



NEW Gourmet HAM first released in HK!

100% 'Kiwami-Ichiban Bluefin Tuna'®
from the westernmost point of Japan
Carefully farmed in the clear blue
ocean of Hirado, Nagasaki



Bluefin Tuna Smoked HAM



Combination with marinated eggplant
with taro sauce and red wine sauce

Combination with paprika tartar
with caviar

Combination with green pea
with summer truffle

New gourmet HAM made of 100% Bluefin Tuna,
moderately smoked seasoned with black pepper.

A tasty foodstuff turned into a new tasty product.

Keeping a fresh taste, a frozen handy sized product
promises a variety of rich dishes whenever needed.

A new type of food that can produce a rich atmosphere
when drinking alcoholic beverage.



CHEF Kuniki Arima



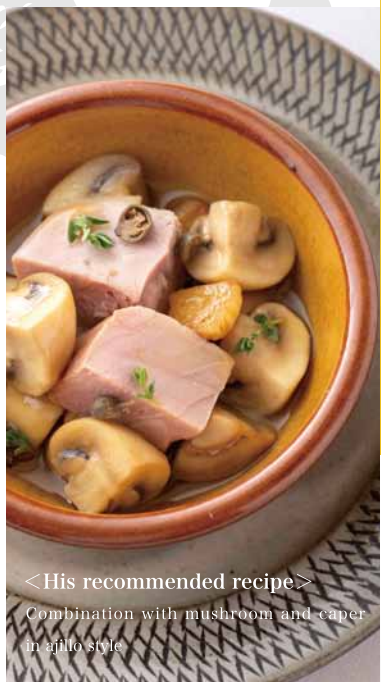
<Chef's comment>

You can enjoy an exquisite taste
with a large slice. A moist texture
proves the ham was made from truly
delicious Bluefin Tuna. The rich
umami plays a role as a seasoning
and combining with a high quality
foodstuff season such as truffles
makes a wide variety of cooking.

As being a frozen produce, anywhere
at anytime, a tasty Bluefin Tuna is
available for eating.

<Introducing Chef Arima>

The top chef of Italian cuisine in Japan,
knowledgeable of variety of foodstuff.
The owner of 'Passo a Passo' restaurant
in Tokyo.



<His recommended recipe>

Combination with mushroom and caper
in a light style



'Kiwami-Ichiban Bluefin Tuna'® from Hirado, Nagasaki

In the clear blue sea of Hirado, Nagasaki, we are raising Torafugu, Bluefin Tuna and other fish. Since Nagasaki Farm is the only aquaculture farm that has been approved Bluefin Tuna farming in Hirado, we are expanding cooperation with fishery business in Nagasaki with a view of valuing sustainability of marine environment and resources. We are proceeding to build a network of seafood products and its logistics to deliver rich seafood to the tables of the cities and of the world. Our group is engaged in food service and home delivery business of seafood with a motto of providing good quality of food.

We will continue to challenge to deliver rich and tasty fish products from the westernmost point in Japan to the variety of tables of Japan and of the world in the best condition in the best timing.

<Our recommended products >

- Fresh Kiwami-Ichiban Bluefin Tuna

Delivery through our temperature controlled logistics system using 'the Super Ice'

- Kiwami-Ichiban Blufin Tuna HAM
- Kiwami Buri, MEHARI Sushi



BURI MEHARI SUSHI

An ancient old traditional sushi from Wakayamai wrapped with a savory takana leaf brushed up its taste with our brand buri with a spicy flavor of sansho pepper. And it has become an innovative traditional food by our state-of-the-art frozen technology. Customers can enjoy a traditional taste and wisdom of washoku at any time.



BURI



RICE



TAKANA



SANSHO



Nagasaki Farm Co.,Ltd.

Nagasaki Farm Co., Ltd. is promoting "Vertical Integration System of Production, Processing, Distribution" to deliver carefully farmed fish such as Torafugu (Japanese blowfish), Bluefin Tuna from Hirado, Nagasaki to the world tables.

Annual sales	1,571.88 million JPY (FY ending September 2017)
Outline of business	<ul style="list-style-type: none"> - Aquaculture farming mainly of Torafugu, Bluefin Tuna - Wholesale of Torafugu, Bluefin Tuna, Mackerel, Buri to Japan domestic market - Export of Torafugu, Bluefin Tuna, and other seafood - Operation of live fish logistic center in the Tokyo metropolitan area - Sale of processed seafood products such as ikijime migaki (properly processed) Torafugu - Sales development of processed products of Torafugu, Bluefin Tuna, Buri and other seafood
Our brand fish	'Kiwami-Ichiban Bluefin Tuna'®, 'Kiwami Buri' 
Head office Logistics center Processing plant	2-2-13, Shiohama, Koto-ku, Tokyo, Japan 
Aquaculture Farm	Furue Bay, Hirado-city, Nagasaki, Japan
Parent Company	Tokyo Ichiban Foods Co., Ltd. (Listed on the First Section of the Tokyo Stock Exchange)

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