



THE 2011 CRFA SHOW

MARCH 6-8, 2011
 DIRECT ENERGY CENTRE | TORONTO
 BOOTH 1927 & 1935

Ozawa Canada Inc.



Suzumo Machinery Co., Ltd.

SVR-BRX Table-Top Maki Machine

Making Maki rolls has never been so easy. Ideal for use in small kitchens where space is at a premium. Changing sizes can be done easily by a press of a button. Apart from adding the nori and the fillings, all production is controlled through a press of buttons. Parts can be disassembled and assembled without using tools. The number of parts is fewer than ever before for simple maintenance.

Aoki Hamono Seisakusho Co., Ltd.

Sakai Takayuki Shiden Sashimi

Yasuki Silver Steel.

Shiden blades are made with Yasuki silver-3 steel and have handles made of Desert Ironwood and mirror-finished blades (with wooden case). Corrosion-resistant steel, desert ironwood is used for the handle of the Shiden. The specific weight of desert ironwood is heavier than Magnolia, which lends a balanced weighted feel to the knife.



Aoki Hamono Seisakusho Co., Ltd.

Aonikou Kyoumen (Mirror finish) Sashimi

Yasuki Blue - 2 Steel.

The knife surface made of blue - 2 steel is polished to a mirror finish to prevent rust and stains on the blade.



Aoki Hamono Seisakusho Co., Ltd.

Aonikou Kyoumen (Mirror finish) Deba

Yasuki Blue - 2 Steel.

The knife surface made of blue - 2 steel is polished to a mirror finish to prevent rust and stains on the blade.



Aoki Hamono Seisakusho Co., Ltd.

Aonikou Kyoumen (Mirror finish) Usuba

Yasuki Blue - 2 Steel.

The knife surface made of blue - 2 steel is polished to a mirror finish to prevent rust and stains on the blade.



Aoki Hamono Seisakusho Co., Ltd.

Silver - 3 Steel is thrust into Damascus Gyutou

33 layers Damacus Steel.

Elegant, fascinating knives where silver-3 steel is squeezed into Damascus steel. Corrosion-resistant steel. Hand made by Mr. Suogo Yamatsuka.



Aoki Hamono Seisakusho Co., Ltd.

Silver - 3 Steel is thrust into Damascus Santoku

33 layers Damacus Steel.

Elegant, fascinating knives where silver-3 steel is squeezed into Damascus steel. Corrosion-resistant steel. Hand made by Mr. Suogo Yamatsuka.



Ozawa Canada Inc.



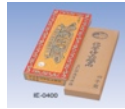
Aoki Hamono Seisaku Co., Ltd.
Kasumi Migaki Sashimi w/Dragon Engraving

Yasuki White Steel. This is a popular Japanese knife using white steel from Yasuki that we offer at a reasonable price. Natural buffalohorn is used decorate the upper part of the handle.



Naniwa Abrasive MFG. Co., Ltd.
Lobster Mark - Finishing Stone

Finishing stone #8000 grit white. Super fine particles of #8000 grit to further sharpen and finish the knife's edge.



Naniwa Abrasive MFG. Co., Ltd.
Lobster Mark - Finishing Stone

Finishing stone #4000 grit. Composite of grindstone and fine particles is ideal for sharpening Japanese knives. #4000 grit is ideal for finishing.



Aoki Hamono Seisaku Co., Ltd.
Kasumi Migaki Sashimi w/Fun Engraving

Yasuki White Steel. This is a popular Japanese knife using white steel from Yasuki that we offer at a reasonable price. Natural buffalohorn is used decorate the upper part of the handle.



Naniwa Abrasive MFG. Co., Ltd.
Lobster Mark - Sharpening Stone

Medium Stone #1000 grit. Composite of grindstone and medium-rough particles make this #1000 grit stone idea for regular sharpening or brand-new knives.



Aoki Hamono Seisaku Co., Ltd.
Kasumi Migaki Deba

Yasuki White Steel. This is a popular Japanese knife using white steel from Yasuki that we offer at a reasonable price. Natural buffalohorn is used decorate the upper part of the handle.



Aoki Hamono Seisaku Co., Ltd.
Kasumi Migaki Usuba

Yasuki White Steel. This is a popular Japanese knife using white steel from Yasuki that we offer at a reasonable price. Natural buffalohorn is used decorate the upper part of the handle.

Ozawa Canada Inc.
www.ozawa.ca

To obtain further product information on;

- INGREDIENTS
- WEIGHT
- MINIMUM LOT
- FRESHNESS DATE
- STORAGE

CONDITION

Or if you are interested in arranging a business matching meeting with the company who will be at the CRFA 2011, please contact below before February 22, 2011;

Japan Pavilion
Coordinator
[japanfood\[at\]musubi.ca](mailto:japanfood[at]musubi.ca)