



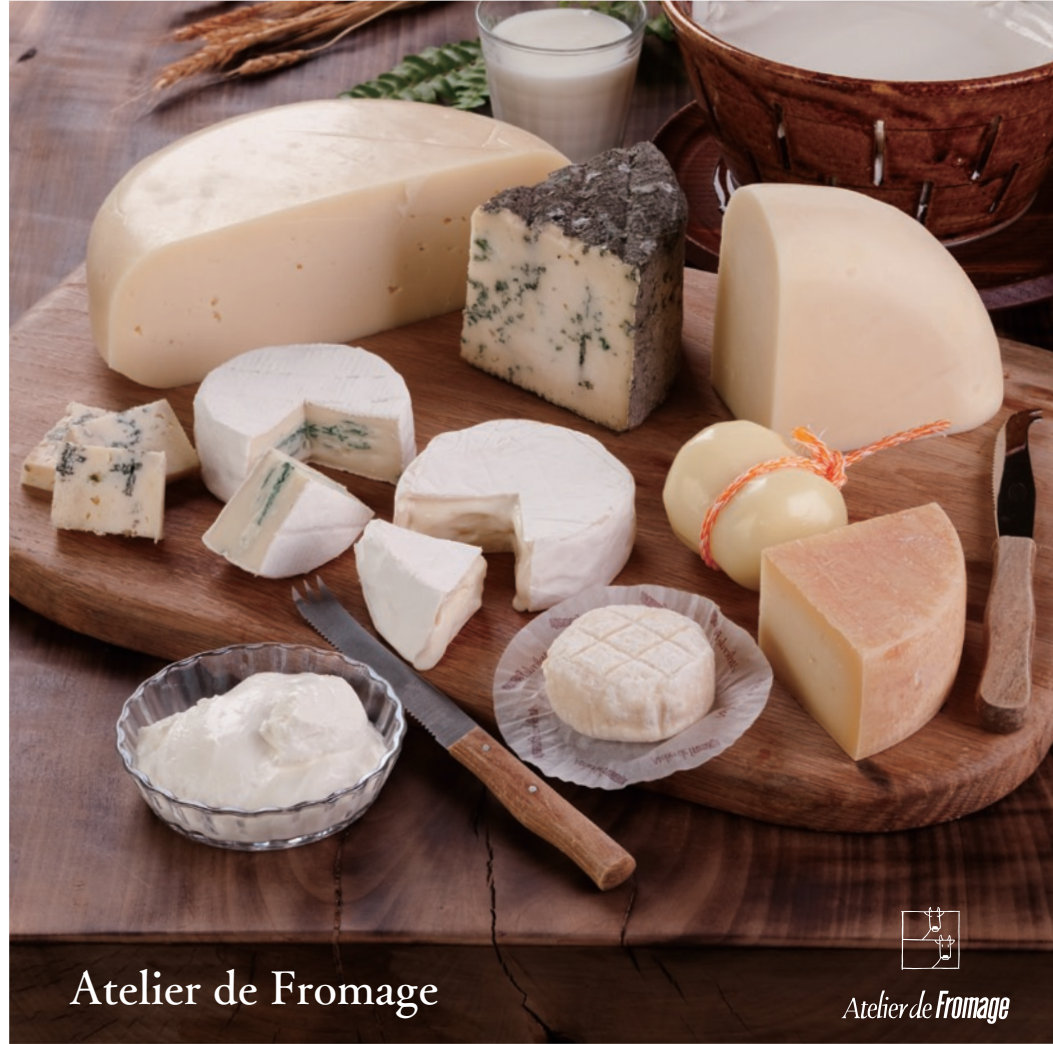
*Atelier de Fromage*

Customer Service

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**E-mail: [fromage@mercury.plala.or.jp](mailto:fromage@mercury.plala.or.jp)**

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**Atelier de Fromage**



*Atelier de Fromage*

SINCE 1982



2014 is our 32nd year making cheese in Japan.

Atelier de Fromage started from a desire to make Camembert cheese 34 years ago. While learning about cheese in Japan, we made the decision to go to France to study cheese making, where we experienced French food culture. Our mission is to make the best cheese for our customers.

Founder Shigeo Matsuoka  
Yoko Matsuoka



MADE IN the Atelier de Fromage

Our commitment to cheese:

We are not only making cheese, but also working to improving the status of cheese in Japan.

- 1 **ENJOYMENT:**  
Making an interesting variety of cheese.
- 2 **CHEESE CULTURE:**  
Spread the enjoyment of cheese.
- 3 **HANDMADE:**  
Upholding traditional handmade cheese making.
- 4 **INGREDIENTS:**  
Choosing the best of ingredients.
- 5 **RELATIONSHIPS:**  
Developing sustainable relationships with business partners.
- 6 **LOCAL:**  
Connecting with local food and farmers who make organic vegetables.





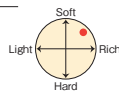


2014 MONDE SELECTION GOLD AWARD

## Camem Bleu

A soft-ripened blue Camembert cheese. Cut through the white mold exterior and you will find a beautiful line of blue.

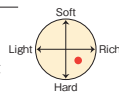
Type: Soft white mold rind  
Compatible wine: Red  
Compatible food: Dry Fruits, Honey



## Semi-Hard

Made with our knowledge of European semi-hard cheese.

Type: Semi-hard  
Compatible wine: White, Red  
Compatible food: Vegetables, Bread, Meat



# CHEESE

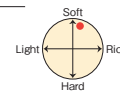
In 1982, we started making 'Nama-cheese' for the first time in Japan. Now we make many types of cheese: 'Fresh type' 'Soft-Ripened type' 'Blue type' 'Washed type' 'Semi-Hard type' 'Chèvre type' (Goat's milk cheese) using traditional French cheese-making techniques.



## Camembert

Our best-selling Camembert cheese is soft and creamy with a rich, mature taste.

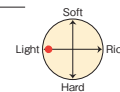
Type: Soft white mold rind  
Compatible wine: Red, White, Sparkling  
compatible food: Apple, Vegetables



## Mozzarella

Made with the best of local ingredients, this Mozzarella has a smooth texture and mild taste.

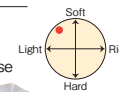
Type: Fresh  
Compatible wine: White  
Compatible food: Tomato, Ham



## Nama cheese

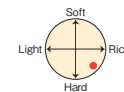
'Nama cheese' means a natural, soft fresh cheese. The Atelier de Fromage was the first to make this delicious soft cheese in Japan.

Type: Fresh  
Compatible wine: White  
Compatible food: Jam, Honey, Mayonnaise

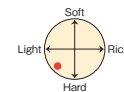


## Karuizawa cheese

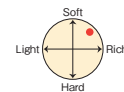
We make three original types of limited edition Karuizawa cheese:



Karuizawa cheese



Tomme de Karuizawa



Mar Wash



### Garlic and Shrimp Pizza

Cheese used:  
Mozzarella, Gouda, Ricotta

## PIZZA

From 1993, we started making pizza with our hand made cheese and specially imported cheeses. Born from pride in our homemade cheese, our crispy pizzas are all handmade with the finest ingredients.



### Margherita Pizza

Our most popular pizza

Cheese used:  
Mozzarella, Gouda



### Mozzarella Pizza

Cheese used:  
Mozzarella, Gouda



### Quattro Formaggi Pizza

Cheese used:  
Mozzarella, Gouda,  
Blue cheese, Scamorza



2011~2014  
MONDE SELECTION GOLD AWARD

### Homemade apple pie with camembert cheese.



NEW

### Ice monaka

Combination of Mascarpone cheese and Japanese bean-jam.

## SWEETS

We make many kinds of sweets and desserts using our homemade cheese and the best seasonal local fruit.

We make new cakes every month, with the most popular becoming our long-selling customer favorites.



### Baked cheese cake Fresh cheese cake

Natural taste of fresh cheese.



### Mascarpone Crème

Pastry with Mascarpone cheese and fresh cream.



### Fontaine bleu

Fresh cheese dessert



### Camembert Mont Blanc

Good balance of salty and sweet tastes.



# Connection with local community



Avonlea Farm  
アヴォンリー ファーム



Atelier de Fromage is located in the beautiful area of Tomi in Nagano, Japan.  
The view from our shop is a stunning 180 degree panorama from the north Japan Alps to the local foothills. At an altitude of 850m to 1000m on a south-facing slope below Mt. Asama, we have a thriving community producing most of our local organic ingredients.  
We use local organic vegetables, wine, rice, and always pick the best seasonal food.



Baked cheese curry set



Cheese fondue set



Bagna cauda set



Wine and cheese set

## ホエぶた Whey-Fed Pork

Whey-fed pork is made from pigs fed 'whey' –a by-product of the cheese-making process. This pork is tender and delicious.



Karuizawa wiener  
(long,short)



Amera Tomato  
Pizza



Asparagus  
Pizza

Pork marinated in miso and kasu



# YOGURT

Natural, additive-free yogurt made with 100% fresh milk.

We are licenced to make yogurt with 'lactobacillus' in Japan and France.



## Plain yogurt

Mild taste with 6 Lactic acid bacterias.

Contents: 400g



## Drinkable yogurt

Sweetened mild and rich taste.

Contents: 500mL/200mL



## Plain drinkable yogurt

Sugar-free

Contents: 500mL/200mL



Japan Patent Number 3364491  
FRANCE Patent 03 09059

**NEW**

**Pet treats!**  
Pizza for your dog also on sale!



# SHOP

## TOMI NAGANO

### Main shop

504-6 Mihari, Tomi-city, Nagano, 389-0501, Japan  
Phone: +81 (268)64-2767

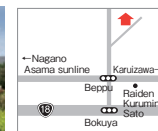


Thank you for visiting the Atelier de Fromage.  
Please contact us anytime!  
WWW.a-fromage.co.jp

## TOMI NAGANO

### Ristorante Formaggio

682-2, Mihari, Tomi-city, Nagano, 389-0501, Japan  
Phone: +81 (268)63-0121



## KARUIZAWA NAGANO

### Karuizawa Pizzeria

22-1, Higashi, Karuizawa-city, Kitasakugun, Nagano, 389-0104, Japan  
Phone: +81 (267)42-0601



## MINAMIAOYAMA TOKYO

### Minami Aoyama shop

1F Delcos Minamiaoyama, 3-8-5, Minamiaoyama, Minatoku, Tokyo, 107-0062, Japan  
Phone: +81 (3) 6459-2464



## KARUIZAWA NAGANO

### Karuizawa shop & Cheese Cellar

18-9, Higashi, Karuizawa-city, Kitasakugun, Nagano, 389-0104, Japan  
Phone: +81 (267)42-7394



## KARUIZAWA NAGANO

### Kyu Karuizawa shop

2-1, Karuizawa, Karuizawa-city, Kitasakugun, Nagano, 389-0102, Japan  
Phone: +81 (267)41-4033



## NAGOYA AICHI

### Atlier de Fromage Nagoya shop

Matsuzakaya Nagoya B1F  
3-16-1, Sakae, Nakaku, Kitasakugun, Aichi, 460-8430, Japan  
Phone: +81 (52)264-3705

