

Akazu Sushi Seasoning

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AKANEZAKURA

Ingredients: Vinegar, sugar, salt, kelp extract/seasoning

(amino acid)

Standard: 10L

Shelf life: 1 year



- Carefully selected long-aged sake lees used
- Hokkaido-produced beet sugar used
- Only rice vinegar made from Japanese rice is used

We will be attending
EXPO 2025 Osaka, Kansai, Japan



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Date: April 13th to May 12th, 2025.
Venue: ORA Pavillion, Osaka Yumeshima

Over time, Akazu has gained popularity worldwide.



Akazu originated in Japan during the late Edo period. In recent years, it has become a refined ingredient used by high-end restaurants.



Since its adoption by a major revolving sushi chain, public recognition has surged. It is now sparking a new wave of popularity both domestically and internationally.



Akazu is rich in amino acids, which contribute to its umami flavor. When paired with fatty ingredients like toro (fatty tuna) and grilled salmon, Akazu sushi enhances the synergy of umami, offering a delightful experience on the tip of your tongue.



New Akazu Seasoning present by Tamanoi is now released!

After gathering insights from both culinary experts and everyday consumers, we have perfected our recipe for Akazu Seasoning.

It has garnered exceptional praise from renowned chefs. We invite you to experience the exceptional quality of our product.

