

Japanese authentic pepper

Kaneichi's Sansho

An innovational spice that enriches and suits any cuisine



Thank you for taking your time out of your busy schedule to hear about our recommendation. We are happy to introduce to you, Kaneichi's Sansho, that can enhance a cuisine's original taste and smell.

What is Sansho? It is generally called “Japanese pepper” or “prickly ash”. Sansho has been used as an essential cuisine spice since ancient times. Its elegant smell and unique stimulating hot taste is especially strong and leaves a lasting taste on your tongue.

What is Kaneichi? Established in 1880, Kaneichi is the trade-name of Yamamoto Katsunosuke Shoten located in Kainan city of Wakayama, where over 80% of Sansho in Japan is produced. Their first store, which is over 100 years old is still currently in use for our business and has been registered as a Japanese cultural heritage. <http://www.yamamotokatsunosuke.com/>

Why Kaneichi's Sansho is good for you

Suits any cuisine

Kaneichi's Sansho is classified as Kishu Budo Sansho (Grape berry powder) that has a faint and elegant smell of fruit. This adds a great effect to flavor and smell to make the most out of the original taste of any cuisine.



Carefully Selected



Kaneichi makes the best effort to maintain each pepper's color, fragrance and pungency to provide customers with the best quality of Sansho. These are carefully carried under PET lamination and zippered with aluminum.

Highly regarded

Kaneichi Sansho is highly admired around the world. Frederick Cassel, president of Relais Desserts, was attracted by its mysterious power and used it in his chocolate. A renowned one Michelin-starred Hugos Restaurant in Germany also pairs it with fish and scallop as a tasty dish in their menu.



More information about the company and its products can be found on Kaneichi's website. We also have some samples so please feel free to tell us if you would like to give the peppers a try. If there is anything that is unclear in the information above, please contact us.

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