

# Product Catalog

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500ml 200ml  
Shelf Life: 18mos

**Most popular**

## Dashi Soy Sauce

**All-purpose seasoning for any style cuisine**

Dashi Soy Sauce is enriched with natural broth made from fish extracts (dried mackerel and dried tuna) and kombu. From Japanese to Western, you can add Dashi Soy Sauce to any style cuisine including pasta, soup or stir-fries.

EU HACCP option available



500ml 200ml  
Shelf Life: 12mos

## Less Sodium Dashi Soy Sauce

Less Sodium

**The flavor of Dashi Soy Sauce with less sodium**

This product has 45% less sodium than regular soy sauce, while maintaining the aroma, rich taste and convenience of Dashi Soy Sauce. Use it straight on tofu, or as a seasoning for mixed rice, pickles or simmered dishes.



200ml  
Shelf Life: 12mos

## Vegan Dashi Soy Sauce

Less Sodium

No MSG

**Made from delicious blend of vegetables and kombu**

We combined soup made from seven different vegetables (yam, daikon, carrot, burdock, napa cabbage, potato and pumpkin) with dashi made from high quality kombu and dried shiitake mushrooms. It is then blended with a light-colored Usukuchi Soy Sauce to create the perfect seasoning for your favorite vegan dishes.



200ml  
Shelf Life: 12mos

## Salmon Dashi Soy Sauce

Less Sodium

**Enjoy the sweet and mellow taste of whole smoked salmon**

This mild and slightly sweet Salmon Dashi Soy Sauce is made with salmon from the cold rivers of Hokkaido. The salmon is smoked whole using our original techniques that hold in rich flavors. Use it straight on steamed vegetables, grilled corn, baked potatoes and more.

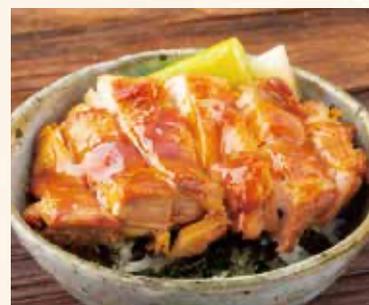


15ml x 5  
Shelf Life: 12mos

## HL Dashi Soy Sauce

**Small enough for your pocket, big enough for your cravings**

This is a soy sauce blended with dashi that provides balanced umami, saltiness and sweetness. This is an all-purpose seasoning packed in single-use sachets, makes it easy to carry. It is certified by the Indonesian Halal Certification Agency (BPJPH).





## Garlic Dashi Soy Sauce

**The perfect balance of sweet, savory and garlic**

Our Garlic Dashi Soy Sauce is a perfect blend of local Kagawa garlic, miso, ginger, black pepper, chili, sesame, dried tuna extract and our authentically brewed soy sauce. Perfect for steaks, fried chicken, BBQ, stir-fries or fried rice.



200ml

Shelf Life:12mos



## Chili Dashi Soy Sauce

**Spicy! Delicious! Addictive!**

Chili Dashi Soy Sauce is an amazing blend of brewed soy sauce, dashi, miso, doubanjiang and chillies. Get your taste buds ready for a wonderful kick of spice in your soy sauce. Great as dipping sauce, adding spiciness to a variety of dishes as well as soups.



200ml

Shelf Life:12mos



## Teriyaki Sauce

**All-you-need Teriyaki Sauce!**

Teriyaki Sauce is a balance of sweet and savory flavors that will bring the authentic Japanese restaurant taste to your home. This sauce is a blend of our authentic soy sauce, dashi, sugar and mirin. Add this sauce generously to your favorite dishes.



200ml

Shelf Life:12mos



## Shiro Dashi

**A superb and unwavering dashi blend**

Dried bonito flakes enrich and embolden the original dashi made from round herrings, mackerel, shiitake mushrooms, and kombu. Perfect for clear soup, egg custard or any dish where you want to maintain the color of the ingredients.



200ml

Shelf Life:12mos



## Nizakana Soy Sauce

**The only seasoning you need to make a perfect nizakana (simmered fish)**

Nizakana Soy Sauce is a tasty blend of broth made from dried mackerel, tuna, kombu, mirin and our original whole smoked salmon. Tokachi wine is then added for a delicate fruity flavor that adds even more depth to nizakana as well as zukedon and teriyaki dishes.



200ml

Shelf Life:12mos



## Shellfish Soup Base ●limited time:September to April

**A soup base infused with the savory taste of clams**

The combination of soy sauce, dashi, and extracts from scallops and shijimi clams have made this a soup base filled with hearty and rich flavor. All you need to enjoy a delicious hot pot is to add water to the soup base and boil the ingredients.



200ml

Shelf Life:12mos

## Seasoned soy sauce series



### Ponzu Soy Sauce

#### Soy sauce with a citrus kick

We blended our Usukuchi Soy Sauce with vinegar, yuzu and sudachi grown in Shikoku. The tart flavor goes perfectly with shabu shabu, hot pot, steak or gyoza.



200ml

Shelf Life:12mos



### Dashi Ponzu Soy Sauce

#### The rich umami of dashi with a hint of citrus

Enjoy the perfect balance of tartness and rich flavors of dashi. It is a blend of dried bonito, mackerel, kombu, citrus and traditionally brewed soy sauce. Savor the hint of citrus in hot pot sauce, gyoza, fish in foil, wafu hamburg or salad.



200ml

Shelf Life:12mos



### Dashi Salad Dressing

#### The refreshing oil-free dressing

Our oil-free dressing is made from wine vinegar, yuzu citrus juice and our authentically brewed soy sauce. The mellow aroma with a hint of black pepper stimulates your appetite. Use it to dress any-style vegetables, carpaccio or chilled pasta.



200ml

Shelf Life:12mos

## Seasoning series



### Iriko Dashi Vinegar

#### Mellow and refreshing seasoned vinegar packed with umami

Iriko Dashi Vinegar is a bright apple vinegar and a mellow rice vinegar brought together with locally sourced anchovy and kombu. This wonderful combination exceeds all your vinegar desires from sunomono, pickles, coleslaw to teriyaki.



500ml

Shelf Life:12mos



### Katsu Dashi Sauce

#### The power of dashi enhances the savory taste!

Thanks to its deep, rich flavor, this Katsu Dashi Sauce goes very well with both Japanese and Western style dishes. For any dish ranging from katsu, croquettes, okonomiyaki to yakisoba.



360ml

200ml

Shelf Life:12mos

## Noodle soup base series



500ml



200ml

Shelf Life: 18mos

### Sanuki Base

**Enjoy the authentic Sanuki taste at home**

This soup base contains carefully selected dried Japanese sardines. By simply diluting it, you can make authentic Sanuki-style udon soup in seconds!



200ml

Shelf Life: 12mos

### Sanuki Udon Soup Base

**Versatile noodle soup from the luxurious umami of dried fish**

This tasty soup base is made with following dried ingredients: bonito, mackerel, round herring, horse mackerel, Japanese anchovy, shiitake mushrooms and kombu.



200ml

Shelf Life: 12mos

### Sanuki Udon Soy Sauce

**Developed exclusively for udon noodles**

A soy sauce developed specifically for udon noodles. Pure brewed soy sauce is blended with dried mackerel, dried bonito and kombu to create a great taste that enhances the taste of udon.



200ml

Shelf Life: 12mos

### Sweet Udon Soy Sauce

**Sanuki special bukkake udon soy sauce**

This soy sauce was developed for cooking the Sanuki specialty bukkake (means pour over) udon. You can use it as is or dilute it before "pouring over" the noodles.



200ml

Shelf Life: 12mos

### Simple Soup Base No MSG

**All-purpose soup base perfect for a variety of Japanese noodles**

This soup base is enriched with dried mackerel, tuna, dried shiitake mushrooms, kombu and our original whole smoked salmon. Use it for noodles, hot pot and as a seasoning for other dishes.



200ml

Shelf Life: 12mos

### Soba Soup Base

**A robust soba soup base with a rich, Edo-style flavor**

The Soba Soup Base is made from robust, full-bodied dashi using carefully selected ingredients and our original whole smoked salmon. This blends perfectly with our soy sauce made only from Japanese whole soybeans.





500ml 200ml  
Shelf Life:18mos

## Soy Sauce No MSG

### Our original soy sauce

Our original Soy Sauce is made from whole soybeans using traditional methods to create mild flavor and fresh aroma. Can be used in a variety of ways including dipping, pouring, seasoning or even for desserts.



200ml  
Shelf Life:18mos

## Sashimi Soy Sauce

### The rich double brewed soy sauce

This is a wonderful blend of double brewed soy sauce imparting a rich color and nutty taste to our original soy sauce known for its fine umami and sweetness. It is perfect for sushi and sashimi.



## Private brand development

In order to reach the diversity of customer needs, we offer development and brand support. We are happy to help with a wide range of products and services.

## Corporate Outline

<b>Name</b>	<b>KAMADA SOY SAUCE Inc.</b>
<b>Address</b>	1-6-35 Hon-machi, Sakaide, Kagawa 762-0044 JAPAN Phone: +81-877-46-0024 Fax: +81-877-46-7300
<b>Founded</b>	1789
<b>Established</b>	February 1941
<b>Locations</b>	Hon-machi Factory : 1-6-35 Hon-machi, Sakaide, Kagawa Minato Factory : 2-1-59 Irifune-cho, Sakaide, Kagawa Obihiro Factory : 2-25-2 Nishinijukita, Obihiro, Hokkaido
<b>Official Shop</b>	Kamada Soy Sauce Sakaide Factory Shop Kamada Soy Sauce Takamatsu shop



## Measures for Safety and Reliability



### FSSC22000 certification

We have obtained and are operating under the FSSC22000 certification, an internationally recognized standard for food safety, at our Honmachi and Minato factories.



### HALAL certification

We offer Halal-certified products, produced in a dedicated Halal line to meet specific consumer needs.



### HACCP activities

All our factories have obtained HACCP certification by third-party assessment. We continue to improve on our food safety.



**KAMADA SOY SAUCE Inc.**

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