

A century of fermentation craftsmanship
delivers a deep, rich flavor



Triple-concentrated

Miso Mentsuyu

Wooden-barrel aging for rich aroma and depth

For over a century, we've crafted miso through natural wooden--barrel fermentation. Our expertise brings out the rich flavor of Mame and Kome Miso, enhanced with generous bonito broth for a deep, aromatic taste.

Delicious for all seasons

Cold soba in summer, warm udon in winter —
Miso Mentsuyu fits every season.
Find your favorite toppings and enjoy new
flavor twists.

