

Yamae Foods Products Co., Ltd.

Traditional seasoning made with only the best water, ingredients and production method

日向夏ぽん酢

内容量:360ml 用途:食材に直接かけたり、鍋料理 のおともとして

宮崎県内で生産される日向夏、平兵 衛酢、九州産ゆずの生搾り果汁を使 用。丸大豆醤油および、かつおと昆 布の出汁がいきるぽん酢です。

Hyuga-natsu Citrus Soy Sauce

Contents: 360ml

How to enjoy: Enjoy this soy sauce as a dipping sauce with hotpots or pour it over your favorite ingredients.

This citrus soy sauce is made with 3 different types of citrus fruit. Hyuga-natsu produced in Miyazaki Prefecture, Hebesu and freshly squeezed yuzu juice produced on Kyushu Island. This citrus soy sauce enjoys the flavor of bonito and kombu dashi (soup stock) along with Marudai soy sauce.

あまくちさしみ

内容量:360ml 用途:お刺身につけたり、調理の際 の調味料として

通常の醤油に比べて塩分を控えめ にしています。旨味と甘味に適度 な粘度があります。南九州独自の あまくちタイプの醤油です。

Sweet Sashimi Soy Sauce

Contents: 360ml

How to enjoy: As a dipping sauce for Sashimi or as a seasoning when cooking.

This soy sauce has a lower salt content compared to regular soy sauce. There is a well-balanced thickness to the umami and sweet flavors. This is a sweet soy sauce that is traditional in the south of Kyushu.

西郷どん味噌

内容量:600g

用途:お味噌汁や調理の際の調味料として

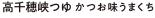
歴史上の偉人西郷隆盛が得意としていた味噌作り のレシピをもとに再現。霧島山系湧水仕込、麦麹薫 る深みの国産原料麦味噌です。

Saigo-don Miso

Contents: 600g

How to Enjoy: As miso soup or used as a seasoning when cooking

Recreated from the personal recipe of Takamori Saigo a legendary historical figure of Japan who was a master at making miso paste. This miso has a deep flavor made with Barley Koji and spring water from the Kirishima mountain range. All ingredients are domestically sourced.



内容量:500ml 用途:そうめんや天ぷらのつゆとして、調理の際の調味料として

厳選した鰹節を霧島山系地下水でたっぷり出汁をとった、蜂蜜入りの濃厚でスッ キリした後口のストレートタイプのつゆです。

Takachiho kyou Tsuyu - Umami bonito flavor

Contents: 500ml

How to enjoy: As a tsuyu dipping sauce for tempura and somen noodles or as a seasoning when cooking.

This Tsuyu is used without the need to be diluted with water. It is made with dashi soup stock taken from selected bonito flakes and underground spring water from the Kirishima mountain range. It is blended with honey to give a rich but clean after flavor.



宮崎の食の輸出を進める会

The committee for promoting the export of Miyazaki food

c/o MKJ GLOBAL WORKS Co., Ltd.

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Dinner from the countryside of

Japan

ITADAKIMASU

Yamae Foods Products Co., Ltd.

Established in 1871

We have continued to produce
soy sauce and miso with pristine water
from the Kirishima mountain range.



