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三笑樂



三笑樂酒造

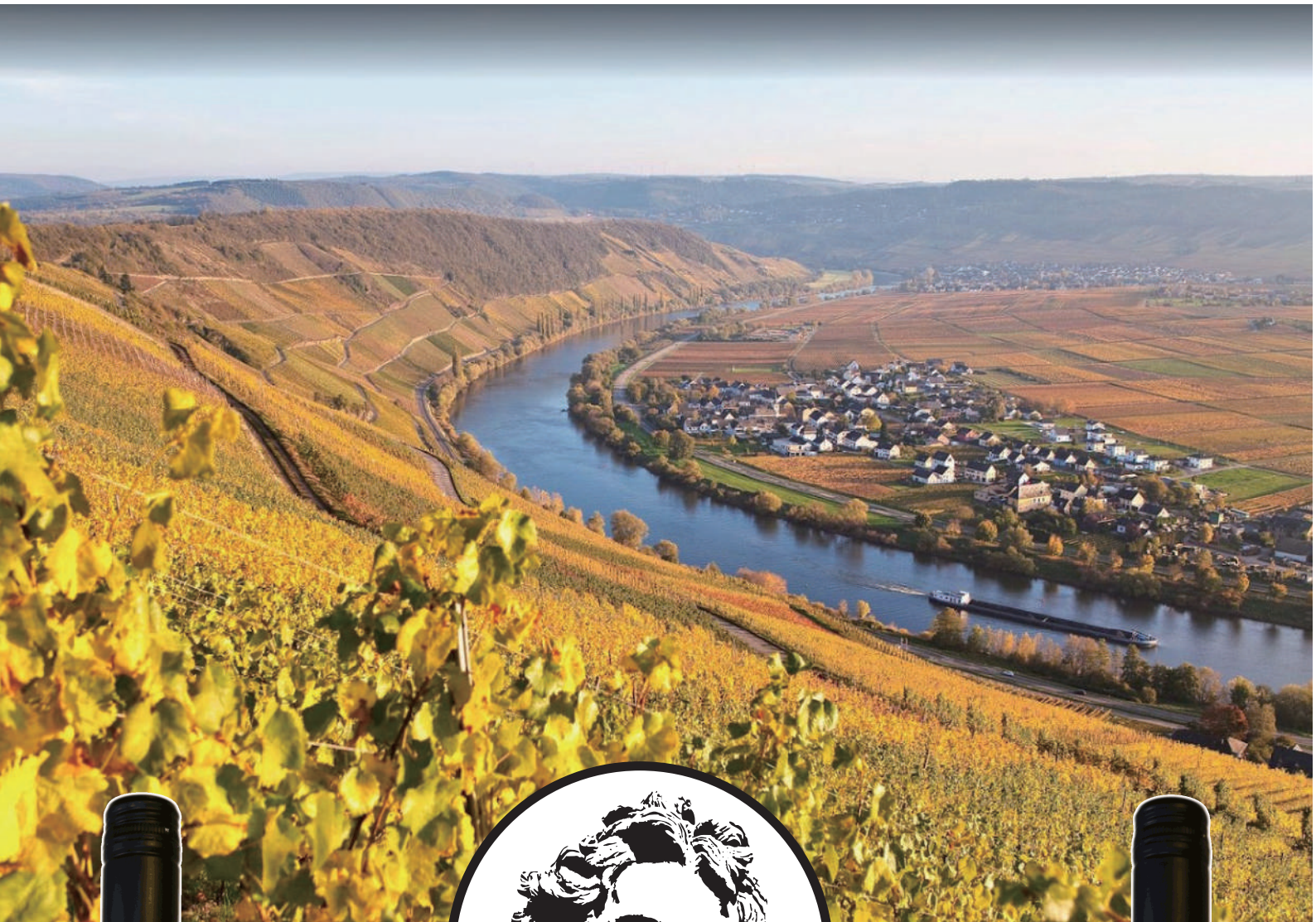
太田酒造

喜久水酒造



正规出口公司

德国制造 Beethoven Wine 正规出口公司



GESCHWISTER
KÖWERICH

Wein-Kultur-Gut





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五箇山育ち
ごかやま

三笑楽

SANSHORAKU

Promotion Video

介绍视频 约 10 分钟

Click here



https://www.iketome.co.jp/sansyouraku_pv_latest01.mp4

The Beautiful Nature & Culture of GOKAYAMA



三笑乐酒造

質問1： ▼三笑乐酒造所生产的清酒是什么？

让饮食更为和谐，加深人与人的交流，能让人愉悦的清酒。这也是清酒的魅力所在。

質問2： ▼您希望海外顾客一边品尝三松乐酒造的清酒，一边体验怎样的旅行？

毫无疑问清酒和日料是绝配，也希望中国的顾客们能经常饮用日本酒，一定会有让您惊奇的发现。

質問3： ▼您希望海外顾客一边品尝喜久水酒造的清酒，一边体验怎样的旅行？

“三笑乐”可能是全日本最深山处的酒厂。所在名为“五个山”的小镇也是日本屈指可数的大雪地带，小镇的背后是广阔的山毛榉原生林。这片深山中茂密的森林保活着小镇免受雪崩的危害。被称为天然水库的山毛榉林储存了庞大的雪水，培育出水性柔软的清澈泉水。另外，“五个山”小镇里有1995年被登记为世界遗产的被称为“合掌建造村落”的古民宅，这里的熊肉料理最为出名。这里保留着日本深山特有的古老民俗，有机会的话请一定要去看看。随时欢迎您的到来。

他情報：

IKETOME SELECTIONS:Sansyouraku Promotion Video

▼On IKETOME Server

https://www.iketome.co.jp/sansyouraku_pv_latest01.mp4

▼youtube

<https://youtu.be/xUiXnU60naQ>



三笑樂酒造 純米大吟釀

酒米种类	冈山县产雄町	
精米比例	40%	
精米方法	外包	
水质硬度	中度软水	
酵母种类	协会7号	
酸度	1.8	
氨基酸度	1.3	
酒精度数	18%	
日本酒度	+1	

熟成时间, 温度	瓶装熟成1年以上
其他特殊制法	山废酿造法
可搭配的料理	重口味料理, 上海料理等
其他特点	日本酒特有的香酸味, 回味柔润

三笑楽酒造 大吟醸

酒米种类	兵库县山田锦(吉川町特A地区)	
精米比例	40%	
精米方法	外包	
水质硬度	中度软水	
酵母种类	金泽酵母（协会14号原菌株）	
酸度	1.4	
氨基酸度	1	
酒精度数	18度	
日本酒度	3	

熟成时间, 温度	瓶装熟成1年以上
其他特殊制法	
可搭配的料理	清淡的中国料理, 日本料理, 西餐
其他特点	金泽酵母的特点是酒香纯稳。一款特别适合佐餐的大吟醸。

三笑楽酒造 純米酒 五箇山

酒米种类	富山县南砺产山田锦，加工米	
精米比例	60%	
精米方法	外包	
水质硬度	中度软水	
酵母种类	协会9号、熊本酵母（9号酵母原株）* 高级菌株	
酸度	2	
氨基酸度	1.7	
酒精度数	16度	
日本酒度	+2	

熟成时间, 温度	常温罐存 2-10个
其他特殊制法	
可搭配的料理	日常引用佐餐酒。适合各种风味的料理
其他特点	

SANSYOURAKU SAKE BREWRY

Question 1: What is your goal in sake brewing?

The charm of Japanese sake is its umami flavor. Something to enjoy with any meal.

We aim to brew saek that enriches dishes, deepens connections between people, and makes life more enjoyable and enriching.

Question 2: How do you want customers in the destination country to enjoy your products?

There is no doubt that Japanese dishes and sake go well together, so please enjoy it with your local dishes.

I think there will be some surprising discoveries.

SANSYOURAKU is a sake that made from rice: It has character of mountain characterized by refreshing acidity, naturally has rich taste. Our sake goes well with rich flavored cuisine. And then, it also washes your tongue and will make your next bite as the very first bite, fun after all.

Question 3:

Our company name comes from Noh song SANSHOU that based on the ancient China tales. It means, drinking with friends and have a fun and smile. And I'm sure, we SANSYOURAKU are the sake brewery in deepest mountainous area in Japan. Our town GOKAYAMA is also the leading heavy snow zone in Japan. There is huge beech's virgin forest on our back. We take care that forest, to protect the village from avalanche. Beech forest called a natural dam stores huge snow melting water and nurtures soft spring water. Also, in GOKAYAMA there is old style house called GASSHOU-ZUKURI gathered settlement registered as a world heritage in 1995. And there is a specialty food, bear flesh cuisine, and so on. It's the old customs of the deep mountain area of Japan remain here. So if you have the chance, please come and visit. You are always welcome.

Other informations

IKETOME SELECTIONS:Sansyouraku Promotion Video

▼On IKETOME Server

https://www.iketome.co.jp/sansyouraku_pv_latest01.mp4

▼youtube

<https://youtu.be/xUiXnU60naQ>



SANSYOURAKU Sake Brewery Junmai-DaiGinjo

Rice (for sake making)	Omachi (Okayama Prefecture)	
Rice-polishing rate	40%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water	
(Sake) yeast	Association yeast 7	
Total acid	1.8	
Amino acid content	1.3	
Alcohol percentage	18%	
sake meter value (SMV)	+1	

Maturing period and temperature	Aged in bottle at room temperature for 1 year.
Other, manufacturing methods and so on that affect the product.	Yamahai starter culture, a traditional sake starter (made without grinding process).
Pairing with food	This sake has a rich flavor and goes well with oily dishes. We think it goes well with the rich flavor of Shanghai cuisine.
Other special features	You can enjoy the umami and acidity that form the backbone of Japanese sake, as well as the soft aftertaste.

SANSYOURAKU Sake Brewery DaiGinjo

Rice (for sake making)	Yamada Nishiki from Hyogo (Yoshikawa Town Special A District) Yamada Nishiki from Nanto, Toyama	
Rice-polishing rate	40%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water	
(Sake) yeast	Kanazawa yeast (original stock of Association No. 14)	
Total acid	1.4	
Amino acid content	1	
Alcohol percentage	18%	
sake meter value (SMV)	3	

Maturing period and temperature	Aged in bottle at room temperature almost for 1 year.
Other, manufacturing methods and so on that affect the product.	
Pairing with food	It goes well with light to moderate flavored Japanese dishes, but also Western dishes using barter.
Other special features	The charm of Kanazawa yeast is its gentle aroma that is never too flashy. This is a Daiginjo that goes well with any food.

SANSYOURAKU Sake Brewery Junmai GOKAYAMA

Rice (for sake making)	Yamada Nishiki from Nanto, Toyama Prefecture. And rice for processing.	
Rice-polishing rate	60%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water	
(Sake) yeast	Association No. 9. and Kumamoto yeast (original strain of yeast No. 9) *This is blend a sake and other sake.	
Total acid	2	
Amino acid content	1.7	
Alcohol percentage	16%	
sake meter value (SMV)	+2	

Maturing period and temperature	Tank storage at room temperature, 2 to 10 months.
Other, manufacturing methods and so on that affect the product.	
Pairing with food	We want you to enjoy your everyday meals. It's fit almost any dishes.
Other special features	



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喜久水酒造



喜久水酒造

質問1： ▼喜久水酒造所生产的清酒是什么？

冰镇美味的日本酒是理所当然的。将在常温下喝的时候能品尝到的日本酒的本质，加热到36°C左右饮用你会品尝到日本酒的本质。我们的目标就是酿造1款3种饮用方法都美味的酒。

質問2： ▼希望海外顾客如何享用喜久水酒造的清酒？

请让我们简单的介绍一下引用清酒的知识。防止宿醉是最重要的。清酒的原材料的“米粒”外廓有很多引起宿醉的成分，越接近“米粒”中心引起宿醉的成分越少。所以我们推荐精米率60%以下的日本酒。我建议你一边吃饭一边喝酒，并且补充和饮酒量相当的水分，应且引用速度不要过快。清酒需要冷藏保存，冰镇后开哦瓶引用的清酒，回复到常温的清酒，用掌温透过玻璃杯暖热的清酒，随着温度的变化口感都会有所不同。

質問3： ▼您希望海外顾客一边品尝喜久水酒造的清酒，一边体验怎样的旅行？

我想去广阔的中国各个角落旅行，去学习历史、传统和文化。同时也希望大家来品尝一下我们的清酒，一边想象着小时候到访过的乡村风景、小河的潺潺水声和鸟的声音，一边喝一口，然后闭上眼睛，度过沉浸在怀旧中的一瞬间。再喝一口，请和眼前的伙伴们愉快地度过开心美好的时光，回忆一天发生的有趣的事情。

他情報：

本公司的日本酒保管在一年四季自然保持11度的隧道里。日本酒在光线照射下会变黄，口感会崩溃，味道会劣化。另外，温度过高的话会发酵过度，口感也会产生很大的变化，所以一定要控制好存放温度。通过在隧道保管，出厂前的日本酒不会有任何的劣化。另外，随着1年、2年的时光流逝，酒香也会逐年增加，变成醇厚的日本酒。说起古酒，很多人会联想到变黄的酒，我们可以做颜色透明的和新酒一样透明的古酒。和清纯的新酒相比，通过多年自然熟成的年份酒倍显珍贵。

喜久水酒造出品的大吟醸「朱金泥能代醸蒸多知」 720ml

酒米种类	兵库县产“山田锦”	
精米比例	40%	
精米方法	外包	
水质硬度	77	
酵母种类	M-310	
酸度	1.2	
氨基酸度	0.9	
酒精度数	17.5	
日本酒度	+1	

熟成时间, 温度	隧道储存时间超过3年, 常年保持温度11度。
其他特殊制法	将当年最好的发酵醪放入布袋中并悬挂起来后, 清酒会因自然重力而落下。我们将掉落的酒滴收集到瓶子中, 并在隧道中陈化了三年。
可搭配的料理	虽然它是开胃酒类型的清酒, 可搭配多种料理和食材。
其他特点	限定款年产60瓶

純米大吟釀「朱金泥能代」 720ml

酒米种类	兵库县产“山田锦”	
精米比例	40%	
精米方法	外包	
水质硬度	77 (软水)	
酵母种类	M-310	
酸度	1.4	
氨基酸度	1	
酒精度数	16.5	
日本酒度	±0	

熟成时间, 温度	隧道储存时间超过3年, 常年保持温度11度。
其他特殊制法	将当年最好的发酵醪放入布袋中并悬挂起来后, 清酒会因自然重力而落下。我们将掉落的酒滴收集到瓶子中, 并在隧道中陈化了三年。
可搭配的料理	非常适合日本菜和中国菜。
其他特点	

大吟醸「俺の亀大地」

酒米种类	秋田县产「亀之尾」 (大米的名称)	
精米比例	40%	
精米方法	外包	
水质硬度	77 (软水)	
酵母种类	M-310	
酸度	1.6	
氨基酸度	1	
酒精度数	16.3	
日本酒度	±0	

熟成时间, 温度	2018年03月至今全年恒温11度隧道地下储藏
其他特殊制法	最大限度地发挥「亀之尾」(大米的名称)的特点, 匠心酿造。
可搭配的料理	适合作为餐前干杯酒, 佐餐酒。
其他特点	2017年全国新酒鉴评会获得金奖。在2018年全国新酒鉴评会上也获得了很高的评价, 现在迎来了第6个年头。虽然是熟酒, 但仍保持着与新酒时一样

KIKUSUI SAKE BREWRY

Question 1: What is your goal in sake brewing?

We aim to brew sake that allows you to enjoy three times by one bottle of Sake. It's very common that a Japanese Sake usually tastes better when drunk chilled. Our sake gives you two more different appearances. You can feel the essence of sake when drunk at room temperature one. And the all potential of the sake appear in warmed one to the level of human skin.

Question 2: How do you want customers in the destination country to enjoy your products?

We want you to know basic knowledge to enjoy Sake. Hangover is always troublesome. To prevent hangover is very important. There are many ingredients that cause hangovers on the outside of the raw material "rice", and the closer you get to the center, the less these ingredients are. We recommend a sake that has been polished to a rice polishing ratio of 60% or higher. While enjoying Sake with your meal, we recommend drinking the same amount of water as the Sake. Please take your time and enjoy yourself. Please keep Sake refrigerated, and enjoy the taste that changes depending on the temperature, such as chilled sake immediately after opening the lid, sake that has returned to room temperature, and sake warmed by wrapping the glass in your hands.

Question 3:

What we would like people to feel with our Sake is to take a sip while imagining the rural landscapes of your childhood, the babbling of streams and the voices of birds, then close your eyes for three seconds and spend a moment immersed in nostalgia. I would like it. From the second sip, please take your relaxing time smiling and having fun with your friends in front of you, or reminiscing about today's wonderful events. I would love to travel to every corner of vast China as well and experience its history, traditions, and culture.

Other informations

Our sake is stored in a tunnel that naturally maintains a temperature of 11 degrees all year round. When sake is exposed to light, it turns yellow, loses its texture, and deteriorates in taste.

Also, if the temperature is high, the ripening will proceed rapidly and the taste will change greatly. Aging is a very good thing, but the various changes that occur after aging can exceed our expectations.

By storing the liquor in a tunnel, it is possible to manage the liquor in a state with almost no deterioration until just before shipping. Also, as time passes for one or two years, the flavor becomes more integrated, and the sake becomes mellower. When many people think of old sake, they think of alcohol that has turned yellow, but there is no change in color and the result is clear old sake that is just like new sake. The lively taste of new sake is fun, but please also enjoy

Dai-Ginjo "Syukondei-Noshiro-Kamutachi" 720ml

Rice (for sake making)	Yamada-Nishiki (Hyogo Prefecture)	
Rice-polishing rate	40%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water 77	
(Sake) yeast	M-310	
Total acid	1.2	
Amino acid content	0.9	
Alcohol percentage	17.5	
sake meter value (SMV)	+1	

Maturing period and temperature	We stored this sake over three years in the tunnel where keep temperature 11 degree.
Other, manufacturing methods and so on that affect the product.	After We put the best fermentation mash of the year into cloth bag and hang it, and sake drops come down by natural gravity. we gathered those fallen drops into bottles and it aged three years in the tunnel.
Pairing with food	Although it is an aperitif type sake, but it goes well with a wide variety of ingredients.
Other special features	Annual production limited to 60 bottles.

Junmai-Dai-Ginjyo "Syukondei-Noshiro" 720ml

Rice (for sake making)	Yamada-Nishiki (Hyogo Prefecture)
Rice-polishing rate	40%
Rice-polishing way	Outsourced
Water Hardness	Soft Water 77
(Sake) yeast	M-310
Total acid	1.4
Amino acid content	1
Alcohol percentage	16.5
sake meter value (SMV)	± 0



Maturing period and temperature	We stored this sake within two years in the tunnel where keep temperature 11 degree.
Other, manufacturing methods and so on that affect the product.	Traditional Daigin brewing.
Pairing with food	Goes well for Japanese & Chinese cuisine.
Other special features	

Dai-Ginjo "My Turtle Earth" 720ml

Rice (for sake making)	Yamada-Nishiki (Hyogo Prefecture)	
Rice-polishing rate	40%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water 77	
(Sake) yeast	M-310	
Total acid	1.6	
Amino acid content	1	
Alcohol percentage	16.3	
sake meter value (SMV)	±0	

Maturing period and temperature	From March 2018. to present, This sake is stored in tunnel underground where temperature 11 degrees.
Other, manufacturing methods and so on that affect the product.	We are brewed this sake by Kame-no-o(亀の尾) rice. And we made the Koji for suitable this rice that the fullest.
Pairing with food	It is perfect for an aperitif or toast. It goes well with anything during meals, but chicken is especially recommended.
Other special features	This sake won the gold medal at the 2017 National New Sake Tasting Competition. It received high praise at the 2018 National New Sake Tasting Competition, and is now in its sixth year in the tunnel. Although it is an aged sake, it retains the same clarity as when it was new. Its mellow and gentle flavor is one of a kind. It has an exquisite taste that may never be replicated again.



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太田酒造



太田酒造

質問1： ▼大田酒造所生产的清酒是什么？



一款性价比超高的日本酒。聚餐必备的佳品。“好喝，不上头”一款日本地酒。



質問2： ▼希望海外顾客如何享用大田酒造的清酒？

清酒是膳食中的重要配角。为了让您的食物更加美味，我们希望您根据季节和菜肴的，尝试一下不同的引用温度。

質問3： ▼您希望海外顾客一边品尝大田酒造的清酒，一边体验怎样的旅行？



历史悠久的近江国（滋贺县）自中世纪以来一直是受欢迎的水稻种植地区。希望您一边品尝我们的酒精饮料，一边想象世界农业遗产“琵琶湖及其周围的稻田和森林”。

【东京国际论坛的太田道灌像】

他情報：

道观六世孙太田正长时代，大田家奉幕府第三代将军德川家光的命令，迁居近江市草津。太田清酒酿造所从江户时代末期开始酿造清酒，此后一直致力于手工酿造清酒。

太田道灌（1432年 - 1486年8月25日）是室町时代后期的武将。幼名鹤千代，永享四年（1432年）生于相模国境内，父亲为扇谷上杉氏家臣太田备中守资清，母亲则为长尾景仲的女儿。九岁时到鎌仓建长寺习文，十一岁时已精通诗书。十五岁元服，拜领上杉持朝的名讳，改名源六郎持资。太田氏是摄津源氏的后代。武藏守护代扇谷上杉家的家宰。本名资长。扇谷上杉家家宰太田资清（道真）的儿子，继任家宰之职后在平定享德之乱、长尾景春之乱中活跃。作为江户城的筑城武将十分有名。太田道灌的铜像至今仍保留在关东各地。而且，东京江户城的皇居至今仍保留着“道灌堀”的名字。今后会拍摄太田道灌是NHK大河剧吗？希望开拓江户（现在的东京）的太田道灌能成为NHK大河剧的主人公！出于这样的想法，以太田道灌的子孙们为了这件事情，也进行了请愿活动。

大田清酒醸造所大吟醸 原酒 山廃道灌

酒米种类	山田锦(滋贺县产)	
精米比例	50%	
精米方法	外包	
水质硬度	1.2(软水)	
酵母种类	协会1401	
酸度	1.5	
氨基酸度	0.85	
酒精度数	17%	
日本酒度	+4.5	

熟成时间, 温度	1年以上, -5°C环境, 瓶装熟成
其他特殊制法	烘瓶后, 急冷
可搭配的料理	牛肉, 等肉类料理
其他特点	

太田酒造純米大吟醸 不盡蔵

酒米种类	山田锦	
精米比例	50%	
精米方法	外包	
水质硬度	1.2(软水)	
酵母种类	协会1801+协会901	
酸度	1.5	
氨基酸度	1.45	
酒精度数	16%	
日本酒度	1.6	

熟成时间, 温度	180天-240天 -5°C环境, 瓶装熟成
其他特殊制法	烘瓶后急冷
可搭配的料理	寿司, 天妇罗, 三文鱼
其他特点	原料米由酒厂自营农场出产, 100%无农药栽培。

大田清酒醸造所 大吟醸 道灌技匠

酒米种类	山田锦(兵库县产)	
精米比例	40%	
精米方法	外包	
水质硬度	1.2(软水)	
酵母种类	协会1801+901	
酸度	1.2	
氨基酸度	0.9	
酒精度数	16%	
日本酒度	+4	

熟成时间, 温度	15个月
其他特殊制法	使用兵库县特等山田锦, 小批量酿造匠心精制
可搭配的料理	适合大众美食, 相容性强
其他特点	

OHTA SAKE BREWRY

Question 1: What is your goal in sake brewing?



OHTA Sake Brewery provides customers with high quality sake at reasonable prices. Drinking Sake with friends is a daily pleasure. We continue to brew local sake that is "not special, but just delicious."



Question 2: How do you want customers in the destination country to enjoy your products?

Sake is just a supporting role in a dish. In order to make your food even more delicious, we would like you to enjoy sake at various temperatures according to the season and cuisine.

Question 3:



The historic Omi Province (Shiga Prefecture) has been a popular rice-growing region since the Middle Ages. We want you to enjoy your drink while imagining "Lake Biwa and its surrounding rice fields and forests," which is a World Agricultural Heritage Site.

【Statue of Dokan Ota at Tokyo International Forum】

Other informations

The OHTA family moved to Kusatsu, Omi during the era of Dokan's sixth grandson, Masanaga Ota, in response to the orders of the third shogun, Tokugawa Iemitsu, from the Shogunate. And then Ohta sake brewery started brewing sake at the end of the Edo period, and have continued to painstakingly produce hand-made sake ever since.

Ohta Dokan (1432-1486) was a SAMURAI commander who was active in the Kanto region. He built castles such as Edo Castle and Kawagoe Castle, and is famous as a first-class military commander and scholar.

Many bronze statues of Dokan Ohta still remain throughout the Kanto region.

The name "Dokan-bori" still remains in the Imperial Palace, which was converted from Edo Castle.

Will Dokan Ota be featured in NHK Taiga (historical epic) drama?

Why not make Dokan Ota, the benefactor of the opening of Edo, the main character of an NHK epic drama?

With this in mind, Dokan Ota's descendants are taking the lead in requesting activities.

OHTA Sake Brewery

Dai-Ginjo Gensyu Yamahai Doukan 720ml

Rice (for sake making)	Yamada-Nishiki (Shioga Prefecture)	
Rice-polishing rate	50%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water 1.2	
(Sake) yeast	Association yeast 1401	
Total acid	1.5	
Amino acid content	0.85	
Alcohol percentage	17%	
sake meter value (SMV)	+4.5	

Maturing period and temperature	Aged in a bottle at -5 degrees for over 360 days.
Other, manufacturing methods and so on that affect the product.	After pasteurization the bottle, then it's rapidly cooled.
Pairing with food	Good with Meat dishes, such as sukiyaki.
Other special features	

OHTA Sake Brewery Junmai-DaiGinjo Fujikura 720ml

Rice (for sake making)	Yamada-Nishiki (Shiaga Prefecture)	
Rice-polishing rate	50%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water 1.2	
(Sake) yeast	Association yeast 1801 + Association yeast 901	
Total acid	1.5	
Amino acid content	1.45	
Alcohol percentage	16%	
sake meter value (SMV)	+1.6	

Maturing period and temperature	Aged for 180 to 240 days, stored in bottles at -5 degrees
Other, manufacturing methods and so on that affect the product.	After pasteurization the bottle, then it's rapidly cooled.
Pairing with food	Good with Sushi, Tempura, Salmon carpaccio, etc.
Other special features	We use 100% pesticide-free rice grown in our own fields as raw materials.

OHTA Sake Brewery

Dai-Ginjo Doukan Waza-noTakumi 720ml

Rice (for sake making)	Yamada-Nishiki (Hyogo Prefecture)	
Rice-polishing rate	50%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water 1.2	
(Sake) yeast	Association yeast 1401+901	
Total acid	1.2	
Amino acid content	0.9	
Alcohol percentage	16%	
sake meter value (SMV)	+4	

Maturing period and temperature	Aged in a bottle at -5 degrees for over 360 days.
Other, manufacturing methods and so on that affect the product.	After pasteurization the bottle, then it's rapidly cooled.
Pairing with food	Good with Meat dishes, such as sukiyaki.
Other special features	



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