



FUJIYA WASABI FARM



Shinshu Azumino – stretched out at the bottom of Japanese Alps.

Snowmelt becomes underground water after a long period and then turns into 70 thousand tons of spring water every day. The pure and abundant water produces the best Azumino wasabi in Japan.

Fujiya Wasabi Farm was established as a wasabi wholesaler in 1936 and from 17 years after that, since 1953, we have been cultivating wasabi.

Wasabi, whose leaves, stems, rhizomes and roots can be all made good use of, is added to UNESCO Intangible Cultural Heritage List and is an essential food ingredient for “Washoku : Japanese traditional food culture”. Azumino wasabi now has become a world-class product.

To make the most of grated wasabi - it is used beyond Japanese cuisine. Our wasabi is chosen by chefs in all genres around the globe. It sometimes surprises us that wasabi is used for unexpected dishes. Azumino wasabi is an ingredient for the future moreover and we await new encounters.

Worldwide delivery is available. Please make an enquiry.



Fresh wasabi (refrigerated)



Fresh wasabi
(refrigerated)
in gas filled packaging



It keeps fresh for 2 to 3 weeks by filling packaging with gas. We use this method to be able to provide our fresh and tasty wasabi to our overseas customers.

Fujiya Wasabi Farm Limited
Address: 6670 Hotaka, Azumino city, Nagano

Contact Us

