



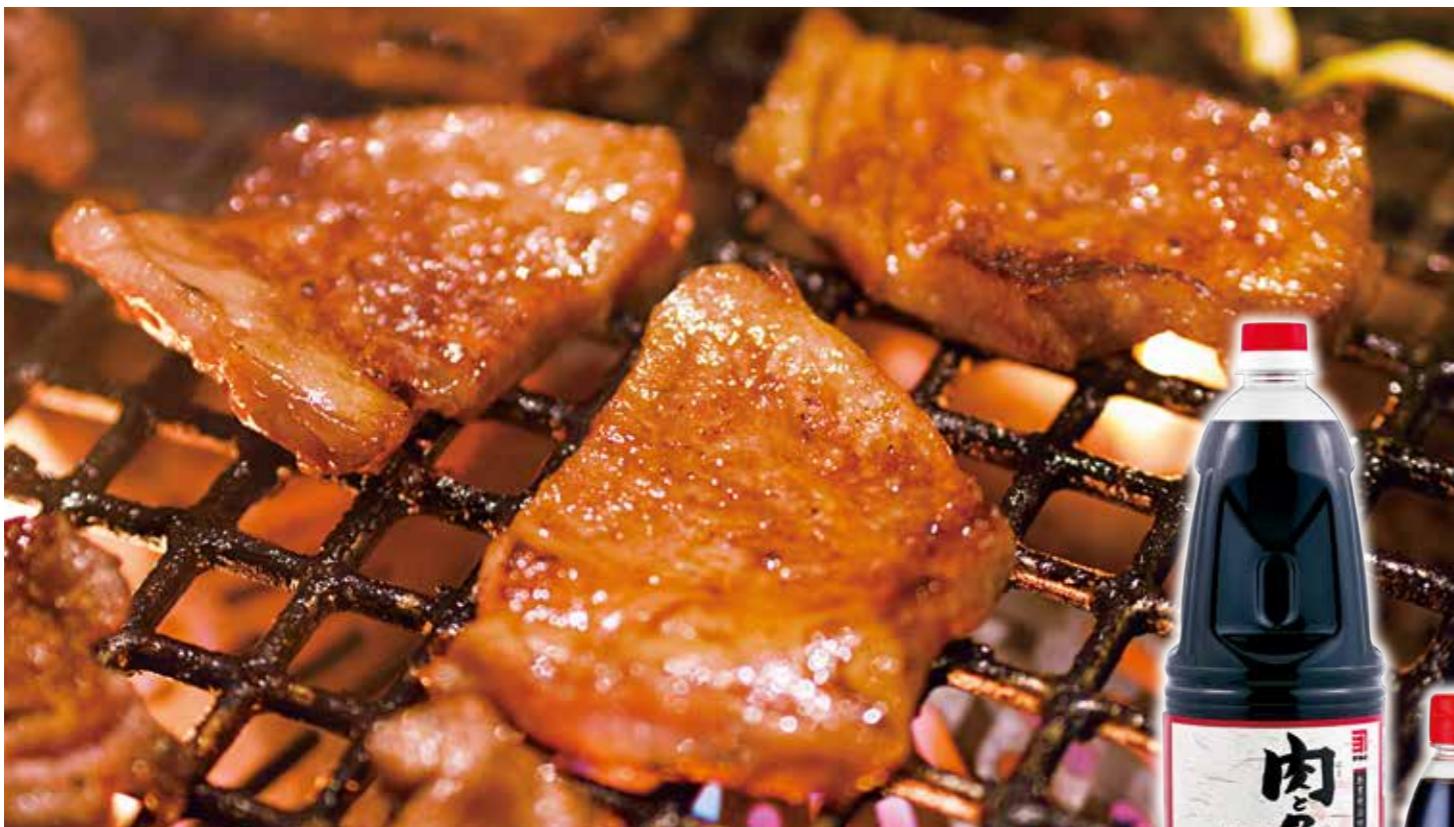
南国かごしま

にく さかな

こく とう

肉と魚に合う黒糖しょうゆ

Brown sugar soy sauce that goes well with meat and fish



Yakiniku

The strong sweetness of brown sugar brings out the flavor of the meat.

It has a well-balanced salty taste and firm sweetness, making it the perfect base for yakiniku sauce.



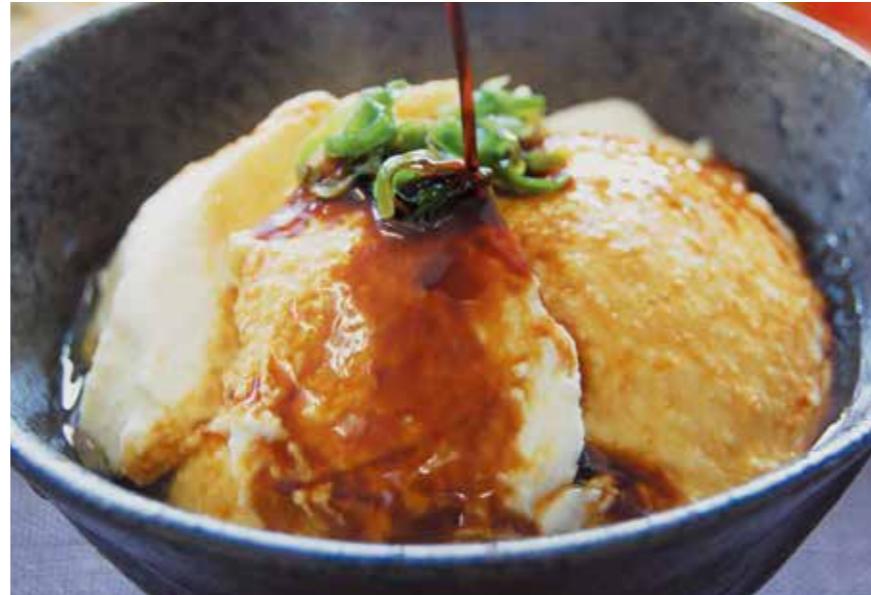
Sukiyaki

It's also perfect for sukiyaki broth. Simply add a small amount of sugar while grilling the meat, then drizzle in brown sugar soy sauce. It's deliciously finished with just the broth from the vegetables.



Sashimi

The sweetness and richness of brown sugar brings out the natural flavor of the fish. It goes particularly well with fatty fish such as yellowtail and amberjack. The soy sauce has a thick texture, so it mixes well with the ingredients.



Tofu

Drizzle 1 teaspoon of sesame oil over the tofu, then sprinkle with brown sugar soy sauce that goes well with meat or fish.

The sweetness and richness of brown sugar soy sauce and the aroma of sesame oil are exquisite!



Grilled Seafood

Saute with butter and finish by coating with brown sugar soy sauce that pairs well with meat and fish.

The aroma of the scent of burnt soy sauce is irresistible and pairs wonderfully with sake.

This is an exceptionally sweet soy sauce made by blending plenty of brown sugar, unique to Kagoshima, resulting in a wonderfully sweet flavor. With just the right amount of saltiness, it's perfect for sauce for both meat and fish.



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Sushi

You can enjoy more delicious sushi.
 It is less salty than regular soy sauce,
 has a stronger sweetness, and brings out the flavor of seafood.



Seafood bowl

The unique sweetness and flavor of brown sugar brings out the flavor of seafood. It goes great with fatty fish such as yellowtail and salmon.

Roast beef

Also recommended for roast beef sauce.
 Enjoy with wasabi soy sauce. Recommended garnish. Serve with soaked onions in water.



Steak

It is also popular at steak specialty restaurants.
 The recommended condiment is wasabi exquisite.
 The sweetness of brown sugar and the scent of wasabi go very well together.



Marmalade simmer

Spare rib stew with marmalade that can be easily made by simply grilling the meat.
 The sweet soy sauce brings out the flavor of the meat.

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