

Azuma Foods

International Inc., USA



azuma
foods

PRODUCT CATALOG

Osushiya Nishin



Tobikko Wasabi



Tako Wasabi

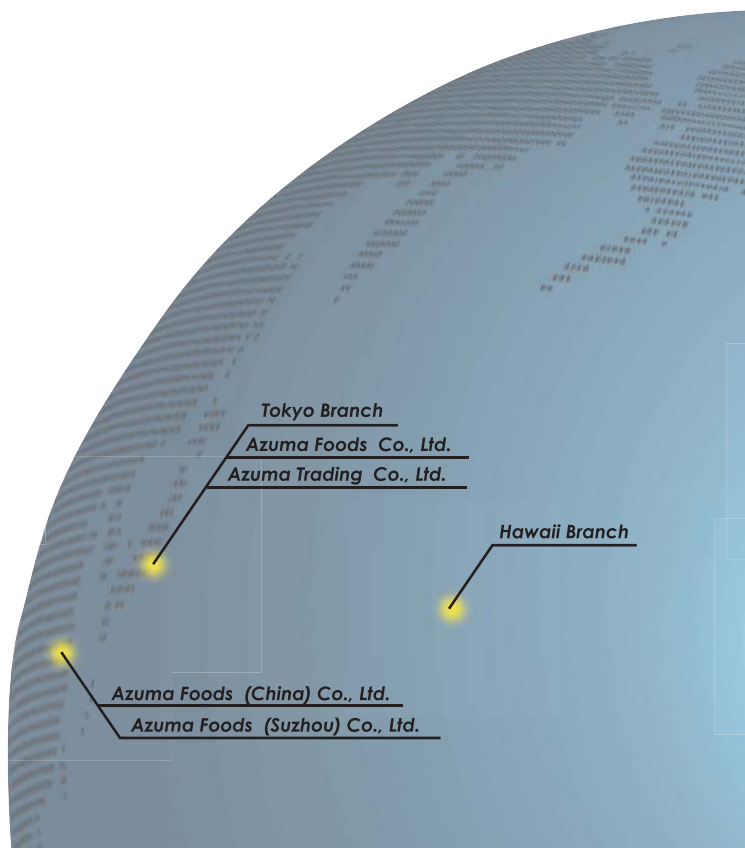


Azuma Foods International Inc., USA

ABOUT US

Azuma Foods International Inc., U.S.A. offers the best in specialty Japanese-style seafood products. We strive to create a unique food culture that introduces innovative products that appeal to the tastes of all customers.

Our company is committed to producing high quality products and making them available worldwide. We are proud to have experienced and knowledgeable sales representatives that travel domestically and internationally to fulfill customers' needs. With over 25 years of superior customer service, Azuma Foods is a leader in the development and distribution of Japanese-style food products.





Calamari Salad



DEVELOPMENT

As a manufacturer, Azuma Foods will continue to provide customers with new and innovative products to meet market demands.

TECHNOLOGY

Azuma Foods uses the latest technology to create safe, consistent products with increased productivity, all while being considerate of environmental issues.

MARKETING

Responding to market direction, Azuma Foods provides products targeted to specific geographic and demographic markets, staying current with the latest trends to best serve the customers' needs.



Tobikko®

Brand



Tobikko®, or Flying Fish roe, has a versatile flavor, distinctive firm texture, and an exciting, diamond-like sparkle that adds a brilliant flair to any dish. Our high quality Tobikko® is processed solely in the U.S. and comes in a variety of colors and flavors. Strict quality standards are followed to ensure vibrant color and consistency. Special technology produces drip-free Tobikko® that has long lasting color. AFI is the number one producer of Tobikko® in all of North America.



T o b i k k o[®] B r a n d



Orange

🔥 ≤0°F 2yr • ≤38°F 7d



Red

🔥 ≤0°F 2yr • ≤38°F 7d



Black

🔥 ≤0°F 2yr • ≤38°F 7d



Natural Umami Gold

🔥 ≤0°F 2yr • ≤38°F 7d



Yuzu

🔥 ≤0°F 2yr • ≤38°F 7d



Wasabi

🔥 ≤0°F 2yr • ≤38°F 7d



Tobikko[®] is a beautiful, attractive topping and accent that raises the value of any dish. Although it is commonly used as a topping for sushi rolls, nigiri, and gunkan, Tobikko[®] can be a great addition to a variety of cuisines as a dazzling accompaniment.



No MSG



Gluten Free



Natural Color



M a s a g o B r a n d



Masago, or Capelin roe, comes in a variety of colors and flavors. Masago has a light flavor, delicate texture, and exciting sparkle which makes it a great for addition to any dish. Masago is processed in the U.S. and our strict quality standards ensure that the best product is made. AFI is a top producer of Masago items in the world.



M a s a g o B r a n d



Orange

🔥 ≤0°F 2yr • ≤38°F 7d



Red

🔥 ≤0°F 2yr • ≤38°F 7d



Jalapeno

🔥 ≤0°F 2yr • ≤38°F 7d



Habanero

🔥 ≤0°F 2yr • ≤38°F 7d



Black

🔥 ≤0°F 2yr • ≤38°F 7d



Natural Yellow

🔥 ≤0°F 2yr • ≤38°F 7d



Masago is a popular, versatile roe that can be used in larger quantities. In contrast to Tobikko, masago is commonly used in sushi rolls due to its stickier and softer texture. However, it can also be used as a supplementary ingredient in many dishes. Mix it into a sauce or top it on an assortment of dishes without creating an overwhelming flavor.



Sea Salad Brand



AFI offers a variety of Japanese-style salad items that are ready-to-eat. Unique blends of healthy and traditional Japanese ingredients are mixed in a fusion of innovative, robust marinades to create the perfect dish to add to any meal.



Sea Salad Brand



Goma Wakame

Sesame Seaweed Salad

🕒 ≤0°F 2yr • ≤38°F 7d



Ginger Wakame

Ginger Seaweed Salad

🕒 ≤0°F 2yr • ≤38°F 7d



Yamakurage Chuka

Seasoned Mountain Vegetables

🕒 ≤0°F 2yr • ≤38°F 7d



Edamame Salad

Soybean Salad

🕒 ≤0°F 2yr • ≤38°F 7d



Hijiki Salad

Hijiki Seaweed Salad

🕒 ≤0°F 2yr • ≤38°F 7d



Hijiki Salad with Quinoa

Hijiki Seaweed Salad with Quinoa

🕒 ≤0°F 2yr • ≤38°F 7d



Chuka Tako Sansai

New Asian Octopus Salad

🕒 ≤0°F 2yr • ≤38°F 7d



Gari Tako Sansai

Ginger Seasoned Octopus with Vegetables

🕒 ≤0°F 2yr • ≤38°F 7d



Calamari Salad

Seasoned Squid with Vegetables

🕒 ≤0°F 2yr • ≤38°F 7d



Chuka Ika Sansai

Asian Squid Salad

🕒 ≤0°F 2yr • ≤38°F 7d



Chuka Iidako '2S,S'

Seasoned Baby Octopus '2S, S'

🕒 ≤0°F 2yr • ≤38°F 7d



Ajitsuke Iidako

Seasoned Baby Octopus

🕒 ≤0°F 2yr • ≤38°F 7d



Chuka Clam

Seasoned Cooked Clam Salad

🕒 ≤0°F 2yr • ≤38°F 5d



Asari Ra-Yu

Seasoned Clam with Chili Oil Sauce

🕒 ≤0°F 2yr • ≤38°F 5d



My - Do Brand



The My-Do Brand offers the very best traditional Japanese sushi and sashimi products. My-Do means “every time.” This refers to the continual return of loyal patrons to their favorite restaurants. For Azuma Foods, it translates to a “thank you” to our customers for supporting and purchasing our products. We use only the freshest quality raw materials. The latest technology is used when freezing products to ensure quality and freshness.



M y - D o B r a n d



Osushiya Nishin
Seasoned Herring with Capelin Roe
🔥 ≤-4°F 1yr • ≤41°F 5d



Reito Tamagoyaki 'Yakime'
Cooked Egg for Sushi 'Browned'
🔥 ≤-4°F 1yr • ≤50°F 1d



Kanikama Stick
Imitation Crab Meat Stick
🔥 ≤0°F 2yr • ≤38°F 7d



Sushi Kani Kama
Sushi Imitation Crab Meat
🔥 ≤0°F 2yr • ≤38°F 5d



Osushiya Salad
Crawfish and Capelin Roe Salad
🔥 ≤0°F 2yr • ≤38°F 5d



New Osushiya Mongo 'M,L'
Frozen Sliced Cuttlefish 'M,L'
🔥 ≤0°F 2yr • ≤38°F 2d



Yari Ika Kanoko
Frozen Sliced Spear Squid
🔥 ≤0°F 2yr • ≤38°F 2d



Tilapia Belly Kabayaki
Frozen Grilled Tilapia Belly
🔥 ≤0°F 2yr • ≤38°F 7d



Reito Hamachi Fillet
Frozen Yellowtail Loin
🔥 ≤0°F 1yr • ≤38°F 2d



Anago Kabayaki
Grilled Conger Eel
🔥 ≤0°F 2yr • ≤38°F 7d



Ni Anago 'S, M, L'
Cooked Conger Eel 'S, M, L'
🔥 ≤0°F 2yr • ≤38°F 7d



Shime Saba 'S, M'
Marinated Mackerel 'S, M'
🔥 ≤0°F 2yr • Perishable



O t h e r Unique & Original P r o d u c t s



AFI has innovative products that will appeal to the tastes of all customers. Our company strives to exceed consumers' demands. With a detailed, strict GMP and HACCP plan, and a rigorous, quality-control inspection process, the Azuma Foods brand is a name you can trust for safety, high value, and quality.



Other Unique & Original Products



Hotaru Ika Okizuke
Seasoned Petite Squid

🔥 ≤0°F 2yr • ≤38°F 5d



Tsubu Kim-chee
Topshell with Kim Chee Sauce

🔥 ≤-4°F 1yr • ≤41°F 5d



Peppered Smoked Mussels
Smoked Mussels with Peppers

🔥 ≤0°F 2yr • ≤38°F 5d



Tako Wasabi
Seasoned Octopus with Wasabi

🔥 ≤-4°F 1yr • ≤41°F 7d



Chuka Hotate
Spicy Sesame Scallop

🔥 ≤0°F 2yr • ≤38°F 5d



Korikori Chuka Kurage
Seasoned Jellyfish

🔥 ≤0°F 2yr • ≤38°F 5d



Spicy Wakame
Spicy Seaweed Salad

🔥 ≤0°F 2yr • ≤38°F 5d



Tako Slice 'Random Cut'
Boiled Sliced Octopus 'Random Cut'

🔥 ≤0°F 182d • ≤38°F 5d



Tako Butsu 'S, L'
Boiled Sliced Octopus Butsu Cut 'S, L'

🔥 ≤0°F 182d • ≤38°F 5d



Ika Slice 'Random Cut'
Boiled Sliced Squid 'Random Cut'

🔥 ≤0°F 182d • ≤38°F 5d



No MSG



Gluten Free



Other Unique & Original Products



Masago Arare

Rice Pearl (Rice Cracker Bits)

🔥 ≤68°F ~ 79°F 1yr



Masago Arare 'Orange'

Rice Pearl (Rice Cracker Bits) 'Orange'

🔥 ≤68°F ~ 79°F 1yr



Ikura

Salted Salmon Roe

🔥 ≤0°F 2yr • ≤38°F 3d



Mentaiko Paste

Seasoned Spicy Cod Roe Paste

🔥 ≤0°F 2yr • ≤38°F 5d



Angel Tears

Decorative Golden Imitation Caviar

🔥 Unopened: 6 ms at 40°F
Opened: 2 ms at 40°F



Teriyaki Tuna Patty

Teriyaki Tuna Patty

🔥 ≤0°F 2yr • ≤38°F 7d



Gindara Misozuke

Seasoned Black Cod 'Misozuke'

🔥 ≤0°F 2yr • Perishable



Hokkigai Gold

Frozen Surf Clam with Capelin Roe

🔥 ≤0°F 2yr • ≤38°F 5d



Ankimo

Steamed Monkfish Liver

🔥 ≤0°F 2yr • ≤38°F 5d



Smoked Ankimo 'Premium'

Smoked Monkfish Liver

🔥 ≤0°F 2yr • ≤38°F 5d



Royal Hawaiian BBQ Sauce

🔥 ≤68°F ~ 79°F 1yr



Other Unique & Original Products



Ebi Tempura

Frozen Cooked Shrimp Tempura

🔥 ≤0°F 2yr • Fry/Bake from frozen



Soft Shell Crab Tempura

🔥 ≤0°F 2yr • Fry/Bake from frozen



Yasai Kakiage

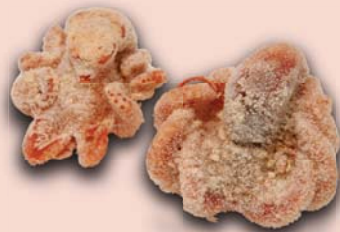
Mixed Vegetable Tempura

🔥 ≤0°F 2yr • Fry/Bake from frozen



Purple Sweet Potato Tempura

🔥 ≤0°F 2yr • Fry/Bake from frozen



Ildako Karaage

Frozen Baby Octopus for Frying

🔥 ≤-4°F 1yr • Deep-fry from frozen



Aji Fry

Frozen Breaded Yellowstripe Scad

🔥 ≤0°F 2yr • Deep-fry from frozen



Golden Kaibashira Fry

Breaded Imitation Scallop

🔥 ≤0°F 2yr • Deep-fry from frozen



Ikanago Karaage

Frozen Sand Lance for Frying

🔥 ≤-4°F 1yr • Deep-fry from frozen



Squid Karaage Kushi

Breaded Squid on Skewer

🔥 ≤0°F 2yr • Deep-fry from frozen



Ei Hire Karaage

Ray-Fin for Frying

🔥 ≤0°F 2yr • Deep-fry from frozen



Ika Geso Karaage

Frozen Cuttlefish Finger

🔥 ≤0°F 2yr • Deep-fry from frozen



Corn Cream Croquette

🔥 ≤0°F 2yr • Deep-fry from frozen



azumagourmet

Brand



The thoughtfully developed and highly anticipated azumagourmet products are available at a supermarket near you. Azumagourmet products are ready-to-eat either refrigerated or frozen. These Asian-inspired products were created specifically for retailers to meet customers' dietary needs and demands. All products meet or exceed FDA standards and are produced solely in the U.S.



azumagourmet B r a n d



Calamari Salad

🔥 ≤38°F 30d



Seaweed Salad

🔥 ≤38°F 30d



Hijiki Quinoa Salad

🔥 ≤38°F 30d



Wild Rice Edamame Salad

🔥 ≤38°F 30d



Shoyu Ramen Salad

🔥 ≤38°F 30d



California Roll Salad

🔥 ≤38°F 30d



Sesame Seaweed Spread

🔥 ≤38°F 30d



Teriyaki Shiitake Spread

🔥 ≤38°F 30d



Smoked Mussels

🔥 ≤38°F 30d



Tobikko Yuzu



Osushiya Salad



Shime Saba



Tako Butsu



Ginger Wakame/Chuka lidako/Gome Wakame



Peppered Smoked Mussels



Angel Tears



Corn Cream Croquette



Teriyaki Tuna Patty



Anago Kabayaki



Masago Arare Orange





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