

Delivering an authentic Japanese flavor interwoven with over 330 years of history.

Ever since our founding in 1688, Shibamura Soy Sauce has flavored the food culture of Japan by producing delicious soy sauce through an authentic wooden-barrel brewing method.

The *umami* of our soy sauce (a flavor characteristic of Japanese cuisine) is created during the brewing process by a variety of microorganisms that inhabit a facility which is over 330 years old. This inimitable production method is a close-guarded secret that has been passed down through 18 generations of the Shibamura family. Relish the quintessence of Japanese cuisine through the many products we offer.

While we hold history and tradition in the highest regard, we are always seeking new business opportunities as we actively expand into foreign markets and provide consultation and other services. So please, let us know about the challenges you are facing. We can propose the optimal solution based on our extensive knowledge and experience.



MANUFACTURING AND CONSULTING

OUR UNIQUE SELLING POINT

CONSULTATION SERVICES THAT ONLY A MANUFACTURER CAN PROVIDE

While we are primarily a soy-sauce manufacturer, we also provide consulting services related to Japanese cuisine. We have experience delivering a wide variety of products and solutions (not limited to soy sauce) that meet the needs of our customers.

What sets us apart is an understanding of the delicate balance between cost, production methods and quality—knowledge we acquired through our experience as a manufacturer in a real production setting. Our frequent visits to other countries have also familiarized us with their specific laws regulating expiration dates, prohibited additives, raw ingredients, and other areas.

These efforts enable us to respond quickly and comprehensively to the needs of our customers and to provide them with optimal solutions.

Our successes

Below are some of the products that we have developed for customers thus far.

For commercial use:

- Rice vinegar 20 L
- Sushi vinegar
- Mayonnaise 1 kg
- Hokkaido miso 1 kg
- Powdered miso soup
- Citrus enzyme water
- Frozen ramen, udon
- Seasonings etc.

For retail use:

- Almond milk
- Organic series products
- Pork cutlet sauce
- Worcestershire sauce
- Ketchup
- Koikuchi soy sauce
- Green-tea soy flour
- Gluten-free bread crumbs etc.



We can deliver a wide variety of products. (not limited to soy sauce)

A WORLDWIDE NETWORK

In 2010, we began exporting our products to Australia; we now deliver our products to over 40 countries around the world. We support our customers no matter where they are located by flexibly meeting their particular needs, such as developing a custom flavor of soy sauce that matches the cuisine of their countries or designing and labeling products with the local languages.

Major export destinations

Europe	Switzerland, France, Italy, the Netherlands, UK, Sweden, Germany, Norway, Belgium, Estonia, Finland, Spain, Greece, Turkey, Portugal, Croatia, Czech Republic, Denmark, Russia, Poland, Monaco
Asia	South Korea, Vietnam, Indonesia, Philippines, India, Singapore, Hong Kong, Malaysia, Cambodia, Thai, Myanmar
Middle East	Dubai, Qatar, Saudi Arabia, Iran, Israel, Oman
Oceania	Australia, New Zealand
North America	USA, Canada
Africa	Tunisia, Kenya



Shibamura Soy Sauce International Co., Ltd.

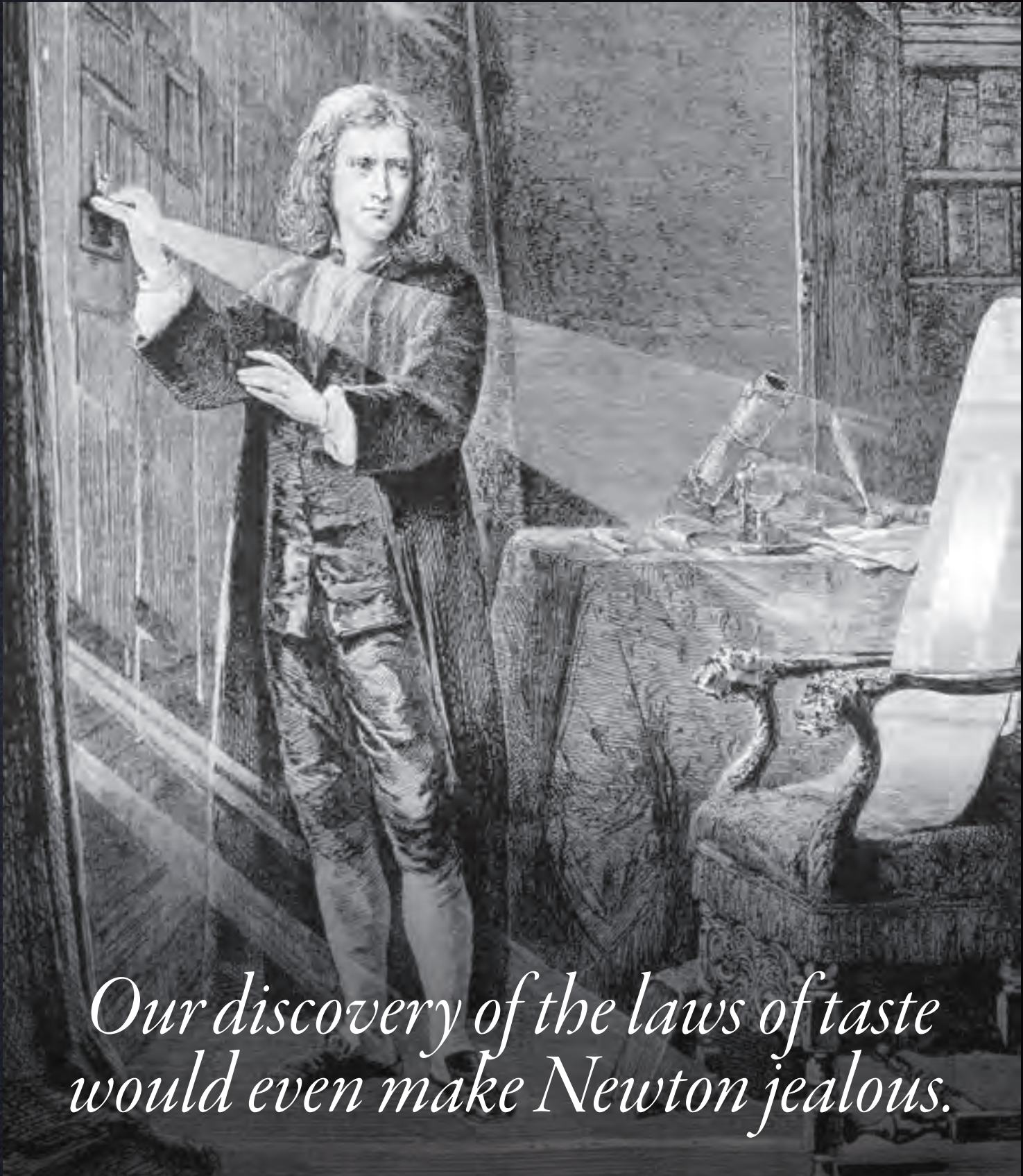
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Scan this QR code to view
our brand video.



www.shibamura.com/en



Isaac Newton (1642-1727)

*Our discovery of the laws of taste
would even make Newton jealous.*

AUTHENTIC
JAPANESE TASTE

SHIBAMURA SOY SAUCE
ESTABLISHED IN 1688



OUR PRODUCTS

INSPIRING YOUR BUSINESS

FOR COMMERCIAL USE

SOY SAUCE

Our Soy sauce comes in large-volume sizes and is used in places such as restaurants, bars, and central kitchens. We also offer a popular 1,000-L size which is used in processing plants around the world.

Available sizes: 1,000-L container, 18-L BIB or can, 9-L can, 1.8-L plastic or glass bottle, 1-L plastic or glass bottle

Product list

- Koikuchi Soy Sauce

Koikuchi is a standard soy sauce that is especially popular in eastern Japan (Tokyo-Hokkaido). It has a salt content of 17-18%. Over 90% of the soy sauce used in Japan and the rest of the world is of the *Koikuchi* type.

- Usukuchi Soy Sauce

Usukuchi soy sauce has a light color and is popular in western Japan (Osaka and Kyoto). Because it has such a light color, it can be used when you don't want to change the color of a dish's raw ingredients. It has a salt content of about 18-19%.

- Gluten-Free Tamari Soy Sauce

No wheat is used in the production of our Gluten-Free Tamari Soy Sauce. It features a dark color and an extremely rich taste. This soy sauce is quite popular in places like Europe and Australia due to the expansion of the gluten-free market. In Japan, it is most popular in the Chubu area (Aichi).

- Shiro Soy Sauce

Shiro (white) soy sauce contains more wheat but less soybeans. It is lighter in color than typical soy sauce. *Sanuki udon* and other dishes can be prepared simply by adding soup stock to shiro soy sauce.

- Genen (Low-Sodium) Soy Sauce

This soy sauce has half the salt content of the *Koikuchi* variety. It has gained international popularity as people around the world become more health-conscious.

- Nama Soy Sauce

Nama soy sauce is a pure, unheated form of soy sauce that features an intense color and aroma. Because it is not heated, it still contains enzymes which can be used to soften meat or fish pickled in the sauce. This product is highly recommended for enjoying simple dishes such as sashimi and sushi.

- Koikuchi and Low-Sodium Soy Sauce for the Middle East (contains 0.03% alcohol or less)

These soy sauces contain 0.03% alcohol or less, so they comply with the strict alcohol regulations found in the Middle East. They possess the genuine flavor of authentic Japanese soy sauce while still adhering to the stringent import laws of the region. The sauces can be enjoyed without worrying about violating any religious codes.

- Organic Soy Sauce

This soy sauce is JAS-certified organic. There is high demand for this sauce in places like Europe and Australia due to increasing interest in organic products.

*The perception of
soy sauce in Europe has changed.*

— Mr. Christophe, Head chef, The peninsula Paris, France

SEASONING, SAUCE, AND DRESSING

Anyone can create an authentic Japanese menu simply by utilizing these products. And by including them as part of recipes in multiple locations, you can easily ensure that taste will remain consistent across all stores.

Available sizes: 1,000-L container, 18-L BIB or can, 9-L can, 1.8-L plastic or glass bottle, 1-L plastic or glass bottle

Product list

Sauces

- Teriyaki
- Yakitori
- Eel (Sushi soy sauce)
- BBQ
- Breaded pork cutlet
- Yakisoba etc.

Dressings

- Sesame
- Green shiso
- Wasabi citrus
- Yuzu etc.

Soy sauce

- Mentsuyu
- Sweet soy sauce
- All-purpose soy sauce for restaurants etc.

Ramen soup

- Soy sauce
- Miso
- Salt
- Pork soup (contains no pork)
- Tantan noodles

SACHETS

Sachets of soy sauce are often attached to orders from places like takeout sushi restaurants and small supermarket vendors. Many types of soy sauce can be used for this purpose, including authentic *koikuchi* sauce as well as soy sauce that contains soup stock. We can make a private brand for you by printing your company logo on the sachets (minimum order of 200,000).

Product list

- Shiho (soy sauce containing soup stock) 5 g Label: Japanese and English
- Koikuchi Soy Sauce 5 mL Label: English Material: aluminum
- Koikuchi Soy Sauce 5 mL, 10 mL Label: Japanese Material: clear film

*A moving taste that
I have never experienced before.*

— Mr. Pael, Head Chef, Zuma, Dubai

RETAIL PRODUCTS

Retail products can be exported from Japan. Enjoy the authentic taste of Japan.

Product list

- Ohitachi 100 mL, 500 mL
- Shiho 150 mL, 500 mL, 1 L
- Stay-Fresh Bottle
- Shiho 200 mL, 450 mL
- Low-Sodium Shiho 200 mL, 450 mL
- Yuzu Katsuo 200 mL
- Kishoyu 200 mL
- Shiho no Shizuku 300 mL
- Yuzu Katsuo 300 mL
- Shiho no Tsuyu 500 mL
- Barbecue Sauce 360 g

GLUTEN-FREE

These products do not contain any wheat. Having these products available will allow you to respond to the needs of a wide range of customers.

Product list

- GF Sesame Dressing 1 L
- GF Umami Dressing 1 L
- GF Teriyaki Sauce 1.8 L (2.2 kg)
- GF Yakitori Sauce 1.8 L (2.2 kg)
- GF Eel Sauce 1.8 L (2.2 kg)
- GF Japanese Barbecue Sauce 1 L (1.22 kg) New
- GF Tamari Soy Sauce 1.8 L, 18 L

OTHERS

We can propose a number of different packaging solutions that serve various purposes, such as our soy sauce and wasabi Dispen Pak® products—the first of their kind ever to be developed.

* Allows the user to dispense just the right amount of soy sauce and wasabi without getting his or her hands dirty.

Product list

- Fish-Type Soy Sauce 2.8 mL, 6.5 mL
- Dispen Pak (4.5 mL of soy sauce and 1 g of wasabi)
- Blister Pack (koikuchi soy sauce) 23 g
- Tabletop Bottle Series (koikuchi soy sauce, low-sodium soy sauce) 150 mL

PRIVATE BRAND DEVELOPMENT

ACCELERATING YOUR STRATEGIES

DEVELOPING PRIVATE BRANDS THAT MEET YOUR NEEDS

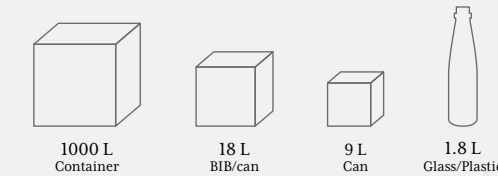
We are actively involved in the development of private brands that meet the needs of our customers, as evidenced by our many success stories from around the world.

We can draw upon our deep product line and large variety of container sizes, shapes, and materials to propose a solution that precisely fits your purpose. Feel free to contact us anytime.

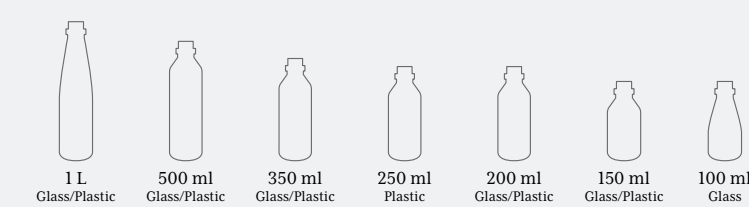
Container line up

Other containers besides the ones below are also available. Please contact us for more information.

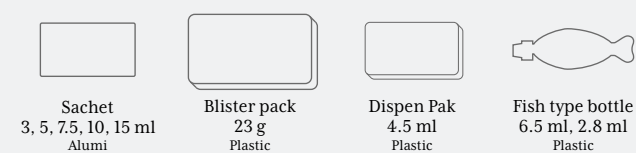
For commercial use



For retail use



For takeout use



Some private brands we've developed