



An outstanding soy sauce like no other

This sauce is named [Silk] for its smooth and mellow flavor and glossy, elegant

We took soy sauce authentically brewed in Japan in the traditional style, and added the subtle flavors of Ayu Fish Sauce, creating a new kind of deeply flavorful soy sauce. The Ayu Fish Sauce is an extraordinary flavor enhancer rich in amino acids which brings out the best flavors of any ingredient. The flavors of this outstanding soy sauce set it a world apart from regular grain-based soy sauces.

Soy Sauce and Ayu Fish Sauce, extravagantly woven together.

additive-free soy sauce

The finest local soy beans, wheat, and ayu fish Japan's Oita Prefecture has to offer are used in the brewing of this completely natural, additive-free soy sauce.

Specially-brewed Soy Sauce infused with Ayu Fish Sauce

- Product Type : Processed Soy Sauce
- Ingredients: Soy sauce (soybean, wheat, salt), Ayu Fish Sauce (ayu fish, salt)
 Content by volume: 200ml
- Shelf Life: 1 Year
- Storing : Keep at room temperature and avoid exposure to sunlight