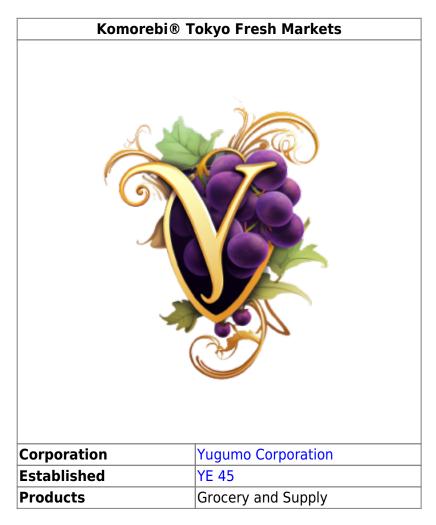
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Tokyo Fresh Markets

Tokyo Fresh Markets is a grocery store chain under the Komorebi Foods® brand by the Yugumo Corporation. They first opened in YE 45.



History

In YE 45, with the expansion of the Yamatai Star Empire into other sectors, like the Kosuke Sector, the desire of citizens to have access to fresh and familiar foods was brought to the attention of the management at Komorebi Foods. They set out to design a retail store that would feature Yamataian Foods and put some of the Tsu Region's bounty on the retail market. Komorebi Foods secured a fleet of forty-five Shuryoku-Class Super Freighter which would be escorted by Yugumo Merchant Spacy vessels to deliver food to their new locations. They chose the name Tokyo Fresh Markets as a homage to the city of Tokyo. The first store opened on Kumo no Kagayaki Station in YE 45.8.¹⁾ Other stores across the Yamatai Star Empire are set to open through the rest of YE 45 and YE 46.

Spokesperson

The spokesperson and model for Tokyo Fresh Markets is Hamasaki Erina, the current General Manager of the Kumo no Kagayaki Station location. She has been in most of the visual and broadcasted ads for the company. She also serves as the voice of the KAIMON announcements in the stores.



Market Design

The Market design for the Komorebi® Tokyo Fresh Markets features the departments associated with any supermarket, with a few unique sections that feature Yugumo Corporation as well as other imported brands. Note the stores often carry locally available products as well, only notable products are listed below.

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Produce

The store features both the expensive fruit gifting²⁾ varieties, as well as the more common produce. Shipped fresh daily³⁾ They offer customers access to some of the freshest fruit and vegetable offerings available. The produce section is a vibrant and meticulously organized area that bursts with fresh, colorful offerings. Rows of perfectly arranged fruits and vegetables, often sourced locally and seasonally, create a visually appealing display. customers will find an extensive selection of staples like crisp Fuji apples, juicy mikan (mandarin oranges), and an array of leafy greens, including spinach and komatsuna. Seasonal specialties, such as cherry blossoms in spring or persimmons in autumn, make brief but tantalizing appearances. The produce section also offers a variety of exotic fruits and vegetables from around the Kagami Galaxy, catering to diverse tastes. It's not just about freshness; it's an aesthetic experience, with each item carefully presented to highlight its natural beauty. Shoppers can choose from an assortment of pre-packaged options or select individual pieces, ensuring that each purchase reflects the essence of quality and seasonal abundance. Overall, the produce section embodies the Yamataian commitment to quality and the celebration of nature's bounty.



Iga Fancy Fruit Emporium Produce

The more expensive fruit gifting⁴⁾ variety:



- Sekai Ichi Apple 50 KS/2pk.
- Taiyo no Tamago (Egg of the Sun) Mango 60KS/each

- Sa Ruby Roman Grapes 50 KS/kg
- Dekopon 20KS/each
- 🗊 Hyuganatsu 20KS/each

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- Mikan 40KS/each
- Akebi 40KS/each
- Square Watermelon and other shapes 60KS/each
- Giant Jiyuuian Pruple Dragonfruit 85KS/2pk.
- Iga Bell a grapefruit- 60KS/each
- Rare Keomi Grapes 50KS/0.25kg

Common Line Produce

The more generic varieties of fruit from the Iga District.

- Sorchards Scherries, Splums, Speaches, Snectarines, Sapples, Spears and Solives (North Iga)
- 🗊 Groves 🗊 oranges, 🗊 tangerines, 🗊 grapefruit, 🗊 tangelos, 🗊 lemon, and 🗊 limes. (South Iga)
- Other Fruit Farms 🔊 blueberries, 🔊 strawberries, 🗊 raspberries, 🖨 gooseberries (West Ridge)
- Other a crops a tubers, a squashes, a turnips, a carrots, and other vegetables.
- Unique Varieties from the Iga District.
 - Tokyo Pink Coconuts 5 KS/each
 - Haru Peaches 3.50KS/kg
 - Sapporo Wasabi 1.75KS/0.5Kg

Prices for these products are seasonal and at market value.

Meat and Deli

Tokyo Fresh Markets all have in-house butchers. The meat and deli section in a Tokyo Fresh Market is a bustling and well-organized space that caters to a wide range of culinary preferences. It offers a diverse selection of fresh meats, seafood, and ready-to-eat deli items, all reflecting the emphasis on quality and presentation. Kameyama District meat products from beef, emu, pork, mutton, water buffalo various types of poultry. Seafood lovers can choose from a variety of fresh fish, shellfish, and sushigrade options, ensuring the freshest ingredients for traditional Yamataian dishes. There's also a selection of house-made sausages, cold cuts, and cheeses for those looking to craft their own charcuterie platters. With a focus on quality, cleanliness, and attentive service, the meat and deli section provides a convenient and satisfying culinary experience.



The department also features an extensive seafood section, from fisheries in the The Shima District

- A herring, a cod, a tuna, a flounder, and a salmon.
- $\[\]$ crab, and $\[\]$ lobster.
- 🔊 squid, 🗊 oysters, 🗊 clams and 🗊 scallops.
- Drift Whale (Industrial Processing)

As well as aquaculture products such as:

- Seaweed Farming Products Skelp, Inori, Skombu, Spirulina.
- 🗊 Fish Farming Products 🗊 salmon, 🗊 carp, 🗊 tilapia.
- Shrimp Farming Products Shrimp and Sprawns.
- Molluscs Farming Products a oysters, a snails, and mussel.

Seafood and meat product prices fluctuate with the market, so are often changing.

Dairy

Featuring products from Dairy Farming in the Kameyama District. A refrigerated oasis of dairy products and related items. Here, shoppers can find a wide range of fresh and packaged dairy products that are central to Yamataian cuisine and daily life. The section typically includes a variety of milk options, such as whole milk, low-fat milk, and lactose-free milk, offered in different container sizes. Yogurt in various flavors and styles, including regular and drinkable yogurt, is neatly arranged, along with a selection of cultured dairy products like yakult and amazake. The cheese aisle features cheeses, with options ranging

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from mild to bold flavors. customers can also discover a wealth of tofu products, from silken tofu for miso soup to firm tofu for stir-fries. Eggs are meticulously arranged, often in trays, with options for brown and white eggs. In addition to dairy essentials, the section may offer specialty items like butter, cream, and dairy-based desserts like puddings and custards. The dairy section is a one-stop destination for all things dairy, where freshness, quality, and variety are paramount, making it a vital part of a Tokyo Fresh Market.



- Milk 1.5KS/L
- Cheeses
 - ∘ \blacksquare Cream Cheese ($\not \cup \neg \bot \not + \neg \vec{x}$): Cream cheese is widely available and used in both sweet and savory Yamataian dishes. 1KS/230g.
 - Solution Camembert ($\pi \neq \nu \land \neg \nu$): Camembert is a popular soft cheese often enjoyed with bread or crackers. 7KS/8oz.
 - 。 **⑤** Brie (ブリ□): Brie is another soft cheese. 7KS/8oz.

 - 。 **⑤** Gouda (ゴーダ): Gouda cheese is popular for snacking. 5KS/8oz.
 - 。 **⑤** Emmental (エメンタール): Emmental cheese, with its characteristic holes. 7KS/8oz.
 - o **Processed Cheese** (プロセスチーズ): Processed cheese slices and spreads are used in various dishes and snacks. 2KS/8oz.
 - 。 Mozzarella (モッツァレラ): Mozzarella cheese is used in dishes like Pizza and pasta. 5KS/8oz.
 - 。 🔊 Parmesan (パルメザン): Parmesan cheese, often used as a topping for pasta. 5KS/8oz.
- Yogurt (Various Flavors) 2KS/32oz.
- Eggs 3KS/dozen.

Bakery

The bakery is a bustling haven of aromatic delights, featuring a delectable array of freshly baked goods. Rows of soft, pillowy shokupan loaves and crusty baguettes stand alongside sweet pastries like anpan, cream puffs, and melon pan, their inviting aromas wafting through the air. Savory options abound, with curry pan, yakitori-pan, and nikuman beckoning to those seeking a heartier treat. Cakes, both whole and individual slices, showcase artful designs and an assortment of flavors. Sandwiches, made with the store's own freshly baked bread, offer savory indulgence. Whether customers are craving traditional classics or international bakery staples, this section satisfies with its fusion of flavors and textures, making it an irresistible stop for all bakery enthusiasts.



- Melon Pan (メロンパン): A sweet bun with a crisp cookie crust on top, shaped like a melon. Price: 1.00 KS 2.50 KS each.
- Anpan (あんぱん): A soft sweet roll filled with sweet red bean paste. Price: 1.00 KS 2.00 KS each.
- Cream Pan (クリームパン): A soft bread roll filled with sweet cream or custard. Price: 1.00 KS 2.50 KS each.
- Curry Bread ($\hbar \nu \rlap/\ \nu$): A deep-fried or baked bread filled with Yamataian curry. Price: 1.50 KS 3.00 KS each.
- Taiyaki (たい焼き): Fish-shaped pastry filled with sweet fillings like red bean paste, custard, or chocolate. Price: 1.50 KS 3.00 KS each.
- Shokupan (食パン): Thick, fluffy white bread often used for sandwiches or toast. Price: 3.00 KS 5.00 KS per loaf.
- Dorayaki (どら焼き): A sweet dessert consisting of two fluffy pancakes filled with red bean paste. Price: 1.50 KS 3.00 KS each.

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- Yakitori-pan (焼き鳥パン): Skewered and grilled bread filled with various savory ingredients like chicken or sausage. Price: 1.50 KS 3.00 KS each.
- Karē-pan ($\hbar \nu \mathcal{N} \nu$): Deep-fried bread filled with Yamataian curry. Price: 1.50 KS 3.00 KS each.
- Nikuman (肉まん): Steamed buns filled with seasoned ground pork and vegetables. Price: 1.50 KS 3.00 KS each.

Bakery products often change according to region and daily specials.

General Grocery

The dry goods and general grocery section is a diverse area that offers a wide range of non-perishable food items, pantry staples, and household goods. It's designed to provide customers with a convenient and comprehensive shopping experience. Here's a description of what customers might regularly find in the dry goods section.



- Rice and Grains: The centerpiece of this section is often rice, including various types of Yamataian rice like short-grain and medium-grain varieties. Additionally, customers will find other grains like barley, quinoa, and oats
 - Ise Rice 2.50KS/Kg , 50KS/50kg
 - Anisa Rice 2.00KS/Kg, 40KS/50kg
- Pasta and Noodles: Dry goods shelves include an array of pasta shapes, both Italian and Yamataian, such as udon and soba noodles. There may also be a selection of instant noodles and ramen.
- Canned and Jarred Foods: Shelves are stocked with canned goods like soups, vegetables, and fruits, as well as preserved items like pickles, sauces, and condiments. Canned fish, such as tuna

and mackerel, are also commonly found.

- Snacks and Sweets: The section offers a wide assortment of snacks, including rice crackers, nori seaweed snacks, dried fruits, and nuts. Customers will also find a variety of Yamataian sweets like mochi, senbei (rice crackers), and cookie sticks.
- Baking Supplies: Baking enthusiasts can find flour, sugar, baking powder, and other baking essentials, along with various flavorings and extracts.
- Tea and Coffee: Dry goods often include an extensive Tea selection, including green tea, black tea, and herbal teas. customers may also find Yamataian matcha powder and a variety of ground and instant Coffees.
- Spices and Seasonings: The section features a diverse collection of spices, seasonings, and sauces, including soy sauce, miso paste, sesame oil, and furikake (rice seasoning).
- Cereals and Breakfast Items: Shoppers can choose from a range of breakfast cereals, granolas, and oatmeal, as well as Yamataian breakfast staples like natto (fermented soybeans) and dried seaweed.
- Household Goods: Some dry goods sections also offer non-food items like cleaning supplies, paper products, and kitchen utensils.

Special Offerings

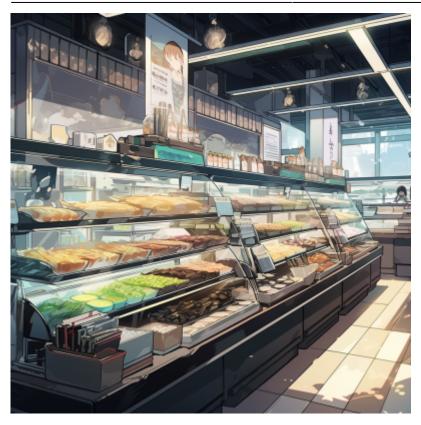
Special Offerings that are limited by supply and season:

- Ice Queen Sake At A 20% markup.
- Ainu Orchards Exclusive Products At 15% markup.
- Tokyo Brewing Company Beers At A 10% markup.
- Tokyo Brewing Company's Soda Pop Shoppe At A 10% markup.
- Unya Springs Water At A 10% markup.
- Conclave Cola 5KS
- Plasma let 10KS
- Dusk-gizer 5KS

Ready-Made Foods

The ready-made foods section in a Tokyo Fresh Market is a culinary haven, where convenience meets traditional Yamataian cuisine. It's an enticing space where fresh and meticulously prepared dishes beckon. Shoppers can choose from an array of bento boxes filled with a colorful assortment of sushi, sashimi, tempura, teriyaki, and more. Deli-style cases display an ever-changing selection of savory and sweet delights, from onigiri (rice balls) and yakitori skewers to freshly rolled sushi rolls and salads. The section caters to various tastes, offering both Yamataian classics and international flavors like Nepleslian, Lorath, and New Dusk Conclave-inspired dishes. With an emphasis on quality, presentation, and the art of culinary craftsmanship, the ready-made foods section allows customers to indulge in authentic Yamataian flavors and enjoy a quick and delicious meal on the go.

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Notable Meals Sold:

- Sushi Rolls (Maki): Sushi rolls, such as California rolls or spicy tuna rolls, are typically priced at around 5.00 to 10.00 KS for a pack of 6-8 pieces.
- Bento Boxes: Traditional Yamataian bento boxes can range from 8.00 to 15.00 KS or more, depending on the contents and size. They often include a variety of dishes like rice, grilled fish or meat, tempura, and pickles.
- Onigiri (Rice Balls): Onigiri, or rice balls, are usually priced at 1.00 to 3.00 KS each. They come in various flavors and fillings like salmon, tuna, and pickled plum (umeboshi).
- Yakitori Skewers: Yakitori skewers, grilled chicken or meat on sticks, are typically priced at 1.50 to 3.00 KS per skewer.
- Tempura: Tempura sets with shrimp and vegetables can range from 5.00 to 10.00 KS or more, depending on the portion size and variety.
- Gyoza (Dumplings): Gyoza are usually priced at 4.00 to 7.00 KS for a pack of 6-8 dumplings.
- Donburi (Rice Bowls): Donburi dishes like gyudon (beef bowl) or katsudon (pork cutlet bowl) can be priced at 7.00 to 12.00 KS per serving.
- Oden: Oden, a hot pot dish with various ingredients like fishcakes and daikon radish, can be found in the winter months and is priced at around 4.00 to 8.00 KS per serving.
- Nikujaga: Nikujaga, a Yamataian meat and potato stew, can be priced at 5.00 to 9.00 KS per serving.
- Curry Rice: Yamataian-style curry rice sets are often priced between 6.00 and 10.00 KS, depending
 on the portion size and ingredients.

Some Notable (Heat and Eat) Products in this section (Actual Location Menus Vary):

- Frozen Kikyo Pie Company Pizza 5KS/12ich round.
- Frozen Tokyo Brewing Company Starters At 10% markup.

- Frozen Flavor Of Victory Wings At 10% markup.
- Frozen Takeda House inspired meals.⁵⁾ 45KS

Pharmaceuticals

The pharmacy section in a Yamataian grocery store is a well-organized and convenient space that offers a range of healthcare and wellness products. Neatly stocked shelves display over-the-counter medications, vitamins, supplements, and personal care items, catering to the diverse health needs of shoppers. It's a reliable source for common remedies such as pain relievers, cold medicine, and digestive aids. Yamataian and international brands of skincare products, cosmetics, and toiletries are readily available, emphasizing a commitment to self-care and grooming. Friendly and knowledgeable staff are on hand to assist customers, ensuring a seamless shopping experience for those seeking wellness and personal care essentials within the grocery store setting.



Some notable products in this section:

- Advancer Pharmaceuticals At A 10% markup.
- Emrys Drugs and Medications At A 10% markup.
- Kagayaki Cosmetics At A 10% markup.

Other

The following products are also sold at Tokyo Fresh Markets:

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- Star Army Field Rations- At Normal Price.
- Komorebi Foods Individual Sustainment Field Ration At Normal Price.
- Star Army Emergency Ration Pill At Normal Price.

Services

Tokyo Fresh Markets also offers its customers the following services:

- Electronic Orders for the following outlets and brands:
 - Rosenthal's At A 20% markup plus shipping.
 - Star Army Surplus Store At A 10% markup plus shipping. At normal cost on locations with an actual Star Army Surplus Store.
 - Starshield Live Catalog At normal cost plus shipping.
 - OrchidGear Live Catalog At normal cost plus shipping.
- Gift Cards for all Yugumo Signature establishments. 20KS, 50KS, 100KS, 200KS or custom values.
- PAINT tickets on local originating routes.
- Yugumo NBY Banking Booth

Locations

Tokyo Fresh Markets can be found in locations across the explored regions of the Kagami Galaxy.

- Star Army Bases (Vetted Employees Only)
- Kumo no Kagayaki Station
- White Harbor Station
- Many cities and towns across the Yamatai Star Empire, with the highest concentration in the Motoyoshi Colonial Sector.
- Station Omacron
- Station Decacron

OOC Notes

1)

Andrew created this article on 2023/10/14 16:37.

This article was approved by Wes on 2023/10/15.69

Art was made in midjourney by Andrew. Iga Emporium Logo was made by Yuuki. Written with some assistance from ChatGPT.

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https://stararmy.com/roleplay-forum/threads/grand-opening-of-kumo-no-kagayaki-station-cloudport-open-rp.70980/\#post-441727 \\ ^{2)}, ^{4)}
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https://digjapan.travel/en/blog/id=12324

3)

26 Hours to those locations in the Kosuke Sector.

5)

Quality is a little less than actually eating at the Takeda House

6)

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