





### To share this marine gift, Southern Bluefin with you.

When it comes to "the best tuna", you may say "It's Bluefin". We will say "It's Southern Bluefin".

Discoloring very quickly, having small bones in its meat, Southern Bluefin require long experience and sophisticated craftsmanship to dismantle.

It called "Craftsman Killer" because it needs a lot of labor.

On the other hand, Southern Bluefin have rich taste which you never taste on other tuna.

We' d like you to experience our Southern Bluefin, its rich taste and our craftsmanship.

For that purpose, we have been kept developing and handing down our skill since KAISHO founding so that we can offer you our products at its best condition.

Here are our products, our craftsmanship.

## If it is Seafood you seek, go KAISHO

Our company does not only limit itself to the world of tuna, but deals with all aspects of the seafood business. Putting our rich sales know-how to use, we work on projects focusing on large-volume businesses. From supply to sale, we offer our clients support at every phase of the operation.



Frozen Tuna Division
Raw Tuna Division
FUTOMONO Tuna Processing Division 1
FUTOMONO Tuna Processing Division 2
Bonito Tuna Division



Coastal Waters Division

Special Items(Scoop)Division

HAKOMONO Local Division



Dried Fish Division 1
Dried Fish Division 2
Refrigeration Division
dried young sardines Division
SUSHI NETA Sushi Ingredients Division
Deli Division

### HAMAMATSU



Distribution service to volume sellers and supermarkets. We carefully deliver our products to our contract customer under well controlled quality.



the core of our processing sector - produce Negi-Toro (tuna minced with Welsh onion leaves) and tuna filletsManually cutting products by our highly skilled craftsmen are well received by our repeat customers.

We also produce test products and carry out product tests of each temperature ranges.

#### For retail stores, we analyze market trend and propose the sales plans.

For retail stores

We develop sales expansion planning such as floor design, tasting event, etc.

Products planning

We analyze the customer trends, develop the new products and propose them to our customers.

For manufacturers

We support developing test products, taking advantage of characteristic of manufacturers.

Materials introduction

We, experienced wholesaler, carefully choose and introduce fisheries materials.



Tsukiji Sales Department mainly offers Tsukiji

Market products

that we carefully chose to customers in
accordance with our customer's
specifications.

"Just what as much you need" is our motto.
We deliver various products such as tuna,
other fresh fish, and various fisheries

products to nationwide, worldwide.

Sales Planning Department

Sales & Planning Department is working to cultivate and develop various projects and products not limited to fishery business.

We are also engaged in online sale, participating in exhibition and public relations.

## Overseas Division



China, Korea, Philippines, UAE Singapore, Russia, Taiwan, Vietnam, Egypt

Including termination of the contract issues, negotiations ongoing project.

Sending Japan's heart and craftsmanship to the world...

From estimation, to supply, processing and distribution, our company uses its through understanding of the seafood industry, its experience and craftsmanship, to bring the best seafood to the world's tables.

We do not stop at the sale of raw materials, but continue to share the information and technology that has made Japanese seafood some of the world's best.

Our company does this by developing projects in cooperation with the regions and businesses we deal with, using this cumulative legacy as a foundation for our projects.

#### **KOREA**

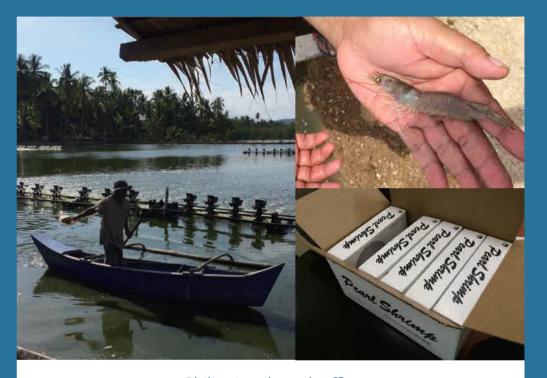
Korea branch office

Korea branch office is working to develop Korean market

with the world fisheries products (mainly tuna) carefully

chosen at Japan headquarters.





Philippines branch office

Philippines branch office is working to culture white leg shrimp(Vannamei) in Province of Sarangani, Mindanao, Philippines.

Also, we produce and sell coconut oil and coconut sugar, taking advantage of no typhoon location.

#### **PHILIPPINES**

## President Message



Our products come from the ocean and made by hand.

We thank the ocean gifts and admire craftsmanship.

It's our great pleasure to connect nature and human beings through our products.

KAISHO offer safe and tasty products for people's daily life making better.

Our products, our message, to you.

Toshiyuki Funasaka

#### History

January 1979 KAISHO Co., Ltd. Established

April 1995 MAGUROBUNE Co., Ltd. Established

July 2004 OTSUKA Factory Established

January 2012 E-Logistics Inc. Established

October 2015 Tokyo Branch opens

Established local subsidiary in Korea in August 2015 Established local subsidiary in Philippine in June 2016

# **Company**Profile

Company Name: KAISHO Co.,Ltd. (Marine products wholesale)

Address: 239-1 Shinkai-cho Minami-ku, Hamamatsu-Shi, Shizuoka Prefecture,

435-0023

HAMAMATSU CHUO OROSHIURI Central wholesale market

President: Toshiyuki FUNASAKA

Founded: January 16, 1979

Capital: 30 million yen

Total Employees: 228 people (As of April 2016)

Annual turnover: 60billion yen

Content Sales: fresh fish and shellfish, frozen fish, various dried fish, wholesale business

Main Customers: SHIZUOKA economy consecutive designation shop

Agriculture cooperative JA A coop

SHIZUOKA SEIKYO consumers' cooperative co-op

Hypemarket of TOYOHASHI and Westen part of SHIZUOKA

Prefecture

Fresh fish retail

High Class Restaurant etc

Transaction Banks: MIZUHO Bank, SHIZUOKA Bank,

HAMAMATSU SHINKIN Bank, IWATA SHINKIN Bank

Associated Companies: MAGUROBUNE Co., Ltd

HOUSENSUISAN Ltd.

Restaurants: MAGURO NO KAISHO EKIMINAMI Restaurants

MAGURO NO KAISHO YURAKUHONTEN Restaurants

**BONTEN Restaurants** 

SUICCHI Restaurants

WA NO CHISO YAMATO

Processed

Marine Products Factory: OTSUKA Factory

#### **Contact Us**

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