

**The Blessing of the sea
for business growth.**

Food safety through sea and land.

**As a responsible food provider, our men with skills
creates an integrated system for the entire flow
From fishing ground to the end consumers.**

NEVER MAINTAIN THE STATUS QUO. ALWAYS KEEP MOVING FORWARD.

FUKUICHI FISHERY has sought its livelihood from the seas since 1705. Marine resources for our business growth energy, we have walked the way hand in hand with it. FUKUICHI FISHERY CO.,LTD. was established in 1964. In the half century since then, we have made great company growth, through many turbulent times. Currently, the company's main products are skipjacks and tuna. We have a production division (overseas purse seine fishing), a sales division (Fukuichi Nishijima Cold storage, Fukuichi Oigawa Cold Storage), a direct sales division (Fukuichi Yaizu Ryutsu Center, Fukuichi Shizuoka Shofu Store, Fukuichi Yaizu MEGA Don•Quijote Store, Fukuichi Maru No.83 (Inside FOC)(central kitchen), Fukuichi Maru No.82 Hamamatsu Kamijima Store(central kitchen) and a restaurant division (Seafood Restaurant Fukuichimaru, Sushi-go-round Fukuichimaru).We are committed to providing our customers with products we are confident in under thorough quality control by strict professional eyes.

Courage and determination to challenge new frontier.

In recent years, the domestic market has been shrinking due to a declining population caused by an aging population and falling birthrate. Overseas, on the other hand, fish consumption has been increasing dramatically, especially in fast-growing emerging economies, as people reevaluate the health benefits of eating fish.

As a responsible provider of food, we are committed to fulfilling our responsibility for safety and security, starting from the fish we catch and ending in the customer's mouth, under a consistent management system from the production site to the end consumer's sale. Our company motto, "Unfinished Charm, Always Now is the Beginning," expresses our desire to be a company with a youthful dynamism that continues to evolve on a daily basis. This is our wish.

President and Representative Director Taichiro Kondo



Company Outline

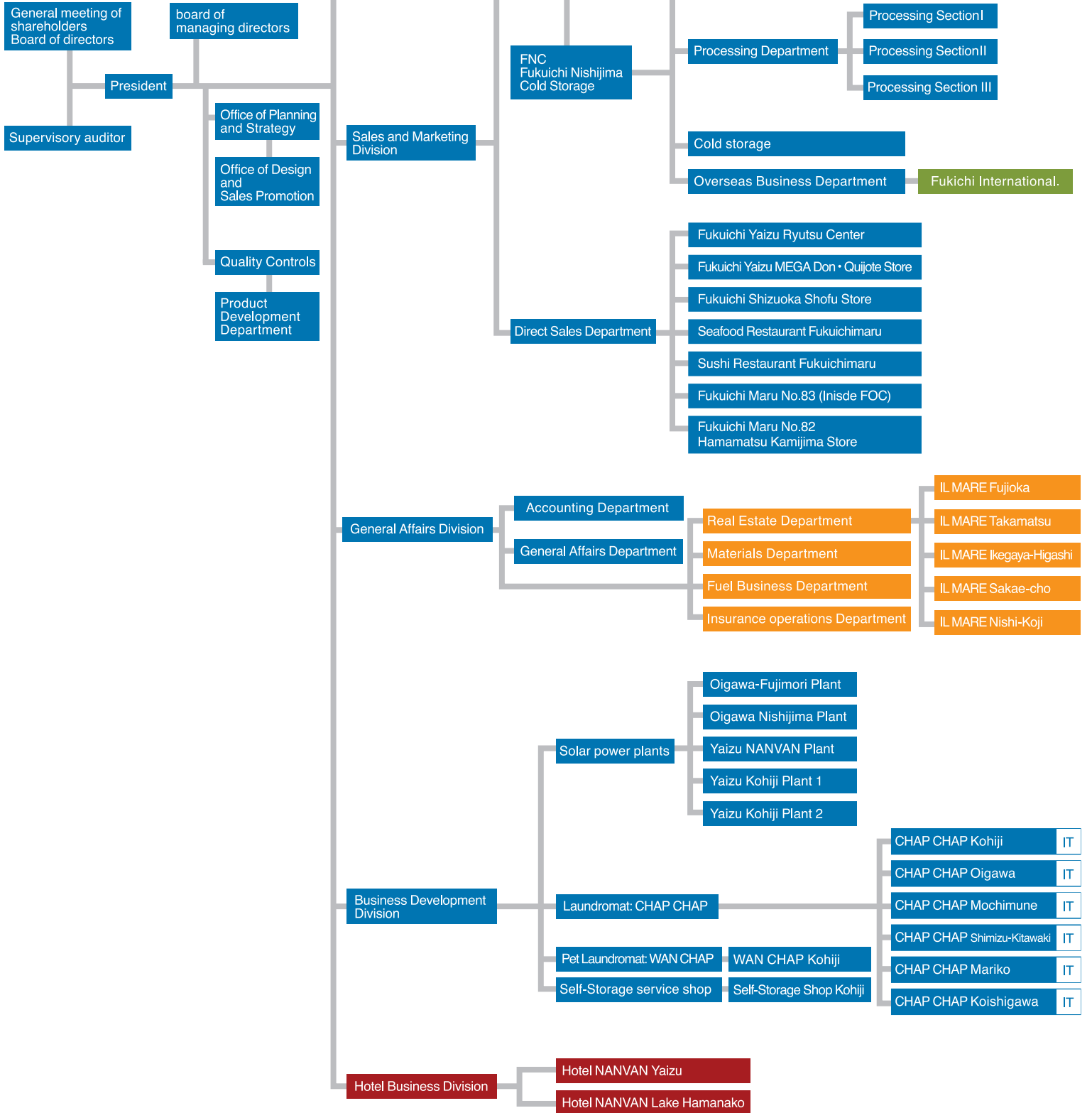
Company name:	Fukuichi Fishery Co.,Ltd.
Head Office Location:	9-25 5cho-me Naka-minato Yaizu city, Shizuoka
Founding:	1705 AD. (Edo Period)
Establishment:	1964 AD.
Capital stock:	JPY 100,000,000.-
Number of Employees:	Total:462(387 On-The-Ground, 75 at sea)
Business Activities:	Marine Fishery,MarinePriducts,Cold Storage,Materials and fuels, Insurances,Real estates,Storage services,Laundromats,Hotels,Restaurants
Annual Turnover:	34.7 billion yen (Group)

Company History

Edo-Era	Fishing since the Edo period.	2006	Yaizu You Store store (now Fukuichi Yaizu MEGA Don・Quijote Store) opens.
1904	Built Skipjack fishing boat Taijin-Marui.		HOTEL nanvan Yaizu: Ranked 1st in satisfaction in the Kinki and Chubu regions. (Jaran)
1924	Built Fukuichi-Marui No.2 Owned two sticknet boats.	2008	Pet Laundromat: WAN CHAP.
1927	Purchased a second-hand ship, named "Taijin-Marui".	2009	Completed the Fukuichi-Marui No.83, the first domestic enlarged purse seine vessels.
1945	The commandeered ship "Fukuichi-Marui No.5" was destroyed with honorable death attack with all the crews in the Battle of Iwo Jima. Ichiemon Kondoh puechased 1ton-boat and re-started fishing business.		Fukuichi-Marui No.83 in commercial service Nihon Keizai Shimbun front-page headline.
1947	Construction complete;Fukuichi-Marui No.8 All-Steel Tuna-Skip-jack fishing vessel		FOC "ISO22000" and "HACCP" acquired
1952	Repeal of the MacArthur Line leads fishing area expansion into the world's oceans.		HOTEL nanvan Hamanako opened.
1954	Fukuichi-Marui No.1, with frozen system, was built for the first time at the port of Yaizu.	2010	Fukuichi-Marui No.83 introduced helicopter as fish-spotter. Kohei Hasegawa won gold medal in class G55 wrestling at the Asian Games.
1959	Office moved to current location.	2011	Ishinomaki office completely destroyed and other extensive damage caused by the Great East Japan Earthquake.
1964	Fukuichi Fishery Co.,Ltd. Established.	2012	Started solar power business. Kohei Hasegawa competed in the London Olympics.
1967	Fukuichi Fishery Head Office. (Taijin Building)	2013	Sushi Restaurant Fukuichimaru (first conveyer-belt sushi restaurant) opens in Higashi Shizuoka MARK IS Shizuoka.
1969	Established affiliated company, Fukuichi Kosan Co.,Ltd.	2014	Group sales exceed 30 billion yen.
1970	Established affiliated company, Taijin Fishery Co.,Ltd.	2015	Completion of Fukuichi Nishijima Cold Storage. (FNC) FNC acquired "ISO22000" and "HACCP.
1973	Tomei Direct-Sales Store (currently Fukuichi Yaizu Ryutsu Center) opens.	2016	FNC "EU HACCP" and "BRC" certification.
1974	Completed the overseas purse seine vessel "Fukuichi-Marui" and embarked to Southern oceans.	2017	Opened Fukuichi Marui No.83 Shizuoka Hatori ,the first Central Kitchen.
1977	Established annual operation by overseas purse seine vessels at Southern oceans.	2019	Increased capital to 100 million yen.
1980	Fukuichi-Marui No.83 ranked No.1 in the world in terms of catch by overseas purse seine vessels.	2020	Completed the Fukuichi-Marui No.88, the second large overseas purse seine vessel. Opened Central Kitchen and store Fukuichi Marui No.82 Hamamatsu Kamijima Store.
1985	Launched two fleets of inshore purse seine fisheries.		Established Taiwan subsidiary, Fukichi International.
1989	Launched Indian Ocean overseas purse seine fishery.	2021	Pandemic (COVID-19) for the second year in a row has not ended.
1990	Flag ship store Fukuichi Yaizu Ryutsu Center Opened.	2023	Completed the Fukuichi-Marui No.81, the third large overseas purse seine vessel. Held first in-house cooking contest.
1993	Oigawa Freezer Plant (FOC) completed.	2024	"Gindara Kasu-zuke (Codfish marinated in sake lees)" won the Director-General's Award of the Fisheries Agency. "Bonito and Vegetable with Black Vinegar Sauce Anchilote" won the Director-General's Award of the Fisheries Agency. Obtained MSC Fishery Certification (Longline: North Pacific and South Pacific / Bigeye, Yellowfin, Albacore)
1994	First Mind-convert, business presentation tournament.		
1996	Annual Sales exceeded JPY 20,000,000,000.		
1999	Planning and Development Office (currently Business Development Department) established.		
2000	Fukuichi Shizuoka Shofu Store opened. Ranked No. 1 in the nation for four consecutive years in corporate reported income by industry. (Fisheries)		
2005	NANVAN Inc. established. HOTEL nanvan Yaizu opens; Seafood restaurant Kaisen-shokuya Fukuichimaru opens. HOTEL nanvan Yaizu, awarded ☆☆☆☆☆ (5 stars) by Rakuten Travel.		

Organization Chart

■ Fukuichi Fishery Co.,Ltd.
■ Taijin Fishery Co.,Ltd.
■ Fukuichi Kosan Co.,Ltd.
■ NANVAN Co.,Ltd.
■ Fukuichi International Co.,Ltd.
(福一國際股份有限公司)
 ※Taiwan subsidiary



A photograph of a fishing boat deck. A large black net is being hoisted, overflowing with a large catch of fish, likely tuna and bonito. Several crew members wearing white hard hats and blue or black work clothes are visible, some handling the net. The background shows the blue ocean and a cloudy sky.

Marine Production Division

Follow the shadows of tuna and bonito in the great deep.
Our four ships to the world's oceans, we are pursuing the delicacies of the table.

Overseas purse seine vessel



Fukuichi-Mar No.83



Fukuichi-Mar No.88



Fukuichi-Mar No.81



Fukuichi-Mar No.128



We maintain the freshness of high-quality tuna, rapid-frozen at ultra-low temperatures.

We provide a stable supply of authentic products of superior freshness and quality based on the highest standards of freezing, refrigeration, and storage capabilities.

FNC; Facility that deliver food safety and security

Fukuichi Nishijima Cold Storage (FNC) is located in a warm area with clear spring water from the Oigawa River. It is equipped with facilities such as Pascal Air and a tunnel freezer that freezes more than 1 ton per hour, and is designed to prevent cross-contamination by making one-way flow-line. We are always ready to offer our marine products to many customers in home and abroad under the brand of "Yaizu, the City of Seafood",

Cold Storage Department

Cold Storage Department, The key to freshness and quality

We have a thorough internal mapping system to ensure accurate operation in our -60°C refrigerators. We are committed to prompt and careful warehousing and unloading to maintain freshness and quality.

Name	Fukuichi Nishijima Cold storage (FNC)
Address	254-8, Nishijima, Yaizu-city
Lot area	16,612.34 m ²
Building construction	Two-story Reinforced concrete structure with alloy-plated steel sheet flat roofing
Total floor area	8,169.96 m ²

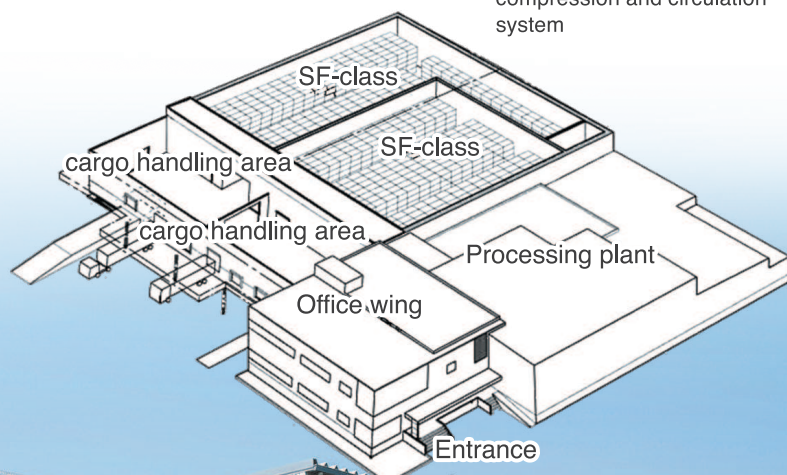
【Freezing capacity】

- 60°C 3,364 tons (Raw materials)
- 60°C 3,038 tons (Products)

Total 6,402 tons

【Pascal Air】

Cutting-Edge technology, Energy-saving natural refrigerant equipment. Non-fluorocarbon type Air compression and circulation system





**Food safety and security
as our first priority for
our customers.**

Delivering Premium, safe and reliable food to the world

Effort for safety

In order to provide consumers with safe, reliable, and valuable products, we have been pursuing the highest level of consumer satisfaction in terms of quality, freshness, and distribution. Furthermore, we have introduced a food safety management system based on BRC and devote ourselves to provide safe and fresh food to our consumers.

Food safety policies

1. We are aware that we are a member of the food chain that produces and supplies fresh fish, and our mission is to earn the trust of our customers by providing a stable supply of high quality products with the safety of the products provided through our company as our first priority. Our mission is to live up to the trust of our customers by providing a stable supply of high quality products.
2. We will strive to prevent food safety hazards by complying with applicable laws and regulations and customer requirements.
3. In order to realize this policy, we will set food quality targets and promote food safety communication to achieve them.
4. We continuously improve the adequacy and effectiveness of our food safety management system through reviews.



BRC Global Standard
for Food Safety Certificate

Certificate of Facility
for Handling Seafood for Export to the EU

HACCP Certificate to U.S.

MSC Fisheries / COC Certification

Marine Eco-Label Japan Distribution
and Processing Stage Certificate

Marine Eco-Label Japan
Fishery Certificate

Pursuing New Flavors

Product Development Department



- We develop our fresh tuna managed in our ultra-low-temperature freezers into products for world-wide food service industry that meet the needs of various customers.
- We try to keep the ingredients as intact as possible without using any additives that may cause a health risk. We aim to keep minimum additives while still providing a Tasteful and satisfying flavor.

Quality Control Department



- Our factories are BRC, HACCP to US, and EU HACCP certified. We check on a daily basis to ensure that the system is functioning properly and that we are providing safe and secure products to our customers.
- Sanitation checks at each store of the Fukuichi Group are another important task of the Quality Control Department. We conduct hygiene checks and wipe-off inspections at our stores to ensure that our customers can use our services with peace of mind.

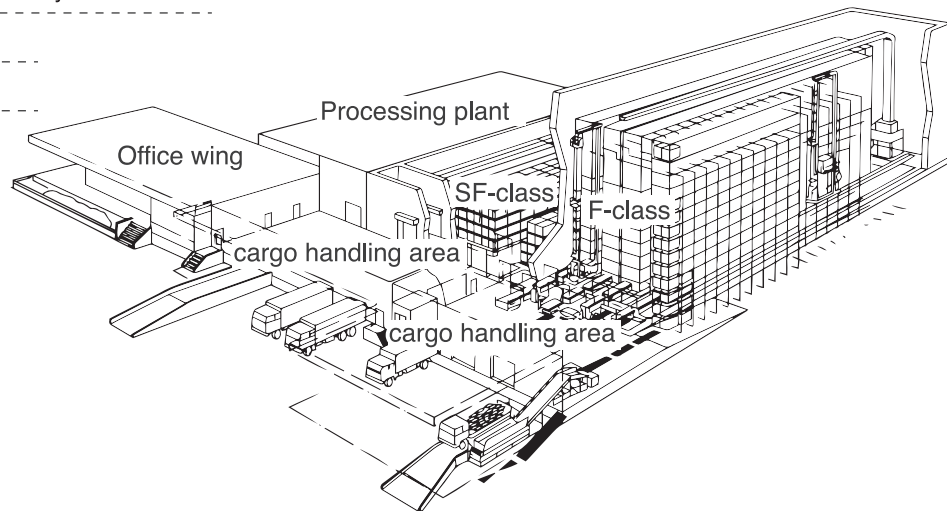


Peerless Freshness and Quality Pursuing New Flavors Every Day

Name	Fukuichi Oigawa Cold storage (FOC)
Address	1655-1, Fujimori, Yaizu-city
Lot area	26,558 m ²
Building construction	Two-story reinforced
Total floor area	6,532 m ²

【Freezing capacity】

F-class	-40°C	9,200 tons
SF-class	-60°C	3,500 tons
Total 12,700 tons		



Rich seafood culture for customers with all our hearts.

As one of the few comprehensive food companies in Japan, we are involved in the entire process from the production site to the end consumer (from catching fish on a fishing boat to processing and delivering the product to the customer's mouth), and we have a variety of business partners. To fulfill our safety responsibility as a supplier of food, we carry out thorough quality control on a daily basis.

Quality control

We conduct hygiene checks and swab tests throughout the entire Fukui Group, including BRC, US HACCP, and EU HACCP certified facilities, to ensure the safety and security of our products. This daily management allows us to provide our customers with safe and reliable products.



Processing

We perform processing from frozen tuna into loins, blocks, flakes, trimmings, and portions, as well as processing into minced and sliced products.



Sales activities

Business clients



We process and sell to domestic and international retail chains, customizing the specs according to your preferences, based on the costs and grades.

Online shopping



We offer nationwide delivery through refrigerated shipping (cool delivery), with a wide range of products available, from gifts to home use.

Direct sales



A company-owned seafood specialty store. With high freshness and a wide selection of products, our store serves both professionals and general customers.

Restaurants



A company-owned restaurant. Enjoy its quality including our highly recommended southern bluefin tuna.

Production [Fishery]

We own four overseas purse seine vessels. We primarily operate in the central and western Pacific Ocean, with each voyage lasting 30 to 40 days, mainly focused on catching tuna and bonito. This is a significant core division of our company, operating at the forefront of the production site.



Purchasing

The sales representatives promptly capture nationwide delivery information and conduct procurement based on accumulated data. At the landing sites, they check for freezing conditions and fat content, and classify them into the appropriate grades.



Storage

We manage the inbound and outbound logistics of both third-party and in-house products in ultra-low temperature freezers at -60°C and -40°C . Additionally, we serve as a bonded warehouse for foreign cargo.



Managing fish seamlessly
from production
to sales.



We operate an online shopping business, bringing the finest flavors to your dining table.

At Fukui Fisheries, we also focus on our online retail business. Being the source, we ship delicious and high-quality products, freshly caught in the best fishing grounds of the season, nationwide. Our products have received high praise, catering to households and even as gifts for special occasions like year-end and midsummer.

Diverse lineup that offers exquisite tastes.

Southern Bluefin Tuna	Most popular! It has a sweet and deep flavor with red meat.
Bluefin Tuna	Known as the king of tuna with a refined flavor.
Big-eye Tuna	Tender flesh with a chewy texture.
Albacore Tuna	Pale milky-white color with tender flesh and a refreshing umami.
Skipjack	Its unique flavor becomes addictive. It pairs exceptionally well with salads.



We offer a wide variety of tuna, seafood, and processed products.

【Catalog shopping】

From house-use to gifts, we've compiled a wide range of products in one catalog. We'll deliver the fresh seafood, only a ship owner can offer.



●Request a catalog "Mag-Roman"

Toll-free number **0120-343291**

FAX **054(622)9203**



【Internet shopping】

We have a variety of limited and special discounted products that are only available for a limited time, corresponding to each season. We connect fishing grounds to dining tables online.



You can make purchases from your smartphone.

You can access the main store's page from here. <http://www.maguro-fukuboh.jp/>



We also have listings on other platforms such as Rakuten Market, Yahoo! Shopping, Amazon, and AU PAY Market.

Direct Selling Department



As a regional food partner,
we present the treasures of the sea.

Authentic Sushi Production Central kitchen

Fukuichi Maru No.83 (FOC)



Address: 254-8 Fujimori, Yaizu, Shizuoka, 421-0203, Japan Phone: 054-664-3638

Note: This is a manufacturing facility, and there are no on-site sales.



We handle the sushi production at the direct sales department's central kitchen, and with a strong commitment to quality, we create sushi with dedication. As a specialized store in tuna and fresh seafood, we take pride in crafting high-quality sushi.

Moreover, we also undertake contract manufacturing for businesses and provide catering services for events and banquets. Our facility is well-equipped to cater to a wide range of needs in the expanding sushi sector.

Direct-operated Sushi Restaurant



**With the Heart and Dedication of
our professionals.**

As fishing ship owner, we offer heartfelt dishes and refreshing hospitality with quality ingredients.

Pursuing true relaxation.

A higher grade of service at a lower cost



Hotel nanvan

In pursuit of true healing, we have placed 5 tons of [carbon burial] on the site to enhance the negative ion effect. Our commitment to the invisible is also part of our service.



HOTEL nanvan Yaizu



360-3 Echigo-jima Yaizu city
Shizuoka 425-0092 JAPAN
Phone:054-628-8835 Fax:054-620-3388

- Check-in / 15:00 ●Check-out / 10:00
- Access / 8 min. drive from JR Yaizu Station [Pick-up service available (reservation required)].
1 minute drive from Tomei Yaizu IC
7 minutes drive from the Fujieda-Okabe IC of the New Tomei Expressway (E1A)

We bring our hospitality and delicious fish to customers visiting Yaizu, the city of fish.

• Free breakfast (all-you-can-eat marinated tuna), dinner (sushi, set meals/reservations required and charged) • Free flat parking lot (125 spaces)/large vehicles allowed/motorbikes/bicycles/cycle parking • Pick-up service available (reservation required)Yaizu Station - Hotel, Convenience store attached aside. • Business desk (length: 290 cm) • Free BS/CS broadcasting, air purifier with humidification function in all rooms • Seismic reinforcement design (more than 20% more earthquake resistant), IT Corner with 2 PCs • 5,000 comics, free book rental, free high-speed Internet LAN, free WI-FI • Furnished with luxury beds of a state guest house quality. Experience the spaciousness and comfort of our beds.

Single room	16m ²	Double bed	w/140cm
Twin room	19m ²	Semi-double bed	w120cm*2
Twin room	16m ²	Double bed	w/140cm
Zero-G# bed twin room	19m ²	Semi-double bed	w120cm*2
TEMPUR Zero-G bed single room	16m ²	Double bed	w/140cm

#:Experience the sensation of 'zero gravity sleep,' as if you were floating in the air, with our new electric beds.

HOTEL nanvan Hamanako



5189 Washizu Kosai city
Shizuoka 431-0431 JAPAN
Phone:053-576-6666 Fax:053-576-8858

- Check-in / 15:00 ●Check-out / 10:00
- Access / 2 min. walk from JR Washizu Sta.
20 minutes drive from E1 Mikkabi IC

Nearby Lake Hamana. For business and pleasure. The hotel offers comfortable accommodations.

• 42-inch wall-mounted LCD TV (free BS/CS broadcasting) • All rooms are equipped with air purifiers with humidification functions • High-speed Internet LAN, WI-FI free of charge • Flat parking lot (70 spaces)/Oversized vehicles allowed (free of charge)/Motorcycle/Bicycle parking • Seismic reinforcement design (more than 20% more earthquake resistant), IT Corner with 2 PCs • Free breakfast and pick-up service (reservation required) for hotels and corporate clients • Free rental of 6,000 comics and books • Equipped with Simmons luxury beds. Enjoy the spaciousness and comfort of our beds.

Comfort single room	17m ²	Double bed	w/140cm
Comfort twin room	19m ²	Semi-double bed	w120cm*2
Deluxe double room	19m ²	Queen size bed	w/160cm
Zero-G# bed comfort single room	17m ²	Double bed	w/140cm
TEMPUR Zero-G bedcomfort twin room with Universal Design	19m ²	Double bed	w/140cm

#:Experience the sensation of 'zero gravity sleep,' as if you were floating in the air, with our new electric beds.