

The rich and savory taste of eggs made even more delicious.

A soy sauce created
for rice topped with egg,
made with Ayu Fish Sauce.

Tamagohan soy sauce is an aromatic soy sauce made with a special blend of dried bonito and Ayu Fish Sauce.

When sprinkled on raw egg dishes, the flavor-enhancing power of the Ayu Fish Sauce eliminates any unpleasant odors and enhances the elegant sweetness and richness of the egg yolks.

Tamagohan soy sauce can also be used as a seasoning for butter-roasted chicken sauce or fried eggs, or as a topping for natto (fermented soybeans), cold tofu, marinated foods, and other dishes.



Rice topped with egg



Egg dishes



Cold tofu and other dishes



**Tamagohan soy sauce is
the perfect match for
steaming hot rice topped
with a fresh egg.**



Delicious!
Great with eggs!

Premium soy sauce created for
egg dishes & rice topped with egg

たまごはん
Tamagohan

- Product Type : Processed Soy Sauce
- Ingredients : Soy sauce (authentically brewed), high-fructose corn syrup, Ayu Fish Sauce (ayu fish, salt), dried bonito (some ingredients include soy beans and/or wheat)
- Content by volume : 100ml
- Shelf Life : 1 Year
- Storing : Keep at room temperature and avoid exposure to sunlight