity, then aged for a set period of time. The resulting umeshu faces strict QA testing before being made into one of our products.

That is the meticulous process we go through to turn ripe Nanko-ume into delicious Nakata umeshu, which we proudly present to you from the heart of Kishu.

● Product Information

KISHU UMESHU



We recommend a few deep breaths of our flagship umeshu's rich aroma to fully enjoy ume's natural acids and round fruitiness. Its aftertaste lingers with increasing tartness. This amazing balance is possible only with fruit that has completely ripened on the tree. It holds up well to strong flavors, so enjoy it with most dishes, sweet or savory.



Umeshu With Whole Ume
Alc: 12%

Cask-strength umeshu further aged in oak barrels for a rich and refined aroma.

Enjoy as you would whiskey or brandy, on ice or cut with a little water or soda.

In 1-year, 5-year, and 10-year varieties, this is our most popular liqueur.



Barrel-aged Umeshu Taru, 1 year
Alc: 20%

Wakayama yuzu juice blended into our matured flagship umeshu. This is an earth-moving combination of flavors! Yuzu's bright sour notes are a perfect counterpoint for ume's long-lasting fruit aroma. Yuzu umeshu is great on its own and also has endless possibilities as a mixer or ingredient.



Yuzu Umeshu
Alc: 12%

Umeshu from the Gojiro blue diamond variety, featuring a lighter mouthfeel and unique, pleasant tannins on the finish. Gojiro ume account for a small fraction of the ume harvest, so this taste of crisp and bright fruit is a rare treat.

The award-winning bottle was created in collaboration with a design school.



Umeshu Gojiro
Alc: 12%

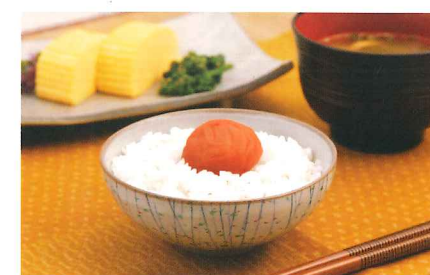
Into a base of Nakata's matured umeshu made from tree-ripened Nanko-ume, we mix 100% Wakayama peach juice for a fruity and fun drink.

A unique bottle to bring to your next party, or to enjoy at home in your own time.



Umeshu Momo-hime
Alc: 8%

UMEBOSHI



We produce a range of umeboshi, from the sun-dried 20% salt type carried by Samurai and prized for their health benefits, to lower salt versions in traditional and modern flavors. They're useful in a surprisingly broad range of dishes to add salt or tang, and salt content can be easily adjusted by soaking in warm water. Ume have been central to Kishu culture for centuries, and we employ our deep knowledge to bring the highest quality business-use and consumer products to market.

Japan's Historical Health Food

“Of the things a Samurai carries on the field of battle know that there is nothing better than ume that have been dried in the sun.”

The Hundred Rules of War by Tsukahara Bokuden



Rifle infantrymen from
“Stories of Common Soldiers,”
17th century.

Ume have been used as medicine in China for millennia, and they are said to have been brought to Japan by envoys in ancient times. In the feudal ages salted and dried umeboshi were treasured in times of war as food and as medicine. They were light and dense in nutrients, so they were carried by soldiers in a small bag hung from the hip. Umeboshi were eaten as a condiment, used to disinfect injuries, combat fatigue, and suppress appetite. More recently, they are traditionally used to protect bentos and other food against microbial damage, and have been the subject of medical research for their antimicrobial properties.

Sustainable Ume Farming

About 400 years ago, the forward-thinking lord of Tanabe allowed farmers to create ume orchards in the mountains, to utilize the poor soil there. By maintaining coppice forests around the orchards farmers prevent erosion, maintain the watershed, encourage nutrient replenishment, and sustain honeybee colonies. Bees rely on the early-blooming ume for their first energy source in the spring, and farmers produce charcoal from the renewable forests. This system was recognized as a Food and Agriculture Organization of the United Nations Globally Important Agricultural Heritage Systems (GIAHS) in 2015.



Making Umeboshi

Umeboshi production begins in the orchard. Farmers spread large nets under Nanko-ume trees and wait for the fruit to fall, indicating that it is completely ripe. The ume are washed and sorted, and packed in 20% salt. After a few weeks they are laid out in the hot summer sun to dry, then packed for storage. It's an extremely labor-intensive and demanding process.



Harvest



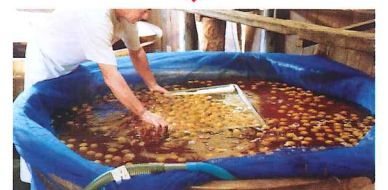
Washing and sorting



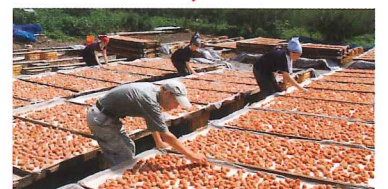
Soaking



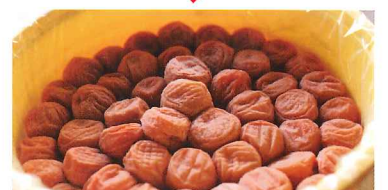
Salting



Draining



Sun-drying



Packing



Nakata Foods buys ume from the farmers in this form. In our factory we wash, desalinize, add flavor to the ume to create various umeboshi products. Salt levels range from 20% to 3%, and flavors include combinations of savory, sweet, spicy, and of course sour.



Product List

● KISHU UMESHU



● UMEBOSHI



Umeshu With Whole Ume Alc: 12%



Matured Kishu Nankō-ume liqueur with whole ume included. Its aftertaste lingers with increasing tartness. The ume are delicious to eat as-is or you can add them to your favorite dessert.

Sparkling Umeshu Alc: 7%



Sparkling umeshu drinks made with juice from Wakayama fruits:
Umeshu: Our flagship liqueur in a refreshing sparkling version.
Yuzu: Bright and tart, a wonderful combo.
Kiyomi Orange: Local oranges blended for a full flavor with mellow sweetness.

Nakata Kishu Product List

NAKATA FOODS CO., LTD.

● UMEBOSHI

Oishii Umeboshi 5% salt



A-grade tree-ripened Nanko-ume in an easy to eat umeboshi with reduced sourness. Great with meals or on their own.

Shiso Umeboshi 8% salt



Nakata's take on the homemade umeboshi traditionally made in each kitchen. Shiso (perilla leaf) gives these a delicious complementary flavor.

Honey Umeboshi 6% salt



Sweet and tart, these have a wide range of uses from food to dessert to drinks.

Honzuke Umeboshi 20% salt



The umeboshi that samurai carried! Mix into yakitori or onigiri toppings or dressings, marinade meats or add to a stir fry. Soak in warm water to desalinize. Note the rich fruity flavor that is preserved in the pickling process.

● KISHU UMESHU

Barrel-aged Umeshu Taru, 1 year Alc: 20%



Matured for 1 year then aged in oak barrels for 1 year. Cask-strength umeshu with rich ume essence, and the refined and luxurious barrel-aged flavor of fine liqueurs. Enjoy as you would whiskey or brandy, on ice or cut with a little water or soda.

Barrel-aged Umeshu Taru, 5 year Alc: 20%



Matured for 1 year then aged in oak barrels for 5 years. Much smoother and deeper than the 1 year, still featuring ume's rich fruitiness. Enjoy the taste of aged liqueur as it awakens from its quiet sleep.

Umeshu Shiro Alc: 12%



We recommend a few deep breaths of our flagship umeshu's rich aroma to fully enjoy ume's natural acids and round, tree-ripened fruitiness. Enjoy with most dishes, sweet or savory.

Brown Sugar Umeshu Alc: 12%



Matured ume liqueur with brown sugar from Okinawa. Full-bodied with a fresh flavor and well-balanced Nanko-ume acidity.

Umeshu Momo-hime Alc: 8%



Into a base of Nakata umeshu we mix 100% Wakayama peach puree for a fruity and fun local drink. A unique bottle to bring to your next party, or to enjoy at home in your own time.

Umeshu Aka Alc: 12%



Tree-ripened fruit flavor with a brilliant red color and gem-like lightness. Great for pairing with lighter foods and desserts.

Green Tea Umeshu Alc: 12%



Authentic Japanese green tea balances umeshu's sweetness with a pleasant bitterness and brings a full aroma as well.

Umeshu Ringo-hime Alc: 8%



Domestic apple juice and Nakata's matured umeshu made from tree-ripened Nako-ume—a wonderful combination!

Nigori Umeshu Alc: 12%



Nakata's flagship umeshu mixed with tree-ripened ume pulp for a thick and rich nectar-like drink full of ume flavor.

Yuzu Umeshu Alc: 12%



Wakayama yuzu juice makes an earth-moving flavor combination! Yuzu's bright sour notes are a perfect counterpoint for ume's long-lasting fruit aroma.

Umeshu Otoko Alc: 13%



Sweet fruity umeshu mixed with dry junmai sake—an excellent combination and perfect balance of flavors.

Umeshu Hisui Alc: 13%



Hisui is prepared using unripe Nanko-ume, giving it a relatively dry and mineral flavor with a gentle tannin after-taste.

Honey & Royal Jelly Umeshu Alc: 12%



Blended with natural honey and real royal jelly—enjoy the elegant aroma and healthy ingredients!

Darjeeling Tea Umeshu Alc: 12%



The brilliant aroma and gentle bitterness of Darjeeling black tea is a perfect match for fruity umeshu.

Umeshu Gojiro Alc: 12%



Umeshu from the rare Gojiro blue diamond variety, featuring a lighter mouthfeel and unique, pleasant tannins on the finish. Award-winning bottle made with design school collaboration.