

# Product Catalog

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500ml  
200ml  
Shelf Life: 18M

## Dashi Soy Sauce

Straight-up Stew Noodle Dipping sauce Noodle Soup



All-purpose seasoning for any style of cuisine

Dashi Soy Sauce is enriched with a natural broth made from fish extracts (dried mackerel, dried tuna) and kombu (kelp). Use as an all-purpose seasoning for your cooking and dilute to make soup for noodles.



200ml  
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## Less Sodium Dashi Soy Sauce

Straight-up Noodle Dipping sauce Noodle Soup **Less Sodium**

The flavor of whole Dashi Soy Sauce now available with less sodium

This product has 45% less salt than regular soy sauce while maintaining the tastiness and convenience of Dash Soy Sauce. The aroma and rich taste are still present. Use straight-on cold tofu, or as a seasoning for stir-fry dishes.



200ml  
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## Vegan Dashi Soy Sauce

Straight-up Suimono Soup **Less Sodium** **No MSG**

Vegan Dashi Soy Sauce is 100% free of animal products

We added soup made from seven different vegetables (yam, daikon, carrot, burdock, napa cabbage, potato, and pumpkin) to dashi made from the highest quality kombu and dried shiitake mushrooms. It is then blended with our light-colored Usukuchi Soy Sauce to create the perfect seasoning for your favorite vegan dishes. Use straight on steamed vegetables or as a seasoning. Dilute it with hot water to make Osuimono (clear Japanese soup.)



200ml  
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## Salmon Dashi Soy Sauce

Straight-up Noodle Soup **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 all the rich flavors. Use straight on steamed vegetables or stir-fry.



200ml  
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## Children's Soy Sauce

Straight-up Stew Noodle Dipping sauce Noodle Soup **Less Sodium** **No MSG**

Made with various vegetables

This is a perfect blending of light-colored soy sauce, dashi from carefully selected kombu and dried shiitake mushrooms, and seven types of vegetable soup. No umami seasonings, preservatives, and animal ingredients are used. The salt content that you care about is also cut by 45%, but the flavor remains the same, so adults can use it together.





200ml  
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## Garlic Dashi Soy Sauce

**Straight-up** **Stir-Fries**

The perfect balance of sweet, savory, salty, and spicy flavors

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



200ml  
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## Nizakana Soy Sauce

**Blue-backed fish** **Whitefish**

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 adds a delicate and fruity flavor. This deepens the flavor of Nizakana (simmered fish) as well as many other dishes.



200ml  
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## Teriyaki Soy Sauce

**Stew** **Teriyaki** **Rice Bowl**

Sweet and savory all-purpose seasoning

Teriyaki Soy Sauce is a balance of sweet and savory flavors that will bring the authentic Japanese restaurant taste to your home. Use as a marinade for teriyaki chicken, pork, donburi, or as a simple steak sauce.



200ml  
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## Ponzu Soy Sauce

**Straight-up**

Soy sauce with a citrus kick

We blended our Usukuchi Soy Sauce with vinegar and three kinds of citrus fruits (Sudachi, Yukou, and yuzu) grown in Shikoku. It goes perfectly with sashimi, gyoza, salad or it is great as a steak sauce.



200ml  
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## Dashi Soup Base

**Stew** **Noodle Soup** **Suimono Soup**

Even if diluted 10 times, the product maintains its solid flavor as dashi

Dried bonito flakes have been added to the first dashi made from rigorously selected dried bonito, round herrings, mackerel, shiitake mushrooms, and kombu in order to enhance the flavor of the product. This item enables you to cook a dish with a sophisticated taste without spoiling the colors of its ingredients.



200ml  
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## Dashi Ponzu Soy Sauce

**Straight-up**

The rich umami of dashi with a hint of citrus

Dashi Ponzu Soy Sauce is the perfect balance of tart with the rich flavors of dashi. It is a blend of dried bonito, mackerel, kombu, citrus, and traditionally brewed soy sauce. Use this wonderful citrus-infused soy sauce with hot pot, gyoza, cold tofu, salad, and grilled fish/steak.



200ml  
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## Shellfish Soup Base

**Hot Pot** • limited time : September to April

The soup is infused with the savory taste of clam

A combination of soy sauce, dashi, and extracts from scallops and shijimi mussels has made this soup a hearty, rich flavored dish. All you need to do to enjoy a delicious hot pot of soup is add water to the soup and boil the ingredients.



200ml  
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## Salad Dressing

**Straight-up**

The refreshing flavor of 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 salad or steamed vegetables.



## Soup Base



500ml  
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### Udon Soup Base

Noodle Soup

Appreciate the authentic taste readily at home

Used for this product are dried small sardines from Ibuki Island in Kagawa Prefecture. You can enjoy authentic soup soy sauce to be poured on udon noodles, simply by diluting the product.



200ml  
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### Sanuki Udon Soy Sauce

Noodle Dipping sauce Noodle Soup

Soy sauce for Udon noodles

A soy sauce that is exclusively developed for Udon noodles. Pure-brewed soy sauce is blended with dried mackerel, bonito, and kelp to create a great taste that enhances the umami of Udon.



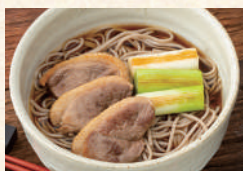
200ml  
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### Soba Soup Base

Noodle Dipping sauce Noodle Soup

Dark-colored soup soy sauce with a rich, Tokyo-style flavor

Full-bodied dashi made from carefully selected ingredients and from our original item Dried Salmon has been blended with dark-colored soy sauce. All the soy beans used for the dark-colored soy sauce have been cultivated in Japan.



## Sauce



360ml 175ml  
Shelf Life:12M

### Bonito Dashi Brown Sauce

Straight-up Stew Deep-fried Foods

The power of dashi enhances the savory taste

Thanks to its deep, rich dashi flavor, this product goes very well with both Japanese-style dishes and Western-style dishes. Not only can you pour this sauce on dishes, but you can also use it for frying or stewing dishes. This is a very convenient product.



200ml  
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### Soup Base

Noodle Soup Tempura Soup No MSG

All-purpose soup stock perfect for Japanese noodles

This stock is enriched with dried mackerel, tuna, dried shiitake mushrooms, kombu, and our original whole smoked salmon.



200ml  
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### Udon-Ken Soup Base

Noodle Dipping sauce Noodle Soup B.K. Udon

Versatile noodle soup with the luxurious Umami of dried fish

This tasty soup base is made with pure-brewed soy sauce added to bonito, dried mackerel, Dried Round herring, dried horse mackerel, dried Japanese anchovy, shiitake mushrooms, and kelp.

## Soy Sauce



500ml  
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### Soy Sauce

Straight-up Stew Teriyaki No MSG

Kamada Original soy sauce

This Soy Sauce is made from the whole soybean that creates a mild flavor and fresh aroma using traditional methods.



500ml  
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### Usukuchi Soy Sauce

Stew Hot Pot No MSG

Perfect selection if you want to maintain the colors of the ingredients in your dish

Koji molds for light-colored soy sauce have been used, and sweet sake has been added to the moromi mash of this soy sauce, in order to make the product's color as light as possible.



200ml  
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### Sashimi Soy Sauce

Straight-up Dipping Sauce Stew

The richness of double-brewed soy sauce

This is the blend of double brewed soy sauce with rich color and nutty taste and original soy sauce with fine umami and sweetness. It is perfect for sushi and sashimi.



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