

DOTZU

Product Catalogue



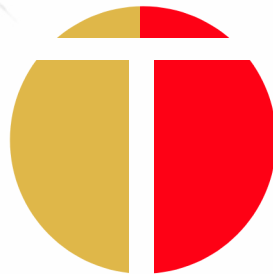
ABOUT US

Dotzu specializes in offering a wide range of **high-quality Japanese products**, including hidden gems exclusive to the company through its strong connections in Japan.

With professional teams operating from offices in Japan and Singapore, Dotzu delivers integrated solutions with exceptional service quality.

CONNECTING YOU

To the hidden gems from Japan



D O T Z U

OUR PRODUCTS



Frozen | RTE Delights



Hand-picked Japanese A5 Wagyu



Beverage Selections

FROZEN | READY-TO-EAT DELIGHTS

*Crafted for both convenience and excellence, our products **empower chefs** in restaurants and hotels to effortlessly create and serve artisanal cuisine.*

Advanced freezing techniques in Japan are expertly designed to preserve the unique qualities of each food. Innovations like **Cells Alive Freezing Technology** ensure that frozen products retain their freshness and authentic flavor.

By minimizing cell damage, this cutting-edge approach allows each item to return to its **'freshly prepared'** state upon thawing.



Normal Freezing



CAS Freezing

Savory



92277 Sockeye Salmon Mille-feuille
入 数：40本入



92384 Steamed Red Perch Roll
入 数：5切×5pcs



40768 Canadian Surf Clam Salad
入 数：1kg



30704 Kinpira Burdock
入 数：1kg



18071 Burdock and Cheese
入 数：500g



20254 Arima-style Simmered Yuba
入 数：500g



27609 Basil-Marinated Broccoli 3 Types of Mushrooms
入 数：800g×12袋入



96820 Hokkigai Clam with Wakame & Wasabi
入 数：1kg×12BL入



96102 Daikon & Roasted Sesame Salad
入 数：1kg×12BL入



27372 Scallop Yuzu Pearl
入 数：1kg×12BL入



97956 Red Shrimp with Citrus
入 数：500g×20BL入



95168 Shellfish and Abalone Mix
入 数：1kg×10袋入



40975 Chopped Octopus with Wasabi (S Size)
入 数：1kg×12BL入



27743 Clam with Sake Lees & Wasabi
入 数：1kg×12BL入



96822 Clam with Ginger
入 数：1kg×10BL入



13278 Flounder in Mustard Marinade
入 数：600g×20袋入



52231 Fried Sesame Tofu and Corn
入 数：16個×24BL入



21999 Soy Sauce Marinated Salmon Roe 500g
入 数：500g



46920 Flying Fish Roe (Red) 500g
入 数：500g



49303 Flying Fish Roe (Gold) 500g
入 数：500g



46566 Flying Fish Roe (Orange) 500g
入 数：500g



50331 Tenshi no Ebi 30/40 1KG
入 数：1kg×10BL入



98870 Deep-fried Sea Bream collar
入 数：500g / Px20P



30947 Fried Green Vegetables Skewers
入 数：30pcs

Decoration



10396 Small Aomomiji Fu
入 数：(S)10本×18袋入 Φ2cmL19cm



78953 Maple Leaf-Shaped
入 数：50個×20袋入



62084 Red Maple Leaf
入 数：200枚×25袋入・L.8cm



63650 Sasa Leaves (Without Stems)
入 数：100枚×30袋入



64895 Transparent Leaves (S Size)
入 数：100枚入・6~10cm



68280 Salzen Sesame 450g (Carmine)
入 数：450g×12本入



15999 Oil-Resistant Washi Paper (Crane)
入 数：100枚入 縦15×横24



15999 Shikigami Senjyu Manjiyu
入 数：100枚入×20袋入

Dessert



29315 Sweet Potato Kuzu
入 数：20個×25BL入



20084 Matcha Kuzu
入 数：20個×25BL入



39342 Matcha Custard
入 数：20個×28BL入



19092 Lemon Kuzu
入 数：20個×28BL入



77007 Sakura Sakura
入 数：20個×28BL入



21346 Soy Glazed Mochi
入 数：20個×28BL入



29732 Strawberry Daifuku
入 数：20個×28BL入



54672 Mizumanjyu Zunda
入 数：15個×16BL×2合



29193 Mizumanjyu Sesame
入 数：15個×16BL×2合



10816 Mizumanjyu Purple Sweet Potato
入 数：15個×16BL×2合



29830 Brown Sugar Warabi
入 数：15個×16BL



29137 Sesame Dango
入 数：50個×10袋入



77775 Bamboo Custard
入 数：15個×16BL×2合



10600 Premium Bamboo Dango
入 数：20個×10袋×2合



29876 Bamboo Sesame
入 数：50個×10BL入



46463 Aurora Custard
入 数：15個×16BL×2合



77860 Cedar-Wrapped
入 数：24個×12BL×2合



55214 Dried Persimmon
入 数：4本×20BL



95119 Sweet Persimmon Mochi
入 数：24個×20BL



77203 Dried Persimmon White Chocolate
入 数：20個×20BL



38131 Candied Green Peach
入 数：(S) 500g×4袋×2合



39888 Warabi Mochi (Chocolate Flavor)
入 数：600g×20BL入



77798 Warabi Mochi (Matcha Flavor)
入 数：1kg×12BL入



29875 Walnut Yubeshi
入 数：600g×16BL入



77709 Cream Mochi (Purple Sweet Potato)
入 数：60g×6個×30P



29506 Red Bean Cream Mochi
入 数：12個×6BL×2合



77832 Petit Daifuku Fuji Apple
入 数：17g×50個



77659 Petit Daifuku Hokkaido Melon
入 数：17g×50個



77365 Spanish Orange Tart
入 数：10本×2合



29729 Crema Catalana
入 数：16本×2合



29519 Long Sweet Potato
入 数：25本入



29904 Sweet Potato Roll
入 数：5本×6BL×2合



70433 Kuzu Hagoromo (Red Plum)
入 数：20個×10P



70434 Kuzu Hagoromo (White Plum)
入 数：20個×10P



77224 Sheet Cake Black Honey Matcha
入 数：54個×10BL入



15999 Sheet Cake Glaze 70 slices
入 数：70個×10BL入



15999 Sheet Cake Glaze 70 slices
入 数：70個×10BL入



29036 Sheet Cake Raspberry Chocolate
入 数：54個×10BL入



29333 Sheet Cake Chocolate Crunch
入 数：54個×10BL入



29425 Sheet Cake Hokkaido Melon
入 数：54個×10BL入

INDIVIDUALLY PACKED ITEMS

Stick Financier



Plain



Chocolate



Lemon Tea



Pistachio

Rich Aroma, Moist Texture.

Freshly ground California almonds bring out an irresistible nutty aroma and deep flavor. Crafted by pastry artisans who grind the almonds in-house, these stick-shaped financiers are perfectly moist and elegantly sweet. *A little luxury anytime, anywhere.*

Financier Sandwich



Salted Caramel



House-Ground Almonds



Dacquoise



Praline
40p × 4cs



Matcha
40p × 4cs



Chocolate
40p × 4cs

Financier



Plain
40p × 4cs



Matcha
40p × 4cs



Chocolate
40p × 4cs



Tart



Chocolate
40p × 4cs



Strawberry
40p × 4cs



Caramel
40p × 4cs



Cheese
40p × 4cs

JAPANESE A5 WAGYU



Approach of Quality Over Brand

At our core, we believe that true excellence in Wagyu lies not just in the brand name but in the dedication and expertise behind each cut of beef. Hence we meticulously **select Wagyu by the farm** rather than the brand—ensuring superior quality, consistency, and authenticity in every bite.



The Expertise Behind Dotzu's Wagyu Selection

At Dotzu, we take pride in working with **a certified and licensed bidder** in Japan's elite meat markets, who is a trusted authority in the world of premium Wagyu selection. His unparalleled skill in assessing Wagyu fat quality through touch reflects an extraordinary level of expertise—allowing him to hand-select the finest cuts with perfect marbling and fat composition.



MIYAZAWA WAGYU

It's almost miracle
99% A5 grade with more than 50% Oleic Acid Contents



全国肉用牛枝肉共励会「優秀賞」受賞

One of our standout selections is **Miyazawa Wagyu**, an esteemed brand of Japanese Black cattle sourced exclusively from a single boutique farm in *Chiba Prefecture*, Japan. Fully managed by Miyazawa Nousan, this farm is dedicated to producing exceptional Wagyu through a combination of traditional craftsmanship and advanced, data-driven care techniques.

At the heart of this operation is Mr. Miyazawa, a seasoned expert in cattle breeding and health management, who oversees every stage of the process—from raising and nurturing the cows to ensuring their optimal well-being until shipment. His hands-on approach guarantees a level of precision and attention to detail that mass-market brands simply cannot replicate. Miyazawa Wagyu's excellence has been nationally recognized, with the farm earning **"The Excellence Award" at Japan's prestigious National Carcass Competition** in its very first participation—an extraordinary achievement that highlights its commitment to top-tier cattle-raising practices.

By choosing Miyazawa Wagyu, you will experience **the pinnacle of Wagyu craftsmanship**, where tradition meets innovation to create consistently superior beef with unparalleled flavor, texture, and quality.



NAMIKI WAGYU

From Kaneko Farm - winning countless top award farm



金子 春雄
Mr. Kaneko
(Chairman)



全国肉用牛枝肉共励会「名誉賞」受賞

Award History

Japan National Beef Carcass Competition

1st place in 2021 / 1st place in Heifer Division in 2016 /
1st place in Steer Division in 2014
2nd place in Steer Division and 3rd place in Heifer Division
respectively in 2022



Minister of Agriculture, Forestry and Fisheries Award

Japanese Black Cattle (Heifer) Award in 2019
The 60th National Agriculture Conclave Award in 2011
Technology in Operation Management for three times in 2009



金子 吉行
Mr. Kaneko
(CEO)



Located in the tranquil town of Shichinohe, Aomori Prefecture, this distinguished Wagyu farm - **Kaneko Farm** is renowned for producing its proprietary brand, **NAMIKI Wagyu**—a premium purebred Japanese Wagyu that embodies exceptional quality and craftsmanship.

The farm manages approximately 3,000 head of NAMIKI Wagyu cattle, all meticulously raised either on its own premises or sourced through trusted market channels and contract farms under strict quality control.

In addition to its core beef cattle operations, the farm is also engaged in compound feed production, ensuring optimal nutrition and sustainability across its livestock operations.

Over the years, NAMIKI Wagyu has earned **multiple prestigious awards**, recognizing its excellence in meat quality, marbling, and breed standards—cementing its reputation as a leading name in Japan's Wagyu industry.



SENDAI BEEF

**The ONLY brand in Japan with
100% Grade 5 Meat Quality**

Farms & Awards

Kawamura Farm

*~ The pioneer behind Sendai Wagyu's renown in
Japan and across the world. ~*

Winning awards from National Beef Cattle Carcass
Competition for multiple times.

Winning the 1st place for 2 consecutive years from 2016-
2017.

Raifuru Farm Sugo

~ Strong bond between farmer and cattle ~

Winning 2nd place from National Beef Cattle Carcass
Competition in 2022.

Winning the excellence award at Agriculture, Forestry and
Fisheries Festival

ZenChikuRen Cattle Carcass Competition in 2023.

仁右牛



Located in **Miyagi Prefecture** in the northeastern region of Japan, Sendai Beef is renowned for its exceptional marbling, deep flavor, and strict quality standards. The region's cold climate contributes to a longer breeding period for cattle compared to warmer areas, allowing the meat to develop superior texture and richness. The prefecture's capital, Sendai, lends its name to this esteemed Wagyu brand.

Among the producers in the region, **Kawamura Farm** stands out as the farm that made *Sendai Wagyu famous and widely recognized across Japan*. With a breeding period of approximately 32 to 33 months, Kawamura Farm raises its Wagyu cattle with meticulous care, allowing the beef to achieve a rich, complex flavor that sets it apart from the rest.

Kawamura Farm also pioneers advanced feeding practices. Rather than feeding cattle rice alone, the farm crafts a specialized blend of finely ground rice grains, fermented rice straw, and rice stems—a method that enhances both flavor and nutritional value. This results in higher levels of unsaturated fatty acids, which are considered healthier fats and contribute to the melt-in-your-mouth experience of their beef.

Thanks to this dedication to quality and innovation, meat connoisseurs across Japan and internationally specifically seek out

Kawamura Farm's Sendai Beef for its unrivaled taste and texture.



HALAL WAGYU

Uncompromised Japanese Wagyu, Fully Halal.



10-time Awardee

Mikawa Beef Aichi Governor's Award

Top Ranking

The National Wagyu Olympics

Innovative Feed Formula

30X Higher Glutamic Acid Content



Raised in **Aichi Prefecture**, Japan, **Shimomuragyu** is produced through sustainable, fully integrated farming practices that prioritize quality, animal welfare, and environmental responsibility. From bloodline selection to feeding, every stage is carefully managed to ensure consistency and excellence.

The cattle are raised in a low-stress environment and nourished with a proprietary feed formula, resulting in exceptional tenderness, rich aroma, and deep umami flavor. Shimomuragyu is scientifically distinguished by its **high umami content**, containing approximately 270 mg of glutamic acid—significantly higher than other leading Wagyu brands (~137 mg).

With an **A5 grading ratio of around 80%**, Shimomuragyu offers reliable quality and yield for foodservice partners.

Fully halal-compliant, this premium Japanese Wagyu is proudly available for **the Islamic market**.



WAGYU EVENTS

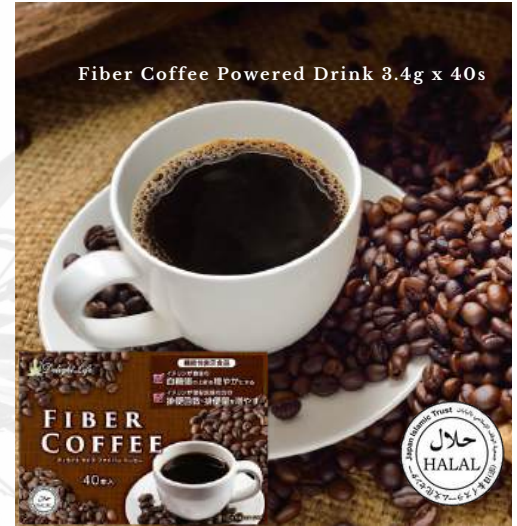
GALLERY



Halal Fiber Tea | Coffee



Fiber Green Tea Powered Drink 3.4g x 40s



Fiber Coffee Powered Drink 3.4g x 40s

Sourced from the finest ingredients and Halal-certified, our premium **inulin-contained** green tea and coffee nurtures a harmonious gut microbiome by supporting the growth of beneficial flora. It promotes bifidobacteria proliferation, fostering an optimal intestinal environment for enhanced digestive well-being.

Halal Japanese Tea



Experience the rich flavors of Sencha, Hojicha, and Genmaicha, beautifully packaged in tea bags adorned with unique Ukiyo-e patterns, offering both a visual and sensory journey with every brew.

With our uniquely designed tea bags with various Ukiyoe prints, we have carefully selected the best tea leaves from Shizuoka and Miyazaki prefecture under the tea specialist's advisory.

Wellness tea



Sweet Tea Bag
1.5g x 30bags



Eucommia Tea Bag
2.5g x 30bags



Guava Leaf Tea Bag
2.5g x 30bags



**Ginger-Scented
Body Relief Tea Bag**
2g x 20bags



**Blend Rooibos
Tea Bag**
2g x 20bags



**Persimmon Leaf
Tea Bag**
2g x 30g



**Hojicha Digestive
Tea Bag**
5g x 30bags

Specially Blended Tea



Infused with exceptional versatility, “Ochappi” redefines refreshment for any occasion.

Perfectly suited for water, soda, or alcohol, it adds a unique twist to every sip.

Effortlessly prepare cold brews or craft exquisite tea cocktails, transforming ordinary moments into extraordinary experiences.



Ochappi Genmaicha Tea Bag
125g (50pcs)



Ochappi Sencha Tea Bag
125g (50pcs)



Ochappi Butterfly Pea Tea Bag
125g (50pcs)

- Color change when adding lemon
- Non-caffeine
- Honey Essence
- Citric Acid



Ochappi Mandarin Orange Tea Bag
125g (50pcs)

- Tumeric
- Non-caffeine
- Honey Essence



Ochappi Butterfly Pea Tea Bag
125g (50pcs)

- Color changes when adding lemon
- Non-caffeine
- Honey Essence
- Citric Acid



Ochappi Hibiscus Bag
125g (50pcs)

- Collagen
- Non-caffeine
- Honey Essence
- Citric Acid

DOTZU OFFER

MARKETING & OPERATIONAL SUPPORT

Dotzu supports you with tailored marketing and operational support, creating impactful campaigns, enhancing efficiency and seizing opportunities for sustainable success.

PRODUCT EXCLUSIVENESS

Connecting you to artisanal, high-quality products available exclusively through its trusted network.

EXPERIENTIAL ENGAGEMENT & INDUSTRY CONNECTION

Dotzu creates immersive experiences through exclusive private events, strategic sponsorships, and insightful knowledge-sharing sessions—connecting VIP customers, F&B professionals, and chefs in meaningful ways that elevate brand presence and foster industry growth.



TRUSTED BY MANY

Collaborating with a diverse range of clients including country clubs, restaurants, and retailers to deliver customized solutions that cater to their unique needs, enhance their operations, and drive success across multiple industries.



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D O T Z U



Website



Online Store