

MARCH CO., LTD. KYOTO JAPAN

JAPANESE FOOD EXPORTS



11-2, Shujaku Yokooji, Fushimi-ku, Kyoto, 612-8292, Japan

COMPANY PROFILE



CEO Tomonori Kasuno

Company Name: March Co., Ltd.

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Since our establishment in 1986, March Co., Ltd. has built a strong global presence and a trusted network of trade relationships both domestically and internationally. We handle a wide range of products across various industries and leverage efficient, streamlined logistics systems to meet the diverse needs of our clients with optimal solutions. Trusted Trade Network With over 30 years of experience, we have established solid partnerships with businesses worldwide, making us a reliable player in the international trade sector. We cater to the varied needs of our customers, ensuring the smooth flow of goods through our well-established distribution and logistics channels. Commitment to Quality and Reliability We understand that quality and reliability are critical in trade. At March Co., Ltd., we rigorously manage the entire process from product selection to transportation and delivery, ensuring that every transaction meets our high standards. We adhere to international regulations and continually strive to improve and innovate to provide secure and efficient trading solutions. Global Vision and Innovation We are committed to staying ahead of the curve, constantly seeking new opportunities in emerging markets and industries. By keeping a close eye on global trends and market developments, we create added value for our clients and help them navigate new business prospects. Moving forward, we will continue to enhance the efficiency and sophistication of our trading operations, driving sustainable growth. Customer-Centered Service Our primary mission is to earn and maintain the trust of our clients by delivering services that exceed expectations. We are committed to responding swiftly and flexibly to customer needs, using our expertise in international trade to support the growth and success of their businesses. Through consistently high-quality service, we aim to build long-lasting partnerships and contribute to mutual success.

FROZEN FOOD



お水がいらない京風だしのうどん

KYOTO-STYLE UDON NOODLES WITH NO WATER NEEDED

Our Kyoto-style udon noodles come with dashi, noodles, and toppings conveniently included in one package. We take pride in our dashi, crafted using carefully selected ingredients and traditional methods for a truly authentic flavor. Simply heat it in a pot to enjoy its delicious taste.

<Dashi> Made with Rishiri kelp, bonito flakes, and tuna flakes to deliver a refreshing and elegant taste.

<Ingredients> Each package includes a small pocket of yuzu shichimi and five other carefully selected toppings: Kujo green onions, chopped fried tofu, yuba, kamaboko, and momiji fu.

<Noodles> Made with high-quality wheat grown in Japan, ensuring a firm and smooth texture.

Ingredients

- [Soup]
Soy sauce, cooking sake, mirin, bonito flakes, tuna flakes, mackerel flakes, sugar, gelatin, kelp, salt / seasonings (amino acids, etc.),
 - [Noodles]
Wheat flour (domestically produced), salt / processed starch,
 - [Fillings]
Green onion, deep-fried tofu, kamaboko, yuba, namafu, soy sauce, mirin, sugar / processed starch, trehalose, tofu coagulant, coloring (gardenia, red koji),
 - [Yuzu shichimi sachet]
Yuzu, chili pepper, sesame, green laver, poppy seeds, Japanese pepper, ono nuts,
(Contains wheat, eggs, soybeans, mackerel, gelatin, sesame)
Contents 476g (noodles 160g)
- Notes The contents of the product package may differ due to product revisions, etc. When purchasing or consuming, please be sure to check the label on your product.



お水がいらない鍋焼うどん

NABEYAKI UDON NOODLES THAT DON'T REQUIRE WATER

Nabeyaki udon that combines broth, noodles, and toppings. Simply heat it in a pot to enjoy its comforting flavors.

<Dashi>

A golden Kansai-style broth that harmonizes the flavors of three types of bonito flakes, chicken, kelp, and shiitake mushrooms. Enhanced with the rich aroma of dried bonito flakes from Makurazaki.

<Noodles>

Featuring chewy noodles that absorb the broth beautifully, characteristic of Kansai-style nabeyaki udon.

<Ingredients>

Includes nine carefully selected ingredients: shiitake mushrooms, green onions, meatballs, spinach, shrimp, kamaboko, chopped fried tofu, wakame seaweed, and gluten.

Ingredients

[Soup]

Soy sauce, mirin, shaved dried sardines, shaved dried mackerel, chicken, sugar, sake, gelatin, salt, shaved dried bonito, shaved dried soda bonito, kelp, powdered shiitake mushrooms / seasonings (amino acids, etc.),

[Noodles]

Wheat flour (domestically produced), salt / processed starch,

[Fillings]

Seasoned shiitake mushrooms, green onions, chicken meatballs, seasoned spinach, boiled shrimp, kamaboko, deep-fried tofu, wakame, wheat gluten / processed starch, tofu coagulant, antioxidant (V.E), coloring (tomato pigment),

(Contains wheat, eggs, shrimp, soybeans, chicken, pork, mackerel, gelatin)

Contents 525g (200g noodles)

Notes The contents of the product package may differ due to product revisions, etc. When purchasing or consuming, please be sure to check the label on your product.



お水がいらない味噌煮込みうどん

MISO-BOILED UDON NOODLES THAT DON'T REQUIRE WATER

Miso Nikomi Udon, a classic dish from the Tokai region. Simply heat it in a pot to enjoy.

<Broth>

A rich and flavorful broth featuring the depth and aroma of Hatcho miso, complemented by the savory taste of bonito flakes and chicken.

Contains 70% Hatcho miso (based on the proportion of miso used in the product).

The miso used in the product includes both the "miso" itself and the miso contained in the miso sauce.

<Noodles>

Crafted to replicate the texture of noodles from specialty shops in the Tokai region, with a firm center for an authentic experience.

<Ingredients>

Includes white leek, chicken, shiitake mushrooms, chopped fried tofu, and fu (wheat gluten).

Ingredients

[Soup]

Miso sauce, miso, dried bonito flakes, dried mackerel flakes, chicken, dried bonito extract, dried sardine flakes, gelatin, sugar, starch, salt, soy sauce processed product, chicken extract / thickener (modified starch), seasoning (amino acids, etc.),

[Noodles]

Wheat flour (domestically produced) / modified starch,

[Ingredients]

Green onion, seasoned chicken, boiled shiitake mushrooms, deep-fried tofu, wheat gluten, soy sauce, salt, sake / thickener (modified starch), tofu coagulant, antioxidant (V.E), (Contains wheat, soybeans, chicken, mackerel, gelatin)

Contents 500g (200g noodles)

Notes The contents of the product package may differ due to product revisions, etc. When purchasing and consuming, be sure to check the labeling of the product you own.

お水がいらないうどん

ANKAKE UDON (THICK NOODLES WITH THICKENED SAUCE) THAT DOESN'T REQUIRE WATER

Enjoy restaurant-quality dishes at home with ease. Simply heat it in a pot to savor the flavors.

<Broth>

A light and refined flavor created by combining mackerel flakes, shibi flakes, and a touch of additional bonito flakes for a fragrant and clean taste, while keeping the saltiness mild.

<Ingredients>

Features five colorful toppings: gomoku shinjo (mixed fish cake), shiitake mushrooms, tamagoyaki (rolled omelet), Kujo green onions, and carrots, enhanced with freshly grated ginger sourced from Japan.

<Noodles>

Made with domestically grown wheat for a quality, authentic texture.



[Soup]

Soy sauce, mirin, dried mackerel, dried tuna, sugar, salt, sake, gelatin, dried bonito, kelp, powdered shiitake mushrooms / thickener (modified starch), seasoning (amino acids, etc.),

[Noodles]

Wheat flour (domestically produced), salt / modified starch,

[Fillings]

Vegetables (carrots, green onions, ginger), sweet potatoes, omelet, seasoned shiitake mushrooms, mirin, soy sauce, salt / modified starch, seasoning (amino acids, etc.), coloring (red koji),

(Contains wheat, eggs, mackerel, soybeans, gelatin)

Contents 498g (noodles 160g)

Notes The contents of the product package may differ due to product revisions, etc. Please be sure to check the labeling of the product you own when purchasing or consuming.

お水がいらないうどん

CHIGE UDON THAT DOESN'T NEED WATER

Chige Udon, a spicy Korean-inspired noodle dish with broth, noodles, and toppings all in one. Simply heat it in a pot to enjoy.

<Broth>

A rich and flavorful soup combining the depth of beef, the aroma of sesame oil, and the spiciness of chili peppers for a deeply satisfying taste.

<Toppings>

Includes six types of toppings: chicken meatballs, bean sprouts, garlic chives, onions, cabbage, and wood ear mushrooms.

For an even more delicious experience, try adding tofu or an egg.

<Noodles>

Made with domestically grown wheat for a firm and smooth texture.



[Soup]

Miso, animal fats and oils, soy sauce, gochujang, vegetable fats and oils, sugar, moromi seasoning, clam extract, fish sauce (seafood), powdered miso, salt, gelatin, beef extract, garlic extract / thickener (modified starch), seasoning (amino acids, etc.), acidulant, antioxidant (V.E.),

[Noodles]

Wheat flour (domestically produced), salt / modified starch,

[Ingredients]

Vegetables (bean sprouts, chives, onions, cabbage, garlic), chicken meatballs, wood ear mushrooms, vegetable fats and oils, red pepper, breadcrumb powder, pepper / modified starch, antioxidant (V.E.), calcium lactate,

(Contains wheat, eggs, soybeans, beef, chicken, pork, gelatin, sesame, fish sauce (seafood))

Contents 526g (noodles 160g)

Notes The contents of the product package may differ due to product revisions, etc. Please be sure to check the label of the product you own when purchasing or consuming it.



お水がいらないラーメン横綱

RAMEN YOKOZUNA THAT DOESN'T NEED WATER

This is a product supervised by the popular Kyoto-based restaurant Ramen Yokozuna. The soup, noodles, and toppings are all included, making it easy to enjoy by simply heating it in a pot.

Soup: A rich, flavorful broth made from pork bones and blended with a soy sauce base.

Noodles: Firm, thin noodles that pair perfectly with the hearty soup.

Toppings: Char-grilled chashu pork, bamboo shoots, and Kyoto's signature Kujo green onions.

Ingredients

[Soup]

Ramen soup (meat extract, soy sauce, sugar, salt, spices, onion extract), pork seasoning, pork extract, animal fat, soy sauce, clear soup, pork bones, garlic, salt, starch / seasoning (amino acids, etc.), coloring (caramel), thickener (modified starch, xanthan), antioxidant (V.E, rosemary extract), spice extract,

[Noodles]

Wheat flour (domestically produced), wheat protein / Kansui, calcined eggshell calcium, coloring (gardenia),

[Ingredients]

Roasted pork, seasoned bamboo shoots, green onions / coloring (caramel), pH adjuster, acidulant, antioxidant (V.C, V.E),

(Contains wheat, beef, sesame, soybeans, chicken, pork, gelatin)

Contents 481g (noodles 170g)

Notes The contents of the product package may differ due to product revisions, etc. Please be sure to check the label of the product you own when purchasing or consuming it.



お水がいらない天下一品 ラーメン

TENKAIPPIN RAMEN THAT DOESN'T REQUIRE WATER

This product is supervised by Tenkaippin, a renowned ramen specialty chain originating from Kyoto with over 200 locations nationwide. It includes soup, noodles, and toppings, making it simple to prepare—just heat it in a pot.

Soup: A signature "kotteri" soup crafted with meticulous attention to its thickness, richness, and velvety texture.

Noodles: Medium-thick noodles specially blended from various types of wheat for the perfect pairing with the rich soup.

Toppings: Chashu pork, bamboo shoots, and Kyoto's iconic Kujo green onions.

Ingredients

[Soup]

Chicken extract, chicken bones, soy sauce, ground garlic, vegetable oil, animal oil, chicken paste, vegetables (garlic, onion), chicken seasoning, clear soup, pork extract, chili pepper / thickener (modified starch, xanthan), seasoning (amino acids, etc.), antioxidant (V.E.),

[Noodles]

Wheat flour (domestically produced), wheat protein / Kansui, eggshell calcined calcium, coloring (gardenia),

[Ingredients]

Boiled pork, seasoned bamboo shoots, green onions / pH adjuster, acidulant, seasoning (amino acids),

(Contains wheat, eggs, sesame, soybeans, chicken, pork)

Contents 433g (noodles 130g)

Notes The contents of the product package may differ due to product revisions, etc. When purchasing and consuming, be sure to check the labeling of the product you own.



お水がいらない 塩元帥ラーメン

SHIO GENSUI RAMEN - NO WATER NEEDED

This product has been developed under the supervision of Shio Gensui, a popular ramen restaurant in the Kansai region. The soup, noodles, and toppings are all combined in one package, so you can simply heat it up in a pot to enjoy.

Soup: A flavorful soup made from a blend of chicken bones, bonito flakes, and aromatic vegetables. The smoky fragrance of charred onions and the refreshing scent of yuzu add a distinctive accent to the soup.

Noodles: Flat noodles with a chewy texture and smooth, slippery mouthfeel that go down easily.

Toppings: Includes char-grilled chashu, menma (bamboo shoots), green onions, charred onions, yuzu zest, and chili threads.

[Soup]

Chicken bones, animal fats and oils, pork extract, vegetables (garlic, ginger, onion), salt, chicken bouillon, glucose, chicken extract, soy sauce, dried mackerel shavings, shrimp oil, western-style seasoning, scallop extract, onion extract, dried horse mackerel shavings, dried sardine shavings, yeast extract, kelp / thickener (modified starch), antioxidant (V.E.),

[Noodles]

Wheat flour (domestically produced), powdered whole egg, salt / Kansui, coloring (gardenia),

[Ingredients]

Vegetables (onion, green onion), seasoned bamboo shoots, roasted pork, yuzu peel, soy sauce, sugar, vegetable fats and oils, chili pepper, animal fats and oils / Coloring agent (caramel), pH adjuster, acidulant, antioxidant (V.C, V.E),

(contains wheat, egg, shrimp, soybean, beef, chicken, pork, mackerel, gelatin, sesame)

Contents 491g (noodles 160g)

Notes The contents of the product package may differ due to product revisions, etc. Please be sure to check the label of the product you own when purchasing or consuming.

お水がいらぬ横浜家系ラーメン

YOKOHAMA-STYLE RAMEN THAT DOESN'T REQUIRE WATER

This product brings the authentic taste of lekei Ramen, a style originating from Kanagawa Prefecture, developed under the supervision of Ramen Data Bank. It combines soup, noodles, and toppings for easy preparation—just heat it in a pot.

Soup: A rich tonkotsu soy sauce broth with a bold soy flavor and the savory depth of chicken oil, embodying the classic taste of lekei ramen.

Noodles: Medium-thick noodles with a delightfully chewy texture.

Toppings: Roasted pork, spinach, and three slices of roasted seaweed.



[Soup]

Soy sauce, animal fat, clear soup, ramen soup (pork extract, soy sauce, protein hydrolyzate, animal fat, kelp extract, yeast extract, salt, molasses, sesame, spices, bonito extract, sugar, cabbage extract, vegetable fat, vegetable extract), pork extract, chicken extract seasoning (amino acids, etc.), thickener (modified starch, xanthan), coloring (caramel), antioxidant (V.E),

[Noodles]

Wheat flour (domestically produced), salt / Kansui, coloring (gardenia),

[Ingredients]

Spinach, roasted pork / coloring (caramel), pH adjuster, antioxidant (V.C, V.E),

[Roasted seaweed sachet]

Roasted seaweed,

(contains wheat, soybeans, beef, chicken, pork, gelatin, sesame)

Contents 470g (noodles 180g)

Notes The contents of the product package may differ due to product revisions, etc. Please be sure to check the label of the product you own when purchasing or consuming it.

お水がいらぬ札幌味噌ラーメン

SAPPORO MISO RAMEN THAT DOESN'T NEED WATER

This product recreates the classic Sapporo-style miso ramen, developed under the supervision of Ramen Data Bank. It includes soup, noodles, and toppings, making it easy to enjoy by simply heating it in a pot. **Soup:** A rich and complex broth featuring our in-house roasted miso base, lard's deep flavor, and the sharpness of spices, creating a distinctive aroma.

Noodles: Medium-thick curly noodles designed to pair perfectly with the robust soup.

Toppings: Stir-fried meat and vegetables (ground pork, onions, bean sprouts) prepared in an iron pan, along with white green onions and bamboo shoots.



[Soup] Miso, animal fats and oils, vegetables (onion, garlic), mirin, pork carcasses, chicken carcasses, pork extract, clear soup, gelatin, sugar, western-style seasoning, powdered miso, vegetable fats and oils, chili bean paste, spices, salt / seasonings (amino acids, etc.), coloring (caramel), antioxidant (V.E.),

[Noodles]

Wheat flour (domestically produced), wheat protein, powdered egg white, salt / processed starch, kansui, coloring (gardenia),

[Ingredients] Vegetables (bean sprouts, ginger, onion, green onion, garlic), seasoned bamboo shoots, ground garlic, pork, soy sauce, vegetable fats and oils, granulated soy protein, animal fats and oils, spices / Seasonings (amino acids, etc.), acidulants, antioxidants (V.C, V.E),

(contains wheat, eggs, sesame, soybeans, chicken, pork, gelatin)

Contents 527g (noodles 150g)

Notes The contents of the product package may differ due to product revisions, etc. Please be sure to check the label of the product you own when purchasing or consuming.

お水がいらない 喜多方ラーメン坂内

KITAKATA RAMEN SAKAUCHI: NO WATER NEEDED

One of Japan's top three regional ramen varieties, Kitakata Ramen, is now available as a product supervised by the popular shop Kitakata Ramen Bannai. This all-in-one package includes soup, noodles, and toppings, so you can enjoy it by simply heating it in a pot.

Soup: Made in-house by simmering pork bones, this clear soup is rich yet light in flavor.

Noodles: Specially crafted with a unique wheat flour blend and shape, these noodles replicate the hand-kneaded, flat, wavy style served at the restaurant. They are characterized by their chewy texture and distinctive mouthfeel.

Toppings: Includes three slices of chashu pork and white leek.



[Soup] Soy sauce, pork bones, pork extract, animal fat, salt, gelatin, pork seasoning, sake / seasoning (amino acids, etc.), antioxidant (Vitamin E). [Noodles] Wheat flour (domestically produced), wheat gluten, salt / kansui (alkaline solution). [Toppings] Braised pork, green onions / pH adjuster, seasoning (amino acids). (Contains wheat, egg, soy, chicken, pork, gelatin.) Net weight: 497 g (noodles: 170 g) Note: Product packaging and labeling may differ due to updates or revisions. Please check the label on the product you purchase and consume for accurate information.

お水がいらない 四海樓ちゃんぽん

SHIKAIRO CHAMPON - NO WATER REQUIRED

An all-in-one Champon meal, including soup, noodles, and toppings. Simply heat it in a pot to enjoy.

This product is supervised by Shikairo, the restaurant where Nagasaki Champon originated.

Soup: A rich, creamy broth made by blending chicken and pork bones, infused with the savory flavors of vegetables.

Toppings: Vegetables are stir-fried in an iron wok to preserve their texture and enhance their aroma. The dish is colorfully arranged with cabbage, Kujo green onions, wood ear mushrooms, squid, kamaboko (fish cake), and satsuma-age (fried fish cake).

Noodles: Thick and chewy noodles that harmonize perfectly with the soup.



[Soup] Bone broth, chicken extract, ramen soup (pork seasoning, salt, reduced malt syrup, sugar, starch, soy sauce, vegetable oil, thickened protein, spices), soy sauce, cabbage, seasoning, animal fat, pork extract, squid extract, glucose, salt, yeast extract, sugar, clam extract, brewed vinegar, vegetable oil / thickener (processed starch), seasoning (amino acids, etc.), antioxidant (Vitamin E). [Noodles] Wheat flour (domestically produced) / kansui (alkaline solution), coloring (gardenia pigment). [Toppings] Vegetables (cabbage, green onion), boiled squid, kamaboko (fish cake), satsuma-age (fried fish cake), wood ear mushrooms, animal fat, vegetable oil, roasted whole wheat flour, salt / processed starch, coloring (tomato pigment). (Contains wheat, soy, chicken, pork, squid, sesame.) Net weight: 518 g (noodles: 160 g) Note: Product packaging and labeling may differ due to updates or revisions. Please check the label on the product you purchase and consume for accurate information.

豚骨魚介つけ麺

PORK BONE AND SEAFOOD TSUKEMEN

A Tonkotsu Gyokai Tsukemen (pork bone and seafood dipping noodles) set with soup and noodles. It can be prepared using a microwave or a pot.

Soup: A rich pork bone soup enhanced with yuzu juice and fish powder.

Noodles: Thick noodles made with 100% domestically produced wheat, blended with whole wheat flour for a flavorful finish. The noodles are firm and chewy.

Note: Toppings are not included.



[Noodles] Wheat flour (domestically produced), whole wheat flour / kansui (alkaline solution), coloring (gardenia pigment). [Soup] Pork extract, soy sauce base, sugar, processed lard, bone broth, salt, dextrin, brewed vinegar, bonito extract, seafood powder, yuzu juice, chili pepper / thickening agents (processed starch, xanthan gum), seasoning (amino acids, etc.), coloring (caramel), alcohol, antioxidant (Vitamin E). (Contains wheat, soy, chicken, pork, mackerel.) Net weight: 340 g (noodles: 300 g) Note: Product packaging and labeling may differ due to updates or revisions. Please check the label on the product you purchase and consume for accurate information.

ソース焼きそば

SAUCE FRIED NOODLES

Easy to prepare—just heat in the microwave, and it's ready to enjoy.

Sauce: A blend of three distinct sauces, creating a rich and irresistible flavor.

Noodles: Thick noodles with a delightfully chewy texture.

Toppings: Cabbage, onions, and carrots stir-fried in an iron wok for a savory aroma, paired with pork.



[Noodles] Wheat flour (domestically produced), roasted wheat bran, powdered egg whites, defatted wheat germ / processed starch, kansui (alkaline solution), coloring (gardenia pigment). [Sauce] Worcestershire sauce, animal fat, sugar, powdered sauce, rich sauce, gelatin, soy sauce-based product / processed starch, coloring (caramel), seasoning (amino acids, etc.), acidulants, thickening agents (processed starch, xanthan gum), flavoring, antioxidant (Vitamin E), spice extracts. [Toppings] Vegetables (cabbage, carrots, onions), seasoned pork, powdered dried mackerel, powdered sauce, vegetable oil, roasted whole wheat flour, animal fat, salt, pepper / seasoning (amino acids, etc.), coloring (caramel), acidulants, baking soda, flavoring, antioxidant (Vitamin E). (Contains wheat, egg, mackerel, soy, chicken, pork, apple, gelatin.) Net weight: 273 g (noodles: 180 g) Note: Product packaging and labeling may differ due to updates or revisions. Please check the label on the product you purchase and consume for accurate information.

うま塩焼そば

TASTY SALT FRIED NOODLES

It's easy to prepare, just heat it up in the microwave.

<Sauce> A punchy flavor with garlic and black pepper.

<Noodles> Thick noodles with a chewy and satisfying texture.

<Ingredients> Served with cabbage, onion, carrot, bean sprouts, Chinese chives, wood ear mushrooms and pork that have been sauteed until fragrant in an iron pan.



[Noodles] Wheat flour (domestically produced), roasted wheat bran, powdered egg white, defatted wheat germ / processed starch, kansui, coloring (gardenia),

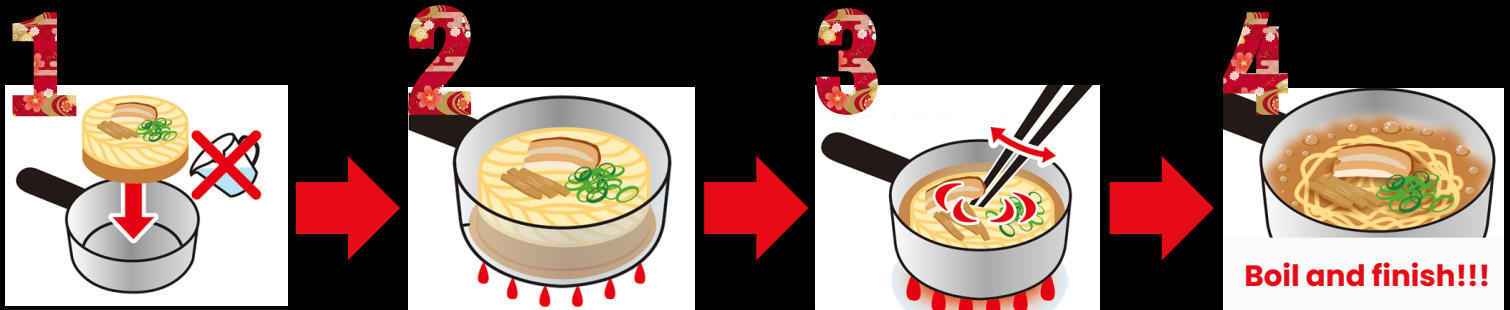
[Ingredients] Vegetables (cabbage, bean sprouts, carrots, onions, leeks, garlic, green onions), seasoned pork, wood ear mushrooms, vegetable oil, ground garlic, roasted whole wheat flour, salt, pepper, chili pepper / seasoning (amino acids), baking soda,

[Sauce] Salt sauce, animal fats and oils, vegetable oils and oils, gelatin / seasoning (amino acids, etc.), acidulant, thickener (xanthan), antioxidant (V.E),

(Contains wheat, eggs, sesame, soybeans, pork, gelatin)
Contents 270g (noodles 180g) Notes The contents of the product package may differ due to product revisions, etc.
When purchasing or consuming, please be sure to check the label on your product.

WHAT DO YOU MEAN NO WATER NEEDED?

JUST TAKE IT OUT OF THE BAG AND HEAT IT IN A POT!!



1 Remove from the bag and place in a pot

2 Heat on medium heat

3 Mix slowly

4 Boil and finish!!!