



Craft Vinegar of Ise

Drink vinegar for health and beauty !



Craft Vinegar of Ise

This is a gentle-tasting vinegar known for its smooth and mellow flavor without a sharp edge. Founded in the 20th year of the Meiji era, it's made with great care using traditional methods unique to Yamani vinegar, which is also offered at Ise Jingu.

We've selected only the finest, simple ingredients for the fruit juice, and we've used the pristine waters of the Miyagawa River in Mie Prefecture, renowned as Japan's cleanest, for the water. Crafted by skilled artisans who can keenly detect flavor changes, we proudly present this dedicated drinking vinegar to you.

Craft Vinegar of Ise

Drink Vinegar (Ginger × Fruits)



Ginger × Yuzu

- It soothes both the heart and the body with the refreshing ginger and the flavorful yuzu from Mie Prefecture.
- Ingredients: Sugar, yuzu, apple vinegar, ginger, spices
- Content: 200ml



Ginger × Honey

- When mixed with vinegar, it can be enjoyed as a gentle ginger tea with the thickness of honey.
- Ingredients: Sugar, honey, ginger, apple vinegar, spices
- Content: 200ml



Ginger × Apple

- A fruity sweetness that's not only great for adults but also easy for kids to enjoy.
- Ingredients: Apple juice, sugar, apple vinegar, ginger, spices
- Content: 200ml

How to drink

- Dilute with water, hot water, or sparkling water at a ratio of 1 part vinegar to 4 parts liquid.
- It's also recommended to drizzle it over yogurt or ice cream.
- Enjoy it chilled for a refreshing experience in hot weather or warm it up for a soothing, comforting hot drink during cold seasons.

Craft Vinegar of Ise

Drink vinegar (Vegetables)



Black Vinegar × Tomato

- A vinegar drink that's good for your body, made with tomato juice and black vinegar. We've preserved the fruity flavor of tomatoes while giving it a refreshing taste. It's easy to drink, just like tomato juice, and it's a popular flavor among men.
- Ingredients: Tomato juice, tomato vinegar, honey, rice black vinegar
- Content: 200ml

How to drink

- Dilute with water, hot water, or sparkling water at a ratio of 1 part vinegar to 4 parts liquid.



Black Vinegar × Carrot

- A vinegar drink that's good for your body, made with carrot juice and smooth-textured black vinegar. We've used only the natural sweetness of carrots without adding anything extra. It goes down smoothly, much like vegetable juice.
- Ingredients: Carrot juice, rice black vinegar, apple vinegar
- Content: 200ml

Craft Vinegar of Ise

Drink vinegar (Fruits)



Apple

- A vinegar that is subtly sweet, without any strong flavors, allowing you to enjoy the perfect balance of vinegar presence.
- Ingredients: Apple juice, apple vinegar
- Content: 200ml



Grapefruit

- A refreshing and slightly sweet-and-sour flavor. Perfect for hot weather or when you need a refresh.
- Ingredients: Grapefruit juice, apple vinegar, honey
- Content: 200ml



Lychee

- A popular flavor with many repeat customers. You can enjoy the natural sweetness of the lychee fruit itself.
- Ingredients: Lychee juice, apple vinegar
- Content: 200ml



Muscat Grape

- A refreshing taste that's also suitable for those who don't like overly sweet flavors.
- Ingredients: Muscat grape juice, grape vinegar
- Content: 200ml



Blackcurrant

- A flavor that adults will appreciate as a non-alcoholic cocktail option.
- Ingredients: Blackcurrant juice, grape vinegar
- Content: 200ml



Mango

- A tropical aroma and a rich, sweet taste with a smooth texture. Recommended even for children.
- Ingredients: Mango juice, apple vinegar
- Content: 200ml



Kyoho Grape

- Showcasing the natural flavors with a mild sweetness and a clean taste.
- Ingredients: Kyoho grape juice, grape vinegar
- Content: 200ml



Pomegranate

- Sweet and tart with a refreshing taste, a popular flavor among women.
- Ingredients: Pomegranate juice, apple vinegar
- Content: 200ml



Strawberry

- A vinegar with the sweet and sourness of strawberries, reminiscent of a dessert. Recommended even for children.
- Ingredients: Strawberry juice, raw sugar, apple vinegar
- Content: 200ml

How to drink

- Dilute with water, hot water, or sparkling water at a ratio of 1 part vinegar to 4 parts liquid.
- It's also recommended to drizzle it over yogurt or ice cream.
- Mix it with milk or fruit juice, add honey, or drizzle it over shaved ice for a delightful treat.



Pure Rice Vinegar

- A brewing vinegar made exclusively from rice as its ingredient. It undergoes a slow fermentation and careful aging, resulting in a vinegar with a gentle taste, aroma, and acidity.
- Ingredient : Rice
- Content: 500ml



Seasoned Ponzu

- Using an abundance of rare, naturally grown yuzu, combined with soy sauce and our carefully crafted brewing vinegar.
- Ingredient: Yuzu, soy sauce, brewing vinegar, sugar, salt
- Content: 500ml



Ryotei Sushi Vinegar

- Sushi vinegar made with a smooth vinegar, allowing you to savor the taste of a sushi restaurant at home.
- Ingredients: Sugar, brewing vinegar, salt, amino acids.
- Content: 500ml



Fermented black garlic vinegar

- Vinegar made by acetic acid fermentation of black garlic has a mellow aroma and deep flavor. The combination of black garlic and vinegar is a power-up! The combination of black garlic and vinegar powers up! Drink it every day to energize your body!
- Ingredients: Fermented black garlic, rice mash, pure brown barley black vinegar
- Content: 100ml



Seasoning Vinegar "SEISU"

- The spirit of the company's founding has been handed down to the present day. Slowly fermented and matured vinegar for cooking.
- Ingredient : Vinegar, sugar (sugar, glucose-fructose liquid sugar), salt
- Content: 500ml



Salted Ponzu

- A carefully selected masterpiece. We've used rare naturally grown yuzu and salt from deep-sea water.
- Ingredients: Yuzu, brewing vinegar, salt, sugar.
- Content: 500ml



Oishiidesu

- Based on traditional Yamani vinegar, fruity apple cider vinegar, lemon juice and honey are added.
- Ingredients: Brewed vinegar, apple cider vinegar, glucose-fructose liquid sugar, sugar, honey, lemon juice, salt
- Content: 300ml



YUZU Dressing

- Made with yuzu citrus grown in Tokushima Prefecture. The refreshing aroma of yuzu and mild vinegar make this Japanese-style dressing suitable not only for vegetables, but also for seafood and meat.
- Ingredients: Vinegar, glucose-fructose liquid sugar, yuzu juice, edible vegetable oil and fat, fermented seasoning, salt, kelp extract, dried bonito extract, black pepper, seasoning (amino acid, etc.), thickening agent (processed starch), (some ingredients include soybeans)
- Content: 300ml

Delicious taste and quick health benefits!

Yuzu and ginger drinking vinegar

GinVine Sweet Yuzu



• Ingredient : Yuzu vinegar concentrate (manufactured in Japan) (yuzu juice, apple cider vinegar), refined honey, ginger/spice extract (soybeans)

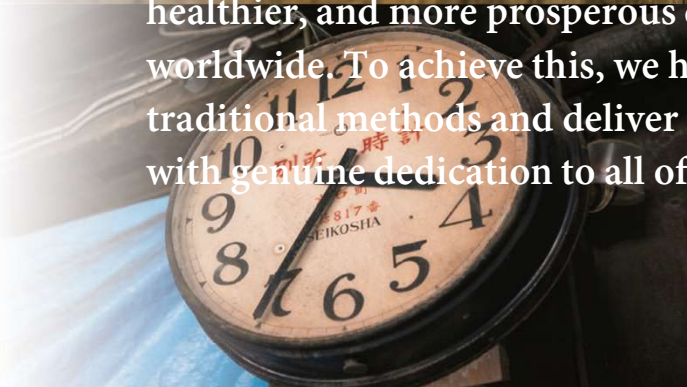
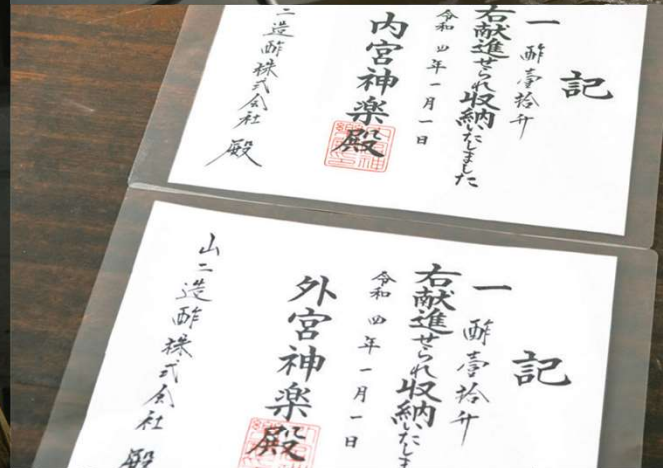
It can be chilled and drunk as is!

• Content: 180ml



Yamani Vinegar Co., Ltd

Established in 20th year of the Meiji era in Tsu City, Mie Prefecture, we have upheld traditional methods in vinegar-making since our founding. We take nearly three times longer than the mainstream methods to create a vinegar with a smooth, gentle taste and a delightful flavor. Over the years, we have received support from many in the local community, and we have continued this tradition through five generations. We've also had the privilege of offering our vinegar to Ise Jingu and have formed numerous connections with people in various regions. Yamani Vinegar aims to share the charm of vinegar with everyone, contributing to brighter, healthier, and more prosperous eating habits worldwide. To achieve this, we hold dear to our traditional methods and deliver products filled with genuine dedication to all of you.



Since 1887

Yamani Vinegar Co.,Ltd

2476 Tsuoki, Akogi, Tsu, Mie. Post 514-0811

E-mail : hello@yamani-vinegar.com



Homepage



instagram

View of the Yamani Vinegar brewery in 1925.

