

アサムラサキ

What is
Oyster Soy Sauce



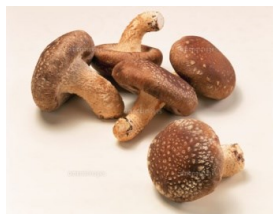
Oyster Soy Sauce born?

The Asian Games were held in Hiroshima in 1991, 33 years ago. At that time, I decided to make something that appeals to Hiroshima! After repeated trial and error, the next year, in 1992, “Kaki Soy Sauce” was released. Speaking of Hiroshima, “oysters” are the specialty.



Characteristics of Oyster Soy Sauce

Oyster soy sauce is a thick soy sauce made by blending bonito and kombu, dried shiitake mushroom soup and Hiroshima oyster extract into main brewed soy sauce, and adjusting the taste with sugar and mirin. By setting the salinity to the same level as normal soy sauce, it can be used as a soy sauce for everyday use, and has been finished into a versatile seasoning that can be used in various cooking scenes, including Japanese, Western and Chinese cuisine.



What is the secret of umami “oyster extract”?

"Oyster extract" is a oyster and flavor that is produced by boiling for a long time the boiled oyster in the process of making dried oysters (mainly used for weddings and other celebrations in Greater China) Concentrated liquid.



Where is the oyster production?

The raw material used for oyster soy sauce, "Oyster extract" is extracted from Hiroshima oysters. This is because Hiroshima's famous oysters are large and have a good taste, and can extract high quality oyster extract.



Oyster Soy Sauce Q & A

We answer many frequently asked questions from consumers.

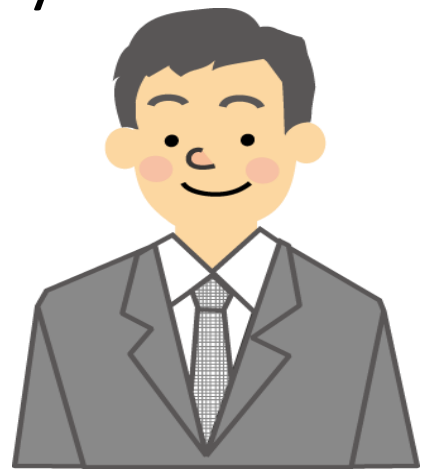
Q. Doesn't oyster soy sauce smell like oysters?



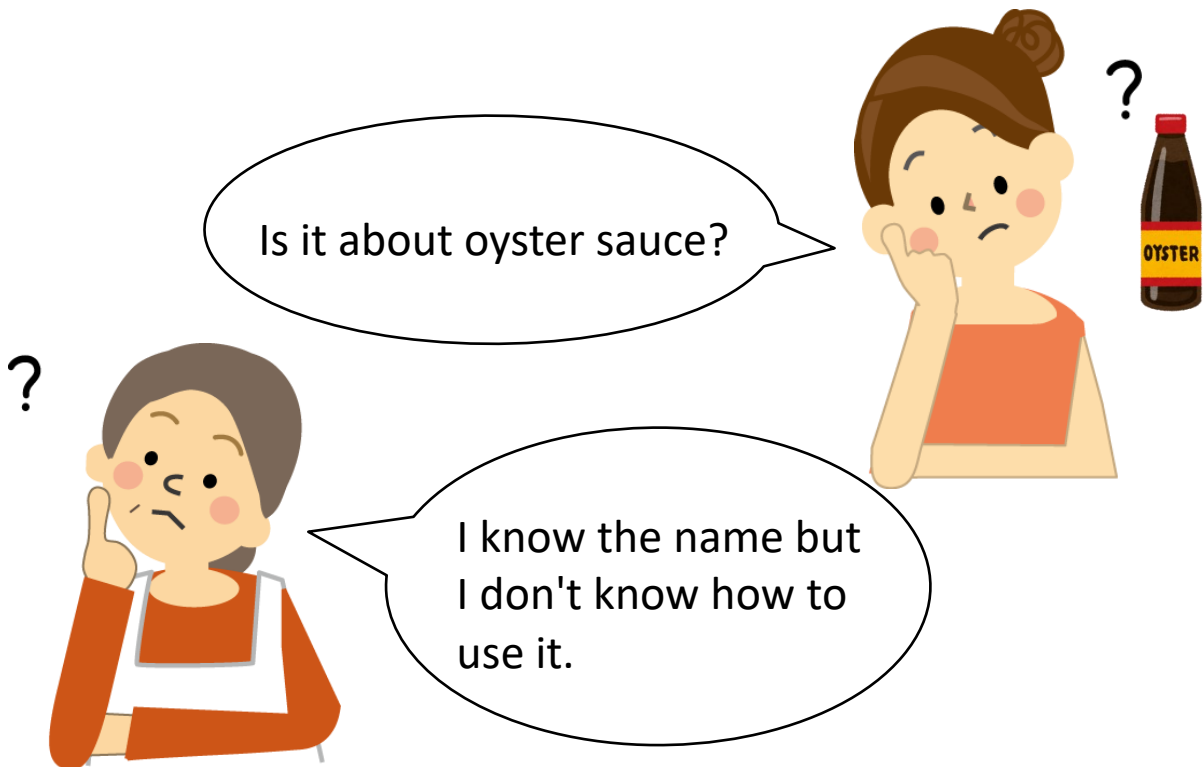
A. This is a product that takes advantage of the taste of oysters.

There is almost no smell of oysters.

This is because the "oyster extract" used in oyster soy sauce is simmered for a long time to condense the flavor and eliminate the smell.



Q. What is Oyster Soy Sauce used for?



A. "Thick soup" with oyster flavor. Can be used instead of ordinary soy sauce.

