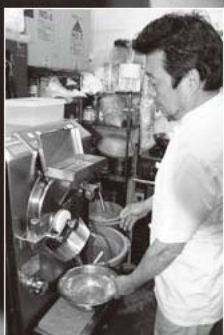


Gelato Chef Yukihiro Tsutsumi

In order to make an impression on my clientele,
I try to imagine flavors of gelato I've never experienced before.
There are still limitless possibilities in the world of gelato.
By giving form to a variety of ideas and plans,
I will continue to impress my customers with
the creation of superb products.



Our products are improved by the gelato-making process

It is difficult to develop original products, but there are many enjoyable parts to the process. If you have any personal ideas, please share them with me. Although there are many ways of thinking of and making gelato, I would like for us to experience the thrill of completing a product while engaging in the creative process together. Orders from sellers (i.e. low-volume or sample orders) are also welcome. Please do not hesitate to contact us.



Low-volume Orders Sample Orders Tasting for Marketing



Experience the delicious local flavors of
Kumamoto Prefecture through gelato
Kumamoto Monogatari Gelato

The rolling landscape of Kumamoto's bountiful ecosystem
produces a rich harvest. We've taken these flavors and
expressed them in the delicious form of gelato.



White Raw Sugar Sho-wasanbon-to Ohi No Yume

Ohi No Yume is made with natural ingredients, using
sho-wasanbon-to (brown sugar cubes) sourced from
Okinawa. This gelato is made without eggs, so our customers
with an egg allergy can also enjoy a scoop. Velvety soft,
it will melt in your mouth with a texture similar to
sherbert. Try our marvellous gelato, Ohi No Yume.

<http://www.g-capri.net>

Company Profile

【Corporate Name】 Gelateria Capri
 【Representative Director】 Yukihiro Tsutsumi
 【Address】 1F Kawakita building 1-26, 2 Chome, Ishihara,
Higashi ward, Kumamoto 861-8046
 【Telephone】 +81 (0) 96 389 3931
 【Established】 27th April 1988
 【Business Activities】 Gelato production, sales and wholesale /
Original product development / PB product development /
OEM product development

【Our Clients】
Hotels, wedding halls, restaurants, Japanese pubs
souvenir halls, tourist farms, ryokan (traditional Japanese inns), wholesalers

【Company History】
 April 1988 Began gelato production and sales
 September 1988 Began pizza delivery
 June 1992 Began gelato wholesale business
 September 1994 Incorporation of JEM Co., Ltd.'s electronic charge system
 May 1997 Began gelato PB product development
 March 1999 Began gelato OEM product development
 June 2004 Concluded pizza delivery business; shifted focus to gelato
 February 2005 Awarded a gold prize for the OEM product "Taishu-gaki Milk Ice Cream" from the Fine Product Committee of the Kumamoto Product Promotion Association
 July 2011 Awarded an honorable mention for the OEM product "Pear Gelato" from the Fine Product Committee of the Kumamoto Product Promotion Association

<http://www.g-capri.net>



Original Gelato Gelateria Capri



Gelateria **CAPRI**
創作侍 羅一斗