

## Tanekame - TOKYO -



The company is founded in Asakusa in 1850.

Not the mass production with the machine, a craftsman bakes it by the traditional manufacturing method one by one every day.



### Monaka (monaka wafers)

Monaka is a Japanese sweet made of azuki bean jam filling sandwiched between two thin crisp wafers made from mochi. The jam can be made from azuki beans but also with sesame seed, chestnuts, or rice cake (Mochi). Modern monaka can also be eaten filled with ice cream.

Tanekame is a specialized maker of monaka wafers (without any fillings). The wafers can be square, triangular, heart shaped, or may be shaped like cherry blossoms, chrysanthemums and so on.



## Shinanoyuki - NAGANO -

Kōya-dōfu maker in Nagano since 1951



### Kōya-dōfu (also known as shimidōfu)

The name comes from Mount Koya, a center of Japanese Buddhism famed for its shōjin ryōri, or traditional Buddhist vegetarian cuisine. It is sold in freeze-dried blocks or cubes in Japanese markets. Since it is dried, it can be preserved long term. It must be soaked in water before eating, and is typically simmered in dashi, sake or mirin and soy sauce. In shōjin ryōri, vegetarian kombu dashi, made from seaweed, is used. When prepared in the usual manner, it has a spongy texture and mildly sweet or savory flavor (the taste and flavor depending on what soup or cooking stock it was simmered in). A similar form of freeze-dried tōfu, in smaller pieces, is found in instant soups (such as miso soup), in which the toppings are freeze-dried and stored in sealed pouches.

## 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

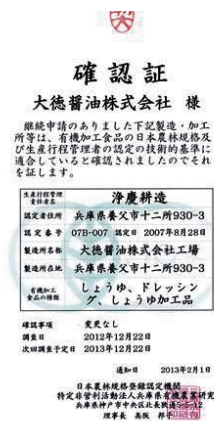
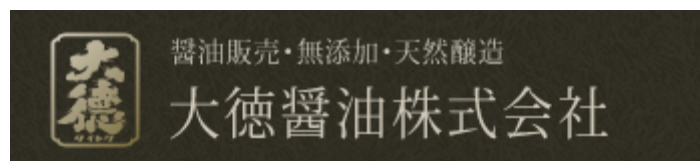


### Mikawa-Shōjin-Shiroadashi soup stock

- 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.

## 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.

