

Rusuthu village

Rusutsu Shokuhin Kako Co., Ltd.

T e l l : 011-252-9677

F A X : 011-219-8485



Aza Mitoyo 121, Rusutsu Village

This food processing company specializes in quality freeze-drying.

Freeze-dried Asparagus

JPY 480

This product is made by boiling freshly harvested asparagus and freeze drying them. This is a popular non-additive product with a fresh taste and it has excellent nutritional value.



Freeze-dried Beans Simmered with Kelp

JPY 480

This product is made by boiling extra-large Tamafukura soybeans from Hokuto City in the southern part of Hokkaido until soft, then freeze-drying them with kelp. This perfect combination of sweet soybeans and salty kelp is a popular snack.



Freeze-dried Japanese Mountain Horse Radish

JPY 480

Yama-wasabi is horse radish that is grown in the mountains and fields of Hokkaido. Yama-wasabi accounts for more than 90% of all yama-wasabi grown in Japan.

It has a more refreshing sharp flavor than hon-wasabi. After being freeze-dried, it is processed into powder. A pinch of this powder accentuates the original flavor of a dish. It goes extremely well with roast beef and tempura.



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Freeze-dried Corn

JPY 480

This product is made by freeze-drying fresh Hokkaido sweet corn. The original sweetness and nutritional value are preserved in this product. It is popular not only as an ingredient for cooking, but also as a snack.



Freeze-dried Onions

JPY 480

This product is created by freeze-drying the traditional vegetable, Sapporo-Ki, called a phantom onion. This brand is one-and-a-half times as sweet as common onions, complementing your cuisine. You can use it as a topping for soup and salad, or eat it as such as a snack.

