



Sourcing for a Healthy Lifestyle

Your best sourcing partner for Japan's finest
Organic & Innovative Natural Foods.



From Japan

MUSO Co.,Ltd. / Japan Gold USA

Food is the Fountain of Our Lives.

MUSO Provides Only Natural Quality Foods.

For Each of Us, Our Children, Our Future.

MUSO Group & Mission

MUSO Group originated from the Macrobiotic Association established in 1953 and is a wholesaler specializing in natural and authentic traditional Japanese Foods. As the leading exporter in the past decades, MUSO has been dedicated to selecting the best quality Japanese foods and ingredients as well as supplying more than 400 sku to over 40 countries. As your best source and partner for the finest Japanese foods and innovative natural foods, MUSO keeps striving to assist you in creating a healthy and cultural lifestyle.

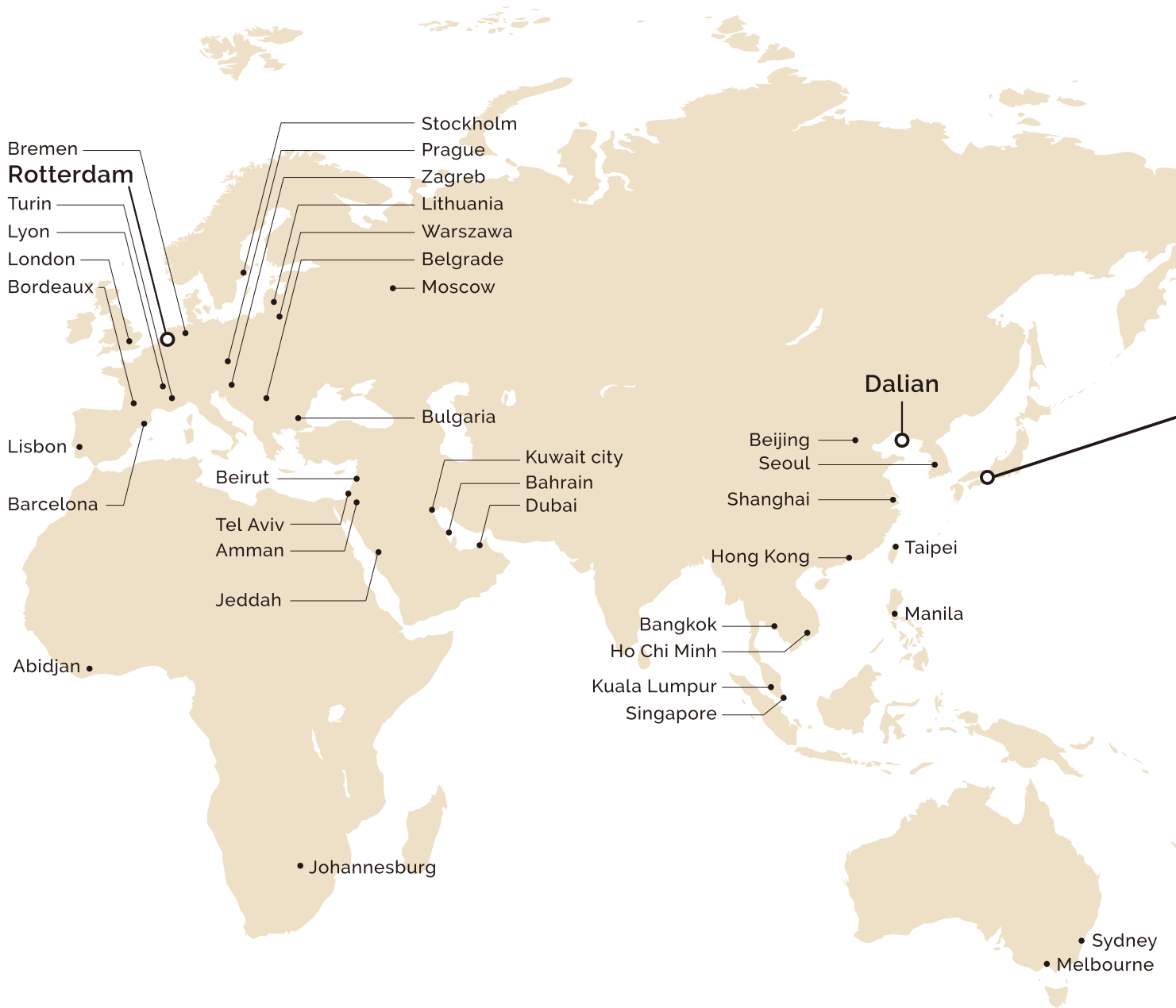


MUSO's Products

- Non-GMO, No MSG, No Artificial Additives & Colorings
- Manufactured by the most trusted and diligent Japanese artisans in a traditional and authentic way.
- Built on Macrobiotic principles and are Vegan.
- Certified Organic, Gluten-Free, Kosher, Non-GMO Verified
- Carefully selected from high quality ingredients and come in bulk sizes for food service and repacking.
- Adequate product shelf life for overseas market

MUSO's Service & Support

- Will Private Label for clients with minimum printing. i.e. label printing of 4,000 pcs. stockable.
- Consolidates various kind of products at Kobe/Osaka JAPAN.
- Offers monthly shared container service to Rotterdam, warehoused & forwarded by our logistic partner.
- Takes care of the US market at our USA office in San Diego CA, Japan Gold USA, which serves as our sales and logistic trading hub.
- Curates fine Japanese foods and ingredients from all over Japan.
- Proposes receptive, flexible, and innovative OEM product development with high standard Japanese manufacturers.
- Meets product quality standards required from clients around the world.
- Handles international paperwork necessary for certifications and logistics.



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ORGANIC SHOYU & TAMARI



From Japan

Certified soy sauce with full bodied flavor of Umami from whole soybeans

Made in JAPAN

Authentically produced by soy sauce manufacturer with more than a 240-year history, using organic whole soybeans best suited for soy sauce.

Difference between Shoyu and Tamari

SHOYU

- Typical Japanese soy sauce made of soybeans and wheats.
- Fermented and aged for minimum of 6 months.
- has a balanced taste.
- Savory flavor is enhanced when heated.
- Great for any kinds of cooking, such as stir-frying, grilling and stewing.

TAMARI

- Gluten-free soy sauce made without wheats.
- Fermented and aged for minimum of 9 months.
- Rounded and smooth taste.
- Rich in natural Umami flavor from whole soybeans.
- Great as a secret taste for sauce, dip and dressing, as well as gluten-free seasoning for cooking.



Available in Sustainable Packaging

Strong, easy to use, recyclable and sustainable packaging available, such as paper IBC containers and BIB (Bag in a box) packaging.



Paper IBC for 1000L



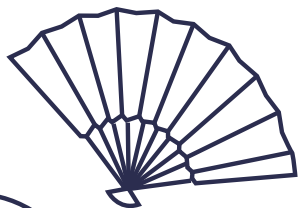
BIB for 220L



UPGRADE YOUR JAPANESE LINEUP!

JAPAN GOLD USA
Advison of MUSO

魚白



- Soy Sauce Original 6.8 FL OZ (200ml)
- Soy Sauce (Organic) 6.8 FL OZ (200ml)
- Soy Sauce (Sweet) 6.8 FL OZ (200ml)
- Soy Sauce (Spicy) 6.8 FL OZ (200ml)
- Soy Sauce (Salt Reduced) 6.8 FL OZ (200ml)
- Tamari (Gluten-free) 6.8 FL OZ (200ml)
- Rice Vinegar 5.1 FL OZ (150ml)
- Rice Vinegar (Organic) 12.2 FL OZ (360ml)
- Ponzu (Yuzu Soy Sauce) 5.1 FL OZ (150ml)
- Rice Amino 5.1 FL OZ (150ml)
- Wasabi 1.52 OZ (43g)
- Sushi KIT 10.2 OZ (289g)
- Sushi Ginger 7.1 OZ (200g)
- Miso Paste 5.3 OZ (150g)

MUSO CO., LTD.

The Curator of Macrobiotic
& Traditional Japanese Foods

Organic

Ramen, Shoyu / Miso



- Authentic, Artisan Ramen Noodles Crafted In Japan
- Quick & Easy, Ready in 4 Minutes
- Non-Fried Noodles with Satisfying Ramen Texture
- Includes Tasty Liquid Seasoning Packet
- Certified Organic
- Suitable for Vegans

Net Wt.	Case Pack	Shelf Life
Shoyu 109g	10	12 months
Miso 116g	10	12 months

Shoyu

Organic Noodles (Organic Wheat Flour, Sea Salt), Soup Packet (Organic Soy Sauce [Water, Soybeans*, Wheat*, Salt], Water, Organic Cooking Rice Wine [Water, Rice*, Salt], Organic Sesame Oil, Sea Salt, Organic Sugar, Organic Yeast Extract Powder [Yeast Extract*, Salt], Onion Extract, Garlic Extract, Green Onion Extract [Green Onion, Salt], Kombu Seaweed Powder, Pepper).

Miso

Organic Noodles (Organic Wheat Flour, Sea Salt), Soup Packet (Organic Miso [Soybeans*, Rice*, Barley*, Salt, Water], Organic Soy Sauce [Water, Soybeans*, Wheat*, Salt], Organic Cooking Rice Wine [Water, Rice*, Salt], Organic Sesame Oil, Organic Sugar, Sea Salt, Organic Yeast Extract Powder [Yeast Extract*, Salt], Water, Garlic, Kombu Seaweed Powder, Ginger, Black Pepper, Red Pepper).

*=organic ingredients



Organic

Furikake



- Ready & Easy-to-Use Table Condiment
- All Plant-based Ingredients
- Free of Artificial Colorings & Flavorings
- Just sprinkle on anything you want to deliver an extra pop of flavor and satisfying crunchiness.
- It can be a topping for noodle dishes and even a salad seasoning.
- 3 Flavors Available:
SEAWEED / UMEBOSHI / YUZU



Net Wt.	Case Pack	Shelf Life
Seaweed 70g	6	12 months
Umeboshi 68g	6	12 months
Yuzu 63g	6	12 months



All Natural Wasabi in Tube



- Ready-to-Use Table Condiment
- Real Wasabi Grown in Japan (No Horseradish)
- Free of Artificial Colorings & Flavorings
- Suitable for Vegans
- All Natural Ingredients give the real experience of the sharp & pungent flavor of real wasabi.
- This zesty condiment for sushi, seafood & meat can be added to sauces, dressings, and dips for its unique, pleasant eye-watering effect.

Net Wt.	Case Pack	Shelf Life
43g	10	12 months

Wasabi (*Wasabia Japonica*), Sweet Potato Syrup, Green Pea Fiber, Rice Oil, Salt, Water, Tapioca Dextrin, Ume Brine (Ume Plum, Salt), Mustard Oil

Organic

Smoked Shoyu Soy Sauce



- Naturally Crafted & Smoked with Cherry wood chips
- Smoked Shoyu elevates flavors in foods like dipping sauces for sushi. It is also good for flavoring grilled dishes by exquisitely joining UMAMI with rich smokiness.

Water, Wheat, Soybeans, Salt



Net Wt.	Case Pack	Shelf Life
150ml	6	16 months

Umami Sauce, Black Garlic



- Unique Mixture of Japanese Staple Condiments (Tamari, Mirin, & Sake) with Black Garlic, Shiitake Mushroom & Kombu Seaweed
- Hand-Crafted, Adding Naturally-Aged Black Garlic
- Flavor Profile with a Fruity Taste & Garlic Accent
- Versatile for all kinds of cooking styles- Barbeque, Stir-fry, Salad Dressing, Dips, & Marinades

Tamari Soy Sauce, Mirin, Sake, Brown Sugar, Black Garlic Paste, Garlic, Shiitake Mushroom, Kombu

Net Wt.	Case Pack	Shelf Life
150ml	6	24 months

Umami Sauce, Black Garlic, Black Sesame

NEW



- Unique Mixture of Japanese Staple Condiments (Shoyu, Mirin, & Sake) with Black Garlic, Black Sesame, Shiitake Mushroom & Kombu Seaweed
- Hand-Crafted, Adding Naturally-Aged Black Garlic
- Flavor Profile with a Fruity Taste & Garlic Accent
- Versatile for all kinds of cooking styles- Barbeque, Stir-fry, Salad Dressing, Dips, & Marinades

Soy Sauce, Rice Bran Oil, Vinegar, Mirin, Sake, Brown Sugar, Black Garlic, Black Sesame, Shiitake Mushroom, Kombu

Net Wt.	Case Pack	Shelf Life
150ml	6	24 months

Organic

Craft Shoyu Soy Sauce



Artisan made, micro-batched, naturally aged for 18 months in cedar wood Oke barrels by Yamahisa (est. 1932). The essential quality is based on skills, sensitivity, and intuition accumulated and passed over for 4 generations of brewing experience.

Water, Whole Soybean, Wheat, Sea Salt



Net Wt.	Case Pack	Shelf Life
150ml	12	24 months

Organic

Shoyu Soy Sauce



Made with organic whole soybeans and carefully selected wheat, naturally aged for 8 months.

Water, Whole Soybean, Wheat, Sea Salt



Net Wt.	Case Pack	Shelf Life
200ml	20	24 months

Organic

Craft Shoyu, Unpasteurized



Artisan made, unpasteurized soy sauce with ingredients sourced only from Japan. Fermented and aged with a time-honored method in 100 years old cedar wood oke barrels by Yamaki (est. 1902).

Water, Soybean, Wheat, Sea Salt



Net Wt.	Case Pack	Shelf Life
150ml	24	24 months

Soy Sauce & Tamari

ALL the sauces available in Bulk:

- 1,000 Ltr. IBC,
- 200 Ltr. Drum, and
- 20 Ltr. BIB

Organic

Craft Tamari Soy Sauce



Artisan made, premium grade gluten free soy sauce crafted by master brewer, Mr. Deguchi at Marumata (est. 1829). Small batch production with natural and careful aging for 12 months in cedar wood oke barrels.

Whole Soybean, Water, Sea Salt



Net Wt.	Case Pack	Shelf Life
150ml	24	24 months

Organic

Tamari Soy Sauce



Made with whole soybeans, naturally aged for 9 months.

Water, Whole Soybean, Salted Shochu



Net Wt.	Case Pack	Shelf Life
200ml	20	24 months

Organic Ponzu



A savory sauce with a lingering sourness from a Japanese citrus fruit, Yuzu. Extremely versatile and easily expanding into many styles of cooking as a spice-up seasoning.

Water, Shoyu, Rice, Yuzu Citrus, Potato Syrup, Salt, Yukou Citrus, Sudachi Citrus, Salted Sake, Kombu Seaweed, Dried Shiitake Mushrooms



Net Wt.	Case Pack	Shelf Life
250ml	6	18 months

Ponzu



A savory sauce with a lingering sourness from Yuzu. It pairs well with anything from raw fish and sushi to cooked meats and often used in multi-cuisine fusion.

Rice Vinegar, Soy Sauce, Water, Sugar, Yuzu Juice, Salt

Net Wt.	Case Pack	Shelf Life
150ml	6	12 months

Yuzu "Vinegar"



One of the most aromatic and floral seasonings from Japan. Made from wild Yuzu citrus fruits with the most minimal processing. Adds a pleasant tartness, floral aroma and citrus-UMAMI flavor to your ingredients and dishes.

Yuzu Citrus, Sea Salt

Net Wt.	Case Pack	Shelf Life
100ml	15	12 months

Hot Yuzu Sauce



Artisanal vinegar and Yuzu Kosho- a salt cured condiment made with Yuzu citrus peel and chilies. Hot and alive with zest accent. Palate teasing and addictive. Pairs especially well with grilled, high-seared UMAMI-filled dishes.

Distilled Vinegar, Hot Yuzu Citrus Seasoning, Hot Pepper, Salt

Net Wt.	Case Pack	Shelf Life
94ml	6	36 months

Hot Yuzu Sauce "Red"



Artisanal vinegar and Yuzu Kosho- a salt cured condiment made with Yuzu citrus peel and chilies. Palate teasing and addictive, "Red" is for spicier taste than original. Pairs especially well with grilled, high-seared UMAMI-filled dishes.

Distilled Vinegar, Hot Yuzu Citrus Seasoning, Red Pepper, Salt

Net Wt.	Case Pack	Shelf Life
100ml	6	36 months

NEW

Hot Yuzu Sauce "Black Garlic"



Artisanal Shoyu, Mirin and Yuzu Kosho- a salt cured condiment made with Yuzu citrus peel and chilies. Palate teasing and addictive, with more flavor of black garlic and UMAMI of Kombu and Shiitake Mushroom.

Soy Sauce, Mirin, Sake, Hot Yuzu Citrus Seasoning, Black garlic, salt, Kombu, Shiitake Mushroom

Net Wt.	Case Pack	Shelf Life
100ml	6	24 months

Organic
Cooking Sake, Mirin Type



Cooking rice wine made of 100% Japan origin organic rice with no processing aid used. Enhances rich flavor and taste when cooked together with ingredients; it also removes unpleasant smell of meat and fish.

Water, Rice, Sugar, Salt
*Alcohol 10%



Net Wt.	Case Pack	Shelf Life
300ml	10	12 months

Organic
Sake



Traditionally crafted only during the coldest season in Japan. Round taste, good to drink cold or warm. Also great to use it as a flavor enhancer in cooking like white wine.

Water, Rice, Koji spores



Net Wt.	Case Pack	Shelf Life
300ml	6	24 months

Organic
Genuine Mirin



Mirin is an indispensable sweet seasoning for Japanese cuisine. It gives food a delicious shine and enhances the taste and UMAMI of ingredients.

Sweet Rice, Shochu (Water, Rice, Koji Seed), Rice, Sea Salt, Koji Spores



Net Wt.	Case Pack	Shelf Life
300ml	6	24 months

Organic
Rice Vinegar



Our organic rice vinegar is categorized among "Junmai-su" which is purely made with 100% rice without adding distilled alcohol. It has a savory aroma and is rich in flavor.

Water, Rice, Salt, Koji Spores



Net Wt.	Case Pack	Shelf Life
150ml	6	24 months

Organic
Sushi Vinegar



Sugar and sea salt are added harmoniously to organic Junmai (purely made with 100% rice) vinegar to achieve this special organic sushi vinegar. Its mellowness will help produce special sushi rice for you.

Rice Vinegar, Sugar, Salt, Koji Spores



Net Wt.	Case Pack	Shelf Life
150ml	6	12 months

Organic
Ginger Syrup



Sweet and spicy syrup perfect for crafting refreshing drinks and cocktails for summer and hot ginger tea for winter. Also used as an elegant base for sauces and dressings.

Water, Ginger, Sugar, Apple Juice, Sudachi Citrus



Net Wt.	Case Pack	Shelf Life
150ml	12	18 months

Smart Miso Dark Aged



Crafted by the historically old miso artisan in Japan. The robust taste makes it incredibly versatile for all kinds of cooking styles and can stand up well in richer, heartier recipes.

Water, Whole Soybean, Sea Salt, Rice, Roasted Barley Flour

Net Wt.	Case Pack	Shelf Life
150g	6	18 months

Organic Hatcho Miso



Crafted by the historically old miso artisan in Japan, Maruya Hatcho Miso established in 1337. Their unique technique such as 3-year aging in century old wooden barrels nourishes the robust taste perfect for sauce, stew and much more.

Whole Soybean, Water, Salt, Roasted Soybean Flour, Koji Spores



Net Wt.	Case Pack	Shelf Life
300g	8	24 months

Smart Miso Brown Rice



Naturally and slowly aged for 6 months by adhering to the century old methods of miso making. The mature taste makes it incredibly versatile for all kinds of cooking styles; soups, salad dressings, dips, and marinades.

Whole Soybean, Water, Brown Rice, Sea Salt

Net Wt.	Case Pack	Shelf Life
150g	6	18 months

Organic Genmai Miso



Gluten-free miso fermented and matured in a wooden barrel with no artificial heat applied and without additives. Crafted by a traditional miso brewer with 145 years of history.

Soybean, Brown Rice, Sea Salt, Water



Net Wt.	Case Pack	Shelf Life
250g	6	24 months

Smart Miso Light Sweet



Micro-batch fermented with care to highlight the savory and creamy flavors of the natural ingredients. The mellow taste makes it incredibly versatile for all kinds of cooking styles; soups, salad dressings, dips, and marinades.

Rice, Soybeans, Water, Sea Salt, Malted Sweet Potato Syrup, Alcohol



Net Wt.	Case Pack	Shelf Life
150g	6	18 months

Organic Shiro Miso



Sweeter in taste and lighter in color due to the shorter aging period compared to other types of miso. Other than typical use for making soup, it is also good for sauce and dressing. Its natural sweetness and mild saltiness is also suitable for baking.

Rice, Water, Soybean, Sea Salt, Alcohol, Koji Spores



Net Wt.	Case Pack	Shelf Life
250g	8	15 months

Organic

Instant Miso, Powder



Flavorful and delicious vegan instant soup made from unpasteurized organic miso naturally fermented in cedar barrels. The manufacturer has dedicated into miso making since 1902 using local famous soft spring water.

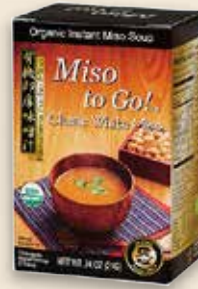
Brown Rice Miso, Barley Miso, Wakame, Kombu



Net Wt.	Case Pack	Shelf Life
(10g X 6)	12	24 months

Organic

Instant Miso, FD Cube



Rich and flavorful gourmet vegan soy food. Special technique of freeze drying Miso into cubes ensures authentic Miso quality while providing convenience. Quickly-made, healthy and tasty soup with just adding hot water.

Brown Rice Miso, Shiro Miso, Yeast Extract, Wakame



Net Wt.	Case Pack	Shelf Life
(7g X 3)	6	24 months

Instant Miso Soup White



A delicious vegetarian soup with surprising savoriness, made with miso and blended with wakame and green onion. The soup is easily prepared by adding boiling water.

Freeze-dried Miso Powder (whole soybeans, rice, sea salt), Tapioca Dextrin, Wakame, Green Onion, Onion Powder, Kombu Powder, Shiitake Mushroom Extract, Yeast Extract

Net Wt.	Case Pack	Shelf Life
(7g X 5)	12	24 months

Instant Miso Soup Red



A delicious vegetarian soup with surprising savoriness, made with miso and blended with wakame and green onion. The soup is easily prepared by adding boiling water.

Freeze-dried Miso Powder (whole soybeans, rice, sea salt), Tapioca Dextrin, Wakame, Green Onion, Onion Powder, Kombu Powder, Shiitake Mushroom Extract, Yeast Extract

Net Wt.	Case Pack	Shelf Life
(7g X 5)	12	24 months

Hijiki



One of the most popular seaweed in Japan, consumed for more than hundreds of years. Contains high calcium, dietary fiber and iron and low in calorie.

Hijiki (Sargassum Fusiforme)

Net Wt.	Case Pack	Shelf Life
50g	6	24 months

Organic

Wakame



A nutrient dense seaweed, containing a wide range of minerals and vitamins. Muso's wakame is processed in traditional fashion to retain a higher concentration of essential nutrients and is certified as organic for the first time in Japan.

Wakame (Undaria Pinnatifida)



Net Wt.	Case Pack	Shelf Life
50g	6	24 months

Organic Kombu



Kombu Seaweed mainly harvested in the northern part of Japan such as Hokkaido, plays an essential role in Japanese cuisine. It is used for making soup stock that is widely used in many Japanese dishes.

Kombu (*Saccharina Longissima*)



Net Wt.	Case Pack	Shelf Life
50g	10	24 months

Arame



A wild harvested perennial sea vegetable in the kelp family grows on the rocks in the Ise Bay and has a mild aroma and taste, making it an excellent introduction to edible seaweed.

Arame

Net Wt.	Case Pack	Shelf Life
50g	6	24 months

Sushi Nori



Sushi Nori, or toasted Nori, is perfect for making sushi roll. Muso's Nori grows in Ise-Shima region that is ideal for cultivating Nori where cold fresh water from the mountains and forest pours into sea.

Nori (*Porphyra Yezoensis*)

Net Wt.	Case Pack	Shelf Life
25g (10 sheets)	6	24 months

Nori Krinkles



Minimally processed steam-roasted Nori that retains a high concentration of ocean-derived UMAMI taste. Works well as a garnish on soups and salads and as a condiment on top of cooked grains or noodles in broth.

Nori (*Porphyra Yezoensis*)

Net Wt.	Case Pack	Shelf Life
10g	6	15 months

Organic Shiitake Donko



This premium Shiitake Donko is grown on logs in the beautiful forest in the south of Japan. Used together with kombu, it makes a great dashi UMAMI stock for soup, stew and cooking rice.

Shiitake Mushroom



Net Wt.	Case Pack	Shelf Life
30g	50	24 months

Organic Matcha



Made of first flush organic tencha. Fine bitterness, subtle sweetness and UMAMI with bright green color. Great for smoothie, latte or any desserts. Rich in Catechin and Vitamin K.

Green Tea



Net Wt.	Case Pack	Shelf Life
30g	3	15 months

Organic Sencha



Healthy Japanese green tea, traditionally crafted by steaming fresh tea leaves and rolling to make long and thin shape. A hint of grassy aroma and UMAMI flavor in moderate bitterness.

Green Tea



Net Wt.	Case Pack	Shelf Life
100g	12	24 months

Organic Wheat Udon



Traditionally crafted with wheat flour and sea salt. Unlike others made with white flour, this is made of partially sifted whole wheat and it makes a difference in flavor and nutrition.

Wheat Flour, Sea Salt



Net Wt.	Case Pack	Shelf Life
200g	6	24 months

Organic Kukicha



Earthy Japanese tea made by roasting tea twigs. Smooth, mild and low in caffeine, it is suitable to drink daily, anytime for everyone.

Tea Twig



Net Wt.	Case Pack	Shelf Life
100g	10	24 months

Organic Soba



Traditionally crafted with organic wheat flour, organic buckwheat flour with finely milled husks and sea salt. Enjoy unique texture and nutritious benefit by serving in hot broth, soups or chilled with dipping sauce.

Wheat Flour, Buckwheat Flour, Sea Salt



Net Wt.	Case Pack	Shelf Life
250g	6	24 months

Organic Hojicha



Roasted Japanese green tea traditionally made of tea leaves from the late harvest. With unique smoky flavor and golden amber hue, it also works for flavoring beverage or desserts.

Roasted Green Tea



Net Wt.	Case Pack	Shelf Life
100g	8	24 months

Organic Somen



Traditionally crafted with wheat flour and sea salt. Unlike others made with white flour, this is made of partially sifted whole wheat and it makes a difference in flavor and nutrition.

Wheat Flour, Sea Salt



Net Wt.	Case Pack	Shelf Life
250g	6	24 months

100% Buckwheat Soba



100% Buckwheat Soba Noodles are gluten-free and made with organic buckwheat flour only, no salt added. They are specially crafted by a Japanese manufacturer who is dedicated to using the finest traditional skills to produce the best authentic soba noodles since 1934.

Organic Buckwheat flour



Net Wt.	Case Pack	Shelf Life
88g	12	18 months

Brown Rice Ramen, Shoyu



Eating quick and healthy is possible with our instant ramen. The noodle made from wheat flour and brown rice flour is slow-dried (not fried) at a low temperature to give a distinct quality in texture and taste. Comes with soy sauce based soup.

Noodle: Wheat Flour, Brown Rice Flour, Sea Salt

Soup: Tapioca Dextrin, Shoyu Powder, Yeast Extract, Spices

Net Wt.	Case Pack	Shelf Life
88g	12	18 months

Buckwheat Ramen, Shoyu



Eating quick and healthy is possible with our instant ramen. The noodle made from wheat flour and buckwheat flour is slow-dried (not fried) at a low temperature, to give a distinct quality in texture and taste. Comes with soy sauce based soup.

Noodle: Wheat Flour, Buckwheat Flour, Sea Salt

Soup: Tapioca Dextrin, Shoyu Powder, Yeast Extract, Spices

Net Wt.	Case Pack	Shelf Life
88g	12	18 months

Shiitake Ramen, Miso



Eating quick and healthy is possible with our instant ramen. The noodle made from wheat flour and whole wheat flour is slow-dried (not fried) at a low temperature to give a distinct quality in texture and taste. Comes with miso based mushroom soup.

Noodle: Whole Wheat Flour, Wheat Flour, Sea Salt

Soup: Red and White Miso Powder, Tapioca Dextrin, Dried Shiitake Mushroom, Spices, Yeast Extract, Sesame Oil

Net Wt.	Case Pack	Shelf Life
88g	12	18 months

Seaweed Ramen, Miso



Eating quick and healthy is possible with our instant ramen. The noodle made from wheat flour and whole wheat flour is slow-dried (not fried) at a low temperature to give a distinct quality in texture and taste. Comes with miso based seaweed soup.

Noodle: Whole Wheat Flour, Wheat Flour, Sea Salt

Soup: Red and White Miso Powder, Tapioca Dextrin, Dried Shiitake Mushroom, Spices, Yeast Extract, Sesame Oil

Net Wt.	Case Pack	Shelf Life
88g	12	18 months

Brown Rice Ramen, Tom Yam



Eating quick and healthy is possible with our instant ramen. The noodle made from wheat flour and brown rice flour is slow-dried (not fried) at a low temperature to give a distinct quality in texture and taste. Comes with Tom Yam-style hot sour soup.

Noodle: Whole Wheat Flour, Wheat Flour, Sea Salt

Soup: Sea Salt, Spices, Beet Sugar, Lemon Powder, Citric Acid, Yeast Extract Powder, Shoyu Powder, Tapioca Dextrin, Tomato Powder, Sesame oil

Net Wt.	Case Pack	Shelf Life
88g	12	18 months

Organic

Greenpea Chips



Gluten free, crispy protein-rich baked bean chips made of green peas. An ideal snack for children, health conscious people and vegetarians.

Green Peas, Sea Salt



Net Wt.	Case Pack	Shelf Life
45g	12	12 months

Organic

Mungbean Chips



Gluten free, crispy protein-rich baked bean chips made of mung beans. An ideal snack for children, health conscious people and vegetarians.

Mungbean, Sea Salt



Net Wt.	Case Pack	Shelf Life
50g	12	12 months

Organic

Genmai Life, Black Sesame



Brown rice crackers containing more than 40% of black sesame. A good source of calcium. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.

Brown Rice, Black Sesame, Tamari Soy Sauce



Net Wt.	Case Pack	Shelf Life
60g	20	12 months

Organic

Genmai Life, Lightly Salted



Lightly salted rice cracker made from whole organic brown rice. Provides essential and valuable nutrients in a very digestible form.

Brown Rice, Black Sesame, Mixed Oil (Olive And Carnauba), Sea Salt



Net Wt.	Case Pack	Shelf Life
60g	20	12 months

Organic

Genmai Life, Tamari



Tamari flavored rice cracker made from whole organic brown rice. Provides essential and valuable nutrients in a very digestible form.

Brown Rice, Tamari Soy Sauce, Black Sesame



Net Wt.	Case Pack	Shelf Life
60g	20	12 months

Shredded Pickled Ginger



Shredded ginger pickled with Ume plum pickling juice. Extremely versatile, easily expanding into many styles of cooking as a spice-up condiment.

Ume Plum Seasoning, Salted Ginger

Net Wt.	Case Pack	Shelf Life
140g	6	13 months

Brown Rice Cracker Tamari



Made with brown rice and Tamari wheat-free soy sauce. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.

Brown Rice, Tamari Soy Sauce, Brown Rice Syrup, Water, Kuzu Starch

Net Wt.	Case Pack	Shelf Life
65g	24	15 months

Brown Rice Cracker Black Sesame



Brown rice crackers containing more than 40% of black sesame. A good source of calcium. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.

Black Sesame, Brown Rice, Tamari Soy Sauce, Brown Rice Syrup, Water, Kudzu Starch

Net Wt.	Case Pack	Shelf Life
75g	24	15 months

Brown Rice Cracker White Sesame



Brown rice crackers containing more than 40% of white sesame. A good source of calcium. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.

Brown Rice, White Sesame, Tamari Soy Sauce, Brown Rice Syrup, Water, Kudzu Starch

Net Wt.	Case Pack	Shelf Life
75g	24	15 months

Crunchy Rice Cracker



Artisan-made crunchy rice crackers with nori seaweed, simply delicious and one bite reveals toasty and savory aroma that is almost irresistible.

Rice, Tamari Soy Sauce, Green Nori, Brown Rice Syrup, Water, Kudzu Starch

Net Wt.	Case Pack	Shelf Life
50g	12	12 months

Quinoa Rice Cracker



Brown rice crackers containing more than 40% quinoa. Eat as snack alone or with your favorite topping or dips. Our unique crackers are great for entertaining.

Quinoa, Brown Rice, Black Sesame, Tapioca Starch, Tamari Soy Sauce, Brown Rice Syrup, Water, Kudzu Starch,

Net Wt.	Case Pack	Shelf Life
65g	24	12 months

Organic Kuzu Powder



Kuzu is a traditional Japanese starch and also a folk remedy. Our organic Kuzu is made from the wild root of the hardy Kuzu plant and produced with traditional methods without using any chemical substances.

Kuzu Root



Net Wt.	Case Pack	Shelf Life
100g	6	24 months

Organic
Amazake



Fermented rice sweetener for beverage and desserts. Natural sweetness comes from only rice. Made using hand-crafted rice Koji.

Water, Rice Koji, Rice Bran



Net Wt.	Case Pack	Shelf Life
250g	12	24 months

NEW

Organic
Umami Puree Savory



Naturally fermented artisanal sauce made from soy sauce that has been infused with Koji cultured rice. Extremely versatile adding UMAMI to any dish.

Soy Sauce, Rice, Water



Net Wt.	Case Pack	Shelf Life
150g	6	18 months

Organic
Umami Puree with Chili



Naturally fermented artisanal sauce made from soy sauce that has been infused with Koji cultured rice and CHILI. Extremely versatile adding UMAMI and mild heat to any dish.

Soy Sauce, Rice, Water, Chili Pepper



Net Wt.	Case Pack	Shelf Life
150g	6	18 months

Organic
Umami Puree with Ginger



Naturally fermented artisanal sauce made from soy sauce that has been infused with Koji cultured rice and GINGER. Extremely versatile adding UMAMI and liveliness to any dish.

Soy Sauce, Rice, Water, Ginger



Net Wt.	Case Pack	Shelf Life
150g	6	18 months

Organic
Umeboshi



Using Japan grown organic Ume plums free from chemicals and fertilizers, this Umeboshi is pickled in sea salt and sun-dried for 3-4 days. The red color is imparted by Shiso leaves with no use of colorings.

Ume Plum, Sea Salt, Shiso Leaves



Net Wt.	Case Pack	Shelf Life
150g	6	24 months

Organic
Ume Puree With Shiso



Made of Umeboshi, salt cured Japanese plums. Often used as a base for sauces & dressings. Squeezable spout pouch with a narrow mouth is perfect when making sushi rolls.

Ume Paste, Salted Shiso Leaves Extract



Net Wt.	Case Pack	Shelf Life
150g	6	24 months

Umami Dashi Broth, BONITO



Made only from selected natural ingredients including bonito. Enhances the flavor of stew, porridge and cooked vegetables just by adding.

Oligosaccharide (Tapioca, Sweet Potato), Sea Salt, Yeast Extract, Bonito Powder, Shiitake Powder, Kombu Powder

Net Wt.	Case Pack	Shelf Life
(10g X 10)	10	24 months

Umami Dashi Broth, VEGAN



Made only from selected natural ingredients. Enhances the flavor of stew, porridge and cooked vegetables just by adding.

Oligosaccharide (Tapioca, Sweet Potato), Sea Salt, Yeast Extract (Yeast, Dextrin, Salt), Shiitake Mushroom Powder, Kombu Seaweed Powder

Net Wt.	Case Pack	Shelf Life
(10g X 10)	10	24 months

Dried Shirataki Rice Type



Dried wild yam noodle in a grain-like rice shape. Gluten-free, vegan low-calorie, high in fiber. Aromatically mild with a toothsome texture. Cooks in 10 minutes. After cooking, it will retain original texture for a few days in the refrigerator.

Water, Tapioca Syrup, Tapioca Starch, Konnyaku Powder, Calcium Hydrate, Citric Acid

Net Wt.	Case Pack	Shelf Life
80g	6	24 months

Dried Shirataki Noodle Type



Dried wild yam noodle in a nest form. Gluten-free, vegan low-calorie, high in fiber. Aromatically mild with a toothsome texture. Cooks in 5 minutes. After cooking, it will retain original texture for a few days in the refrigerator.

Water, Tapioca Syrup, Tapioca Starch, Konnyaku Powder, Calcium Hydrate, Citric Acid

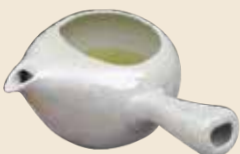
Net Wt.	Case Pack	Shelf Life
25g	6	24 months

Lidless Tea Pot



A new style of tea pot without a lid. Designed for relishing the last drop of tea and cleaning the tea leaves easily.

Kitchenware



Charmy Clear by Cellarmate



Leak-safe glass container with screw cap. Great for storing various tea, coffee, spices, beans, cereals, pasta, both dried and wet food. Stackable.

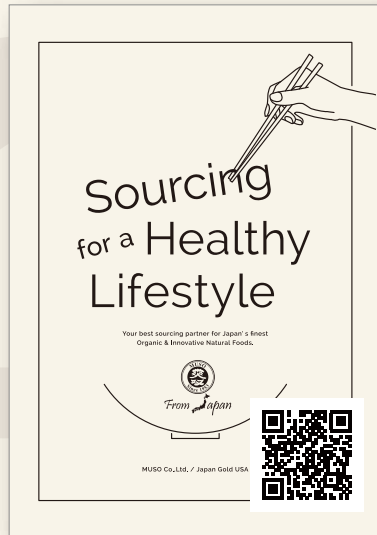


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Glass Food Container

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