Nishikidôri Selection

CAN CANOLA

Ibiza 2026

ABOUT US

CAN CANOLA

Can Canola is the exclusive distributor of Nishikidôri products in Ibiza.

We chose Nishikidôri for the same reasons one chooses a great cheesemonger: deep product knowledge, honesty about origin, and the belief that every detail matters.

This catalogue presents our selection for Ibiza, a curated fraction of the range, chosen for its relevance in high-end hospitality and gastronomy.

For the full range of products, please contact us to request the complete catalogue.







What is Nishikidôri ?

Founded in Paris by Olivier Derenne, Nishikidôri is the result of more than fifteen years of direct sourcing in Japan, prefecture by prefecture, artisan by artisan.

Now featured in some of Europe's finest gastronomic establishments, the company offers a selection of exceptional products, most of which are nearly impossible to find outside Japan, from soy sauces aged for decades to some of the rarest regional condiments.

Each terroir product selected complies with French and European regulations, ensuring the absence of bisphenol A and harmful additives, as well as the safety of all packaging materials.

RICE & NOODLES



Rice

A carefully curated range of rice, either organic, grown without pesticides or under sustainable farming practices in Japan.

- Japanese rice
- Grands crus rice
- Niigata rice
- Riz for Sushi, Maki & Onigiri
- Rice-based products
- Glutinous rice



Noodles

From buckwheat soba to wheat udon, Japanese noodles offer a diversity of textures and uses that European cuisine has only begun to explore. Served in broth, cold, or as a garnish, they reflect the seasons and regions. Nishikidôri selects artisanal productions from makers who have been working with the same recipes for generations.

- Soba
- Handmade Somen
- Handmade Udon



SEAWEED & MISO

Seaweed

Seaweed holds a central place in Japanese cuisine. Kombu, wakame, nori, each variety has its own properties and uses, from dashi broth to papillote cooking, as well as salads and seasonings. The selection of dried seaweed sourced from preserved harvesting areas, offers pure and concentrated marine flavours.

- Nori
- Grands crus Kombu
- Kombu powder-oboro-tororo
- Kombu for kombujime
- Kombu for pan-frying
- Seaweed salad
- Umibudo (sea grapes)
- Wakame





Miso

Miso is one of the most versatile ingredients in Japanese cuisine. A flavour enhancer, marinade base, soup foundation or sauce component, it brings depth and complexity without overpowering other flavours. In cooking, it caramelises, binds, and helps preserve the tenderness of proteins. Nishikidôri offers a selection of artisanal miso, with highly distinctive flavour profiles depending on fermentation time and the grains used.

- White Miso
- Flavoured Miso
- Red Miso & Hacho Miso
- Country-style Miso
- Miso for marinating salmon & eggs
- Organic Miso
- Miso soup
- Miso powder or flakes
- Ochazuke preparations



DASHI

Dashi is the foundational broth of Japanese cuisine, the base upon which sauces, simmered dishes, soups, and seasonings are built.
Its strength lies in its subtlety: it delivers immediate umami depth without overpowering.
This selection offers several formats, liquid, powdered, or raw ingredients for house-made preparation, allowing it to adapt to the constraints and standards of every professional kitchen.

- Liquid Dashi
- Dashi powder
- Infusion dashi
- Katsuobushi





JAPANESE SAUCES

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Soy Sauces

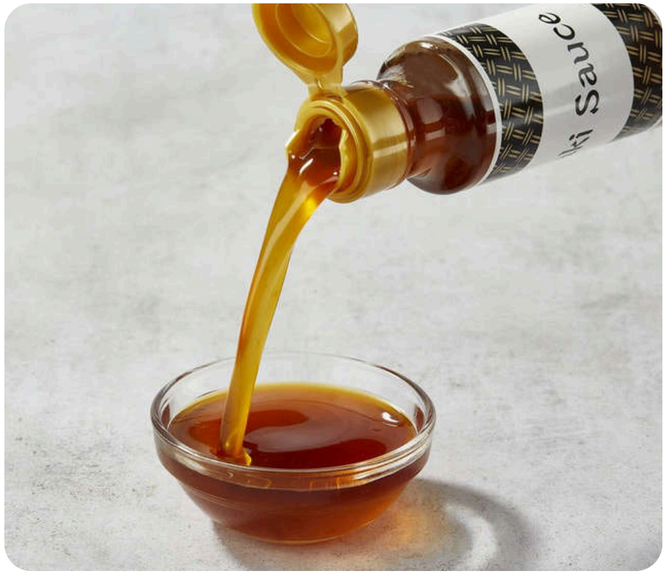
Soy sauce is one of the most complex and often misunderstood condiments in Japanese cuisine. Behind an apparent uniformity lies a wide range of distinct profiles: light or dark, fermented for a few months or several years, wheat-based or gluten-free. Each variety has its own uses, from marinades to finishing, from broths to vinaigrettes. A category to explore with curiosity.

- White soy sauces
- Tamari soy sauces
- Grand cru shoyu soy sauces
- Organic shoyu soy sauces
- Double-fermented shoyu soy sauces
- Shoyu soy sauces (regular & low salt)
- Sweet shoyu soy sauces
- Smoked shoyu soy sauces
- Freeze-dried shoyu soy sauces

Meat Sauces

Japanese sauces for meat are built on balances rarely explored in Western cuisine: deep umami, controlled acidity, and subtle sweetness.
Used as marinades, glazes, or accompaniments, they transform a simple cut into something far more refined.

- Barbecue sauces
- Tataki sauces
- Tonkatsu sauces
- Yakitori sauces
- Japanese Worcestershire sauces
- Teriyaki sauces





Ponzu Sauces

Ponzu is one of the great sauces of Japanese cuisine: citrus, vinegar, soy, and dashi.
Both bright and umami-rich, it works equally well as a seasoning or dipping sauce, whether with raw fish, grilled meat, or vegetables.
Versatile and instantly recognisable, it naturally belongs in a refined European kitchen.

- Tamari ponzu with yuzu
- “Pon de Dore” ponzu with spring onion
- Koji ponzu
- Premium ponzu
- Spicy ponzu
- Vegan ponzu
- Konkitsu ponzu

JAPANESE SAUCES

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Salad Sauces & Dressings

- Japanese vinaigrette
- Japanese vinaigrette with wasabi & yuzu
- Kakeru sauce with umeboshi plums
- Miso & garlic sauces
- Sesame sauces
- White miso & yuzu sauces
- Akamoku seaweed sauce
- Takenoko (young bamboo shoot) sauce
- Red shiso seasoning
- Vegan Bannou sauce with Toyama spring onion
- etc...





Stir-Fried Noodle & Gyoza Sauces

- Concentrated tsuyu sauce for somen, udon & soba
- Premium tsuyu sauce for somen, udon & soba
- Yakimen sauces
- Yakisoba sauces
- Gyoza sauces
- Shogayaki sauces



SPICES, CONDIMENTS & SESAME



Japanese Spices

Japanese spices open up an aromatic territory that remains largely unexplored in Western cuisine. From shichimi togarashi to sansho, as well as blends such as furikake, they bring heat, acidity, or fragrance depending on their use, as a finishing touch, in marinades, or incorporated during cooking.

- Grand cru salts from specific terroirs
- Flavoured, specialty & smoked salts
- Wasabi
- Shio koji
- Japanese mustard & curry
- Chilies & Japanese spice blends
- Specialty herbs
- Roasted grains
- Powdered seasonings

Condiments

- Black garlic
- Vinegars
- Sushi Vinegars
- Vinegar-based condiments
- Japanese oils
- Mirin
- Kosho
- Furikake
- Shiso
- Tsukemono
- Tsukudani





Sesames

Sesame is one of the most versatile ingredients in Japanese cuisine, used across both savoury and sweet preparations, from starters to desserts. White, black, or golden, each variety offers a distinct aromatic profile. When toasted, it develops greater intensity and complexity. In oil, paste, or seed form, it brings texture, fragrance, and depth to a wide range of preparations.

- Sesame seeds
- Sesame paste
- Sesame oil

FRYING & COATINGS



Panko and tempura flours have become references in fine dining for a simple reason: they produce lighter, crispier, and more stable frying results than their Western counterparts. Beyond frying, these flours offer a range of applications in coating, binding, and texture that are worth exploring.

- Breadcrumbs
- Panko breadcrumbs
- Tempura flours
- Kara-Age coatings
- Katakuriko potato starch
- Minjinko starch pearls
- Honkuzu arrowroot starch
- Rice flours
- Joshinko rice flours
- Tempura flours
- Buckwheat flours
- Roasted buckwheat (Sobacha)
- etc...



BEANS, FRUITS, TEAS & FLOWERS

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Beans, Fruits & Legumes

Japanese citrus fruits, led by yuzu, have found their way into Europe's finest kitchens thanks to their intense aromas and refined acidity, very different from that of Western lemons. From beans to sudachi and kabosu, the range is wide, with each variety offering its own applications: juice, zest, condiment, or dessert finishing.

- Azuki beans & tsubuan (coarse red bean paste)
- White beans & shiro koshian (smooth white bean paste)
- Natto
- Citrus powders
- Candied yuzu
- Dried persimmons
- Umeboshis
- Yuzu purées & jellies
- Kinako (roasted soybean flour)
- Shiso
- Japanese juices & syrups
- Coffee
- Sugars





Teas & Infusions

- Loose-leaf teas
- Green teas
- Matcha teas
- Organic Matcha teas
- Black teas
- Tea pastes
- Tea powders
- Infusions

Flowers, Leaves, Essences & Culinary Aids

- Edible flowers
- Leaves
- Edible petals
- Smoking chips / smokes
- Essences
- Flavour extracts
- Charcoal powder
- Gel pearls
- Oblates



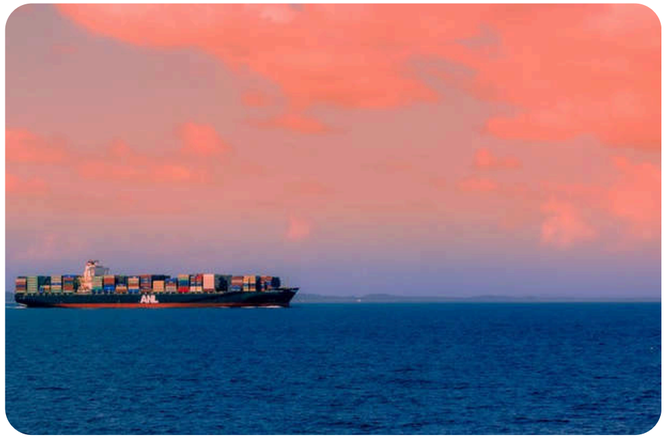
LOGISTICS

Nishikidôri products are dry goods, stored on the island and available year-round. We maintain a permanent stock of the most requested items and work proactively with each client to anticipate their needs and prevent any shortages.

The goal is simple: have what you need on hand, without you having to think about it.

For out-of-stock items, replenishment from France is possible within 8 to 10 days. The earlier we know your volumes and purchasing habits, the better we can calibrate our stock accordingly.

Orders are placed via WhatsApp with item references and quantities and are confirmed the same day with an estimated delivery date. Deliveries are made once a week according to a predefined schedule.





ORDER PICKUP



Delivery

Direct delivery to your establishment by the Can Canola team according to a schedule agreed upon in advance.

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