



Discover a new dining Experience



Nikkoku Seifun Co. Ltd.
Company Brochure 2025

Discover a New Dining Experience from Nagano, Known for Health and Longevity

Since our founding in 1945, we have dedicated ourselves to the manufacturing and distribution of soba flour, soba-based processed products, and wheat flour as our core business. In particular, our commercial-use soba flour has earned the lasting trust of many customers. Today, we are proud to deliver a diverse range of soba flour products across Japan, supported by five domestic production facilities, including those operated by our group companies.

Soba is rich in nutrients such as rutin, vitamins, minerals, and dietary fibers, and is widely recognized as a health-promoting food. In recent years, it has also drawn attention as a low-glycemic index and gluten-free option. With the theme of “deliciousness and health,” we are actively engaged in a broad range of research and development efforts related to soba—ranging from development of its varieties to studies on its functional properties—as we continue to explore its full potential every day.

Nagano Prefecture stretches from north to south, and encompasses a wide range of elevation. Thanks to its diverse climate and terrain, a variety of distinctive wheat strains have been cultivated across the prefecture. These varieties play an important role in supporting Nagano’s tradition of flour-based cuisine. By making full use of such regional resources, we focus on not only developing products primarily made from wheat grown in Nagano Prefecture, but also actively promoting the principle of local production for local consumption.

It is our greatest wish at the Nikkoku Seifun Group to make every moment at your dining table more joyful and filled with smiles. Guided by our corporate philosophy—‘Dreams, Effort, and Appreciation’—we continue striving to enrich people’s lives through food, and to become a corporation that contributes meaningfully to society.

President

Masanaga Maeshima

Group Philosophy

Dreams, Effort, and Appreciation!

We encourage every member of the Nikkoku Seifun Group to follow their own 'dreams' in order to find fulfillment, and make every 'effort' to realize them, while showing 'appreciation' to the people who have given us the reason to strive to be the company we are today. Here in Nagano, Nikkoku Seifun is contributing to the development of the local community through co-operation with its people. Based on our philosophy 'Dreams, Effort, and Appreciation!' we are developing as a business that makes every one of our team happy.

What Nikkoku Aims for

Creating Values

Nikkoku aims to 'create values'. We are committed to 'creating and developing new products,' and 'proposing new dining trends' in order to identify and meet true customer needs for foods.

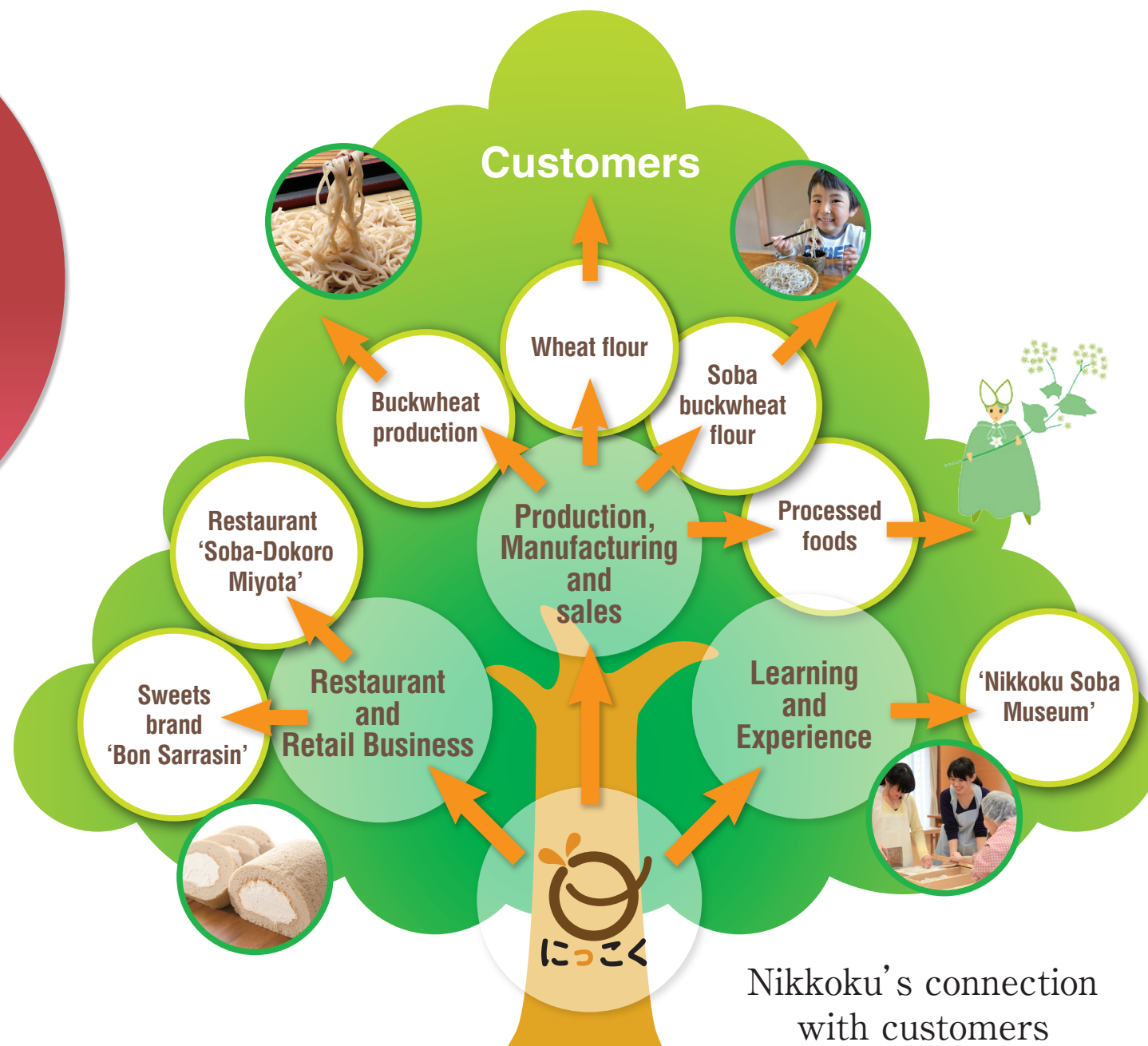
In response to a range of customer requests, we are determined to develop products that are new and innovative, while still drawing on the benefits of traditional food. We shall also work on ways to meet food challenges brought about by a declining birth rate and an aging population, to make people's dining experience more enjoyable.

We will continue to provide you with a range of safe and secure processed food made from soba buckwheat and wheat.

We would also like to express our gratitude to all the people we have gotten to know through our business endeavors thus far. We hope to share our dreams with you.

Essential Opportunities

Nikkoku aims to pursue the potential of soba buckwheat flour foods, develop new and reliable foods, raise people's interest in soba through new facilities, and provide high quality, delicious foods in our stores.



Nikkoku's connection
with customers



Discover a new dining Experience

Concept

In Nagano we harness the power of nature, the clean air, the clear water and the fresh wind, to produce delicious foods which bring satisfaction to your dining experience. Our logo symbolizes a factory sprouting from the earth and the energetic power of Mother Nature. It also shows our strong commitment to bringing enjoyment and satisfaction to your dining table. We believe that our goals are not only to create and develop new products and set new dining trends, but also to establish the best production procedures according to our quality management system, in order to manufacture products with safety and security guaranteed to our customers.

We aim for a sustainable society.

Nikkoku Seifun is, and will be, working to realize a sustainable society where no one will be left behind, through our business activities focusing on soba, a gift from the earth.

Priority Issue 1 Reducing by-product

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

13 CLIMATE ACTION

• We work on reducing the volume of by-product generated in Matsumoto Factory.

Priority Issue 2 Reducing abandoned farmland by promoting contract farming of soba

8 DECENT WORK AND ECONOMIC GROWTH

11 SUSTAINABLE CITIES AND COMMUNITIES

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

15 LIFE ON LAND

• We reduce the volume of abandoned farmland by promoting contract farming of soba in cooperation with Nagano Prefecture's farmers.

Priority Issue 3 Promoting development and sales of products made from local resources

8 DECENT WORK AND ECONOMIC GROWTH

11 SUSTAINABLE CITIES AND COMMUNITIES

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

15 LIFE ON LAND

• We actively work on developing and selling new products made from soba, dattan soba, wheat, and rice all locally sourced in Nagano Prefecture.



Ensuring complete food safety through our quality management system.

Quality Control

ISO22000 certificate

Nikkoku Seifun have obtained the ISO22000 certificate, the international standard of quality management systems, in order to provide our customers with safety and security.

【Certification organization】Union of Japanese Scientists and Engineers
【Certification number】JUSE-FS-204

* For more information, Visit our WEBSITE.

Quality Control

FSSC22000 certificate

Hokkaido Soba Seifun Co. Ltd. is group company of the Nikkoku Seifun, has obtained the FSSC22000 food safety system certificate, in order to guarantee our customers and secure products.

【Certification organization】JIA-QA Center
【Certification number】[Hokkaido Soba Seifun Co. Ltd.] JS0058

* For more information, Visit our WEBSITE.

Quality Control

Consistent quality management system

Nikkoku Seifun has established our own quality management system to comply with management standards, by designating a point of control for each process or procedure, from the selection of ingredients to manufacturing and logistics.

【Analysis test/Test items】Physics and chemistry tests, bacteriological tests, allergenic tests, color tests and others

*Analysis tests and test items vary according to products.

Quality Control

Activities on 'positive list system for agricultural chemical residues in foods.'

According to the Positive List System for Agricultural Chemical Residues in Foods, we have our products tested for agricultural chemical residues at Quarantine Stations run by the Ministry of Health, Labour and Welfare. In addition, we also voluntarily carry out our own pesticide residue test on soba wheat, as well as giving instructions directly to farmers to avoid the use of agricultural chemicals, while also confirming food safety by carrying out inspections of farms.

* The results of the voluntary tests can be found on our web site.

Quality Control

Traceability system

Nikkoku Seifun has secured the traceability of our products by thoroughly controlling records of each procedure, including receiving ingredients, manufacturing and delivering products. Our traceability system is so well-established that we can deal with any problem that may arise, by indentifying and isolating problems as they occur.

We aspire to always be an environmentally friendly company.

The Nikkoku Seifun Group fully understands the impact of our business activities on the natural environment. We have been promoting the efficient usage of energy and natural resources, and environmental conservation.

1

We make every effort in the areas of environmental preservation and improvement, while observing all laws and regulations.



2

We promote the proper control and decrease of industrial waste and recycling of resources.



3

We promote energy and resource-saving by using a solar energy generation system and gas boilers.



We bring out the best in ingredients, and propose totally new flavors.

From raw materials for ingredients to processed foods, we have been making every effort to create totally new and delicate flavors, working on the research and development of grains such as soba buckwheat and wheat. We also suggest a variety of ideas of how to enjoy new and modern dining experiences.

Pursuing further product development to meet our customers' demands.

Utilizing our knowledge and technology, we are able to put our customers' requests into shape. According to the type of product requested, and the customer's production environment, appropriate proposals will be put forward to meet specific requirements.



Presentation room

NEWS: Development Example

Series of Gluten-Free (GF) Products

(Bread flour, cookie flour, okonomiyaki flour, and tempura flour)

In response to the expansion of the GF market, we have been developing GF products mainly focused on soba flour. Compared to other GF products including rice flour and soy bean flour, the soba flour is more nutritious and flavored. The only remaining problems had been the texture and processability, but finally we made improvements to reach commercialization by pregelatinizing only a specific part of soba seeds to make their particle-size composition fixed. This is an excellent example of expanding the possibility of soba.

Shinshu-no-megumi, Soba tea

(Food with Function Claims, Notification number: G196)

Registered as a Food with Function Claims since resistant dextrin is blended as dietary fiber, this is a ready-to-drink soba tea blended with Nagano Prefecture's Dattan soba and regular soba. It serves to reduce the absorption of sugar and fat in food. We are proud of realizing our development keywords, soba, Nagano Prefecture, health, and good taste, through developing this product. This drink is sure to work well for living a healthy everyday life.

‘Food Safety’ is our paramount concern, which emphasizes a clean manufacturing environment.

Nikkoku Seifun has made ‘Food Safety’ its highest priority, and is committed to hygienic management and quality control. In our factories, carefully planned measures are taken throughout the whole manufacturing process. The utmost care is taken when receiving raw materials and delivering final products. Automated production lines are used to ensure a clean production environment. We comply fully with hygiene regulations and hygienic zoning, and there are strict control systems in place to avoid product tampering. The establishment of our unique production system is based on years of acquired know-how, and means we can quickly and flexibly fulfill a range of customer requests.



Karuizawa Factory



Matsumoto Factory



Tachikawa Factory

Group Companies



■ Hokkaido Soba Seifun Co. Ltd.

■ Etanbetsu Soba Kako Co. Ltd.
























































■ Nichimen Soba Seisan Co. Ltd.


















































■ Yunai Nojo LLC.

■ Farm Mebuki Co. Ltd.

Products [For business use]

Nikkoku Seifun Co. Ltd.
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Soba Flour	■ Soba flour										■ Sterilized soba flour		■ Stone-ground soba flour		■ Coarsely ground soba flour																																							
	 Shinanoji										 Seiro (Hana/Yuki/Tsuki/Hoshi/ Domestic production)		 Waza-gokoro (Yuki/Tsuki) Stone-ground soba flour		 Iwa-sakura (Yuki/H) (Grown in Hokkaido)			 Seiro Soba-no-hana		 Hekiju (Stone-ground) Super-coarsely ground soba flour		 Hakiju (Hoji/Stone-ground) Super-coarsely ground soba flour																																
	■ Soba flour for hand-made soba noodles										■ Specialized soba flour										Soba flour mix	■ Soba flour mix																																
 Shirane aoi (Yuki/Tsuki)										 Shirane aoi		 Shirane-aoi (Hoshi) 2kg		 Yukizasa 1go		 Iwakagami 2kg		 Etanbetsu Stone-ground		 Etanbetsu Stone-ground coarsely			 Etanbetsu Roll-ground		 Mizubasho, 12kg & 2kg (Grown in Nagano Prefecture)		 Coarsely-ground Mizubasho, 12kg & 2kg (Grown in Nagano Prefecture)		 Kuroto		 Juwarisoba-senyouko		 Fuki, Dattan soba flour		Soba flour mix	 Shinanoji Series																		
Wheat Flour	■ Flour for bread										■ Flour for cakes				■ Flour for noodles (Chinese noodles)																																							
	 Toku Tsubasa 0.37/12.8										 Spring 0.41/13.2		 Fuji 0.52/13.9		 Hana-azusa 0.42/10.5		 Hana-minori 0.45/9.9		 Ayu 0.40/8.3		 (B) Ski 0.51/8.4		 Tenzan 0.34/11.4		 Kusabue 0.33/11.6		 Ushiwaka 0.34/12.0		 (chu)Tampopo 0.34/12.1																									
	■ Flour for noodles (boiled noodles & dried noodles)					■ Flour for noodles (binding agents for soba noodles)					■ Flour mixes for tempura																																											
 Menkui 0.35/7.8					 Men-doraku 0.34/8.5					 Kinchikara 0.42/11.1					 Home run 0.41/9.0					 Murasaki-chikara 0.70/13.5					 Suisya-no-uta 0.52/13.7					 Hana-azumi 0.54/10.7					 Jonen 0.38/11.7					 Hanakoromo 25kg & 10kg					 New Hanakoromo 10kg					 Jigona-no-hanakoromo 100% Nagano-grown wheat and rice flour mix				
Processed Products	■ Soba tea										■ Dattan soba tea																																											
	 Domestically produced soba tea					 soba tea					 Soba tea served at soba restaurants: tea bags					 Wholesale domestically-grown roasted soba tea: tea bags					 Domestic Dattan soba tea					 Dattan soba tea					 Wholesale Dattan soba tea: tea bags					 Wholesale roasted Dattan soba tea: tea bags					 Wholesale flavored soba tea: tea bags													
Galette flour mix	■ Galette flour mix					■ Soba rice					■ Frozen soba galette																																											
	 Galette flour mix					 Soba rice					 Frozen soba galette (L)																																											

Soba tea	Domestic soba tea				Soba tea						
	 Domestically-grown & roasted soba-seed tea	 Domestically roasted soba tea (170g)	 Shinshu-no-megumi Soba tea (3g x 10)	 Shinshu-no-mebuki, soba tea (300g)	 Soba tea (1kg)	 Soba tea (300g)	 Soba tea (tea bags)	 Soba tea for cold water (tea bags)	 Shinshu-no-megumi, PET bottled soba tea (registered as a Food with Functional Claims)		
Dattan soba tea	Domestic Dattan soba tea				Dattan soba tea			Soba rice			
	 Shinshu-no-megumi Dattan soba tea (3g x 10)	 Shinshu-no-mebuki, Dattan soba tea (300g)	 Domestically-grown Dattan soba tea (6g x 10)	 Fermented and roasted Dattan soba tea (3g x 30)	 Roasted Dattan soba tea	 Dattan soba tea (tea bags)	 Dattan soba tea (180g)				
Pasta	Soba pasta					Wheat pasta		Brown rice pasta		Galette	Galette flour mix
	 Osoba-no-pasta, Tagliatelle	 Osoba-no-pasta, Penne	 Shinshu Soba Pasta Tagliatelle	 Shinshu Soba Pasta Capellini	 Shinshu Soba Pasta Spaghetti	 Spaghetti made with wheat from Nagano	 Penne made with wheat from Nagano	 Fusilli, Pasta made with brown rice from Nagano	 Penne, Pasta made with brown rice from Nagano		 'Bon Sarrasin' galette flour mix
Flour for home use	Wheat flour					Flour mixes for suiton		Flour mixes for tempura		Flour mixes for okonomi-yaki and tako-yaki	
	 Home run 2kg & 1kg	 Oishii hard flour	 Oishii soft flour	 Wheat flour made of wheat grown in Nagano	 Nikkoku jigona (semi-hard flour)	 Oishii suiton (900g)	 Oishii suiton (400g)	 Hana-koromo 2kg & 700g	 Hana-koromo, Light	 Okonomi-yaki mix	 Tako-yaki mix
	Soba flour Soba pre-mixed flour		Rice flour		Sweets						
	 Stone-ground soba flour (with soba locally grown in Nagano Prefecture)		 Gluten-free rice-flour okonomiyaki mix		 Bon Sarrasin Roll		 Deluxe soba-tea cheesecake				
Dried noodles	Dried soba noodles					Fresh soba noodles					
	 Zenkouji Monzen Shinshu Soba	 Nikkoku Tororo soba	 Senju Shinshu soba	 Hizo nanawari soba	 Hizo soba	 Set of Shinshu hachiwari fresh soba (NS-N) (Noodles with 80% soba flour)		 Set of juwari soba noodles with canned dipping sauce (tsuyu) (Noodles with 100% soba flour grown in Nagano Prefecture)	 Set of fresh soba noodles supervised by Miyota	 Zenkouji Monzen Shinshu Soba Set of fresh soba noodles	

We have a variety of selected soba flour.

Nikkoku Seifun provides you with only selected flour from the Nagano area, the center of soba production. The latest facilities and technologies, along with our thorough management system, allow us to meet a wide variety of customer needs. Our safe and secure soba flour products are ready for your dining experience.

Products for business use

- Soba flour
- Soba flour mix
- Soba flour only for hand-made soba
- Sterilized soba flour
- Stone-ground soba flour
- Coarsely ground soba flour
- Special soba flour

Product for home use

- Soba flour

Selected soba flour products



'Shinanoji' soba flour

With excellent tone and delicate flavor, made from only selected ingredients.



'Fuki' Dattan soba flour

With unique flavor and tone. Rutin, a nutritional element rich in Dattan soba, can be more effectively delivered to the body through our patented production process.



'Seiro' sterilized soba flour

Sterilized by our special technology, Seiro has excellent flavor and tone, and a high resistance to discoloration, which improves the shelf life of soba made from this flour.



'Shirane Aoi' soba flour for hand-made soba noodles

The selected raw materials provide an excellent taste and flavor. It allows you to make soba noodles in an easy and fun way. We have also stone-milled flour.



'Shinanoji Series' soba flour mix

According to customer requests, flour can be mixed depending on usage, such as for fresh soba or dried soba. Optimum flour combinations reduce the burden on customers making soba noodles.



Our selected wheat flour increases the range of delicious flavors.

Nikkoku Seifun provide you with safe, secure, and selected wheat flour as an ingredient for bread, cakes, sweets, noodles, battered tempura and other foods. Due to our thorough management system, the flour can satisfy a variety of demands our customers have.

Products for business use

- Wheat flour for business use: bread flour, cake flour, noodle flour, and tempura flour

Selected flour products



'Toku Tsubasa' flour for bread

Selected flour, rich in gluten, excellent for bread making.



'Ayu' cake soft flour

Made from only select wheat. With an excellent color tone and flavor, exclusively for cakes.



'Ushiwaka' wheat flour for Chinese noodles

Selected flour for Chinese noodles, one of our selected products. It has a rich hue and texture.



'Menkui' wheat flour for noodles

Flour for noodles, rich in color, luster, and elastic texture. It maintains its firmness after being boiled.



'Hana-azumi' binding flour for soba noodles

This is binding flour for soba noodles, made of 100% locally sourced wheat from Nagano prefecture.



Our selected wheat flour increases the range of delicious flavors.

We provide our customers with a variety of wheat products made from carefully selected ingredients produced and grown in Nagano Prefecture. These products clearly reflect local characteristics.



Products for home use

- Saiton mix
- Tempura batter mix
- Hard flour
- Soft flour
- Okonomi-yaki mix
- Tako-yaki mix
- Pasta



Selected wheat flour food products



Wheat flour grown in Nagano Prefecture (Medium wheat flour)

Wheat flour grown in Nagano Prefecture (Medium wheat flour)

This is selected wheat only grown in fertile soil of Nagano Prefecture. You will fully enjoy the genuine good taste of flour made of locally grown wheat.



'Oishii Series' Oishii suiton

Saiton is a well-balanced dish with a variety of meat, fish or vegetables provided at once. Our Oishii Saiton is a new type of suiton flour mix which gives dumplings a simple taste along with a smooth and chewy texture. Also good for making udon noodles.



'Hanakoromo' and 'Hanakoromo Light' : Tempura batter mix

This is flour exclusively for tempura, made with carefully selected ingredients, allowing anybody to create tasty tempura easily. Adding rice powder locally grown in Nagano makes tempura light and crispy. The crispy texture lasts even after the tempura gets cold.



'Okonomi-yaki Mix' and 'Tako-yaki Mix'

These special flour mixes are made of selected ingredients with as few food additives as possible. The wheat flour used is 100% locally produced. Specially selected yams are also added to it to ensure a softer texture.



We provide you with a variety of styles from our 'soba culture'.

Soba has a high nutritional value, including vitamins, minerals, and amino-acids, which are vital to our health. Examples include such as vitamin B1, vitamin E, copper, and magnesium along with rutin. We bring you a wide variety of the best aspects of soba, rich in nutrition and flavor.

Products for business use

- Soba tea
- Dattan soba tea
- Flavorful dattan soba tea
- Soba pasta
- Galette mix
- Soba rice
- Frozen soba galette

Products for home use

- Soba tea
- Dattan soba tea
- Soba rice
- Soba pasta
- Galette flour mix
- Dried soba noodles
- Fresh soba noodles

Selected soba food products



'Soba tea'

This is a mild grain tea made from roasted "Soba-no-mi," or soba seeds. With no caffeine and zero calories, this tea is good for every generation, from little children to elders.



'Dattan soba tea'

This is a fresh grain tea made from roasted "Dattan soba-no-mi," or Dattan soba seeds.



'Dried soba noodles' and 'Fresh soba noodles'

We produce 'Shinshu Soba' noodles both in dry and fresh forms to make your dining experience richer. They are carefully made here in Shinshu, especially known for its rich nature and soba making.



'Galette flour mix'

We have developed a new type of galette flour mix to solve the problems of making quality galette dough. Without proofing, you can make delicious galette, crispy on the outside and moist on the inside.



'Soba rice'

Soba rice has a uniquely smooth texture with a subtle pop. Its taste is so simple and light that it can be easily arranged and is perfect for various cuisines, whether it's Japanese food or Western dishes.





Related Businesses

Nikkoku Seifun is committed to actively promoting soba to customers.

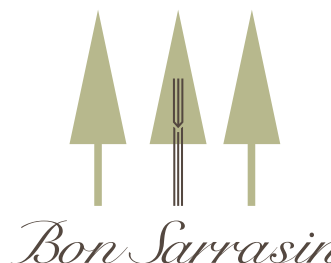
Nikkoku Seifun Co. Ltd.

The arts of 'Soba' Meets the World.

Only through Nikkoku Seifun can you experience a new style of 'Soba Sweets'. The sweets are created in a unique way, providing passionate delights for our customers.

Every one of our hand-made cakes can give you a totally new soba experience.

Bon Sarrasin



There is a taste only soba has.
There is a flavor only soba has.
Combining Soba, an ingredient from Japan,
And techniques from the World,
Has made it possible to perfect Bon Sarrasin.
* 'Bon Sarrasin' means 'tasty buckwheat' in French.



Bon Sarrasin Roll

Our exquisite 'soba-tea cream' is so smooth, creamy and rich that you'll never find anything like it again. A generous quantity of the cream is wrapped with a soft and light dough made of 100% soba flour.



Deluxe soba-tea cheesecake

A rich, creamy baked cheesecake made with soba flour produced in Nagano, mixed with our special soba-tea cream.



An assortment of three types of baked buckwheat treats

Baked treats with rich individuality in shape, texture, and flavor. An assortment of three types of treats: Sable, Galette Bretonne, and Dacquoise.

The soba restaurant, rich in flavor, elegance and atmosphere.

Neither blindly following the trends, nor fettered by tradition, we have created a restaurant which is tranquil, relaxed and comfortable. In this atmosphere, your mind is free to wonder, as you enjoy the feast of soba we have prepared for you. We warmly welcome you to our restaurant.

食樂彩石そば処
みよ田



Address: MIDORI Nagano 3F, 1-22-6,
Minami-chitose, Nagano City, Nagano Prefecture
Business hours: 11:00 ~ 22:00 (Last orders - 21:30)
*Lunch time: 11:00 ~ 15:00
Closed: Irregular Holidays
Website: <https://www.nikkoku.co.jp/miyota/>



A leading center of foods and culture, where your interest in soba will grow and grow.

The Soba Museum gives you the opportunity to experience soba first-hand, making soba noodles or galettes. Our experienced staff is happy to show you how, meaning that anyone, from grownups to a family with small children, can learn the joy of cooking and creating.

Come to our Soba Museum once you are ready to try making soba-noodles! Even beginners can do it.



Making galettes

So easy that you can make them at home!
Experience how to make galettes, which are a local speciality made with soba flour in Brittany, France.



Making Takoyaki

The wheat flour used here is produced in Nagano Prefecture, and dedicated to making takoyaki balls. Enjoy them crispy on the outside and soft on the inside.



Making Soba Noodles

You are taught how to make soba noodles, in particular 'Teuchi Soba', or handmade soba, a traditional food in Japan. Take home what you make as a souvenir of your visit.



Soba Museum

Address: 2-6-52 Minami-Matsumoto, Matsumoto City, Nagano
(Inside Nikkoku Seifun's Matsumoto Factory)



Company Profile

- Company Profile
- Offices & Group Companies
- History

Nikkoku Seifun Co. Ltd.

Company Profile

Company name: Nikkoku Seifun Co. Ltd.

Established: October 6, 1945

Capital: 480 million yen

President: Masanaga Maeshima

Head office: 1-16-2 Minami-Chitose, Nagano City, Nagano Prefecture

Business:

- Producing and selling soba (buckwheat) flour, soba flour mix, wheat flour and rice flour.
- Producing and selling food products made from soba or wheat.
- Agricultural Products Inspection of buckwheat made from Nagano Pref.
- Warehousing (Commercial warehouses, silos).
- Restaurant business (Soba restaurant).
- Producing and selling biofuels.



The Meaning of Our Logo

Our logo depicts a five-petal soba flower. 'Five' also implies 'Go-koku', or five grains, which is a generic term for grains or crops. Five petals revolve around a central point to form a circle, which symbolizes the flour milling business Nikkoku Seifun has been promoting. The space on the upper-right side indicates dynamism and spaciousness, suggesting further development of Nikkoku Seifun.

Corporate Color

The color blue conjures images of water and the sky, which represents the Earth. It is in essence the vital force of life. In addition, the color of blue expresses not only cleanliness, freshness, and vigorousness, but also calmness and relaxation.

Offices and Factories



Head office

1-16-2 Minami-Chitose, Nagano City,
Nagano 380-0823



Nagano Office/ Kazama Factory

2034 Kazama, Nagano City,
Nagano 381-0023



Call Center/ Mamejima Factory

3803 Mamejima, Nagano City,
Nagano 381-0022



Matsumoto Factory/ Purchasing Department/ Sales Department/ Research and Development Department/ Quality Control Division

2-6-52 Minami-Matsumoto, Matsumoto City, Nagano
390-0832



Karuizawa Factory

1411-17 Maseguchi, Miyota Machi,
Kita-Saku Gun, Nagano 389-0207



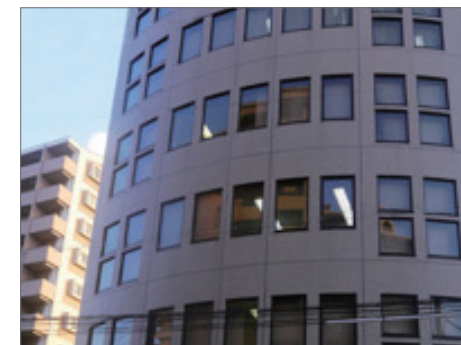
Tachikawa Factory

Address: 4-63-5 Ichiban-cho, Tachikawa
City, Tokyo 190-0033



Tokyo Office

4-3-15 Nishi-Ochiai, Shinjuku Ward,
Tokyo 161-0031



Osaka Office

5F Daini-esaka-sansho Building, 3-27-27
Tarumi Cho, Suita City, Osaka 564-0062

Group Companies



Yamabiko Co. Ltd.

Address: 4-63-5 Ichiban-cho, Tachikawa City, Tokyo 190-0033
Business: Selling soba flour



Hokkaido Soba Seifun Co. Ltd.

Address: 32-6 Kashiwabara, Tomakomai City, Hokkaido 059-1362
Business: Producing soba flour



Etanbetsu Soba Kako Co. Ltd.

Address: 176 Chuo, Etanbetsu-cho, Asahikawa City, Hokkaido 071-1173
Business: Producing soba flour



Nichimen Soba Seisan Co. Ltd.

Address: 176 Chuo, Etanbetsu-cho, Asahikawa City, Hokkaido 071-1173
Business: Buckwheat production



Yunai Nojo LLC.

Address: 2533 Yunai, Fukagawa City, Hokkaido 074-0146
Business: Buckwheat production



Farm Mebuki Co. Ltd.

Address: 2343-99 Nishijo, Chikuhoku Village, Chikuma, Nagano 399-7501
Business
Field Department: Growing soba (regular soba and dattan [Tartary] soba), rice, sansho (Japanese pepper), and other agricultural products
Factory Department: Producing and selling stone-ground soba flour and soba seeds without outer shells, all grown in Nagano Prefecture



Tsubasa Carrier Co. Ltd.

Address: 2-6-52 Minami-Matsumoto, Matsumoto City, Nagano 390-0832
Business: Transportation

1945

- 1945 Established as Nagano Seibakujo in Nagano City
- 1949 Company name changed to Nagano Seikoku Inc. and flour milling business started
- 1951 Company name changed to Nisshin Seikoku Inc., and warehousing business started
- 1960 A five-story reinforced concrete wheat flour milling factory built in Matsumoto, incorporating an air-compression system to provide a dust free environment. The Tokyo office opened

1980

- 1966 Company name changed to Nikkoku Seifun Co. Ltd.
- 1969 A soba flour milling factory built in Matsumoto
- 1970 A factory for making dried noodles built at the Matsumoto factory
- 1973 The Matsumoto office opened
- 1978 'Soba Tea' released (patented process);
A new office headquarters building set up in front of Nagano station
- 1982 The wheat flour milling department in the Nagano factory integrated into the Matsumoto factory
- 1983 The Nagano factory moved to the Kazama area, and a factory for dried-noodle production built

1990

- 1989 The Minister of Agriculture, Forestry and Fisheries Prize won by 'Togakushi-no-Sato' in the 32nd Shinshu soba competitive exhibition of Nagano Prefecture
- 1990 'Sterilized soba flour' developed (patented process)
- 1992 Shinano Menkobo Co. Ltd. established (Nagano City and Kitakata City)
- 1993 The dried noodle department in the Matsumoto factory integrated into the Nagano factory;
Capital increased to 480 million yen;
Tsubasa Carrier Co. Ltd. established (Matsumoto City)
- 1994 A soba flour milling factory with the Clean System established in the Matsumoto Factory
The Minister of Agriculture, Forestry and Fisheries Prize won by 'Togakushi-no-Sato' in the 37th Shinshu soba competitive exhibition of Nagano Prefecture
- 1995 Yamabiko Co. Ltd. established (Tachikawa City, Tokyo);
The Minister of Agriculture, Forestry and Fisheries Prize won by 'Shinshu Soba (Tororo-iri)', or soba noodles with yam, in the 38th Shinshu soba competitive exhibition of Nagano Prefecture
- 1996 The Osaka office opened;
Sobakiri Miyota, the soba restaurant, opened in Nagano;
'Dattan soba tea' released (patented process)
- 1997 'Dattan soba flour' released (patented process)
- 1998 The Minister of Agriculture, Forestry and Fisheries Prize won by 'Tokusen Togakushi-no-Sato' in the 41st Shinshu soba competitive exhibition of Nagano Prefecture

2000

- 2001 The International Standard ISO9002 obtained for the soba flour milling factory with the Clean System in Matsumoto
- 2002 The Minister of Agriculture, Forestry and Fisheries Prize won for contributing to the promotion and development of the food industry
- 2003 The Soba Museum opened (at the Matsumoto factory)

2005

- 2005 A new flour mix factory built in Matsumoto;
The International Standard ISO9001 obtained for the Nagano factory
- 2008 A soba-tea factory built in Karuizawa
- 2009 The International Standard ISO 9001 obtained for the Karuizawa factory
- 2012 The Nagano factory integrated into Shinano Menkobo Co. Ltd.;

2010

- The Call Center opened;
- The original logo for the Nikkoku brand established;
- The Minister of Agriculture, Forestry and Fisheries Prize won by 'Shinshu Soba' of Shinano Menkobo in the 55th Shinshu soba competitive exhibition of Nagano Prefecture
- 2013 Production and sales of soba deserts started by Bon Sarrasin;
Shinshu Galette Promotional Orgaui zetion established;
The Minister of Agriculture, Forestry and Fisheries Prize won by 'Zenkeji Monzen Shinshu Soba' of Shinano Menkobo in the 56th Shinshu soba competitive exhibition of Nagano Prefecture
- In-house wheat flour milling (grinding) operations discontinued
- 2014 The Food Safety Management Systems Certification FSSC22000 obtained by Shinano Menkobo

2015

- A New flour mix factory built in the Matsumoto Factory
- The Food Industry Affairs Bureau Director Prize of the Ministry of Agriculture, Forestry and Fisheries Prize won by 'Nama Shinshu Soba' of Shinano Menkobo in the 57th Shinshu soba competitive exhibition of Nagano Prefecture
- 2015 Miyota moved and reopened in MIDORI Nagano
A new galette factory established in Shinano Menkobo
The Minister of Agriculture, Forestry and Fisheries Prize won by 'Zenkeji Monzen Shinshu Soba' of Shinano Menkobo in the 58th Shinshu soba competitive exhibition of Nagano Prefecture
- 2016 'Aoi-no-kaze' stone-milled soba flour released, made completely from the newly developed soba variety 'AOI'
The Matsumoto factory registered as an official inspection laboratory based upon the Agricultural Products Inspection Act (Product for inspection: Soba produced in Nagano Prefecture)
Hokkaido Soba Seifun Co. Ltd. established in Tomakomai City, Hokkaido.
Appointed as the first investment project of Dogin Agri Business Fund,
Hokkaido Soba Seifun Co. Ltd. is a business entity for 'sixth' industrialization
- 2017 Farm Mebuki Co. Ltd. established
- 2018 The new Tachikawa factory completed: the soba flour milling factory moved from Yamabiko
The Food Safety Management Systems Certification FSSC22000 obtained by Hokkaido Soba Seifun
A new Second Factory established in the Karuizawa Factory
The Food Industry Affairs Bureau Director Prize of the Ministry of Agriculture, Forestry and Fisheries Prize won by 'Nama Shinshu Soba' of Shinano Menkobo in the 61st Shinshu soba competitive exhibition of Nagano Prefecture
Designated the "Driving Company for the Regional Future" by the Ministry of Economy, Trade and Industry

2020

- 2020 Food Safety Management System ISO22000 certification obtained
'NAGANO Monozukuri Excellence 2020' accreditation received for its advanced technology and creative, innovative products
- 2021 Registered to Nagano Prefecture SDGs Promotion Company Registration System
- 2022 'AI color tone control system' for soba seeds introduced into the quality control department at the Matsumoto factory
Joint research, titled 'Buckwheat Flour and Its Starch Prevent Age-Related Cognitive Decline by Increasing Hippocampal BDNF Production in Senescence-Accelerated Mouse Prone 8 Mice', presented at an academic conference with the Institute for Biomedical Science, Interdisciplinary Cluster for Cutting Edge Research, Shinshu University
Joint research, titled 'Antioxidant Capacity of Tempura Prepared Using Common Buckwheat Inner Layer Flour and Tartary Buckwheat Flour', presented at an academic conference with Faculty of Home Economics, Tokyo Kasei University
- 2024 Main factory of Farm Mebuki Co. Ltd. newly built in Chikuhoku Village, Higashi-Chikuma County



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