

"MENTAIKO (Spiced Pollock Roe)" has been well received and loved as a standard souvenir in Japan for over many years.

YAMAGUCHI ABURAYA FUKUTARO has been manufacturing MENTAIKO (Spiced Pollock Roe) here in Fukuoka, bringing smiles to every single dining room not only in Japan but worldwide.

When it comes to raw materials, we are always particular about the place they came from, the way they were raised, and use only the best ingredients to produce our MENTAIKO. With taking the time and many efforts to develop our unique "Twice-pickled manufacturing method", rich flavor and lots of UMAMI can be created in it.

We can now offer you the pleasure of choosing MENTAIKO products from our wide range of varieties such as "MENTAIKO mixed with squid", "MENTAIKO marinated in oil", and so on!!

To deliver delicious food and smile to you, we keep to work on it, improve it, and have faith for years to come.











What is MENBEI?

Fukutaro's MENBEI is a unique Japanese cracker with plenty of seafood, including Fukuoka's famous MENTAIKO (Spiced Pollock Roe) mixed with high-quality Hokkaido potato starch.

By condensing the UMAMI of seafood such as squid, octopus, and MENTAIKO without using powder or extract to bring out the taste, the more you chew, the more you can enjoy the UMAMI of the ingredients.

With a light and crispy texture, our MENBEI is perfect for kids snacks and for adults with drinks!

Easy to bring home as it is potato cracker!
(No hassle at the security)

You can get a large box of 32 crackers for just 1,200 yen





Wholesales of Safe and Tasty Foods of Japan









Handling over 15,000 items to support our local Food Service Industry

[Our wide range of products include:]

- ●Pollock roe
- Cooking oil
- Seasoning
- Spice
- Daily dish / Dainty
- Beverage / Alcohol
- ●Dairy products ●Grain / Groceries
 - Canning
 - Fresh fish / vegetables
- Imported items
- Frozen meat / fish / vegetables
- Frozen processed foods
- Consumables

Other Products



Great with any dishes. rice, pasta, you name it!

We, YAMAGUCHI ABURAYA FUKUTARO, with over 100-year-of-history spare no efforts for this handmade delicacy. Our MENTAIKO can be arranged in various ways: Sushi Toppings, Salad, Pasta, Pizza, Dipping Sauce, and Dressing Sauce!!



Perfect collaboration of Fukuoka ramen noodles and **MENTAIKO**

When rich and deep flavor of Tonkotsu (pork bone) soup meets MENTAIKO, you'll be surprised with this superb marriage! Why don't you take this great collaboration home with you as a memories of your trip to Fukuoka!!



everyone from kids to the eldery!

The combination between marinated sardines and MENTAIKO brings sweet, spicy, and rich flavor to you.

No need to refrigerate, so it makes a great souvenir.



MENTAl baquettes. one of the most famous "iconic foods"

What goes great with MENTAIKO? It must be rice..., but also "bread" is a perfect partner!

MENTAl baquettes are crunchy outside. chewy inside, and 3 flavors are now



ABOUT US: YAMAGUCHI ABURAYA FUKUTARO

In 1909, more than 100 years ago, the founder, Genichi Yamaguchi, had launched food oil manufacturing business here in Fukuoka. Late 1960s, in response to the needs of the time, we had began selling not only food oils but also commercial materials such as detergent, plastic bags, and disposable chopsticks to many restaurants and supermarkets around the city. Our huge sales network enabled us to expand our business more widely, and entered the new markets; Food Procurement and Processing.

While continuing to do our business steadily, we have started manufacturing MENTAIKO (Spiced Pollock Roe) in 1972, and MENBEI in 2001. We also have an import business handling over 15,000 items to support our local food service industry. In recent years, the export business has been keeping us busy meeting demand from all over the world.

Just like our MISSION says, "Bring smiles to all customers", we promise to keep on sharing excitement and joy, continuing to provide enrichment of mind and life, and satisfying our customers with FOOD.

Yamaguchi Aburaya Fukutaro Co., Ltd.

- Japanese
- English
- Chinese
- Korean