

printed August 25, 2008

*****TAKAHASHI MARKET CATALOG FOR SHIPPING*****
Updated 08/21/08

** Just a reminder that WE DO NOT SHIP ORDERS DURING DECEMBER—our entire “shipping department” consists of just one person (ME!). December is just too hectic for our market business and I have my hands full during that entire month. I apologize for any inconvenience that may cause. -----Gene

We carry MUCH MORE than what we have listed here, and we will continue to add listings to this catalog. If there are any items you're interested in, e mail in your request!

This catalog is split up into DRY GOODS and PERISHABLE GOODS. DRY GOODS are items that can be shipped by the least expensive UPS rate (UPS ground). PERISHABLE GOODS are items like lau lau or Portuguese sausage that need to be kept chilled (frozen) and have to be shipped by more costly methods (UPS Next Day Air--overnight shipping).

DRY GOODS (items that can be shipped by UPS ground--no refrigeration required)

SNACKS & ARARE (rice crackers, mochi crunch)

*Note: there are new arares coming in from Japan every month--too many to list here and update continually! These are some of the more popular ones:

Ajizukushi mix crackers (puffy type, slightly sweet) 7.7 oz. \$3.45
HB Honey 7 mix arare (slightly sweet) 16 oz. \$4.45
HB The Mix (mix arare) 16 oz. \$4.45
Iso peanuts 16 oz. \$9.95
Iso peanuts mini 16 oz. \$9.95
Iso peanuts w/WASABI 16 oz. \$9.95
Kangetsu 7 Bits Mix Arare 8 oz. \$2.89
MATE 8 Mate assorted arare 16 oz. \$4.89
MATE Norimaki arare 16 oz. \$6.55
Oedo kogiku (flower shaped) arare 2.9 oz. \$1.89
Oedo kaki no tane (w/chili pepper) arare 2.9 oz. \$1.89
Shirakiku norimaki arare 3 oz. \$1.75
Takasago mix arare 3 oz. \$1.55
Takasago shokaku arare 3 oz. \$1.55
Takasago Mix Arare Family Pack, 16 oz. \$5.69
Uegaki ex-hot kaki no tane (w/chili pepper) 4.5 oz. \$1.99
Uegaki wasabi kaki no tane 4.5 oz. \$1.99
Uegaki Olive no Hana 2.46 oz. \$1.69

Ikari mame (fried horse beans) 3.5 oz. \$1.50
Fried green peas 3.5 oz. \$1.55
Kasugai roasted peas 4.5 oz. \$1.99
Kasugai wasabi roasted peas 4.5 oz. \$1.99
Botan Ame .95 oz. (Rice candy with edible wrapper)--95¢
Hurricane Microwave Popcorn w/furikake & mochi crunch 6 oz. \$5.50
Maebo's Won Ton Pi Chips 4 oz. \$3.85
Hawaii Okoshi (Puff rice) 3 oz. \$3.69
Hawaii Okoshi (Puff rice) 10 oz. \$9.35

Hawaii Ginger Senbei 3 oz. \$3.35

Wel Pac saki ika (cuttlefish) regular 2 oz. \$2.55

Wel Pac saki ika (cuttlefish) hot 2 oz. \$2.55

Red coconut balls (sweet) 4 oz. \$4.19

Kauai Kookie 5.5 oz. macadamia shortbread \$2.75

Kauai Kookie 5.5 oz. guava/macadamia shortbread \$2.75

Kauai Kookie 5.5 oz. chocolate chip macadamia \$2.75

Kauai Kookie 5.5 oz. kona coffee macadamia \$2.75

Kauai Kookie 5.5 oz. cornflake crunch \$2.75

Kauai Kookie 5.5 oz. peanut butter \$2.75

Kauai Kookie 5.5 oz. almond cookie \$2.75

Kauai Kookie 5.5 oz. coconut crispy \$2.75

Island Princess macadamia popcorn crunch 12 oz. \$8.10

JADE brand seed snacks wt. (1.25 to 2 oz.) \$1.55

[*varieties include li hing mui, sweet whole plum, seedless plum, rock salt plum, sweet & sour plum, wet li hing mui, sweet/sour guava, mango seed, and shredded mango.]

Philippine brand dry mango 3.5 oz. \$2.35

Sugar ginger 3 oz. \$1.39

Kasugai Musk melon candy 6.3 oz. \$2.39

Kasugai Flower Kiss candy 5.6 oz. \$2.39

Kasugai Nodo Sukkiri candy (for sore throat) 5.4 oz. \$2.39

Diamond Bakery Saloon Pilot crackers 9 oz. \$4.99

Diamond Bakery Soda Crackers 13 oz. \$5.55

Diamond Bakery Royal Creems 8 oz. \$4.65

Hawaiian Sun guava jam 10 oz. \$4.09 (shipping wt. 2 lb.)

Hawaiian Sun guava jam 18 oz. \$5.95 (shipping wt. 2.5 lb.)

Hawaiian Sun guava jelly 10 oz. \$4.09 (shipping wt. 2 lb.)

Hawaiian Sun guava jelly 18 oz. \$5.95 (shipping wt. 2.5 lb.)

Hawaiian Sun soft drinks 11.5 oz. cans \$5.25/six-pack (shipping wt. 7 lb.)

Hawaiian Sun soft drinks 11.5 oz. cans \$19.95/case of 24 cans (shipping wt. 24 lb.)

Flavors: guava nectar, passion-orange, pass-o-guava, lilikoi-passion, luau punch, guava-orange, strawberry-guava, lilikoi ice tea, regular ice tea, island ice tea, green tea w/ginseng, tropical ice tea, strawberry lilikoi, papaya nectar, pineapple-orange, mango-orange

*note: freight gets expensive because of weight—please check our freight rates at the end of this catalog; also note the maximum we can ship in 1 box is 2 cases

OTHER FOOD ITEMS

Kuromame, can (seasoned) 6.35 oz. 2.35

Dashi-no-moto, Shimaya 3.5 oz. (10 packets) \$2.79

Hondashi, 5.28 oz. \$3.99

Hondashi jars 2.2 oz. \$2.49

S&S dashi new size \$8.10 box of 30 packets 30 x 0.225 oz.

(these are the same single-serving packets that come with the frozen saimin)

S&S dashi bulk 28 oz. \$17.95

Aji nori furikake, 1.9 oz. jars \$3.99 (shipping wt. 10 oz.)
Nori komi furikake, 1.9 oz. jars \$3.99 (shipping wt. 10 oz.)
Katsuo mirin furikake, 1.5 oz. jars \$3.99 (shipping wt. 10 oz.)
Seto fumi furikake, 1.5 oz. jars \$3.99 (shipping wt. 10 oz.)
Ochazuke nori, 4 packets 0.84 oz. \$2.10
Ochazuke nori Bonus Pack, 8 packets 1.83 oz., \$3.99
Ochazuke, salmon, 3 packets, \$2.49
Kanten, agar agar (in white or red) 0.49 oz. \$3.35
Hana ebi (powdered shrimp for maki sushi) red or green 0.6 oz \$2.35
Chirashi-zushi no moto, can--vegetables for mixing with rice to make chirashi; also good for mixing with sushi rice to fill Inari-zushi (Cone Sushi), 9.8 oz. \$5.10

Inari age, can--seasoned fried bean curd for Inari-zushi (Cone Sushi), 10 oz. (15-17 pieces) \$4.99
Nori (seaweed for wrapping sushi) 10 sheets \$2.25
Ajitsuke nori (seasoned seaweed), Shirakiku 0.8 oz. \$3.10
Korean seasoned nori, Shirakiku (3 x .025 oz) \$1.45
Dashi kombu Shirakiku 2 oz. \$1.69
Miyako dashi kombu 3 oz. \$3.25
Nishime kombu Shirakiku, 2.5 oz. \$3.79
Naruto wakame Shirakiku, 1.5 oz. \$3.49
Fueru wakame Shirakiku, 1.76 oz. \$2.69
Katsuo bushi, magokoro pack 0.104 x 10 packets, \$3.79
Panko (Jpn. bread crumbs) HB, 8 oz. \$1.95
Shiitake, dried 8 oz. \$8.35
Sushi rice, Kokuho Rose 2 lb. \$2.69
Sushi rice, Kokuho Rose 5 lb. \$5.89
Sushi rice, Kokuho Rose 10 lb. \$11.65
Sushi rice, Nishiki 10 lb. \$13.35
Sushi no ko, Tamanoi brand--powdered seasoned rice vinegar for seasoning sushi rice, 2.65 oz. \$2.40
Tokyo Takuan (pickled daikon) 9 oz. \$2.20
Shin Shin Umezu Takuan (3 piece) 10 oz. \$4.25
Tokyozuke fukujinzuke (can) 7.76 oz. \$4.99
Ume (pickled Japanese plum), Shirakiku, 8 oz. \$4.59
Mochiko (sweet rice flour), 16 oz. \$1.29

PREPARED SAUCES/MIXES

Cook Do Mabo Tofu sauce 4.5 oz. \$2.99
Cook Do Mabo Nasu (eggplant) sauce 4.5 oz. \$2.99
House Mabo Tofu sauce Medium Hot 5.29 oz. \$2.99
House Mabo Tofu sauce Hot 5.29 oz. \$2.99
S.B. Golden curry mix (mild, medium hot, or hot) 3.5 oz. \$2.49
S.B. Golden curry mix (mild, medium hot, or hot) 8.4 oz. \$3.35
House Kukure Curry sauce w/vegetables in foil pouch (mild, medium hot, or hot) 7.4 oz. \$2.20
Kikkoman Shiro Miso Soup Mix \$2.69
Kikkoman Aka Miso Soup Mix \$2.69
Kikkoman Tofu Miso Soup Mix \$2.69
Nagatanien Matsutake Osuimono Soup Mix 0.42 oz. \$1.69

Noh Char siu mix \$1.39
Noh Teri Burger mix \$1.39
Noh Korean Barbecue (Kalbi) mix \$1.39
Noh Hawaiian Curry mix \$1.39
Noh Chinese lemon chicken mix \$1.39

Noh Japanese Teriyaki mix \$1.39
Noh Chinese Roast Chicken mix \$1.39
Noh Chinese Roast Duck mix \$1.39
Noh Chinese Sweet & Sour Sparerib mix \$1.39
Noh Portuguese Vinha Dalhos mix \$1.39
Noh Korean Kim chee mix \$1.39
Noh Hawaiian Curry mix \$1.39
Noh Haupia mix 2 oz. \$1.59
Noh Haupia mix bulk pack 3 lb. \$16.90
Noh Poke mix (includes dried limu, red Hawaiian salt, chili pepper—enough to season
1 lb. of ahi tuna or tako) \$3.45

Taro brand Hawaiian Poi Powder 3 oz. \$8.95
Taro brand Hawaiian Poi Powder 16 oz. \$24.95
Ingred: ground cooked taro (dehydrated)
To prepare: mix 2 Tbl of poi powder (about 1 oz.) with 4 oz. water. Stir and heat in
saucepan . Stir until smooth. Cool 10 to 15 minutes before serving; makes about 4-1/2
oz.
3 oz. jar yields about 13 oz.
16 oz. bag yields about 5 lb. of poi

Papaya seed dressing mix \$1.89
Taro pancake mix 20 oz. \$6.25

Aloha shoyu is available in regular or low salt versions (same price)
Aloha shoyu gallon \$12.25 (shipping wt. 17 lb.)
Aloha shoyu 1/2 gallon \$6.95 (shipping wt. 9 lb.)
Aloha shoyu 24 oz. \$3.99 (shipping wt. 4 lb.)

Aloha Barbecue sauce gallon \$14.50 (shipping wt. 17 lb.)
Aloha Barbecue sauce 1/2 gallon \$9.30 (shipping wt. 9 lb.)
Aloha Barbecue sauce 24 oz. \$4.69 (shipping wt. 4 lb.)

Huli Huli Sauce 1 gal \$29.30 (shipping wt. 17 lb.)
Huli Huli Sauce 1/2 gal \$18.45 (shipping wt. 9 lb.)
Huli Huli Sauce 24 oz. \$6.89 (shipping wt. 4 lb.)

Halm's Korean style Bar-B-Que sauce 14 oz. \$4.45 (shipping wt 1.5 lb.)
(Man Nani Food Co. brand)

coconut syrup (Flavors of Hawaii brand) 10 oz. \$4.95
guava syrup (Flavors of Hawaii brand) 10 oz. \$4.95

NOODLES

Long Rice/Saifun (bean thread), Nice brand 7.5 oz. \$2.69
Long Rice/Saifun (bean thread), Nice brand 15.5 oz. \$4.89
Saifun, L & W 16 oz. (2 oz. x 8 pkg.) \$2.89
Rice stick (rice vermicelli) 16 oz. 95¢
Itsuki Inaka soba (buckwheat noodle) 8.8 oz. \$2.55
Shirakiku Zaru Soba w/yam 12.7 oz. \$3.25
Hotei Futomaru Udon 17.6 oz. \$2.99
Hotei Futomaru Udon 35.2 oz. \$5.69
Tomoshiraga Somen (Japan) 16 oz. \$1.65
Tomoshiraga Somen (Japan) 3 lb. \$4.10
Hula Chow Fun 7 oz. \$1.89

Hula Saimin (dry) 7 oz. \$1.79

SEASONING

Ono Hawaiian Seasoning 8 oz. \$5.45 (shipping wt. 1 lb.)

"For J's" (4J's) brand flavored Hawaiian Sea Salts by Tanga Co.

available in different flavors: Garlic, Maui Onion, Hot Hawaiian Chili Pepper, Hawaiian Kiawe Smoke

7 oz. \$6.95

14 oz. \$12.95

Hawaiian Salt, Kama'aina fine grain, 2 lb. \$4.39 (shipping wt. 3 lb.)

Hawaiian Salt, Old Time medium grain, 2 lb. \$4.39 (shipping wt. 3 lb.)

Hawaiian Salt Red Alae 1 lb. \$5.29 (shipping wt. 2 lb.)

S & B Layu (chili oil made w/sesame oil) 1.28 oz. \$2.25

S & B Shichimi Togarashi (assorted pepper) 0.52 oz. \$1.99

Wasabi powdered, Kaneku 1 oz. \$2.89

Wasabi, neri (paste form--comes in a tube) S & B 1.52 oz. \$1.95

Dynasty Chinese 5 spice powder 2 oz. \$1.89

Dynasty ex-hot Chinese mustard powdered 2 oz. \$1.45

Dynasty ex-hot Chinese mustard paste 4 oz. \$1.10

TEAS (*all teas are loose, unless "tea bag" appears in description)

Yamamotoyama Green Tea (Sencha) 16 tea bags \$1.65

Yamamotoyama Green Tea (Sencha) 80 tea bags \$7.55

Yamamotoyama Brown Rice Tea (Genmai Cha) 16 tea bags \$1.65

Yamamotoyama Brown Rice Tea (Genmai Cha) 80 tea bags \$7.55

Yamamotoyama Roasted Green Tea (Hoji Cha) 16 tea bags \$1.65

Hime Bancha 8 oz. \$4.45

Hime Genmai Cha 10 oz. \$2.99

Hagoromo Sencha 10 oz. \$8.70

Hoji cha 6 oz. \$4.55

Matcha--powdered green tea (used for tea ceremony) 1.4 oz. \$7.85

Mugi cha (barley tea) 10.5 oz. \$1.89

Meiji Germy Mugi cha (barley tea--can be brewed with cold water to make ice tea)
7.05 oz. (20 tea bags) \$2.45

NON-FOOD ITEMS

Bamboo sushi rolling mat \$1.79

Hangiri--wooden tub for sushi rice: 11 inch diameter \$55.50

13 inch diameter \$95.60

Spam Musubi press (acrylic)--single size \$7.00

Spam Musubi press (acrylic)--double size \$9.35

Spam musubi press NONSTICK--single size \$7.50

Spam musubi press NONSTICK--double size \$10.95

Both the acrylic and NONSTICK spam musubi presses work well, but the nonstick one is my favorite; it is made of soft plastic with little dimples on the surface so the rice barely sticks to the surface. The other musubi press is made of hard acrylic, so you need to wet the top piece down with water each time you use it. The other advantage to the nonstick press is that it is made of soft plastic (like a Tupperware container), so it is more durable than the acrylic model, which is glued together and can chip if you drop it. When you make a lot of spam musubi like I do, the nonstick version is faster and easier to use.

Musubi press (makes 2 triangle musubi) \$4.40
Nonstick shamoji (rice paddle with dimples) \$2.59
Chopsticks, disposable (30 pairs) 79¢
Salux nylon bath cloth (11" x 35") \$3.99
Bamboo ear picks \$1.50

MEDICINE

Salonpas 40 sheet \$4.79
Tiger Balm Red 0.63 oz. \$4.79
Tiger Balm White 0.63 oz. \$4.79
(Red Tiger Balm is a bit stronger than White)

*California residents add 8.25% sales tax to non-food items

*ALL PRICES SUBJECT TO CHANGE.

PERISHABLE ITEMS (items that require refrigeration and need to be shipped via UPS next day air service)

Pork Lau lau (package of 3 pieces): \$14.40 (shipping wt. 2.5 lb.)
Chicken Lau Lau (package of 3 pieces): \$14.40 (shipping wt. 2.5 lb.)
Taro leaves (cooked and frozen) 24 oz. \$11..20 (shipping wt. 2.5 lb.)
[sorry, we do NOT sell fresh (uncooked) taro leaves]
Kalua pig 12 oz. container \$9.50 (shipping wt. 1 lb.)
Kalua chicken 12 oz. \$9.50 (shipping wt. 1 lb.)
Kalua turkey 12 oz. \$9.50 (shipping wt. 1 lb.)
Pipi Kaula, vacuum-sealed pieces (about 1/2 to 3/4 lb.) \$16.65/lb.
Portuguese Sausage, Redondo (mild or hot) 12 oz. \$6.39
Portuguese Sausage, Rego's Purity (mild or hot) 12 oz. \$4.45
Portuguese Sausage, Gouvea 10 oz. \$4.59
Pupu Pups, Redondo 8 oz. \$4.69
Red Hot dogs Redondo Winners 16 oz. \$5.39
S & S Saimin (with soup base), 4.5 oz. 99¢
Okahara Saimin (with soup base), 4.5 oz. 99¢
All Island Saimin (with soup base), 11.5 oz. \$3.65
Park's Taegu 3 oz. \$3.95
dry aku \$33.50/lb (subject to availability—we need at least a week's notice to try to get this)
Poi 16 oz. frozen Taro brand \$8.00
Poi 16 oz. frozen Hanalei brand \$10.25
**note: see also dry goods section—we also carry dried poi which is much cheaper to ship. Since it does not have to be kept chilled, it can be shipped via UPS ground service.
Kulolo frozen (subject to availability—we need at least a week's notice) 14.50/lb.

Limu/ogo seaweed (salted & frozen) \$19.95/lb; rinse or soak in water first to remove salt before using for poke. The salting helps retain the crunchy texture even after the ogo has been frozen. Keep in mind that the ogo will still be salty even after you soak it, so adjust your poke recipe accordingly (don't add as much salt or shoyu as you normally would)

We do NOT ship the fresh limu (ogo seaweed). because it does not hold up well. We can ship the frozen, salted ogo because the salt helps retain the nice crunchy texture of

the ogo. (If you try freezing ogo without salting it first the ogo will end up limp and soggy after you thaw it out.) Frozen salted ogo is a perishable item and HAS to be shipped via next day air.

Note: we also have the dried ogo, which comes in the Noh Poke mix--see Prepared Sauces & Mixes section under DRY GOODS; dried ogo will not have the same crunch as the fresh ogo, but it works when there is no other substitute.

*ALL PRICES SUBJECT TO CHANGE

SHIPPING AND HANDLING COSTS:

UPS GROUND SHIPPING rates depend upon the weight of the package and how far it has to travel to you from our location in California. We will only ship DRY GOODS by UPS GROUND SHIPPING RATES--perishable items need to be shipped by UPS NEXT DAY AIR.

To reduce freight costs: If you are not in a hurry for the shipment, let me know and I can save about \$2 to \$3 off the freight price by not scheduling a pick up from UPS right away. I'll have the box packed with a shipping label and just hand it to the UPS driver the next time I see him. Also, if we ship to a business address as opposed to a residence, the rates are a little cheaper.

UPS GROUND (takes 1 to 7 business days)

2 lb. \$14.20 to \$15.35
4 lb. \$14.85 to \$16.60
6 lb. \$15.25 to \$17.40
8 lb. \$15.60 to \$18.45
10 lb. \$15.95 to \$19.85
12 lb. \$16.25 to \$21.60
14 lb. \$16.55 to \$23.35
20 lb. \$18.10 to \$28.65
25 lb. \$19.80 to \$33.05
30 lb. \$21.55 to \$37.40
40 lb. \$25.05 to \$46.00
45 lb. \$26.70 to \$50.15

**ALASKA & HAWAII residents: UPS has ground and Next Day Air rates to those areas, but they are higher.

UPS NEXT DAY AIR SHIPPING rates depend upon the weight of the package and how far it has to travel to you from our location in California.

UPS NEXT DAY AIR (delivery next business day)

6 lb. \$46.50 to \$55.50
8 lb. \$51.25 to \$61.75
10 lb. \$56.75 to \$68.75
12 lb. \$61.75 to \$75.00
14 lb. \$66.75 to \$81.50
20 lb. \$77.25 to \$94.25
25 lb. \$86.50 to \$104.25
30 lb. \$96.50 to \$114.00
40 lb. \$116.50 to \$138.75
45 lb. \$127.00 to \$151.75

****Please note: we do not pack boxes heavier than 45 lb.**

The rates actually go up in increments of 1 lb., but to save space, just a few selected weights are listed--you can get an idea of how much to expect to pay for shipping this way. When you estimate the weight of your order, don't forget to add 2 to 5 lb. to include the box and packing material [dry goods about 2 lb. for box/packing and perishable goods about 4 lb. for box/packing]. We pack PERISHABLE items in a Styrofoam cooler with "blue ice". The cooler is then packed in a cardboard box for protection, so the weight of the shipping box including the ice pack will be at least 3 lb.

We strongly recommend freezing PERISHABLE items before shipping, so they can maintain their chill for as long as possible.

We also recommend shipping PERISHABLE items on a Monday, to be received by you on Tuesday. This is because the lau lau and other perishable Hawaiian items come to us fresh on Thursday morning, and it would give us time to freeze and pack the items. Also, in case there are any delays in transit, the shipping companies sometimes will not take care of packages over the weekend (unless you pay extra). [We had one instance in which we shipped products on a Thursday and they were delayed due to bad weather. The shippers did nothing on Saturday & Sunday, and the package, which was supposed to go overnight, was not received until Monday. Needless to say, it had spoiled.]

To get a more accurate price for the UPS shipping rates, you can also call UPS directly at 1-800-PICK-UPS (1-800-742-5877)

There is an automated voice response service that works pretty well, but you need to have some information ready, when the system asks you these questions:

Ask for rates (shipping within US)

Our origin zipcode is 94401

Destination zipcode is your zipcode

Will the box be shipped to a business or a residential address?

Is this for drop off or pick up? Say "pick up"

Do you have daily pick up? Say "NO"

Do you want it shipped today? Say "NO"

Are you using UPS packaging? Say "NO"

Weight? give approximate weight (include an extra 1 or 2 lb for packaging)

Dimension of the box in inches? We usually use 2 sizes 16x12x8 for small orders or 18x15x11 for large orders)

Will it be charged to a UPS account? YES

At the end of these prompts, they will give you a price for ground shipping and a separate price for next day air shipping.

You can also get an idea of shipping rates on the UPS website at www.ups.com

To place an order, we will need:

1. a credit card number (VISA or MasterCard). IT MAY NOT BE SAFE TO SEND CREDIT CARD INFORMATION BY E MAIL, so we recommend that you CALL or MAIL that information.
2. a shipping address (NO P.O. BOXES--make sure you or someone will be there to sign for it), and
3. a billing address (for your credit card account) if it is different from the shipping address

I am generally at the store Monday through Saturday between 9 am and 6 pm, except during lunch time, which varies between 11:30 and 2:00, but if I'm not available, Eileen,

Mayumi, Rik, or Bobby can get the information from you. Since I'm often busy with customers and can't come to the phone, it's better to e-mail me most of your inquiries and other information (except for credit card numbers). I usually check my e-mail every day.

TO ENSURE OUR GETTING YOUR ORDER AND ADDRESS INFORMATION AS ACCURATELY AS POSSIBLE, WE'D APPRECIATE GETTING THAT INFORMATION FROM YOU VIA E-MAIL. NO NEED TO CALL US BY PHONE EXCEPT TO GIVE CREDIT CARD INFORMATION.

Thanks,

Gene Takahashi
TAKAHASHI MARKET
221 South Claremont St. (off 3rd Ave.)
San Mateo, CA 94401
650-343-0394

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