



SHODA SHOYU CO., LTD.

正田醤油株式会社



We, Shoda Shoyu Co., Ltd. are one of the Largest Soy Sauce Brewers in Japan. We have been manufacturing Soy Sauce since 1873, using a traditional and natural method of brewing, but with state-of-the-art Soy Sauce brewing equipment. Our extensive range of products include a wide variety of Soy Sauce as well as Japanese Seasonings and Cuisine.

明治 6 年 (1873 年) の創業以来、正田醤油は 140 年の長きにわたり、醤油造りの伝統を継承する企業として日本の食文化を支えて参りました。その根底にあるのは、伝統を守り継ぐ使命感と、時代のニーズをいち早く形にする先取の精神。この温故知新の信念のもと、これからも、すべてのお客様へ「おいしいがうれしい」をお届けして参ります。

"Naturally Brewed" Japanese Soy Sauce 本醸造醤油

"Naturally brewed" Japanese soy sauce is a multi-purpose seasoning made from soybeans, wheat, salt and water. At the first stage of the process, Soybeans are soaked into water, and then, steamed. Wheat is roasted, and then, crushed. "Koji" mould, a special species for Soy Sauce Brewing, is added to the mixture of steamed soybeans and crushed wheat by inoculation. This mixture is then left to be fermented and matured in brine. At this stage, the mixture is called "Moromi" or "Soy Mash". Raw (crude) Soy Sauce is squeezed out of Moromi and then refined by heating and filtering for Naturally Brewed Soy Sauce.

本醸造醤油は、大豆、小麦、食塩、水を原料として、伝統的な自然発酵によって造られる万能調味料です。蒸した大豆と焙煎した小麦を混合し、麹菌を加えます。麹菌が生育した大豆・小麦の混合物を「麴」と言います。この麴に食塩水を加え（麴と食塩水の混合物を「諸味」と言います）、発酵・熟成させます。その後、諸味から（生）醤油を圧搾・分離し、火入れ・濾過を経て本醸造醤油が出来上がります。

MADE IN JAPAN*

Shoda Shoyu products are all Made in Japan.

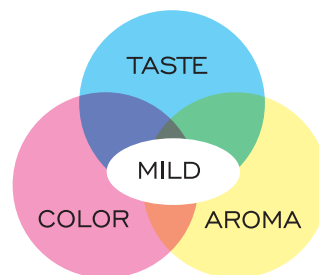
Naturally Brewed Soy Sauce

Shoda Shoyu produces Soy sauce with Japanese traditional style.

Non-GMO Ingredients

All of Shoda soy sauce products does not contain modified genetic material according to FDA regulation.

Well-Balanced Soy Sauce



Good for both
COOKING
&
DIPPING



SHODA SHOYU PRODUCT CATEGORIES

Soy Sauce -Naturally Brewed-

Regular(Koikuchi/Dark Colored)
Usukuchi(Light Colored)
Shiro(Extra Light Colored)
Gen-en(Low Sodium/Reduced Salt)
Saishikomi(Double fermented)
Tamari
Gluten-free
Organic

Other Seasonings

Tsuyu(Soup Base for Noodle)
Tare Sauce
-Yakitori, Teriyaki, Gyoza, Yakisoba, Tempura, Eal, Natto, Tonkatsu, etc.
Ramen Soup
Dashi Soup(Stock-flavored)
Dashi Shoyu(Stock-flavored)
Ponzu(Vinegared-Soy Sauce)
Dressings

Corporate Profile

(as of the end of August 2021)

Address :

Business founded :

Business Outline :

URL :

3-1, Sakae-cho, Tatebayashi, Gunma pref. 374-8510, Japan

December 25, 1873 (Meiji 6)

Brewing Soy Sauce, manufacturing of seasoning products.

<https://www.shoda.co.jp/>