

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 main ingredient is wheat, which is matured for a short period of time and has a low umami flavor.

Dressing with olive oil / Japanese rolled omelette

Usukuchi

淡口醤油 | うすくちしょうゆ

For Japanese cuisine that makes use of dashi stock. It is also recommended to use it as a soy sauce with a small amount of salt added instead of salt or lemon.

Simmered dish / Silken tofu

Amakuchi

甘口醤油 | あまくちしょうゆ

Sweetened soy sauce. The sweetness varies remarkably depending on the region.

Boiled rice / Boiled fish

Koikuchi

濃口醤油 | こいくちしょうゆ

General soy sauce. It goes well with everything from dipping soy sauce to cooking uses.

Grilled fish / Fried egg

Saishikomi

再仕込醤油 | さいしこみしょうゆ

The soy sauce is brewed with soy sauce, resulting in a long aging period and a strong umami flavor.

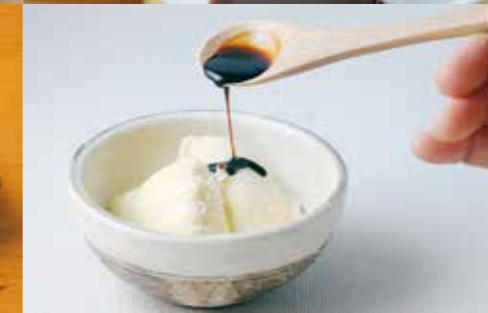
Red sashimi / Vanilla Icecream

Tamari

溜醤油 | たまりしょうゆ

A soy sauce that uses soybeans as the main ingredient and uses less water to condense umami. The ripening period is long, and it looks dark and has a unique scent.

Teriyaki / Onion steak



: = low : high
Soybean wheat

: = 1 : 1
Soybean wheat

+ + +
Soybean wheat hydrolyzed vegetable protein sweetening

: = 1 : 1
Soybean wheat

: = 2 : 2
Soybean wheat

: = high : low
Soybean wheat



Aichi
Shiroshoyu



Aichi
Yuki Shiro



Mie
Shiro shoyu



Hyogo
Tatsuno Honzukururi



Nagano
Murasaki Daizin



Fukuoka
Kinari Usukuchi



Fukui
Oono no Oshoyu



Kagoshima
Koikuchi Kanro



Kagoshima
Sashimi Shoyu



Akita
Hyakujyu



Saitama
Kioko Shoyu



Fukushima
Heiemon



Gunma
Saishikomi



Shimane
Sannen Jyukusei



Saitama
Kinbue Saishikomi Nama



Gifu
Minobi



Nara
Zikayou Tamari



Mie
Marudaizu Shoyu



Kioko(Wooden barrel)shoyu is an Original Ecosystem

The microorganisms that live inside the kioko barrels will create an ecosystem unique to that brewery. When samples from the barrels are brought to a research institution, new microorganisms are always found. With these varying microorganisms, every soy sauce batch will have a slightly different taste from each other. This is attributed to using the same barrels, in the same warehouse for over 100 years.



Taste created by time

Many kioko barrels are fermented according to the temperature change during the spring, summer, autumn and winter months. In addition, fermentation processes vary between one to four years. In regards to flavor, soy sauce is known to have an umami, or savory, taste. According to research, glutamic acid present in traditionally fermented soy is responsible for increasing the umami flavor.

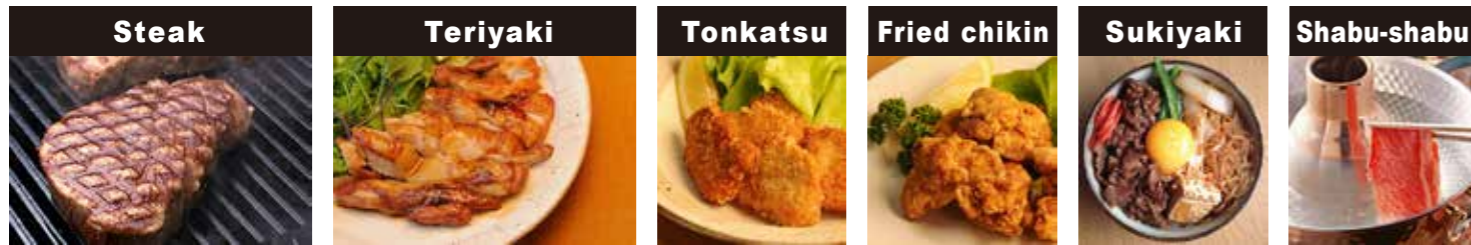


職人醤油 www.s-shoyu.com



For Meat

For Fish Sashimi Sushi



Mild	Strong	Soy Sauce+ Sweet Sake		Mellow and Rich	Garlic	Rich Taste Sweet dashi	Mild Ponzu
Kakou	Tamari	Tamari	Mirin	Saishikomi	Garlic	Dashi	Yuzu+Sudachi+daidai ponzu
17	50	84	81	52	67	27	22
Rokuemon	Owarino tamari	Marudaizu tamari	Issi soden	Nidanjikomi jyukuseisannen	Ninniku shoyu	Shikkoku	Tedukuri ponzu



Refreshingly Sweet	Thick and Sweet	Simple and Mellow	Mellow and Rich	Rich Taste	Refershing Taste
White Fish Amakuchi	Red Fish Amakuchi	White Fish Usukuchi	Salmon Saishikomi	Red Fish Tamari	Sushi Koikuchi
49	87	16	101	76	24
Hasamezu	Tenryuu	Usumurasaki	Koimurasaki	Tsuresoi	Marudaizunama

Novelty flavor

Gift Set

5Basic Types



Smoked	Mitarashi dumpling flavor	Sweet	Light Taste	Sweet Ponzu	Sour Ponzu	Standard Clear Type
Smoked	Saishikomi	Sea weed dashi	Bonito dashi	Orange ponzu	Yuzu ponzu	Koikuchi
74	43	70	15	69	10	54
Kaoru murasaki	Tsurubishio	Tamago gohan	Tamago ni shoyu	Daidai ponzu	Yuzu ponzu	Toumei shoyu



White Fish Usukuchi	All Fish Koikuchi	Red Fish Saishikomi	Shodoshima Shokin&Yamaroku		
Usukuchi	Koikuchi	Saishikomi	Usukuchi	Koikuchi	Saishikomi
16	24	37	06	44	43
Usumurasaki	Marudaizu nama	Kanro shoyu	Usukuchi nama	Kikubishio	Tsurubishio



Shiro	Usukuchi
73	32
Shirotamari	Usukuchi tennen