

Kadocho - WAKAYAMA -



Soy sauce

type of Yuasa-Tamari

Tamari, a variety of soy sauce : Made mainly in the Chūbu region of Japan, tamari is darker in appearance and richer in flavor than koikuchi "thick taste". It contains little or no wheat. Wheat-free tamari can be used by people with gluten intolerance. It is the "original" Japanese soy sauce, as its recipe is closest to the soy sauce originally introduced to Japan from China. Technically, this variety is known as miso-damari, as this is the liquid that runs off miso as it matures. The Japanese word tamari is derived from the verb tamaru that signifies "to accumulate", referring to the fact that tamari was traditionally a liquid byproduct made during the fermentation of miso (type of seasoning). Japan is the leading producer of tamari.

Nigori-bishio means a little impure colored soy sauce because it'll be a little impure color compared with usual soy sauce by influence of leaven.



Nigori-bishio



Nitto-Jozo - AICHI -



Nitto-Jozo (Brewery) was keeping making white soy sauce all the while since foundation in 1938.

Shirotamari(white soy sauce)

Shiro "white" : In contrast to tamari soy sauce, shiro soy sauce uses mostly wheat and very little soybean, lending it a light appearance and sweet taste. It is more commonly used in the Kansai region to highlight the appearances of food, for example sashimi.

▼General soy sauce ▼Shirotamari

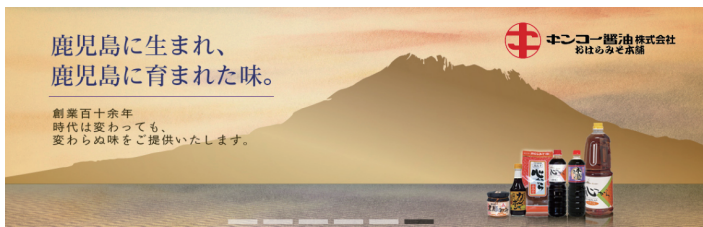


Mikawa-Shōjin-Shiroadashi soup stock

- Free from any animal products
- this is a soup stock made from only the vegetables

Giant kelp made in Hokkaido, shiitake mushroom made in Kyushu, sun drying dried chipped radish and Sanshu Mikawa sweet rice cooking wine have been added to Shirotamari, sugar, a leaven extract and an extract of vegetables have not been used and it has been completed by the flavor of the material and sweetness.

Kinkō Shōyu - KAGOSHIMA -



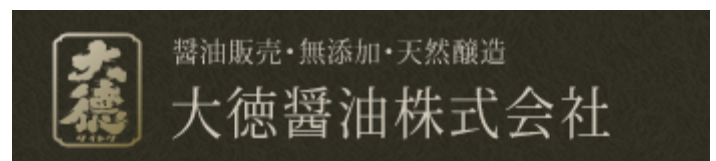
Kanro(sweet tastes soysause)

Kongō-jōzō "mixed fermented" : Contains genuine fermented shōyu mash mixed with 30~50% of chemical or enzymatic hydrolysate of plant protein

In Kyushu, a tendency for the sweetness resists soy sauce. Sugar or a taste ingredient are added a little too much, and the soy sauce which sweetness shows a lot of is liked widely and may name these soy sauce "umakuchi (Good-tasted)".

- The sweetest soy sauce
- Deep strong soy sauce of the sweetness
- most suitable for Nimono and Nizakana

Daitoku Shōyu - HYOGO -



The organic soybeans and the wheat a domestic organic JAS authorization farm selected carefully are used 100 %, and it's the soy sauce best created at an organic JAS authorization storehouse.

