



## Mito TokugawaPark Shikinbai (Mito Kairaku-en Shikinbai)



Using only Japanese plums (ume) from Kairaku-en, Mito, we have recreated the "Shikinbai" invented by Lord Tokugawa Nariaki of the Mito domain who was the father of the last Shogun, the 15th Tokugawa Shogun, Tokugawa Yoshinobu. It is an excellent product made without using any chemical seasonings.

Product name	Mito TokugawaPark Shikinbai (Mito Kairaku-en Shikinbai)
Company name	Nemoto Tsukemono Inc.
Delivery available	All year round
Shelf life	365 days
Storage instructions	Keep at room temperature
Ingredients	Japanese plum (ume) / , red perilla leaves, salt
Net weight	100g
Dimension	Length12cm Width12cm Height30cm
Quantity per case	30
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	HACCP
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan, Other
How to use	In Japan, it is commonly eaten with rice. By using it as a seasoning in place of salt, you can also taste the flavor and texture of Japanese plum (ume). It can be added to soups to enjoy a change of flavor, or it can be used as a substitute for sauces, as it goes very well with oily foods.