

Fukujyu Shōyu - TOKUSHIMA -

The producer who continues making traditional soy sauce in Tokushima since 1826. As for the characteristic of the shōyu, natural fermentation more than at least one year brings a particular fragrance and deep taste.



Natural brewing soy sauce

Made from whole soybeans and wheat and sun-dried salt from Japan .
Using Japanese cedar barrel for traditional fermentation and aging of 2years.
It is additive-free no coloration.

Sudachi shōyu

Sudachi is a small citrus fruit similar to Yuzu.
It is very traditional and general citrus fruits in Tokushima. Free from any additives.



Hattori-seitousho- TOKUSHIMA -



創業元治元年
悠久の時を経て今ここに

徳島名産 阿波和三盆糖



This producer continues making Awa WASANBON refined sugar traditionally from 1870. The flavor of the "bamboo sugar" inherited as a raw material since foundation doesn't still also change now.



DAIMURUI-JIRUSHI AWA WASANBON

Wasanbon is a fine-grained Japanese sugar, traditionally made in the Shikoku prefectures Tokushima and Kagawa. The sugar is often used for Japanese confectionery (wagashi). The sugar is made from thin sugarcane plants grown locally in Shikoku, called taketō or chikusha. It is expensive.



AWA WASANBON TŌ-MITSU(molasses)

The concentrated type from which water was removed to the limit. Please dilute according to the taste and use. It's the feature to be different from general Kuro-mitsu(black syrup) in the taste and the flavor and sour. The unique acidity changes in soft flavor and sweetness by heating up.

Fukushimakatsuo - KYOTO -

The history of the Fukushimakatsuo originates in Kyoto from 1922. Its taste has received a high evaluation from a lot of restaurants of Japan as a specialized maker of the soup stock.



Kombu (kelp) powder

Kombu is used for making stock, nimono (stewed foods) or tsukudani (a method of cooking in which the ingredients are boiled down for a long time in soy sauce). It is sold as dry sheets with high quality being shiny black in color. This is fine powder of Kombu.

Hanbeyfu - KYOTO -

It continues producing traditional Japanese foods from 1689 and it is particular about water, material and the skill since its foundation and continue keeping traditional taste.



YAKI-FU

A craftsman baked the raw wheat gluten that it added the wheat flour which selected carefully one by one. It has a smooth surface and fine texture, so it is hard to fall apart while cooking. Gusto and fragrance of wheat origin are smooth, you can enjoy the smooth food texture excellent in quality.



YUBA

Yuba, dried bean curds, is made by boiling soya milk, skimming the curds off the top, and drying them. It is often used in soups or nimono. It has a rich flavor of the soybean and gently refined taste. Naturally dry it and condensed the flavor of the soybean.

