



Tradition

The Kyushu method with Artisans

The Kyushu method is our pride. Our factory is located in the southern area of the island, called Kyushu, in Japan. Our food culture in Kyushu is cooked to a sweet taste. Therefore soy sauce and miso are also sweeter than in any other regions.

The area has a unique culture in which koji mold, a fermentation fungus essential for the production of miso and soy sauce, is also specialised in the production of barley miso. Compared to miso made from husked rice, barley miso is complex nutrients, which offers a rich aromatic flavour.

Fermented food is a fascinating taste like umami. It is comprised of broken down 'starch' and 'protein'.

Barley miso contains less starch than husked rice miso. That's why, our barley miso makes it a food that is not too sweet, due to its complex constituent raw materials and allows you to enjoy the aroma.