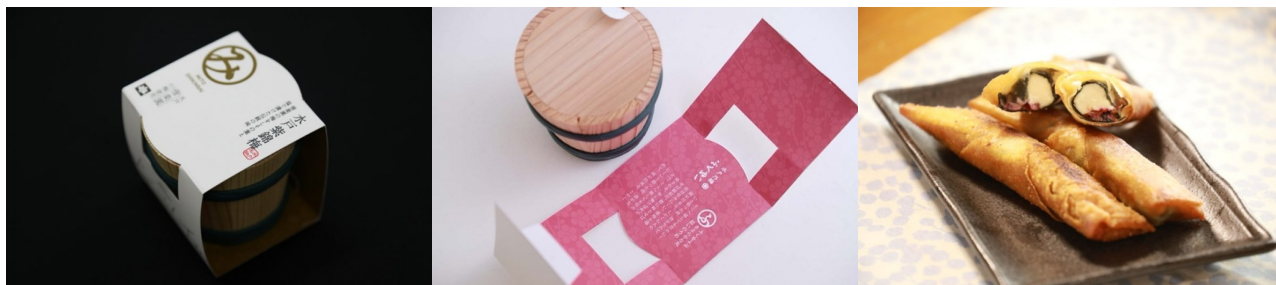




## Mito TokugawaPark Shikinbai (Mito Kairaku-en Shikinbai)



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.

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|--|--|
| 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   | 150g   |
| Dimension  | Length30cm Width30cm Height13cm  |
| Quantity per case  | 24   |
| Minimum order  | 1 case   |
| Certification / accreditation (for product, factory, etc.) | HACCP  |
| 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. |