

Akaigawa village

Yamanaka Dairy Farm

T e l l : 0135-34-6711

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Aza Ochiai 478-1, Akaigawa Village

Premium Butter

200g / JPY1,296



This product is made by using high-quality fresh milk as raw material, and complicated time-consuming processes based on olden days production method with special care. It has minimal amount of moisture, a milkfat-rich flavor and a smooth rich taste.

Fermented Premium Butter

200g / JPY1,404



This product is made by using high-quality fresh milk as raw material and complicated time-consuming processes based on olden days production method with special care. Different from plain butter, this butter is characterized by its robust and rich flavor derived from fermented lactic acid bacteria. It has a refreshing sour and deep taste.

Yamanaka Condensed Milk

200g / JPY972

Sophisticatedly made condensed milk has a rich and strong flavor is reminiscent of a traditional taste.

