

JAPANESE CHEESE MAKERS

Japanese cheese is characterized by its refined and delicate taste, shaped by the seasonal changes in climate and the meticulous craftsmanship of its artisans. We describe it as *Kirei* (exquisite).

HOKKAIDO

ASAHIKAWA ARAKAWA DAIRY FARM ETANBETSU CHEESE FACTORY

582-4 Takuhoku Etanbetsu-cho Asahikawa Hokkaido 071-1172 Japan

Wakanraku

Black Garlic Soy Sauce
Farmhouse semi-hard cheese marinated in locally produced black garlic soy sauce. Some mechanical holes are deliberately created to absorb the flavour of the garlic soy. The flavours of fermented milk and umami soy sauce perfectly harmonise.



HOKKAIDO IWAMIZAWA AGRICULTURAL HIGH SCHOOL

1-5 Namikimachi Iwamizawa Hokkaido 068-0818 Japan

Phoebus's Eyes

Hard cooked and pressed cow's milk cheese, with cheese eyes of propionic acid fermentation. Rind is washed with locally produced wine. Sweet, nutty and gentle saltiness with subtle aroma of the wine.



TAKAHASHI DAIRY FARM

881-1 Soga Niseko-cho Abuta-gun Hokkaido 048-1522 Japan

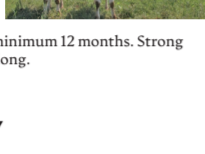
Raclette

Semi-hard washed-rind cow's milk. Raclette style cheese. Rich, mellow and rounded flavour with a nutty aroma. The rich flavours become more robust when heated.



Mamoru

20 kg size hard cow's milk cheese, matured for minimum 12 months. Strong sweetness and umami come through and linger long.



NISEKO CHEESE FACTORY

425-6 Kondo Niseko-cho Abuta-gun Hokkaido 048-1542 Japan

Niseko Kazane

Soft, brine washed rind cheese made from locally sourced cow's milk. The cocktail of lactic acid bacteria uniquely blended in-house is contributing to the layers of flavour and umami as well as milky flavour.



TOIT VERT

152-4 Mena Kuromatsunai-cho Suttu-gun Hokkaido 048-0125 Japan

Kuromatsunai Gouda Cheese (12 months aging)

Semi-hard cheese made from fresh Holstein cow's milk sourced locally. The cheese is matured for at least one year. Unique, very rounded flavour to be enjoyed.



FROMAGERIE TAKARA

2-7 Nakazato Kimobetsu-cho Abuta-gun Hokkaido 044-0461 Japan

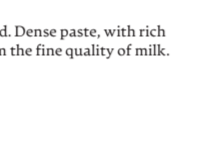
Takara no Fumé

Smoked pasta-filata cheese made from pasture fed cow's milk. The cheese expressing seasonality of the milk is slowly cold smoked with indigenous fragrant Japanese oak wood chips.



Takara no Malta

Soft cow's milk cheese by lactic-ripenet coagulation, geotrichium-ripened, charcoal coated. Dense paste, with rich acidic notes and milky aroma come through from the fine quality of milk.



TOMITA FARM

99-8 Utsu Okoppe-cho Monbetsu-gun Hokkaido 098-1624 Japan

Japan Blue Okoppe

Farmhouse semi-hard blue cow's milk cheese. Made from high-fat, high-protein milk from Holstein cows. The added anatto makes the paste bright orange to complement the blue veins, and the rich smooth paste melts well in the mouth.



HOKKAIDO KATEI GAKKO BUTTER & CHEESE FACTORY

34 Tomeoka Engaru-cho Monbetsu-gun Hokkaido 099-0408 Japan

Kateigakko no Maki

Farmhouse string cheese made from pasture-fed Holstein and Jersey milk during early summer to early autumn. The curd is gently kneaded and stretched by hand to encapsulate the flavours of fresh milk.



BIEI DAIRIES FARM

4235 Shinsai Heira Biei-cho Kamikawa-gun Hokkaido 071-0473 Japan

Fromage de Biéi d'Été

Farmhouse raw milk hard cooked cheese made from mixed milk of 4 different breeds; Jersey, Brown Swiss, Holstein and Montbéliarde grazing local summer pastures to express the taste of the area. Aged 16 months.



KYODOGAKUSHA SHINTOKU FARM

9-1 Shintoku Shintoku-cho Kamikawa-gun Hokkaido 952-1211 Japan

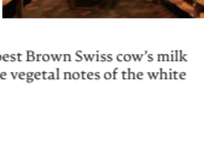
Raclette

Farmhouse semi-hard washed-rind Raclette style cheese. Made from pasture-fed Brown Swiss cow's milk expressing the gentle, tender flavour of the milk, which can be enjoyed by all kinds of generations.



Yuki

Farmhouse soft mould-ripened cheese, inspired by French Camembert. Made from the best Brown Swiss cow's milk on the family farm. Rich milky flavour and gentle vegetal notes of the white mould to be enjoyed.



TOYO CHEESE FACTORY

3-5 Higashimemuro-kisen Memuro-cho Kasai-gun Hokkaido 082-0005 Japan

Age 03 Gouda

Hard cow's milk cheese aged for at least 3 months. Made from locally sourced milk. Mellow texture, with gentle milky flavour to be enjoyed by all kind of generations. The cheese also melts really well when heated.



TOKACHINO FROMAGES

7-2 Nishi 2-jo-mimami Nakatsunamura Kasai-gun Hokkaido 089-1332 Japan

Tokachi Raclette Moor Wash

Semi-hard washed-rind Holstein cow's milk Raclette style. Bouncy, springy texture with rich, aromatic flavour. Washed in local hot spring water which leads to unique microbial communities forming the rind. Aged for 3-6 months.



Phoebus's Eyes



Kateigakko no Maki



Raclette (Takahashi Dairy Farm)



Mamoru



Japan Blue Okoppe



Fromage de Biéi d'Été



Wakanraku Black Garlic Soy Sauce



Kuromatsunai Gouda Cheese (12 months aging)



Niseko Kazane



Yuki



Age 03 Gouda



Takara no Malta



Takara no Fumé

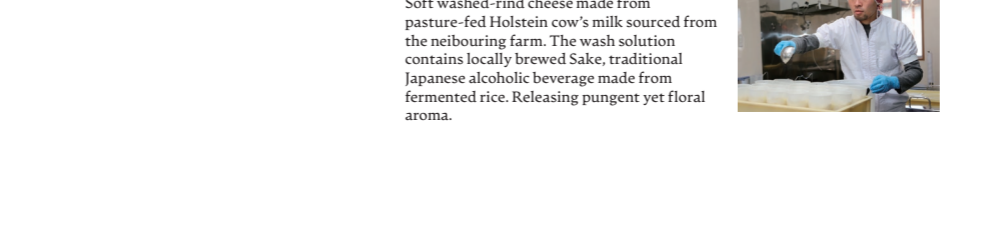
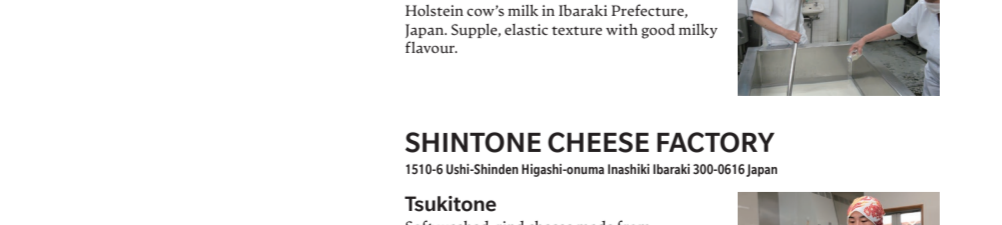
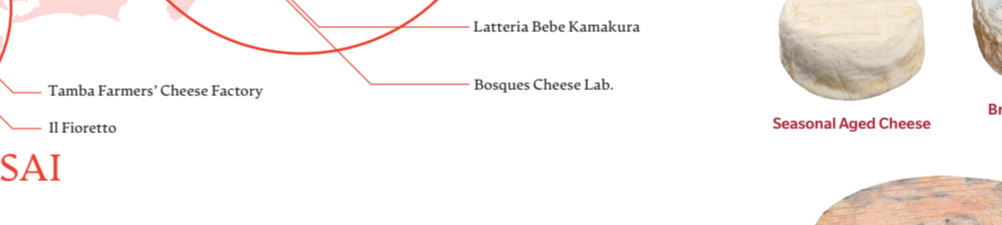


Raclette (Kyodogakusha)



Tokachi Raclette Moor Wash

HOKKAIDO



TOHOKU

KUZUMAKI PLATEAU FARM

40-57-177 Kuzumaki Iwate-gun Iwate 028-5402 Japan

Hotaru

Farmhouse fresh string cheese made from Holstein cow's milk. Bouncy and supple bite and fine fibrous texture. Gentle saltiness is complementing the flavour of the milk.



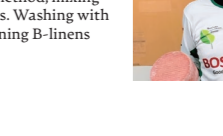
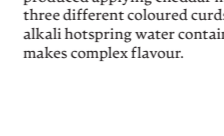
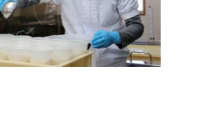
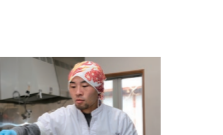
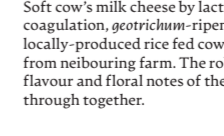
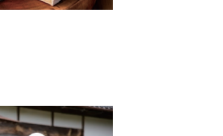
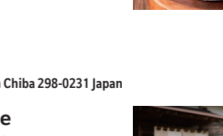
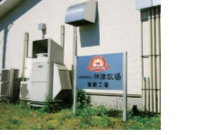
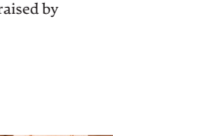
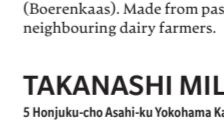
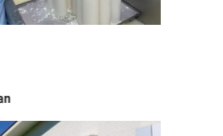
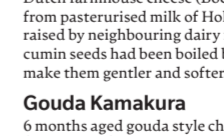
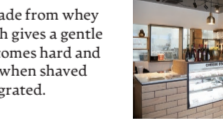
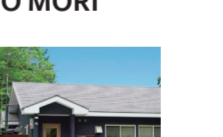
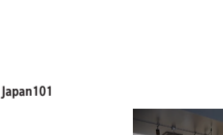
String Cheese Pepper

Farmhouse soft fresh cow's milk string cheese with a rich taste and milky sweetness from a blend of Jersey and Holstein milk.

Nasu no Brown Cheese
Brown cheese made by boiling down whey, the by-product of cheese making and added cream. Made exclusively from the whey, by-product of cheese and cream, it has smooth texture with a sweet and mildly acidic flavour.

Minas Cheese
Traditional Brazilian cheese, Queijo Minas style cheese made in Japan. The cheese is made from Holstein cow's milk, which has bouncy texture and can be enjoyed as it is but is also good grilling cheese.

Caciocavallo
Mild block cheddar made from pasture fed Jersey cow's milk. Deep yellow colour with rich texture and flavour.



CHEESE NIPPON
TASTY DISCOVERIES

Japanese Cheese Website
<https://cheese-fun.jp>



CHUGOKU

KISUKI DAIRY PRODUCTS

228-2 Higashinobori Kisuki-cho Un-nan Shimane 699-1323 Japan

Old Gouda

10 kg size hard cheese, matured for at least 12 months in two different temperature controlled maturation room to give layers of umami.



MIRASAKA FROMAGE

1617-1 Nika Mirasaka-cho Miyoshi Hiroshima 729-4302 Japan

Mt. Fuji Chèvre

Soft goats' milk, yeast ripened cheese. Made from naturally grazed goat's milk. It is moulded to resemble the symbol of Japan, Mt. Fuji. Coated with charcoal to draw patterns of the mountain slopes for further ripening.



Ruddy Kingfisher

Farmhouse soft brine-washed rind cheese made from natural pasture-fed Brown Swiss cow's milk cheese. Wrapped in a band of cypress bark. Rich milky and meaty flavour with woody notes.



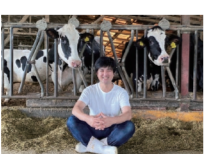
KYUSYU

NAKASHIMA FARM

1488 Matsushiki Shioita-cho Ureshino Saga 849-1421 Japan

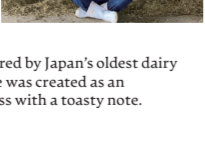
Shirokabi

Farmhouse soft mould ripened cheese, made from the freshest, just-milked, warm milk. Due to the freshness of the milk, the cheese taste clean, no off-flavour, milky sweetness comes through.



Brown Cheese

Farmhouse brown cheese made from whey and cow's milk only, no cream added. Being inspired by Japan's oldest dairy product, 'So' and Norwegian brunost, this cheese was created as an alternative usage of whey. Caramel-like sweetness with a woody note.



KOTOBUKICHEESE

5-5 Kitade-cho Kanoya Kagoshima 893-0007 Japan

Kanoya Washed Rind Cheese Potato Shochu

Soft washed-rind cow's milk cheese made from mixture of Holstein and Jersey milk. The wash solution contains traditional local spirit, Kagoshima sweet potato shochu to express the taste of the area.



HOKURIKU

YOSHIDA KOSAN

4 Hirotoni Tochiya Unazuki-machi Kurabe Toyama 938-0864 Japan

Caprino Sakura

Farmhouse goat's milk soft cheese. Local sea salt used, matured for 10 days. Cherry blossom paste is blended evenly in the paste, and cherry leaf powder is sprinkled on the surface of the cheese during the maturation stage.



KANSAI

IL FIORETTO

4-13-15 Yamada-higashi-cho Suita Osaka 565-0821 Japan

No Name Cheese

Soft cow's milk cheese by slow lactic-ripenet coagulation, geotrichium-ripened style. Low-temp. controlled ripening environment allows steady yeast growth to form the rind. The oozy paste brings out the richness of Jersey milk.



Momoka

Soft cow's milk cheese by lactic-ripenet coag