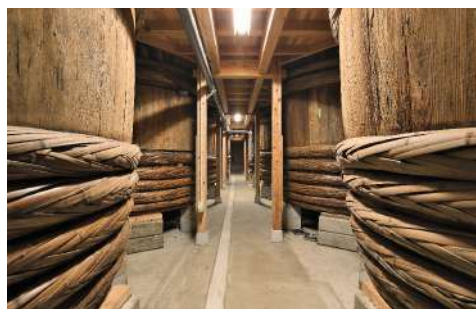


Corporate profile

Coporate Name	Oka Naosaburo-shoten Co., Ltd.
Representative	Toshiharu Oka
Established	1787
Head Office	1-23-21, Machida city, Tokyo 194-0023, Japan
Website	https://www.nihonichi-shoyu.co.jp
Main Business Line	Manufacture of soy sauce in premium wooden barrels
Coporate Name	FSSC22000, USA FDA and Thailand FDA, Organic JAS

We registered trademark "Nihon ichi" which means "No 1 in Japan."



Naturally brewing in wooden barrels

From 1787, we keep the traditional brewing method in wooden barrels over 230 years.

The old the wooden barrels are, the more bacterias such as yeast, koji and lactobacillus grow, which our soy sauce's rich aroma and taste.

Masterpiece of our craftman

Our craftsmen always change the best way of brewing our soy sauce. Because our natural fermented in wooden barrels is not always same, we should change how to brew it.



Made of Japanese soy beans and wheat

We only use Japanese soy beans and wheat for our soy sauce. Especially for "Nihon ichi" soy sauce, with organic soy beans and organic wheat, you can feel richer aroma and grateful taste.



Organic Koikuchi Shoyu

Made of 100% Japanese organic soy beans, wheat and solar salt. An organic rich soy sauce with a mellow flavor that brings out the aroma from brewing in the traditional wooden barrels and ferment for aging over 1 year.

You can enjoy with any dishes, but its rich aroma is especially good with sashimi.



Premium Tamari What free soy sauce

Made of 100% Japanese powdered soy beans called "kinako." We put in a wooden barrel and brewed in a natural climate for 1 year to be fermented and aged. It has rich flavor and thickness, with wheat-free for allergy. Only a couple companies produce "wheat-free" soy sauce in wooden barrels, which makes our "Premium Tamari" more valuable.



Organic Saishikomi Shoyu

Made of 100% Japanese organic soy beans, wheat and solar salt. An organic rich soy sauce with a mellow flavor that brings out the aroma from brewing in the traditional wooden barrels and ferment for aging over 1 year. With two times more ingredients, the luxurious richness that has been nurtured over the years. You can enjoy with any dishes, but its rich aroma is especially good with sashimi like tuna.



Soy sauce seasoning spice

A soy sauce flavored spice that you simply add on to any ingredients. Recommended for steak, BBQ, french fries, and grilled vegetables. *FDA approved product

