



Suzukiya Gosanyaki Castella Cake - Product Line Sheet



Product Picture	Product Name	Spec	Expiration		Product Description
	Nagasaki Wasanbon Gosanyaki Castella Cake -6pc	6 cuts / box 40 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Hand-baked with care and over 158 years of confectionery expertise, our Gosan-yaki castella is a luxurious twist on the classic. Enriched with golden egg yolk for a velvety depth of flavor, this recipe demands true artisan skill. Each batch undergoes four precise steps – turning, mid bake mixing, bubble removal, and finishing – to achieve a light, moist texture. We use only the finest ingredients: Awa's Wasanbon sugar for delicate sweetness, select Nagasaki eggs for richness, and high-purity rock sugar for perfect balance. The result is a castella with elegant sweetness and a luxurious egg flavor in every bite. Presented in a 6-cut size, it's ideal as a thoughtful gift or an indulgent treat for yourself!
	Ingredients		Case Price (FOB LA)	Unit Price (FOB LA)	
	Egg, Egg yolk, White sugar Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Granulated sugar		\$312.40	\$7.81	
Product Picture	Product Name	Spec	Expiration		Product Description
	Nagasaki Wasanbon Gosanyaki Castella Cake -12pc	12 cuts / box 24 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	For over 158 years, Suzukiya has perfected the art of Nagasaki castella. Today, fifth-generation master Daiji continues this legacy with the exquisite Gosan-yaki, a high-class castella baked with care in a single kiln using only the finest ingredients. Rich, umami-packed Nagasaki eggs are blended with Awa's delicate Wasanbon sugar and Saga's premium starch syrup, creating a deep egg flavor with a gentle, elegant sweetness. Each loaf is the harmonious result of expert craftsmanship and time-honored technique. This luxurious castella is adorned with gold leaf and presented in a paulownia box, a symbol of refinement and respect. Whether as a meaningful gift for a loved one or a special indulgence for yourself, Suzukiya's Gosan-yaki delivers the taste of traditional Japanese luxury.
	Ingredients		Case Price (FOB LA)	Unit Price (FOB LA)	
	Egg, Egg yolk, White sugar Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Granulated sugar		\$377.04	\$15.71	
Product Picture	Product Name	Spec	Expiration		Product Description
	Nagasaki Wasanbon Gosanyaki Castella Cake - Gokujou Premium	12 cuts / box 10 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	For over 158 years, Suzukiya has perfected the art of Nagasaki castella. Today, fifth-generation master Daiji continues this legacy with the exquisite Gosan-yaki, a high-class castella baked with care in a single kiln using only the finest ingredients. Rich, umami-packed Nagasaki eggs are blended with Awa's delicate Wasanbon sugar and Saga's premium starch syrup, creating a deep egg flavor with a gentle, elegant sweetness. Each loaf is the harmonious result of expert craftsmanship and time-honored technique. This luxurious castella is adorned with gold leaf and presented in a paulownia box, a symbol of refinement and respect. Whether as a meaningful gift for a loved one or a special indulgence for yourself, Suzukiya's Gosan-yaki delivers the taste of traditional Japanese luxury.
	Ingredients		Case Price (FOB LA)	Unit Price (FOB LA)	
	Ukkoeki Egg, Egg yolk, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Granulated sugar, Gold Flakes		\$235.60	\$23.50	
Product Picture	Product Name	Spec	Expiration		Product Description
	Nagasaki Wasanbon Gosanyaki Castella Cake - 3pc	3 cuts / pack 36 packs / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	In pursuit of perfect texture and flavor, we hand-bake each castella with meticulous attention to ingredients and traditional skill. Gosan-yaki, made by adding rich egg yolk to the classic castella recipe, demands expert technique. To achieve its signature texture, we follow four precise steps:
	Ingredients		Case Price (FOB LA)	Unit Price (FOB LA)	
	Egg, Egg yolk, White sugar Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Granulated sugar		\$107.28	\$2.98	turning the cake, mixing mid-bake, removing bubbles, and finishing with care. We use only premium ingredients: Awa's Wasanbon sugar, Nagasaki's renowned brand eggs, Sayo's finest mizuame rice syrup, and high-purity rock sugar, with a layer of aromatic brown sugar baked into the bottom. Evolved from more than 160 years of confectionery tradition, this premium Nagasaki castella comes in a convenient 3-piece pack, perfect for one person or as a refined gift.
Product Picture	Product Name	Spec	Expiration		Product Description
	Nagasaki Wasanbon Gosanyaki Castella Cake - 1pc	1 cut / pack 36 packs / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	In pursuit of perfect texture and flavor, we hand-bake each castella with meticulous attention to ingredients and traditional skill. Gosan-yaki, made by adding rich egg yolk to the classic castella recipe, demands expert technique. To achieve its signature texture, we follow four precise steps:
	Ingredients		Case Price (FOB LA)	Unit Price (FOB LA)	
	Egg, Egg yolk, White sugar Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Granulated sugar		\$45.00	\$1.25	turning the cake, mixing mid-bake, removing bubbles, and finishing with care. We use only premium ingredients: Awa's Wasanbon sugar, Nagasaki's renowned brand eggs, Sayo's finest mizuame rice syrup, and high-purity rock sugar, with a layer of aromatic brown sugar baked into the bottom. Evolved from more than 160 years of confectionery tradition, this premium Nagasaki castella comes in a convenient 3-piece pack, perfect for one person or as a refined gift.
Product Picture	Product Name	Spec	Expiration		Product Description
	Nagasaki Wasanbon Castella Cake - Traditional	5 cuts / box 40 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	This is castella as it was meant to be. Founded in 1867, Suzukiya has revived the castella cakes of the past, staying true to time-honored methods. Using only simple, carefully prepared ingredients, our master craftsmen work the dough by hand and bake each piece with precision. Castella is a delicate confection where the true artistry lies in the dough itself—its flavor, texture, and balance. Experience the refined taste of this traditional cake, crafted with the utmost care by a store that has cherished its legacy for over 150 years.
	Ingredients		Case Price (FOB LA)	Unit Price (FOB LA)	
	Eggs, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Granulated sugar, Granulated sugar, Wasanbon sugar		\$251.80	\$6.28	
Product Picture	Product Name	Spec	Expiration		Product Description
	Nagasaki Wasanbon Castella Cake - Coffee	5 cuts / box 40 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Baked by Suzukiya, a long-established Gosan-yaki castella shop founded in 1867, this rare white castella is a true expression of craftsmanship. Using only simple yet carefully selected ingredients—white-yolked rice eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, the refined sweetness of Awa-produced Wasanbon sugar, and highly pure rock and granulated sugars—each cake is baked with precision and care. Elegant in flavor and rich in tradition, it is a distinguished choice for celebrations or as a heartfelt gift.
	Ingredients		Case Price (FOB LA)	Unit Price (FOB LA)	
	Egg, Egg yolk, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Coffee, Granulated sugar		\$251.80	\$6.28	

Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Castella Cake - White	5 cuts / box 40 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Baked by Suzukiya, a long-established Gosan-yaki castella shop founded in 1867, this rare white castella is a true expression of craftsmanship. Using only simple yet carefully selected ingredients—white-yolked rice eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, the refined sweetness of Awa-produced Wasanbon sugar, and highly pure rock and granulated sugars—each cake is baked with precision and care. Elegant in flavor and rich in tradition, it is a distinguished choice for celebrations or as a heartfelt gift.
	Ingredients	Egg, Egg yolk, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Coffee, Granulated sugar	Case Price (FOB LA)	Unit Price (FOB LA)	
			\$251.80	\$6.28	
Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Castella Cake - Matcha	5 cuts / box 40 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Founded in 1867, Suzukiya is a long-established shop specializing in Gosan-yaki castella. This refined variation blends the shop's signature Nagasaki castella with highly fragrant matcha from Higashisonogi, Japan's top tea-producing region for three consecutive years. Crafted with flavorful brand eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, the delicate sweetness of Awa's Wasanbon sugar, and highly pure rock and granulated sugars, each cake is baked with meticulous care. The harmony of rich castella and aromatic matcha offers comfort in both flavor and appearance, making it a thoughtful gift or a luxurious treat for yourself.
	Ingredients	Egg, Egg yolk, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Granulated sugar, Chopped sugar, Wasanbon sugar, Matcha (powdered green tea)	Case Price (FOB LA)	Unit Price (FOB LA)	
			\$251.80	\$6.28	
Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Castella Cake - Matcha	5 cuts / box 40 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Founded in 1867, Suzukiya is a long-established shop specializing in Gosan-yaki castella. This refreshing variation adds fragrant lemon from the Seto Inland Sea to Suzukiya's signature Nagasaki castella. Using only carefully selected ingredients—richly flavored lemons, premium brand eggs from the Shimabara Peninsula, fragrant glutinous rice candy from Saga, the refined sweetness of Awa's Wasanbon sugar, and highly pure rock and granulated sugars—each cake is skillfully baked to perfection. The marriage of moist, delicate castella and the bright aroma of lemon delivers a sweet-and-sour harmony that delights both the eyes and the palate. Perfect for gifting or enjoying as a luxurious treat.
	Ingredients	Egg, Egg yolk, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Lemon peel, Granulated sugar, Lemon juice, Wasanbon sugar, Lemon paste, Salt/flavoring, Acidifier	Case Price (FOB LA)	Unit Price (FOB LA)	
			\$251.80	\$6.28	
Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Castella Cake - Strawberry	5 cuts / box 40 boxes / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Founded in 1867, Suzukiya continues to handcraft each castella using the time-honored hand-baked method, carefully baking it in a single kiln for unmatched flavor and texture. This special strawberry castella is sweetened with four natural sweeteners, including the delicate Awa-produced Wasanbon sugar, creating a refined and gentle sweetness. A hint of strawberry juice gives the cake its charming pink hue and subtle fruity aroma. Beautifully presented in a stylish retro design, it's as delightful to look at as it is to taste—perfect for gifting or treating yourself.
	Ingredients	Eggs, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Granulated sugar, Coarse sugar, Wasanbon sugar, Strawberry juice powder, Strawberry sauce/acidifier, Favoring, Tomato coloring	Case Price (FOB LA)	Unit Price (FOB LA)	
			\$251.80	\$6.28	
Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Gosanyaki Castella Cake - Assorted Cut-Off	6 cuts / pack 36 packs / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	In pursuit of perfect texture and flavor, we hand-bake our castella with carefully selected ingredients and time-honored techniques passed down for generations. Gosan-yaki—made by adding rich egg yolk to the classic castella batter—requires exceptional skill. Our process involves four precise steps: turning top and bottom, mixing, removing foam, and finishing, ensuring an airy yet moist texture. We use only premium ingredients: delicate Awa-produced Wasanbon sugar, flavorful brand eggs from Nagasaki, fragrant mochi rice candy from Saga, and high-purity rock sugar, with a layer of brown sugar baked into the base for added depth. Evolved from over 158 years of confectionery expertise, this premium Nagasaki castella is offered here in a great value assortment of cut-off and irregular pieces—perfect for everyday indulgence without sacrificing quality.
	Ingredients	Egg, , Egg yolk, White sugar Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Granulated sugar	Case Price (FOB LA)	Unit Price (FOB LA)	
			\$138.96	\$3.86	
Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Castella Cake White - Assorted Cut-Off	6 cuts / pack 36 packs / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Founded in 1867, Suzukiya is a long-established Gosan-yaki castella maker renowned for its craftsmanship. This rare white castella is baked with care, using simple yet exceptional ingredients: white-yolked rice eggs from the Shimabara Peninsula, fragrant mochi rice candy from Saga, the refined sweetness of Awa-produced Wasanbon sugar, high-purity rock sugar, and a touch of brown sugar. Offered as an affordable, value-packed assortment of off-cuts and irregular pieces, it delivers the same exquisite taste and quality as our full-size cakes—perfect for everyday indulgence.
	Ingredients	Egg, Egg yolk, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Coffee, Granulated sugar	Case Price (FOB LA)	Unit Price (FOB LA)	
			\$138.96	\$3.86	
Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Castella Cake Coffee - Assorted Cut-Off	6 cuts / pack 36 packs / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Founded in 1867, Suzukiya, a long-established Gosan-yaki castella shop, has partnered with UCC Coffee Professionals to create a bittersweet, moist castella crafted for grown-up tastes. Inspired by the coffee once enjoyed at the Dutch trading post in Nagasaki during Japan's isolation period, this cake is hand-baked using traditional techniques. The result is a rich Nagasaki flavor that blends the precision of master castella makers with the expertise of coffee artisans. Offered as an affordable assortment of off-cuts and irregular pieces, it's perfect for enjoying premium taste at everyday value.
	Ingredients	Egg, Egg yolk, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Wasanbon sugar, Coffee, Granulated sugar	Case Price (FOB LA)	Unit Price (FOB LA)	
			\$138.96	\$3.86	

Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Castella Cake Lemon - Assorted Cut-Off	6 cuts / pack 36 packs / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Founded in 1867, Suzukiya, a long-established Gosan-yaki castella shop, brings a refreshing twist to its classic Nagasaki castella with lemons from the Seto Inland Sea. These rich, aromatic lemons—carefully selected to pair perfectly with castella—are blended with fragrant glutinous rice candy from Saga, the refined sweetness of Awa-produced Wasanbon sugar, highly pure rock sugar, and granulated sugar. The bright citrus aroma and gentle sourness of lemon beautifully complement the cake's rich, moist texture, creating a delightful sweet-and-sour harmony. Offered as an affordable assortment of off-cuts and irregular pieces, this value-packed treat delivers premium taste at an everyday price.
	Ingredients	Case Price (FOB LA)		Unit Price (FOB LA)	
	Egg, Egg yolk, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Lemon peel, Granulated sugar, Lemon juice, Wasanbon sugar, Lemon paste, Salt/flavoring, Acidifier	\$138.96		\$3.86	
Product Picture	Product Name	Spec	Product Description		
	Nagasaki Wasanbon Castella Cake Strawberry - Assorted Cut-Off	6 cuts / pack 36 packs / carton	180 days (Room Temp)	240 days (frozen) + 40 days (after thawing)	Founded in 1867, Suzukiya handcrafts each castella using the traditional hand-baked method, then bakes it in a single kiln to achieve an exquisite, moist texture. Made with four types of natural sweeteners, including premium Wasanbon sugar, this charming pink castella is delicately flavored with strawberry juice for a refined sweetness and gentle aroma. This special value assortment includes cut ends and irregular-shaped pieces, offering the same premium taste at an affordable price.
	Ingredients	Case Price (FOB LA)		Unit Price (FOB LA)	
	Eggs, White sugar, Wheat flour, Glutinous rice syrup, Granulated sugar, Granulated sugar, Coarse sugar, Wasanbon sugar, Strawberry juice powder, Strawberry sauce/acidifier, Favoring, Tomato coloring	\$138.96		\$3.86	