



Hatcho miso is
Over 2 years,
naturally brewed

soy protein
↓
broken down into
amino acids
(Umami component)

Many
Umami

Additive-free / Gluten-free / No MSG added

Features of Hatcho Miso

● resistant to heat ⇒ for stewed dishes



Miso Nikomi Udon, Stir-fried miso, Oden

● remove odor Great for meat and fish dishes



Curry, Pork cutlet, Pasta, Match with ketchup sauce

● Deeply rich ⇒ Koku ga fukai umami o tashimasu



Simmered Mackerel in Miso, Clam-miso soup, Stewed oysters

有機八丁味噌 Organic Hatcho Miso



Net Wt / 300g
Piece size / 105×105×61
Case / 8 piece (mm)
Case size / 218×426×66
Gross Wt / 2.8kg (mm)
Shelf life / 18 months
JAN code / 4970216111752

Japanese retail price : 700 yen

MISO SAUCE

Gluten-free

Quick and Easy Maruya Hatcho Miso' s Miso Sauce Recipes



Maruya Hatcho Miso' s rich
Hatcho Miso based, easy to use
Miso sauce enhances the flavor
of so many kinds of cuisine.



Miso sauce + mayonnaise, Miso sauce + ketchup, Miso sauce + shichimi spices

Hatcho MISO Powder

Additive-free / Gluten-free / No MSG added



Please use it for the finishing
of pizza, fried potatoes,
steaks, tempura etc.
Please also use it for making
sweets such as cakes and
cookies.

For cooking / Instead of salt

◇ Cream cheese
◇ Vanilla Icecream
◇ Steaks ◇ Carpaccio ◇ Tempura ◇ Pasta ◇ French fries ◇ Gratin ◇ Fried chicken

