

Soybean Dashi Product Lineup

Roasted Soybean Dashi

A Pure Ingredient That Lets You Shape Umami.



A simple soybean dashi that extracts umami directly from roasted soybeans. It offers a natural roasted aroma and clean flavor. Roasting and extraction can be adjusted, allowing you to design the taste to suit your dish.



Dashi Pack

Combining Ease of Use with Authentic Umami.



Supervised by a dashi expert and made exclusively with Japanese ingredients. Roasted soybeans, Hokkaido kombu, and low-temperature dried shiitake create deep umami. Consistent soybean quality ensures stable flavor, with long shelf life and easy preparation.



Soup Stock Base

Ready to Use, Versatile Applications.



A 100% plant-based, additive-free dashi sauce inspired by the wisdom of traditional shojin cuisine. This concentrated formula is based on roasted soybean dashi, delivering consistent flavor with simple preparation. Just pour, dilute, or mix to add depth to your dishes, with flexibility to adjust and design the taste.



- Ingredients can be used after extraction — a zero-waste, sustainable dashi.
- Bringing health and sustainability into everyday choices through the umami of roasted soybeans.

