

早川しょうゆ.みそ株式会社

“Our mission is to contribute to the culture of food.

We believe that culture lives in flavour, in health, and in the people who bring food to life.”

Hayakawa Shoyu Miso Co.,Ltd
3732 Nishimachi, Miyakonojo, Miyazaki
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Philosophy

We believe that food is more than sustenance—it is culture. And culture is not just about tradition, but about people, health, and the pursuit of flavour that nourishes both body and spirit. Our philosophy is rooted in the idea that food connects time and community. Each miso we craft, each sauce we pour, carries with it a story shaped by care, integrity, and the quiet power of fermentation.

We honour the past not by preserving it in glass, but by bringing it to the table in new and evolving forms. That is how we keep culture alive.

Vision and Mission

To share the richness of Japanese fermentation with the world—authentically, sustainably, and creatively.

To craft honest, flavour-driven seasonings rooted in Japanese tradition, reimagined for modern kitchens across the globe.
To uphold the highest standards of safety and quality, while preserving the artisanal spirit of small-batch production.
To foster a food culture where simplicity, wellbeing, and depth of taste coexist.

Value

1. Respect for Tradition

We inherit 140 years of craftsmanship and pass it forward, adapting with purpose but never compromising essence.

2. Commitment to Health and Safety

Our products are made in certified facilities that meet rigorous international standards like FSSC22000 and Ecocert. Because good flavour begins with trust.

3. Curiosity and Innovation

From powdered miso to export-ready sauces, we explore new expressions of umami without losing sight of our roots.

4. People First

We believe that culture is people—farmers, makers, cooks, and everyone who gathers around the table. We are here to support and celebrate them.

5. Sincerity in Craft

Every batch we produce is made with care. No shortcuts, no artificiality as possible—just time, technique, and a deep respect for flavour.



A TASTE OF

Hayakawa Brands

We believe that culture lives in flavour, in health, and in the people who bring food to life.

A Taste of Time, A Tradition in Motion

In the quiet southern town of Miyakonojo, where the air carries the scent of barley and earth, Hayakawa Shoyu Miso has been quietly shaping the culture of taste for over 140 years. This isn't just a miso maker. It's a company with a clear philosophy: *To contribute to the culture of food. And culture, they say, means flavour, health, and people.*

It's a bold but heartfelt sentiment. At Hayakawa, culture isn't an abstract ideal—it's something tangible, ladled into a bowl of miso soup, shared at the dinner table, or drizzled over grilled vegetables. To them, being a food producer means embracing responsibility—not only for flavour, but for wellbeing, for sustainability, and for every person their food touches. That's the foundation they've stood on for more than a century—and the

guiding principle they carry forward.

At the heart of the Hayakawa range are traditional, sweet-leaning flavours typical of Kyushu: mellow barley miso, round-bodied soy sauces, and rich sauces like yakiniku tare and umami-packed dressings. These products carry the quiet wisdom of craft passed down through generations. But Hayakawa is not a company bound by nostalgia. Instead, it sees tradition as a living thing—something to protect and, just as importantly, evolve.

That philosophy comes to life in products like *powdered miso*—an inventive format that blends convenience with craftsmanship—or their *organic barley miso*, a fragrant nod to terroir and purity, crafted to meet rigorous international organic standards. Here, innovation doesn't abandon tradition—it distills it. The motto

they stand by: *The essence stays. Only the form has changed.*

Behind every product is a team of modern artisans—people as fluent in HACCP systems and FSSC22000 protocols as they are in koji fermentation. Their facilities are Ecocert-certified, enabling them to offer organic products that meet the highest expectations of global buyers without compromising on local identity.

What's remarkable is that, despite being a small company in a modest corner of Japan, Hayakawa has quietly grown into a name known among chefs and retailers abroad—those who seek depth, story, and quiet excellence. The brand doesn't chase trends or shout for attention. Instead, it invites you to listen. To slow down. To taste. Because in every drop of sauce or grain of miso, there's time. There's care. There's a belief that food can still be meaningful.



Safety You Can Taste

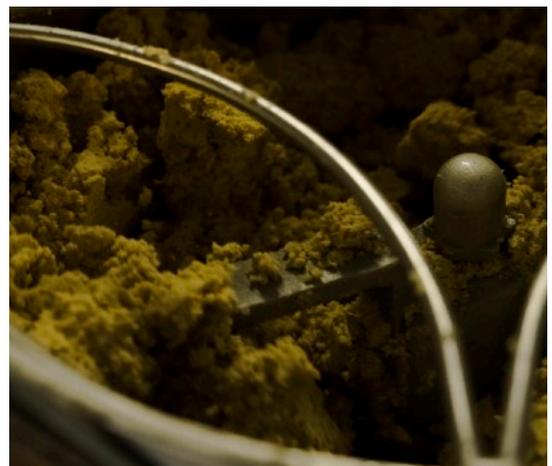
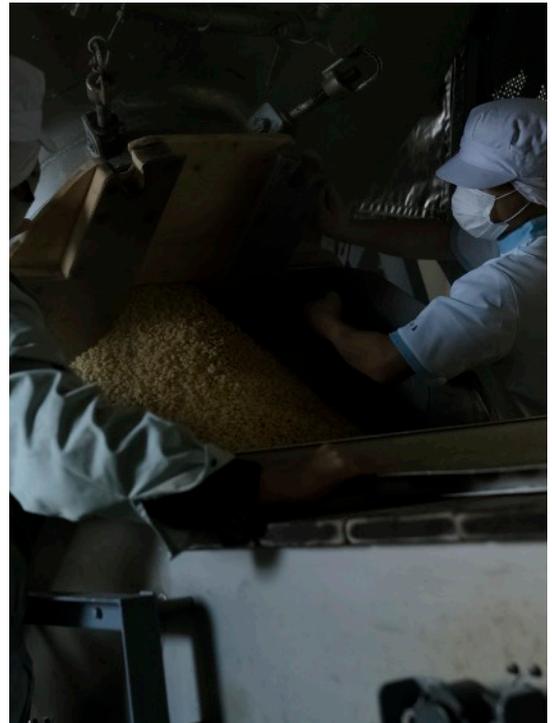
Behind every good flavour is a foundation of trust. At Hayakawa, we believe food should not only taste beautiful—it should be made with integrity, every step of the way.

That's why all of our miso, soy sauce, and powdered miso products are manufactured in facilities certified under FSSC22000, a globally recognised food safety system supported by the Global Food Safety Initiative (GFSI). This means every process—from ingredient sourcing to packaging—is designed to meet the world's highest standards of food hygiene, traceability, and operational control.

At the core is the HACCP system, which identifies and monitors critical control points (CCPs) to prevent contamination and ensure product integrity. This includes active measures such as metal detection, moisture activity (A_w) monitoring, and routine on-site inspections. These aren't just checkboxes—they're daily practices our team takes seriously.

We also conduct regular audits and continuous improvement checks to stay ahead of evolving standards. With proven consistency in production and strict adherence to international compliance, our facilities are able to maintain both artisanal quality and global credibility.

Food safety isn't just a certification for us—it's a quiet promise. One that lives in every spoonful of miso, every drop of sauce, and every decision we make behind the scenes.



Key safety measures include:

- Metal detection systems to screen for foreign materials.
- Water activity (A_w) monitoring as part of CCP management to prevent microbial growth.
- Regular on-site audits and inspections to confirm compliance and continuous quality improvement.
- Consistent production capacity validated through stable output and verified operational performance.

Product Information



Crafted from fermented miso alive with active enzymes, umamiso original is a quiet powerhouse of flavour.

Product Name : umamiso original Mi-salt
 Ingredients : Barley, Soy Bean, Salt, Aspergillus oryzae

It delivers a pure depth of umami and kokumi—a savoury richness that lingers gently on the palate. Clean, understated, and versatile, it lends itself beautifully to broths, stir-fries, marinades, or even modern plant-based cooking. A seasoning that doesn't shout, but sustains—a foundation for thoughtful cooking.



Aromatic white truffle meets the mellow strength of fermented miso in this gourmet blend. It is luxurious without excess, delivering a refined, earthy scent balanced by soft umami tones.

Product Name : umamiso Mi-salt with White Truffle
 Ingredients : Dried miso, white truffle salt, artificial truffle flavouring

Use it sparingly to finish risottos, scrambled eggs, roasted vegetables—or even to rim a cocktail glass. It turns everyday moments into something memorable. A little goes a long way.



Product Name :
 Ingredients : Organic Barley, Organic Soy Bean, Sea Salt, Aspergillus oryzae

Made in Kyushu, this organic barley miso speaks to the land as much as to taste. Less sweet than traditional styles, it focuses on a savoury core of umami—robust, clean, and deeply satisfying. Representing just 2.8% of miso production in Japan, this rare style is gaining fresh appreciation for its balanced flavour and its sense of terroir. Ideal for those seeking miso with authenticity, depth, and versatility.



Product Name : BBQ Sauces (3 Flavours)
 Ingredients : Please Contact us.

What if Japanese seasoning could meet open-fire cooking with ease? Hayakawa's BBQ sauces do just that. Crafted from natural ingredients and available in three flavourful bases—miso, sesame, and shochu—they offer a taste of Japan that's export-ready and designed for modern grilling. With over a year of shelf life and ambient storage, they combine technical excellence with flavour-first thinking. From steak to tofu skewers, they bring a smooth, smoky touch with minimal effort.



OEM & Private Label Development

*True flavour, crafted for chefs.
 Rooted in Japanese tradition. Verified by global standards. Tailored for your vision.*