

Product Catalog





500ml



200ml

Shelf Life: 18mo

Dashi Soy Sauce

All-purpose seasoning for any style of cuisine

Dashi Soy Sauce is enriched with natural broth made from fish extracts (dried mackerel and dried tuna) and kombu. Use as an all-purpose seasoning or dilute to make soup or noodles.



500ml



200ml

Shelf Life: 12mo

Less Sodium Dashi Soy Sauce

Less Sodium

The flavor of Dashi Soy Sauce with less sodium

This product has 45% less salt than our regular soy sauce, while maintaining the aroma, rich taste and convenience of Dashi Soy Sauce. Use straight on cold tofu, or as seasoning for stir-fry dishes.



200ml

Shelf Life: 12mo

Vegan Dashi Soy Sauce

Less Sodium

No MSG

Made from delicious blend of vegetables and kombu

We combined soup made from seven different vegetables (yam, daikon, carrot, burdock, napa cabbage, potato and pumpkin) and our high quality kombu and dried shiitake mushroom dashi. It is then blended with a light-colored Usukuchi Soy Sauce to create the perfect seasoning for your favorite vegan dishes.



200ml

Shelf Life: 12mo

Salmon Dashi Soy Sauce

Less Sodium

Enjoy the sweet and mellow taste of whole smoked salmon

This mild and slightly sweet Salmon Dashi Soy Sauce is made with salmon from the cold rivers of Hokkaido. The salmon is smoked whole using our original techniques that hold in all the rich flavors. Use straight on steamed vegetables or stir-fry.



Private brand development

In order to reach the diversity of customer needs, we offer development and brand support. Our main focus is food service products, but we are happy to help with a wide range of products and services.



200ml

Shelf Life:12mo

Garlic Dashi Soy Sauce

The perfect balance of sweet, savory and spicy flavors

Our Garlic Dashi Soy Sauce is a perfect blend of local Kagawa garlic, miso, ginger, black pepper, chili, sesame, dried tuna extract and our authentically brewed soy sauce. Perfect for steaks, fried chicken, BBQ, stir-fry or fried rice.



200ml

Shelf Life:12mo

Chili Dashi Soy Sauce

Spicy! Delicious! Addictive!

Chili Dashi Soy Sauce is an amazing blend of brewed soy sauce, dashi, miso, doubanjiang and chilies. Get your taste buds ready for a wonderful kick of spice in your soy sauce. Great as dipping sauce and in stir-fry or dilute 5 to 6 times for soup.



200ml

Shelf Life:12mo

Teriyaki Soy Sauce

All-you-need Teriyaki sauce!

Teriyaki Soy Sauce is a balance of sweet and savory flavors that will bring the authentic Japanese restaurant taste to your home. This sauce is a personal blend of our authentic soy sauce, dashi, sugar and mirin. Add this sauce generously to your favorite dishes.



200ml

Shelf Life:12mo

Dashi Soup Base

A pure and unwavering dashi blend that holds true in any dish.

Dried bonito flakes enrich and embolden the original dashi made from round herrings, mackerel, shiitake mushrooms, and kombu. The color of your ingredients will not be compromised.



200ml

Shelf Life:12mo

Nizakana Soy Sauce

The only seasoning you need to make a perfect nizakana (simmered fish)

Nizakana Soy Sauce is a tasty blend of broth made from dried mackerel, tuna, kombu, mirin and our original whole smoked salmon. Tokachi wine is then added for a delicate fruity flavor that adds even more depth to nizakana as well as many other dishes.



200ml

Shelf Life:12mo

Shellfish Soup Base ●limited time:September to April

The soup base infused with savory taste of clams

The combination of soy sauce, dashi, and extracts from scallops and shijimi mussels has made this soup a hearty, rich flavored dish. All you need to enjoy a delicious hot pot is add water to the soup base and boil the ingredients.



Soy sauce seasoning series



200ml

Shelf Life:12mo

Ponzu Soy Sauce

Soy sauce with a citrus kick

We blended our Usukuchi Soy Sauce with vinegar and three kinds of citrus fruit (sudachi, yukou and yuzu) grown in Shikoku. It goes perfectly with sashimi, gyoza, salad or a healthy version of steak sauce.



200ml

Shelf Life:12mo

Dashi Ponzu Soy Sauce

The rich umami of dashi with a hint of citrus

Dashi Ponzu Soy Sauce is the perfect balance of tart with the rich flavors of dashi. It is a blend of dried bonito, mackerel, kombu, citrus and traditionally brewed soy sauce. Use this wonderful citrus infused soy sauce for hot pot, gyoza, cold tofu, salad or grilled fish/steak.



200ml

Shelf Life:12mo

Salad Dressing

The refreshing oil-free dressing

Our oil-free dressing is made from wine vinegar, yuzu citrus juice and our authentically brewed soy sauce. The mellow aroma with a hint of black pepper stimulates your appetite. Use it to dress any salad or steamed vegetables.



Seasoning series



500ml

Shelf Life:12mo

Iriko Dashi Vinegar

Mellow and refreshing seasoned vinegar packed with umami

Iriko Dashi Vinegar is a bright apple vinegar and a mellow rice vinegar brought together with locally sourced sardines and kombu. This wonderful combination exceeds all your vinegar needs.



360ml



200ml

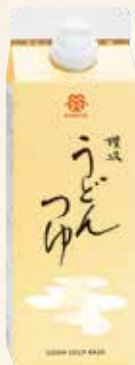
Shelf Life:12mo

Dashi Chuno Sauce

The power of dashi enhances the savory taste!

Thanks to its deep, rich flavor, this Dashi Chuno Sauce goes very well with both Japanese and Western style dishes. Perfect not only for pouring, but also for frying, stew, or tonkatsu.





500ml



200ml

Shelf Life:18mo

Udon Soup Base

Enjoy the authentic Sanuki taste at home

This soup base contains carefully selected dried Japanese sardines. By simply diluting, you can make authentic Sanuki-style udon soup base in seconds!



200ml

Shelf Life:12mo

Udon-Ken Soup Base

Versatile noodle soup with the luxurious Umami of dried fish

This tasty soup base is made with pure brewed soy sauce combined with bonito, dried mackerel, dried round herring, dried horse mackerel, dried Japanese anchovy, shiitake mushrooms and kombu.



200ml

Shelf Life:12mo

Sanuki Udon Soy Sauce

Exclusively for udon noodles

A soy sauce developed specifically for udon noodles. Pure brewed soy sauce is blended with dried mackerel, bonito and kombu to create a great taste that enhances the umami of udon.



200ml

Shelf Life:12mo

Sweet Udon Soy Sauce

Sanuki specialty bukkake udon soy sauce

This has been developed for cooking the Sanuki specialty bukkake (means splashing) udon. You can use as is or dilute it before "splashing" on the noodles.



200ml

Shelf Life:12mo

Soup Base No MSG

All-purpose soup base perfect for vareity of Japanese noodles

This soup base is enriched with dried mackerel, tuna, dried shiitake mushrooms, kombu and our original whole smoked salmon. Use for noodles, hot pot and as a seasoning for other dishes.



200ml

Shelf Life:12mo

Soba Soup Base

A robust soup base with a rich, Edo-style flavor

The Soba Soup Base is made from rich, full-bodied dashi using carefully selected ingredients and our original smoked salmon. This blends perfectly with our soy sauce made only from Japanese whole soybeans.





Soy Sauce No MSG

Kamada Original soy sauce

Our original Soy Sauce is made from whole soybeans using traditional methods to create our signature mild flavor and fresh aroma. Use as a dipping or pouring sauce and as stir-fry seasoning.



Usukuchi Soy Sauce No MSG

A lighter soy sauce perfect for maintaining the color of your ingredients

Usukuchi Soy Sauce is perfected with fermented and matured moromi and amazake made from malted rice. This soy sauce accentuates the original color, umami and fragrance of your ingredients. Use for boiled vegetables or Japanese clear soup.



Sashimi Soy Sauce

The rich double brewed soy sauce

This is a wonderful blend of double brewed soy sauce imparting a rich color and nutty taste to our original soy sauce known for its fine umami and sweetness. It is perfect for sushi and sashimi.



Corporate Outline

Name	KAMADA SOY SAUCE Inc.
Address	1-6-35 Hon-machi, Sakaide, Kagawa 762-0044 JAPAN Phone: +81-877-46-0024 Fax: +81-877-46-7300
Founded	1789
Established	February 1941
Locations	Hon-machi Factory : 1-6-35 Hon-machi, Sakaide, Kagawa Minato Factory : 2-1-59 Irifune-cho, Sakaide, Kagawa Obihiro Factory : 2-25-2 Nishinijukita, Obihiro, Hokkaido
Official Shop	Kamada Soy Sauce Sakaide Factory Shop Kamada Soy Sauce Takamatsu shop



Measures for Safety and Reliability

ISO9001 certification

In order to provide products that satisfy our customers, we at Kamada Soy Sauce have obtained ISO 9001 certification, an international quality standard that covers all processes from design and development to manufacturing and sales.



HACCP activities

All our factories have required HACCP certification by third-party assessment. We continue to improve on our food safety.



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