

UMAMI SHOYU

In the beginning, there were 4 different tastes (sweet, salty, acidic, and bitter) that were established when explaining the different flavors of food. Then, a “hidden 5th taste” had been discovered.

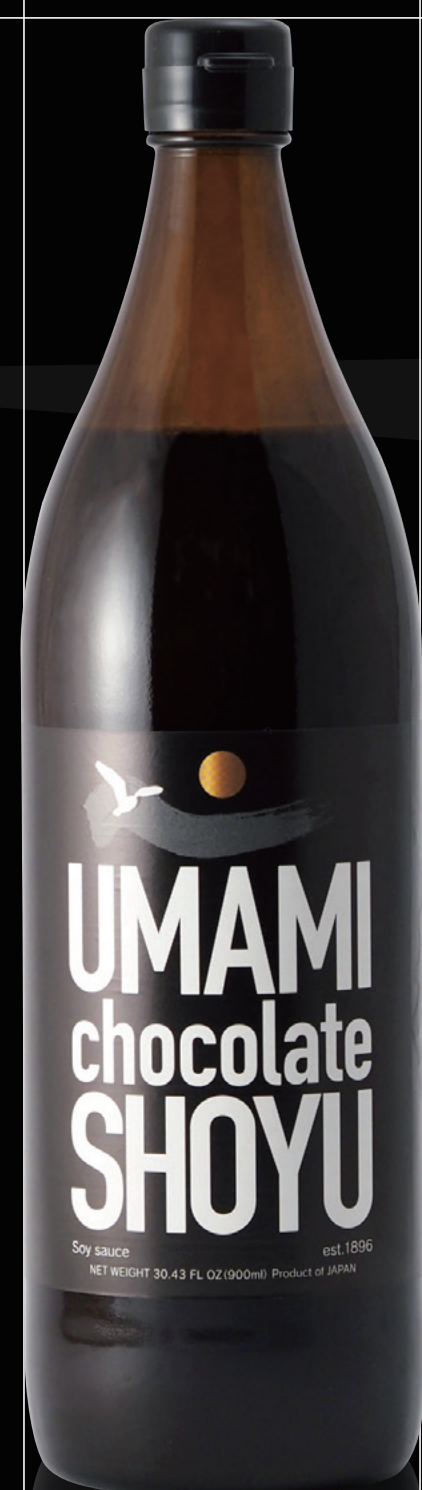
This 5th taste was very pleasant and left a very gentle and warm sensation in the mouth.

The Japanese called this taste “Umami” and it is one of the most important parts of Japanese culture.

With the traditional shoyu that has been made for 125 years and by using innovative ideas involving the “hidden 5th taste”, I have created a new kind of seasoning.

I am now continuing to look forward to offer new proposals for rich and flavorful seasonings.

est.1896 Product of JAPAN



Chocolate



Smoked



Garlic



Yuzu koso



Gluten free Low sodium



Pineapple



Foaming
with porcini mushroom



These dishes are made with UMAMI SHOYU chocolate by YAMASHIRO.