



Innovation

Powdered miso

a creation of the impossible

Miso powder which enjoys UMAMI, was created by Hayakawa Shoyu Miso using the unique technology.

This powdered miso is the same quality approved by Miso Artists. This product has been confirmed by a research institute that the enzymes in this miso are still active. It is easy for the body to digest and absorb them.

We want miso to be used more freely in gastronomy, fusion and other dishes.

Of course it can be used as a soup, but we want it to be used sometimes like a cheese, spice and dessert.

Encounters with unknown seasonings allow us to realise the expanding depth of our traditions.

Powdered miso gives us an opportunity to cultivate the culture.