

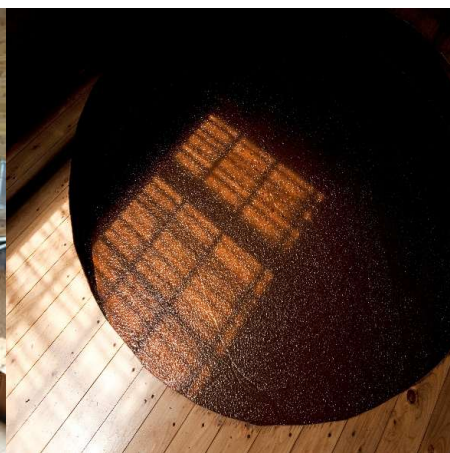
Quality since 1688



Shibanuma Soy Sauce Company Profile Products Information

Shibanuma Soy Sauce Co., Ltd.
紫沼醤油醸造株式会社





柴沼醤油醸造株式会社

Shibanuma Soy Sauce has continued to make soy sauce in Tsuchiura for 335 years (Establishment in 1688). The warehouse and wooden barrels created in the Edo period, Meiji period and Taisho period coexist with the modern manufacturing plant and are still used. The activity of various kinds of bacteria living in the old warehouse and wooden barrels is very important for our soy sauce making process. This soy sauce which is aged in the wooden barrels has the rich taste, umami and flavor of soy sauce. We have focused on export to overseas countries for two to three years. Also, we develop products in response to requests from customers.



Company Information

Shibanuma Soy sauce Co., Ltd.

Address :374 Mushikake-cho, Tsuchiura City, Ibaraki Prefecture

Web(Eng): <https://www.shibanuma.com/en/>





Basic information of Soy sauce

Shoyu, soy sauce, is made from soybeans, koji-inoculated wheat (fermentation starter), and salt water. Shoyu is one of the key ingredients in the Japanese kitchen. The use of shoyu has expanded beyond the Japanese and Asian kitchens.

Five type of Soy sauce



KOIKUCHI-SHOYU

Koikuchi-shoyu is often called simply shoyu. It has a dark brown color, rich flavor and complex aroma.

One tablespoon contains over one half teaspoon of salt. It may be used as an all purpose ingredient.



USUKUCHI- SHOYU

Usukuchi-shoyu has a lighter color than regular shoyu. Its flavor and aroma are milder than that of koikuchi-shoyu. Usukuchi-shoyu has a slightly higher salt content than koikuchi-shoyu. Use usukuchi-shoyu in recipes where a more refined color and weaker flavor are required.



TAMARI

Tamari is made nearly entirely from soybeans with no wheat addition. It has dark brown color, and the flavor and aroma are rich and strong. Use tamari as condiment or flavor enhancer by adding it at the end of preparation.



SAISHIKOMI SHOYU

(twice brewed soy sauce)

Saishikomi is fermented using Koikuchi shoyu, unpasteurized shoyu. It is a sweet, strong soy sauce that has a deeper and darker color and flavor. It is also known as kanro shoyu or sweet shoyu.



SHIRO-SHOYU

Shiro-shoyu is made mostly from wheat and with some soybeans. The short fermentation period makes this shoyu very light in color although it is not actually white. Shiro-shoyu is noted for its mellow sweet aroma and excellent flavor with much umami. Use shiro-shoyu in recipes in which a light color and delicate flavor are required. It is easily adopted into Western preparations where the characteristics of stronger shoyu are not appropriate.

How to Manufacture Soy sauce

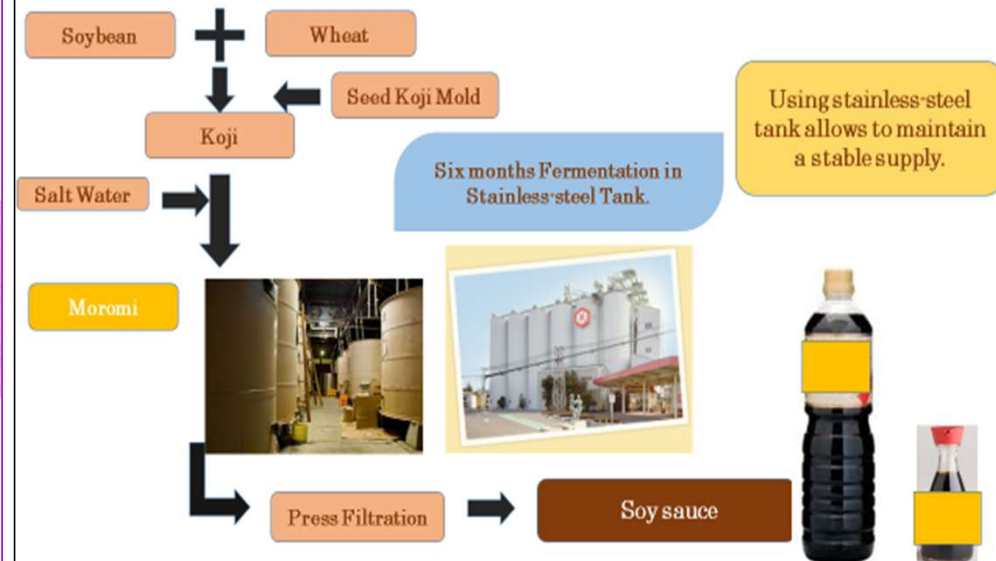


Shibanuma Soy sauce



Utilizing traditional existing wooden tubs makes Shibanuma soy sauce have rich Umami and Aroma! This is a similar process to manufacture Wine.

Other Companies



Utilizing stainless-steel tanks help maintain a stable supply.



創業元禄元年
柴沼醤油醸造
Established 1688

Shibanuma Koikuchi Soy Sauce 18LBIB

輸出向け柴沼濃口醤油18LBIB蛇口入

Packing Configuration: 18LBIB (T295 × W295 × H280/mm)

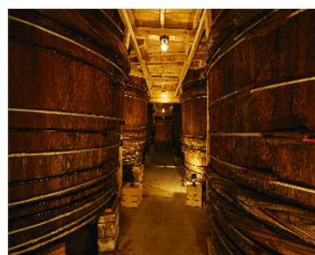
Ingredients: Defatted Soybean, Wheat, Salt, Alcohol.

Expiration Date: 540 days



KOIKUCHI-SHOYU

Koikuchi-shoyu is often called simply shoyu. It has a dark brown color, rich flavor and complex aroma. One tablespoon contains over one half teaspoon of salt. It may be used as an all purpose ingredient.



Example of use

- ◆ Dipping sauce for Sushi and Sashimi
- ◆ Add grilled Wagyu with wasabi
- ◆ Soup base for Ramen noodles, Soba noodles, Udon noodles
- ◆ Can be used for cooking meat and vegetables (Simmered Beef and Tofu, Sukiyaki etc.)

Koikuchi soy sauce made by a wooden barrels with a perfect-balanced "Taste", "Aroma" and "Color" and it is for professional use.

The UMAMI Can be arranged and used for various Japanese foods and good for base of sauces.



Shibanuma Less Salt Soy Sauce

輸出向け柴沼減塩醤油 (18L BIB ,Pet bottle1.8L)



Example of use

- ◆ Dipping sauce for Sushi and Sashimi
- ◆ Add grilled fish with grated daikon radish
And you can reduce the amount of salt by using it in the same way as regular soy sauce.



Ingredients:soy sauce (water, defatted soybean, wheat, salt), water, ethanol, flavour enhancer (E621, E635), colouring (E150a), preservative (E211), sweetener (E954).

Expiration Date: 365 days

Less salt tabale soy sauce made by a wooden barrel.
Less salt soy sauce cut 41% salt value with sweet taste
The UMAMI Can be arranged and used for various Japanese foods and good for base of sauces.



Shibanuma Usukuchi (Light) Soy Sauce

キッコーショー淡口醤油 (18L BIB , Pet bottle1.8L)



Usukuchi has a lighter color than regular shoyu. Its flavor and aroma are milder than that of koikuchi-shoyu.

It is a soy sauce made by a wooden barrel with a light color and a gentle scent that complements other ingredients.As it has sweetness, it has a rounded taste.

Ingredients:Hydrolyzed vegetable protein Defated soybean,Wheat,Salt
/ Alcohol,Glucose,Flavour enhancer

Expiration Date: 365 days

Example of use

- ◆ Dipping sauce for Sushi and Sashimi (for White Fish)
- ◆ Soup base for Ramen noodles, Udon noodles
- ◆ Based of Dashi Maki Tamago (Japanese Omelets)
- ◆ Soup base for Osuimono(Clear soup)
- ◆ Base of Chawanmushi(Steamed egg custard)
- ◆ Base of Domburi (Chicken and egg bowl etc.)





Shiho Soy Sauce 紫峰

(Glass bottle 1L Pet bottle 500ml)

Fresh bottle 200ml, Sachet 5g



Shiho was developed in 1980 and has been loved over long time in Japan. It is mellow and tasty soy sauce prepared by skilled cooks and perfectly harmonizes with dishes.

Selected bonito-soup is added to the traditional pure soy sauce matured in wooden tubs for seasoning. It can be used as a dip sauce or poured over dishes.



Ponzu Yuzu Katsuo ポン酢ゆずかつお

(Glass bottle 1.8L Glass bottle 200ml)

Fresh bottle 200ml Sachet 15g & 5g



Ponzu Yuzu Katsuo is made of from fresh yuzu citrus and contains (8.2%). It has the perfect balance of salty, sweet and sour.

It enhances the flavor of foods and goes well with sashimi, yakiniku and vegetables.

It can be used as a dip sauce for steak, dumpling, salad, one-pot dishes and many other dishes.



Shiho-no-Shizuku 300ml 紫峰の滴300ml

Ki-Joyu(Fresh bottle product) 200ml 貴醤油200ml

【Unheated Pure Soy Sauce】



Size for Restaurant Use
9L TIN 1L Glass bottle



Shiho-no-Shizuku is pure soy sauce which is unheated and genuine soy Sauce, it still has enzyme and it make foods soften.

It has rich flavor and soft woody scent spreads lightly in your mouth. It goes well with Sashimi, Sushi (especially white fish) any kinds of meat and vegetable.

It can be used instead of table salt for seasoning foods.

Other Recommended Products



BBQ sauce
(Soy sauce based)



Noodle Soup Base
(Concentrated type)



Quick Pickle Base



Organic Soy Sauce
Gluten free Soy Sauce

Partner Companies Products



Vinegar



Umeboshi
(Pickled plums)



Craft Drink Syrup
(Concentrated type)



Inaniwa Udon
(Dried noodle)



Kimchee Sauce



Rice



Nori
(Japanese dried laver)