

Soy sauce | Shoyu | 醤油 | しょうゆ

The color is thin and salty

Sweet

Standard

The color is dense and strong

Shiro

白醤油 | しろしょうゆ

The salty is strong. To dishes without coloring.

White Fried Rice / Dressing with olive oil

Usukuchi

淡口醤油 | うすくちしょうゆ

Used for cooking in Kyoto. To the dish using the color of the material.

Soup / Japanese omelette / Cream stew

Amakuchi

甘口醤油 | あまくちしょうゆ

Soy sauce with added sweetener. Used in the Kyushu region.

White sashimi / Sweet stewing

Koikuchi

濃口醤油 | こいくちしょうゆ

General Japanese soy sauce. Can be used for all purpose.

Tofu / Dipping / Can use anything

Saishikomi

再仕込醤油 | さいしこみしょうゆ

Manufacturing period is long. A lot of umami.

Red sashimi / steak / curry

Tamari

溜醤油 | たまりしょうゆ

Manufacturing period is long. Soybean is the main ingredient.

Red sashimi / Teriyaki



: = low : high
Soybean wheat

: = 1 : 1
Soybean wheat

+ + +
Soybean wheat hydrolyzed vegetable protein sweetener

: = 1 : 1
Soybean wheat

: = 2 : 2
Soybean wheat

: = high : low
Soybean wheat



Raw material treatment

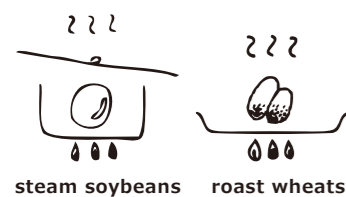
Making rice malt

Saltwater added

Fermentation • Brewing

Pressing • Heating

Complete!



Koji



Moromi

lactobacillus and yeast
Mature from 1 year to 3 years



職人醤油 www.s-shoyu.com



syokuninshoyu

For Meat



Steak

Sharp Mild Strong



44 Koikuchi Kikubishio
17 Kakou Rokuemon
33 Saishikomi Kasanejikomi

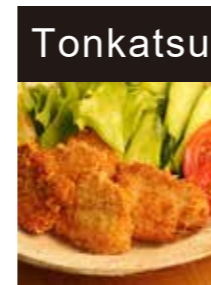


Teriyaki

Simply Soy Sauce+Sweet Sake



64 Koikuchi Tennenjyozo
11 Koikuchi Kijoyu
82 Mirin Minetakara



Tonkatsu

Simply



52 Saishikomi Nidan Jikomi

For Fish Sashimi Sushi



Shell fish

Simply



16 Usukuchi Usumurasaki



White fish

Sweet



49 Amakuchi Hasamezu



Sushi

Refreshing taste



24 Koikuchi Marudaizu Nama



Red fish

Rich taste



37 Saishikomi Kanro shoyu

Gluten Free

Strong



50 Tamari Owari no tamari

Ponzu

sour orange-based sauce



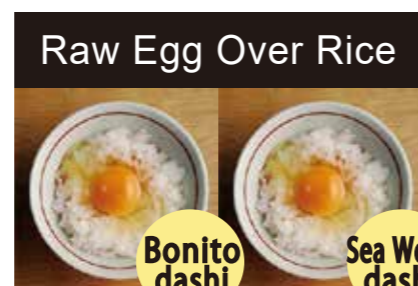
Shabu-shabu / Salad / Gyoza

Very Sour Mild Sweet



10 Kakou Yuzu
22 Kakou Yuzu+Orange+Sudachi
69 Kakou Orange

For Rice



Raw Egg Over Rice

Simply Sweet



15 Kakou Tamago Ni Shoyu
70 Kakou Tamago Gohan

Bonito dashi

Sea Weed dashi



Onigiri

Sweet



36 Amakuchi Oono No Oshoyu



Mozzarella cheese

Smoked



74 Kakou Kaoru Murasaki



Fried chicken

Garlic



67 Kakou Ninniku Shoyu

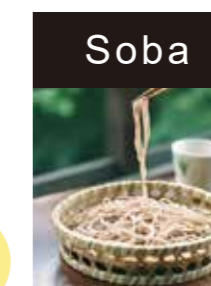


Sukiyaki

Rich Taste



27 Kakou Shikkoku



Soba

Noodle Soup



12 Kakou Tsuyu

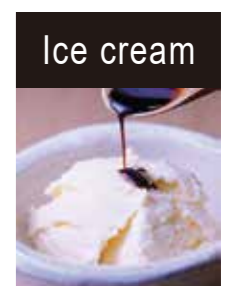


Pasta

Fish Sauce



86 Kakou Eso Gyoshou



Ice cream

Caramel Flavor



43 Saishikomi Tsurubishio