

ROOM
TEMPERATURE
SERIES

PIETRO

SPRING SUMMER
2024

はじまりは、一軒のレストラン。

SINCE 1980



PIETRO's products made with carefully selected ingredients and the highest standards in production.

PIETRO produces a wide range of ready-to-eat sauces for making pasta at home using ordinary ingredients from your refrigerator, in addition to magical dressings that not only make salads taste great, but turn people who dislike their greens into vegetable lovers when used as an all-purpose seasoning in different dishes. We offer retort-packaged pasta sauces so you can easily enjoy the authentic delicious taste of restaurant food in the comfort of your own home. Enjoy this look at the delectable flavors created with PIETRO Restaurant chef recipes, including soup and other foods, prepared with great care and uncompromising standards using the best ingredients and cooking methods.

PRODUCT LINEUP

1. OUR STORY

2. YOU MENYA PIETRO

PIETRO RESTAURANT Pasta Sauce

3. PIETRO OUCHI-PASTA

Homemade Pasta Sauce

4. PIETRO DRESSING

5. PIETRO CHILLIES!

Chili Pepper Sauce

6. PIETRO CHEF'S GARLIC OIL

7. PIETRO PATFUTTE

Topping

8. PIETRO A DAY

Soup, Pasta Sauce, Curry



THE PIETRO STORY starts from "One Restaurant"



PIETRO opened its first restaurant in the Tenjin area of Fukuoka City in December 1980, a small space with only six staff. The salad dressing served to customers while they waited for their orders became popular as word of its delightful flavor spread. Housewives from the neighborhood came to the restaurant asking for the dressing, which the staff shared with them in empty wine bottles, marking the start of today's PIETRO Dressing.

PASTA SAUCE



Restaurant-quality deliciousness at home

PIETRO's retort-packaged pasta sauces are carefully prepared by hand, just as you would see a chef adjust the level of heat for pots cooking over an open flame in a restaurant kitchen setting.



レストラン生まれの
パスタソース

YOU MENYA PIETRO PIETRO RESTAURANT Pasta Sauce

PIETRO's pasta sauces, created from the recipes of restaurant chefs, are packed full of authentic flavors and the rich texture of ingredients.



The most famous in Japan King Crab Royale

This rich tomato sauce, an exquisite blend of the sweet flavor of crabmeat and full-bodied taste of the miso-like paste found inside crabs, is irresistible to crab lovers everywhere.
(110g per serving)



Sea Treasure Cream Sauce

Delight in the delicious taste of sea urchin in this savory, hearty cream sauce.
(100.3g per serving)



Envy of Italy Peperoncino

Enjoy the full flavor of this peperoncino sauce with sardines and aromatic vegetables.
(95g per serving)



Bounty of the Sea Arrabbiata

This flavorful tomato sauce blends the delicious taste of seafood with a touch of spiciness from cayenne peppers.
(110g per serving)

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Eggplant and Ground Meat with Spicy Tomato Sauce

Generously sized pieces of eggplant and the sweet-and-spicy taste of ground beef in a tangy tomato sauce make this a popular PIETRO Restaurant item.
(120g per serving)



Bolognese for Meat Lovers

PIETRO's original demi-glace sauce and aromatic vegetables are slowly simmered to bring out the umami and richness of this restaurant-style Bolognese sauce.
(135g per serving)



Carbonara Spaghetti Sauce with Hakata Spicy Caviar

This rich, creamy carbonara sauce is packed with the delicious flavor of spicy cod roe, one of Hakata's specialties.
(100g per serving)

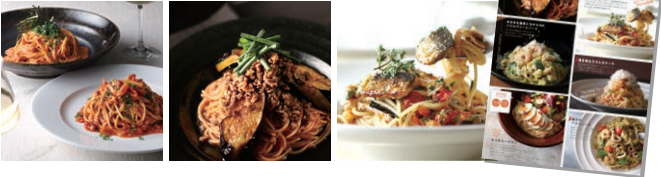


NEW

Takana and Bacon

This is a Japanese-style sauce made with pickled Kyushu takana and chunky bacon. The shredded nori topping makes this a flavorful Japanese dish.
(265g per serving)

Pasta sauces developed based on restaurant recipes



Favorable reviews at live commerce events in Singapore!

YOUMENYA PIETRO Product Ranking

1. King Crab Royale 465
2. Eggplant and Ground Meat with Spicy Tomato Sauce 192
3. Envy of Italy Peperoncino 126
4. Bounty of the Sea Arrabbiata 123



* Total number of votes after three events

- Popular flavors with repeat customers and families!
- Some customers purchased as many as 50 products themselves!
- PIETRO's famous chefs also took to the stage to present our products' appeal.



Interactive communication can motivate people to buy!

PASTA SAUCE



Giving people the freedom and ease to create homemade meals

Sometimes you want to save yourself time and effort, but you still want your family to eat a homemade meal. You want to choose your own ingredients, but also make things as easy as possible. PIETRO's all-in-one "My Homemade Pasta Sauce" offers a quick and easy solution for when you find your thoughts and actions on opposite sides of the fence.

ピエトロ
おうちパスタ
MY HOME MADE
PASTA SAUCE

PIETRO OUCHI-PASTA
Homemade Pasta Sauce

180ml

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Great restaurant flavors all in one bottle! Enjoy homemade pasta at home with our bottles of pasta sauce.



The most famous in Japan

Sesame, Soy Sauce, Garlic

Japanese style pasta sauce with taste-tempting sesame, soy sauce, and garlic.



Aglio, Olio e Peperoncino

Pasta sauce with spicy garlic and chili, difficult Aglio, olio e Peperoncino made simple for you.



Tomato Garlic

A pasta sauce with a rich taste that adds roasted garlic to the umami of tomatoes.



Basil

Enjoy the rich taste of Genovese made with basil and roasted pine nuts.



Tarako (pollackroe) Mayonnaise

Mellow creamy sauce with tarako to bring out the delicious flavor. It is popular with a wide range of generations.

First prize for the first entry!
Pasta Sauce Category



Winner of the 52nd
Japan Food Selection

Grand Prix



Everything you need in one bottle

This is all you need to make delicious pasta. You can make delicious pasta dishes without any other seasonings. PIETRO gives you the same flavor as you get in restaurants.

Easy-to-prepare homemade pasta

"I'm busy, but I want to serve homemade meals as often as I can."
Pasta sauce for simple home cooking that fits your needs.

Make pasta from ingredients in your refrigerator

It's simple and easy to make pasta with the ingredients you already have in your refrigerator. Sausage, chicken, cabbage, frozen mixed seafood, onion, green pepper, etc.



Highly versatile

You can also use the sauce to make fried rice and takikomi gohan (rice cooked with other ingredients) and more one-plate meals.

6 servings in each bottle

Reasonably priced pasta sauce contains 6 servings! Have a bottle in your cupboard, and you can make pasta anytime you like.

Easy-to-use bottles

Bottled pasta sauce that you can adjust for how much you want to make and the number of people you're cooking for.



Pasta, fried rice, stir-fry...

there are so many different ways to use our sauces!



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Single-serving sizes

30ml



Immensely handy sizes available to suit a variety of single lifestyles and settings!



PIETRO Quick and Easy Pasta Sauce

This pasta sauce series made with care by pasta bistros brings irresistible restaurant flavors to your table. Simply add and go!



NEW

Japanese-style Soy Sauce and Garlic

Japanese-style sauce with the flavor of powdered kelp tea and the aroma of garlic and soy sauce. (61g)



NEW

Japanese-style Aglio, Olio e Peperoncino

Japanese-style peperoncino spaghetti with the aroma of bonito and the spicy kick of garlic and chili pepper. (62.6g)

DRESSING



**Made from the heart
in our restaurant kitchen**

Over salad or as an all-in-one seasoning in a variety of dishes, PIETRO's magical dressing can make anyone a vegetable lover.



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**Classic dressing created in PIETRO's
own restaurant kitchen**

PIETRO has a rich and varied lineup of dressings, including our long-selling, Japanese-style soy sauce dressing that we originally created in our own restaurant, and a range of other versatile products.



SHOYU

280ml

PIETRO's original Japanese-style dressing, flavored with onions and soy sauce, was created at the hands of our own restaurant chefs.

- No Cholesterol
- Gluten Free
- No MSG Added
- Vegetarian Friendly



ORIGINAL SESAME

280ml

This dressing offers the flavor, texture, and aroma of sesame. The miso added for accent is mellow matured rice miso mixed with spicy rice red miso.

- No Cholesterol
- Egg Free
- No MSG Added
- Vegetarian Friendly
- Gluten Free



ROASTED SESAME

280ml

This mellow sesame dressing has a wonderfully rich aroma and umami, complete with the grainy texture of the ingredients contained within.

- No Cholesterol
- Egg Free
- No MSG Added
- Vegetarian Friendly
- Gluten Free



Single-serving
sizes

30ml

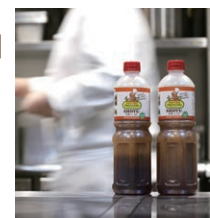
NEW



PIETRO DRESSING SHOYU for Professional

900ml

This oversized bottle of our regular Shoyu dressing is for commercial use in restaurants, cafes, and other eating establishments.



The key to good taste

\ Dressing /

**Come with us on a tour
of the production process
at our factory!**

- SHOYU DRESSING STORY -

1 Onions, the most important component of our dressings

Onions, the essential ingredient found in PIETRO's dressings, are all grown in Japan! To maintain its consistently good taste, a team of "Taste Guards" inspects production areas and selects the onions that will be used each season. Every day, about five tons of select onions arrive at the doorstep of PIETRO's factory! Each onion is cut by hand to check for sprouts and damage.



Each onion is chopped
by hand and checked
visually for quality.

2 Addition of quality-checked ingredients

Our dressings contain garlic blended in mixers, olives cleaned and cut to prevent seeds and other substances from being added, red pimento and other ingredients mixed together with soy sauce made in Japan.



3 Each of us puts our heart and soul into the production process

The final inspection involves a great deal of manual work, a process in which we use our own eyes and ears to check the quality of the product. With this focus on inspections conducted by hand, we place value on our desire to recall PIETRO's early days as we recreate our dressings.



Achieving the goals of the SDGs through education on nutrition!

Since PIETRO's first restaurant opened in 1980, we have been known for our magical dressing that can turn even the hardest heart into a vegetable lover. We are committed to activities focused on nutritional education and to communicating the importance of knowledge, innovation, diet and gratefulness to help build a better future for children.



PIETRO CHEF'S

PIETRO CHEF'S Garlic Oil 275g

PIETRO's special garlic oil contains garlic chips slowly fried at low temperatures, with the added aroma and spiciness of chili peppers infusing the oil with a rich flavor.



Garlic Toast



Ajillo

Salad/Carpaccio
Marinade/Pasta
Fried rice/Steak
Vegetable stir fry
Hamburger/Teppanyaki



CHILLIES! Chili Pepper Sauce 65g

This spicy pepper sauce is the perfect balance of heat and flavor. Elevate the flavor of any Japanese, Western, or Chinese dish from bland to hot and umami!



PIETRO CHILLIES!

Behind the sharp spiciness of this deliciously hot sauce is the hidden flavor of kelp tea.



PIETRO CHILLIES! Green Chili Pepper

This chili sauce combines the uniquely fresh spicy taste of green chili peppers with the flavor of kelp tea.

ソコおすべ いの肉て スにの

PIETRO The Sauce For All Meat Lover 230g

This sauce blends the flavor of onions and soy sauce from Japan with apple cider vinegar and lemon, creating a refreshing aftertaste that makes meat dishes even better!



100%
Japan onion

PIETRO's
Special Order
Umakuchi
Soy Sauce

Small sizes are also available. Please contact us.

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The key to good taste

\ CHILLIES! /

We're going to let you
in on a few of the secrets
behind our commitment
to creating flavor!



1 Pursuit of exquisite balance

There are a number of high standards in place to preserve the delicious taste of PIETRO's products that cannot be replicated in mass production. The CHILLIES! spicy pepper sauce is also pressed by hand, not machine, to bring out the flavor of all the ingredients it contains. We continue to emphasize flavor rather than efficiency by taking the time and effort to press each by hand. We use small pots instead of large tanks to prevent flavors from running into one another when larger quantities are made at one time.

2 Creating umami within the spicy flavor

Two spicy ingredients are blended to double your enjoyment of CHILLIES! spicy taste from the moment you put it in your mouth. Kelp tea is the secret behind the spiciness, bringing out the umami flavor and creating a great aftertaste you will remember.



**PAT
FUTTE**

パットフツテ PATFUTTE Topping

70g

These crispy fried onions, made with the same onions grown in Japan used in PIETRO's dressings, can turn any ordinary salad or meal into a premium dish.



Fried Onion & Nuts

Adding 4 kinds of nuts: "Sunflower seeds", "Pumpkin seeds", "Almonds", and "Pine nuts" to fried onions made by slowly frying the Japanese onions.



Fried Onion & Garlic

"Garlic chips", "Almonds" and "Croutons" are combined with fried onions. A versatile topping that allows you to enjoy the addictive taste and texture.



Ethnic salad



Garlic salad



Corn potage



Steak



Tofu



Potato salad

PATFUTTE can turn any situation into a premium experience



For breakfast
Even if you are running around like crazy every morning... Use PATFUTTE for a delicious breakfast in no time.



For lunch
Add it to your convenience store lunch at the office to get into a new groove.



For dinner
Just a quick dash is all it takes to elevate your homemade dinner!

Popular product at PIETRO's restaurants

(Since 2021)

PATFUTTE has been placed at each table in PIETRO's restaurants. Customers can find out how it tastes before adding it to salad, soup, pasta or other food, which increases the number of times the product is purchased in sales corners.



PIETRO A DAY



Making every day a little better PIETRO A DAY

We put a lot of time and effort into creating our products, with a commitment to using only the highest quality ingredients and cooking methods in the recipes of PIETRO restaurant chefs, which are placed into colorful and exciting packages.

SOUP

About 9-15 kinds of soup

PREMIUM SERIES



Rich Bisque with Omar Shrimp —with fresh cream—

This rich, smooth soup is infused with the delicious taste and aroma of lobster.

PASTA SAUCE

About 7-8 kinds of pasta sauce



Five Cheese Carbonara

Carbonara is made from a richly blended sauce of five kinds of cheese and juicy pieces of bacon.

CURRY

About 2-3 kinds of pasta sauce

PREMIUM SERIES



Butter Chicken Curry Miyazaki Forest Chicken and Japanese Vegetables

Your heart will skip a beat at the taste of this mix of buttery flavor and juicy Shinrindori brand chicken from Miyazaki.

The key to good taste



First, choose the ingredients

We value production areas and safety over price and affordability.



Meticulous and methodical preparation

Each ingredient is peeled and cut by hand.



Each ingredient is peeled and cut by hand.

Ingredients are packed into separate bags to preserve their color, texture, and smell.



King Crab Royale

•Use it within 1 year from date of manufacturing

■ JAN Code

Net	110g	Content	5×6
Single unit size(cm)	16.5×12.5×2.2		
Case size(cm)	18.4×40.4×24.2		
Single unit weight	133.0g	Case weight	4.3kg



Sea Treasure Cream Sauce

•Use it within 1 year from date of manufacturing

■ JAN Code

Net	100.3g	Content	5×6
Single unit size(cm)	16.5×12.5×2.2		
Case size(cm)	18.4×40.4×24.2		
Single unit weight	124.2g	Case weight	4.1kg



Envy of Italy Peperoncino

•Use it within 1 year from date of manufacturing

■ JAN Code

Net	95g	Content	5×6
Single unit size(cm)	16.5×12.5×2.2		
Case size(cm)	18.4×40.4×24.2		
Single unit weight	118.0g	Case weight	3.9kg



Bounty of the Sea Arrabbiata

•Use it within 1 year from date of manufacturing

■ JAN Code

Net	110g	Content	5×6
Single unit size(cm)	16.5×12.5×2.2		
Case size(cm)	18.4×40.4×24.2		
Single unit weight	133.0g	Case weight	4.3kg



Eggplant and Ground Meat with Spicy Tomato Sauce

•Use it within 1 year from date of manufacturing

■ JAN Code

Net	120g	Content	5×6
Single unit size(cm)	16.5×12.5×2.2		
Case size(cm)	18.4×40.4×24.2		
Single unit weight	143.0g	Case weight	4.6kg



Bolognese for Meat Lovers

•Use it within 1 year from date of manufacturing

■ JAN Code

Net	135g	Content	5×6
Single unit size(cm)	16.5×12.5×2.2		
Case size(cm)	18.4×40.4×24.2		
Single unit weight	158.0g	Case weight	5.1kg



Carbonara Spaghetti Sauce with Hakata Spicy Caviar

•Use it within 1 year from date of manufacturing

■ JAN Code

Net	100g	Content	5×6
Single unit size(cm)	16.5×12.5×2.2		
Case size(cm)	18.4×40.4×24.2		
Single unit weight	123.0g	Case weight	4.0kg



Takana and Bacon

●Best by 1 year from the production date

■ JAN Code

Net	105.3g	Content	5×6
Single unit size(cm)	16.5×12.5×2.2		
Case size(cm)	18.4×40.4×24.2		
Single unit weight	129.0g	Case weight	4.2kg



PIETRO CHEF'S Garlic Oil

●Best by 1 year from the production date

■ JAN Code

Net	275g	Content	10×1
Single unit size(cm)	19.0×5.4×5.4		
Case size(cm)	20.2×27.5×11.6		
Single unit weight	316.7g	Case weight	3.3kg



PIETRO CHILLIES!

•Use it within 1 year 6 months from date of manufacturing

■ JAN Code

Net	65g	Content	12×1
Single unit size(cm)	12.7×4.4×4.4		
Case size(cm)	14.2×18.9×14.3		
Single unit weight	174.9g	Case weight	2.2kg



PIETRO CHILLIES! Green Chili Pepper

•Use it within 1 year from date of manufacturing

■ JAN Code

Net	65g	Content	12×1
Single unit size(cm)	12.7×4.4×4.4		
Case size(cm)	14.2×18.9×14.3		
Single unit weight	174.9g	Case weight	2.2kg



PIETRO The Sauce For All Meat Lover

•Use it within 6 months from date of manufacturing

■ JAN Code

Net	230g	Content	-
Single unit size(cm)	15.5×5.5×5.5		
Case size(cm)	-		
Single unit weight	257.6g	Case weight	-



Fried Onion & Nuts

•Use it within 6 months from date of manufacturing

■ JAN Code

Net	70g	Content	6×2
Single unit size(cm)	14.0×5.6×5.6		
Case size(cm)	14.9×17.6×24.0		
Single unit weight	106.3g	Case weight	1.4kg



Fried Onion & Garlic

•Use it within 6 months from date of manufacturing

■ JAN Code

Net	70g	Content	6×2
Single unit size(cm)	14.0×5.6×5.6		
Case size(cm)	14.9×17.6×24.0		
Single unit weight	106.3g	Case weight	1.4kg





Sesame, Soy Sauce, Garlic

*Use it within 6 months from date of manufacturing			■ JAN Code
Net	180ml	Content	12×1
Single unit size(cm)	13.8×5.9×5.9		
Case size(cm)	15.0×24.0×18.0		
Single unit weight	217.0 g	Case weight	2.8 kg
4 965009 004700			



Aglio, Olio e Peperoncino

*Use it within 6 months from date of manufacturing			■ JAN Code
Net	180ml	Content	12×1
Single unit size(cm)	13.8×5.9×5.9		
Case size(cm)	15.0×24.0×18.0		
Single unit weight	220.6 g	Case weight	2.8 kg
4 965009 004717			



Tomato Garlic

*Use it within 6 months from date of manufacturing			■ JAN Code
Net	180ml	Content	12×1
Single unit size(cm)	13.8×5.9×5.9		
Case size(cm)	15.0×24.0×18.0		
Single unit weight	227.8 g	Case weight	2.9 kg
4 965009 007565			



Basil

*Use it within 6 months from date of manufacturing			■ JAN Code
Net	180ml	Content	12×1
Single unit size(cm)	13.8×5.9×5.9		
Case size(cm)	15.0×24.0×18.0		
Single unit weight	213.4 g	Case weight	2.7 kg
4 965009 010152			



Tarako (pollackroe) Mayonnaise

*Use it within 6 months from date of manufacturing			■ JAN Code
Net	180ml	Content	12×1
Single unit size(cm)	13.8×5.9×5.9		
Case size(cm)	15.0×24.0×18.0		
Single unit weight	220.6 g	Case weight	2.8 kg
4 965009 004724			



Japanese-style Soy Sauce and Garlic

*Use it within 6 months from date of manufacturing			■ JAN Code
Net	61 g	Content	10×4
Single unit size(cm)	18.0 × 15.0 × 1.0		
Inner box size(cm)	18.4 × 15.3 × 15.1		
Case size(cm)	20.3 × 33.5 × 32.3		
Single unit weight	70.7 g	Case weight	3.6 kg
4 965009 012507			



Japanese-style Aglio, Olio e Peperoncino

*Use it within 6 months from date of manufacturing			■ JAN Code
Net	62.6 g	Content	10×4
Single unit size(cm)	18.0 × 15.0 × 1.0		
Inner box size(cm)	18.4 × 15.3 × 15.1		
Case size(cm)	20.3 × 33.5 × 32.3		
Single unit weight	72.3 g	Case weight	3.6 kg
4 965009 012514			



SHOYU

*Use it within 12 months from date of manufacturing			■ JAN Code
Net	280ml	Content	6
Single unit size(cm)	17.5×6.4×6.4		
Case size(cm)	18.3×13.2×19.6		
Single unit weight	320.0 g	Case weight	2.0 kg
4 965009 001587			



ORIGINAL SESAME

*Use it within 12 months from date of manufacturing			■ JAN Code
Net	280ml	Content	6
Single unit size(cm)	17.5×6.4×6.4		
Case size(cm)	18.3×13.2×19.6		
Single unit weight	317.2 g	Case weight	2.0 kg
4 965009 001594			



ROASTED SESAME

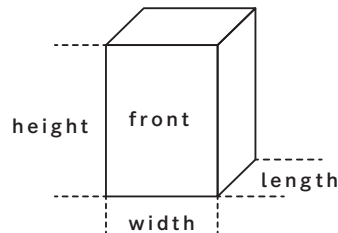
*Use it within 12 months from date of manufacturing			■ JAN Code
Net	280ml	Content	6
Single unit size(cm)	17.5×6.4×6.4		
Case size(cm)	18.3×13.2×19.6		
Single unit weight	342.4 g	Case weight	2.2 kg
4 965009 009453			



SHOYU for Professional

*Use it within 12 months from date of manufacturing			■ JAN Code
Net	900ml	Content	15
Single unit size(cm)	26.0×8.38×8.38		
Case size(cm)	28.0×26.1×42.8		
Single unit weight	974.3 g	Case weight	15.2 kg
4 965009 008784			

Size is displayed in the order of height x width x length.



* NEW indicates new products.