




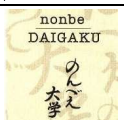










## List of Exhibitors (alphabetical order):

### [Food]

	1. Chef Arima Mr. Arima is the official chef cuisinier to Ambassador Aikawa. With over 25 years of experience, he specialises in Japanese cuisine including sushi.
Scallops, Wagyu	URL: <a href="https://www.eu.emb-japan.go.jp/itprtop_en/index.html">https://www.eu.emb-japan.go.jp/itprtop_en/index.html</a>
	2. Chef Ishii Mr. Ishii is the official chef cuisinier to Ambassador Mikami. With over 30 years of experience in authentic Japanese cuisine, he specialises in both classic and inventive Japanese cuisine.
Rice, Tofu, Persimmon	URL: <a href="https://www.be.emb-japan.go.jp/itprtop_ja/index.html">https://www.be.emb-japan.go.jp/itprtop_ja/index.html</a>
	3. ENISHI by TOSHIRO Chef Toshiro Fujii showcases the best products and offers you a French gastronomic cuisine with Japanese inspiration. He opened his own restaurant in Waterloo after cooking for L'Air du Temps and SAN restaurants.
French style scallops	URL: <a href="https://enishi.be/">https://enishi.be/</a>
	4. Hokkai Suisan Hokkai Suisan offers delicious Japanese fish specialties to cook at home. We select the best ingredients and make delicious products for everyday use. Easy, fast, original and tasty.
Sushi, Sashimi	URL: <a href="https://www.hokkai.com/">https://www.hokkai.com/</a>
	5. J-Next J-Next becomes a bridge between Japan and Europe. We import the finest Wagyu beef to the EU and spread Japanese culture and culinary excellence. We organize "Japan Fes" in April 2024. Please check our website.
Wagyu steak, Sushi	Japan Fes URL: <a href="https://www.japanfes.be/">https://www.japanfes.be/</a>
	6. Nonbe Daigaku Nonbe Daigaku offers authentic Japanese cuisine and its chef, Mr. Suetsugu, who has been working in Belgium since 1977, has been appointed Goodwill Ambassador for Japanese food and Cool Japan Ambassador.
Dashi soup	URL: <a href="https://www.nonbedaigaku.be/">https://www.nonbedaigaku.be/</a>
	7. Yamayu Santatsu Yamayu Santatsu serves fabulous Japanese cuisine including sushi, sashimi, makimono, soups and many other Japanese dishes. All the dishes are prepared with fresh, high-quality ingredients.
Sushi	URL: <a href="https://yamayu.be/">https://yamayu.be/</a>
	8. Yasushi Sasaki Yasushi Sasaki is the only confectionery in Belgium run by a Japanese. The shop offers western confectionery made with a Japanese perspective and using Japanese ingredients.
Matcha & Miso dessert	URL: <a href="https://www.patisserie-sasaki.be/">https://www.patisserie-sasaki.be/</a>
	9. Yoka Tomo Yoka Tomo offers a menu of home-style Japanese dishes, particularly from the Kyushu region in southern Japan, as well as sake, shochu (Japanese distilled spirits), beer and natural wines to accompany the dishes.
Scallop curry and rice	URL: <a href="https://yokatomo.brussels/en">https://yokatomo.brussels/en</a>

### [Drinks]

	10. Eden Specialized in Japanese green teas, we work with producers from Kyoto, Shizuoka and Kyushu. We import ceramics and visit artisans in Gifu, Shiga, Aichi, Kyoto and Arita. Our coffees, all pure Arabica, are roasted in-house.
Japanese tea	Rue du Page 27, 1050 Ixelles
	11. Kanpai Kanpai! The Japanese word for 'cheers' often kicks off a fantastical evening among friends, family or colleagues, accompanied by a great bottle of sake of course. Kanpai aims to recreate this sense of conviviality.
Japanese sake	URL: <a href="https://www.kanpai.eu/index-en.asp">https://www.kanpai.eu/index-en.asp</a>
	12. Kuratje Kuratje is a new sake importer in the Netherlands. The owner is from Tohoku region and a certified sake sommelier who has worked in a sake brewery. Along with sake, we also introduce the charms of Japanese culture.
Japanese sake	URL: <a href="https://www.kuratje.com/">https://www.kuratje.com/</a>
	13. Oh! My Sake Oh! My Saké selects and imports authentic Japanese drinks directly from the producers. We provide our service to top-class gastronomy as well as the better Japanese, Asian, fusion restaurants as well as the bistro.
Japanese sake	URL: <a href="https://ohmysake.com/en">https://ohmysake.com/en</a>
	14. Uijin Yuzu Blond Uijin Yuzu Blond is brewed in Belgium using carefully selected yuzu peels from Kochi Prefecture in a dry hopping process. You can enjoy it with various Japanese foods.
Beer	URL: <a href="https://www.riobrewing.jp/#beer">https://www.riobrewing.jp/#beer</a>

### [Others]

	15. Kitoku Shinryo/Foodex Kitoku Shinryo is a Japanese rice wholesaler over 140 years history and export delicious Japanese rice to Foodex group, to the EU market. FOODEX group supplies more than 2,500 Japanese items which are regularly updated.
Display	URL: <a href="https://www.kitoku-shinryo.co.jp/ja/index.html">https://www.kitoku-shinryo.co.jp/ja/index.html</a>
	16. Japan National Tourism Organization (JNTO) Whether it's your first time visiting Japan or you've already been there, we'll provide you with suitable information.
Display	URL: <a href="https://www.japan.travel/fr/fr/">https://www.japan.travel/fr/fr/</a>
	17. Tagawa Tagawa, your local Japanese food stores in Brussels offer carefully selected products, including fresh sushi and bento meals. Today, with the students from ULB Japanese courses, we propose a menu that can easily be enjoyed at home.
Takoyaki, snacks, etc.	URL: <a href="https://www.tagawa.eu/">https://www.tagawa.eu/</a>