











1	Product Name	JAN Code	Spec	Case_EMS	W.S. Unit P	Case By Sea	WS_By Sea	Feature points
 <p>Wasanbon NAGASAKI Gosanyaki Castella (0.5)</p>	4573266730036	215g 6 pc	\$464.00	\$11.60	\$276.00	\$6.90	<p>In pursuit of texture and flavor, we hand-bake the castella, focusing on the ingredients and passing on our skilled techniques. Gosan-yaki, which involves adding egg yolk to the regular castella recipe and baking it, requires skilled techniques. The castella is mixed four times - turning the pancake over, mixing it in the middle, removing the bubbles, and finishing - to pursue the texture, and the ingredients used are Awa's Wasanbon sugar, Nagasaki's brand eggs, Saga's top-grade glutinous rice syrup, and highly pure rock sugar to enhance the flavor, achieving a harmony of rich egg flavor and elegant sweetness. This is a premium Nagasaki castella that has further evolved from the experience of a confectionery shop spanning more than 155 years. It comes in a 6-cut size, perfect as a gift.</p>	
	Expiration		Pieces	Lead time	Product Size	Carton Size		
	180 days Room temp.	240days Frozen + 40 days After thawing	40	2Weeks	155*80*65 (mm) 276g	560*275*295 (mm) 11.8kg		
 <p>Wasanbon NAGASAKI Gosanyaki Castella (1.0)</p>	4573266730012	430g 12 pc	\$580.80	\$24.20	\$331.44	\$13.81	<p>Suzakiya castella has been around for 157 years. The fifth generation Daiji has devoted himself to high-quality Nagasaki castella "Gosan-yaki", gathering ingredients suitable for high-class castella and carefully baking it in a single kiln. This is the culmination of Suzakiya's Gosan-yaki castella. The deep egg flavor of carefully selected eggs with a strong umami flavor from Nagasaki and silkie eggs is enhanced with Awa's Wasanbon sugar and Saga's first-class starch syrup to create a gentle and elegant taste. This is a high-class Gosan-yaki castella that Suzakiya is proud of, which has been enhanced by the harmony of all the ingredients with the skill of a master craftsman. Sprinkled with gold leaf, it is stored in a paulownia box. We deliver traditional luxury as a gift for a loved one, or as a treat for your family or yourself.</p>	
	Expiration		Pieces	Lead time	Product Size	Carton Size		
	180 days Room temp.	240days Frozen + 40 days After thawing	24	2Weeks	275*85*70 (mm) 600g	540*295*310 (mm) 15.2kg		
 <p>Wasanbon Premium Egg NAGASAKI Gosanyaki Castella Celemonial</p>	4573266730203	430g 12 pc	\$322.00	\$32.20	\$207.10	\$20.71	<p>Suzakiya castella has been around for 157 years. The fifth generation Daiji has devoted himself to high-quality Nagasaki castella "Gosan-yaki", gathering ingredients suitable for high-class castella and carefully baking it in a single kiln. This is the culmination of Suzakiya's Gosan-yaki castella. The deep egg flavor of carefully selected eggs with a strong umami flavor from Nagasaki and silkie eggs is enhanced with Awa's Wasanbon sugar and Saga's first-class starch syrup to create a gentle and elegant taste. This is a high-class Gosan-yaki castella that Suzakiya is proud of, which has been enhanced by the harmony of all the ingredients with the skill of a master craftsman. Sprinkled with gold leaf, it is stored in a paulownia box. We deliver traditional luxury as a gift for a loved one, or as a treat for your family or yourself.</p>	
	Expiration		Pieces	Lead time	Product Size	Carton Size		
	180 days Room temp.	240days Frozen + 40 days After thawing	10	2Weeks	290*95*75 (mm) 640g	460*300*240 (mm) 7kg		
 <p>Wasanbon NAGASAKI Gosanyaki Castella 3 pc</p>	4573266730111	3 pc	\$190.80	\$5.30	\$94.32	\$2.62	<p>In pursuit of texture and flavor, we hand-bake the castella, focusing on the ingredients and passing on our skilled techniques. Gosan-yaki, which involves adding egg yolk to the regular castella recipe and baking it, requires skilled techniques. We pursue texture by adding four steps - turning the castella over, mixing it in the middle, removing the bubbles, and finishing - and as ingredients we use Awa's Wasanbon, Nagasaki's brand eggs, Saga's mochi rice candy, and high-purity rock sugar to enhance the flavor, with brown sugar spread on the bottom. This is a premium Nagasaki castella that has further evolved from the experience of a confectionery shop that has more than 155 years of experience. It comes in a pack of 3, the perfect size for one person.</p>	
	Expiration		Pieces	Lead time	Product Size	Carton Size		
	180 days Room temp.	240days Frozen + 40 days After thawing	36	2Weeks	160*85*65 (mm) 120g	300*280*300 (mm) 5kg		
 <p>Wasanbon White Castella 3 pc</p>	4573266730159	3 pc	\$190.80	\$5.30	\$94.32	\$2.62	<p>Founded in 1867, Suzakiya, a long-established Gosan-yaki Castella store, bakes this rare white castella. It is carefully baked using simple yet carefully selected ingredients, including white-yolked rice eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, refined sweetness of Awa-produced Wasanbon sugar, highly pure rock sugar, and granulated sugar. It comes in a single bite size of 3 slices.</p>	
	Expiration		Pieces	Lead time	Product Size	Carton Size		
	180 days Room temp.	240days Frozen + 40 days After thawing	36	2Weeks	160*85*65 (mm) 120g	300*280*300 (mm) 5kg		

6	Product Name	JAN Code	Spec	Case_EMS	W.S. Unit P	Case By Sea	WS_By Sea	Feature points
 <p>Wasanbon NAGASAKI Gosanyaki Castella 1pc</p>	4573266730708	35g 1 pc	\$85.50	\$2.85	\$32.70	\$1.09	<p>In pursuit of texture and flavor, we hand-bake the cakes, paying special attention to the ingredients, and passing on our skilled techniques. Gosan-yaki, which involves adding egg yolk to the regular castella recipe and baking the cake, requires skilled techniques. The cakes are turned over, mixed in the middle, whipped, and finished four times in pursuit of texture, and the ingredients used are Awa's Wasanbon, Nagasaki's brand eggs, Saga's mochi rice candy, and high-purity rock sugar to enhance the flavor, with the granulated sugar that is characteristic of Nagasaki castella spread on the bottom. This is a premium Nagasaki castella that has evolved even further with the experience of a confectionery shop that has more than 155 years of experience. It comes in a single slice, perfect for both distribution and storage.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	36	2Weeks	140 * 92 * 27 (mm) 46g	300*280*150 (mm) 1.6kg		
 <p>Wasanbon NAGASAKI Castella Traditional</p>	4573266730807	5pc	\$360.00	\$9.00	\$220.80	\$5.52	<p>This is how castella cakes used to be. Suzakiya, a long-established store founded in 1867, has revived the castella cakes of the past. The traditional technique of preparing simple ingredients one by one, and having a craftsman carefully work with the dough and bake each piece, has enabled the traditional castella cake to evolve to this extent. Castella cakes are delicate in that you can enjoy the flavor of the dough alone. Please enjoy this traditional castella cake made with the utmost care by this long-established store.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	40	2Weeks	155*80*65 (mm) 200g	560*275*295 (mm) 8.8kg		
 <p>Wasanbon NAGASAKI Castella Coffee</p>	4573266730524	5pc	\$360.00	\$9.00	\$220.80	\$5.52	<p>Founded in 1867, the long-established Gosan-yaki Castella shop Suzakiya came together with UCC Coffee Professionals to create this bittersweet, moist castella cake for adults. The coffee used was said to have been drunk at the Dutch trading post in Nagasaki during the country's isolation period, and is carefully baked by hand the old-fashioned way. The deep flavor is typical of Nagasaki, and is a fusion of the commitment of the long-established castella shop and the commitment of coffee professionals.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	40	2Weeks	155*80*65 (mm) 200g	560*275*295 (mm) 8.8kg		
 <p>Wasanbon NAGASAKI Castella White</p>	4573266730814	5pc	\$360.00	\$9.00	\$220.80	\$5.52	<p>This rare white castella cake is baked by Suzakiya, a long-established Gosan-yaki castella store founded in 1867. It is carefully baked using simple yet carefully selected ingredients, including white-yolked rice eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, refined sweetness of Awa-produced wasanbon sugar, highly pure rock sugar and granulated sugar. It is an excellent product that you can use with confidence for celebrations.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	40	2Weeks	155*80*65 (mm) 200g	560*275*295 (mm) 8.8kg		
 <p>Wasanbon NAGASAKI Castella Matcha</p>	4573266730838	5pc	\$360.00	\$9.00	\$220.80	\$5.52	<p>Founded in 1867, Suzakiya, a long-established shop specializing in Gosan-yaki castella, boasts a standard Nagasaki castella cake, which is now blended with highly fragrant matcha from Higashisonogi, Nagasaki's tea-producing region, which has been voted number one in Japan for three consecutive years. The cake is made with flavorful brand eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, refined sweetness of wasanbon sugar from Awa, highly pure rock sugar and granulated sugar, and other carefully selected ingredients, with an added touch of fragrance. The marriage of the original flavor of castella and matcha delivers comfort in both appearance and taste.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	40	2Weeks	155*80*65 (mm) 200g	560*275*295 (mm) 8.8kg		

11	Product Name	JAN Code	Spec	Case_EMS	W.S. Unit P	Case By Sea	WS_By Sea	Feature points
 <p>Wasanbon NAGASAKI Castella Lemon</p>	4573266730746	5 pc	\$360.00	\$9.00	\$220.80	\$5.52	<p>Founded in 1867, Suzakiya, a long-established shop specializing in Gosan-yaki castella, has added lemon from the Seto Inland Sea to its standard Nagasaki castella. The richly flavored brand eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, the refined sweetness of Awa-produced wasanbon sugar, highly pure rock sugar and granulated sugar - ingredients carefully selected by Suzakiya - have been further enhanced with the aroma of carefully selected lemon. The marriage of castella and lemon will surprise you with its appearance and flavor, as well as its sweet and sour taste.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	40	2Weeks	155*80*65 (mm) 200g	560*275*295 (mm) 8.8kg		
12	Product Name	JAN Code	Spec	Case_EMS	W.S. Unit P	Case By Sea	WS_By Sea	Feature points
 <p>Wasanbon NAGASAKI Gosanyaki Castella Assorted cut-off</p>	4573266730180	200g	\$288.00	\$8.00	\$119.16	\$3.31	<p>In pursuit of texture and flavor, we hand-bake the castella, focusing on the ingredients and passing on our skilled techniques. Gosan-yaki, which involves adding egg yolk to the regular castella mix and baking it, requires skilled techniques. The castella is mixed four times - turning the top and bottom, mixing, removing the foam, and finishing - to pursue the texture, and the ingredients used are Awa's Wasanbon, Nagasaki's brand eggs, Saga's mochi rice candy, and high-purity rock sugar to enhance the flavor, with brown sugar spread on the bottom. This is a premium Nagasaki castella that has further evolved from the experience of a confectionery shop that has more than 155 years of experience. This is a great value type that contains an assortment of scraps and irregular shapes.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	36	2Weeks	205*90*85 (mm) 225g	540*295*310 (mm) 8.2kg		
13	Product Name	JAN Code	Spec	Case_EMS	W.S. Unit P	Case By Sea	WS_By Sea	Feature points
 <p>Wasanbon NAGASAKI Castella White Assorted cut-off</p>	4573266730517	200g	\$288.00	\$8.00	\$119.16	\$3.31	<p>Founded in 1867, Suzakiya is a long-established Gosan-yaki Castella store that bakes this rare white castella. It is carefully baked using simple yet carefully selected ingredients, including white-yolked rice eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, refined sweetness of Awa-produced Wasanbon sugar, highly pure rock sugar, and brown sugar. This is an affordable value-packed product made from off-cuts and irregularly shaped castella.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	36	2Weeks	205*90*85 (mm) 225g	540*295*310 (mm) 8.2kg		
14	Product Name	JAN Code	Spec	Case_EMS	W.S. Unit P	Case By Sea	WS_By Sea	Feature points
 <p>Wasanbon NAGASAKI Castella Coffee Assorted cut-off</p>	4573266730609	200g	\$288.00	\$8.00	\$119.16	\$3.31	<p>Founded in 1867, the long-established Gosan-yaki Castella shop Suzakiya came together with UCC Coffee Professionals to create this bittersweet, moist castella cake for adults. The coffee, which was drunk at the Dutch trading post in Nagasaki during the country's isolation period, is carefully baked by hand in the traditional way. The deep flavor is typical of Nagasaki, combining the attention to detail of a long-established castella shop with that of coffee professionals. This great value assortment contains off-cuts and irregular pieces.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	36	2Weeks	205*90*85 (mm) 225g	540*295*310 (mm) 8.2kg		
15	Product Name	JAN Code	Spec	Case_EMS	W.S. Unit P	Case By Sea	WS_By Sea	Feature points
 <p>Wasanbon NAGASAKI Castella Lemon Assorted cut-off</p>	4573266730524	200g	\$288.00	\$8.00	\$119.16	\$3.31	<p>Founded in 1867, Suzakiya, a long-established Gosan-yaki Castella store, has added lemons from the Seto Inland Sea to its standard Nagasaki Castella. The rich flavor of brand eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, the refined sweetness of Awa-produced Wasanbon sugar, highly pure rock sugar and granulated sugar - Suzakiya's carefully selected ingredients are topped off with the added scent of carefully selected lemons. The marriage of castella and lemon will surprise you with its appearance and flavor, as well as its sweet and sour taste. This is an affordable value-packed product made from off-cuts and irregularly shaped pieces.</p>	
	Expiration	Pieces	Lead time	Product Size	Carton Size			
	180 days Room temp.	240days Frozen + 40 days After thawing	36	2Weeks	205*90*85 (mm) 225g	540*295*310 (mm) 8.2kg		