



Our History / History of Soy Sauce

Kinbue Soy Sauce was established in 1789, more than 230 years ago, the middle of Edo period, Kansei, first year. And now the 12th generation brewer.

Our company is located in Saitama Prefecture that is north-west of Tokyo. In the past, here Saitama was once called “Edo’s kitchen”, so far long time this regions has been providing good fresh food and good firm products, such as rice, soy sauce, Japanese Sake and so on.

Adapted from History of Soy Sauce, Japan Soy Sauce Information Center

Environment surrounding soy sauce

The number of soy sauce company is decreasing by 15 to 30 a year. Only about 1 % of soy sauce shipments are produced with a preparation in a wooden barrel. I think the number of people who wants the traditional ones is increasing gradually. If there are none of them, we would lose Japanese traditional local taste and our food culture would be lost.

I am trying to do my best to keep tradition every day.

by 12th generation KICHIGORO

Ingredients [Soy Sauce is made from Nature's Gift]

Do you Know 3 ingredients of soy sauce?? It's very simple.

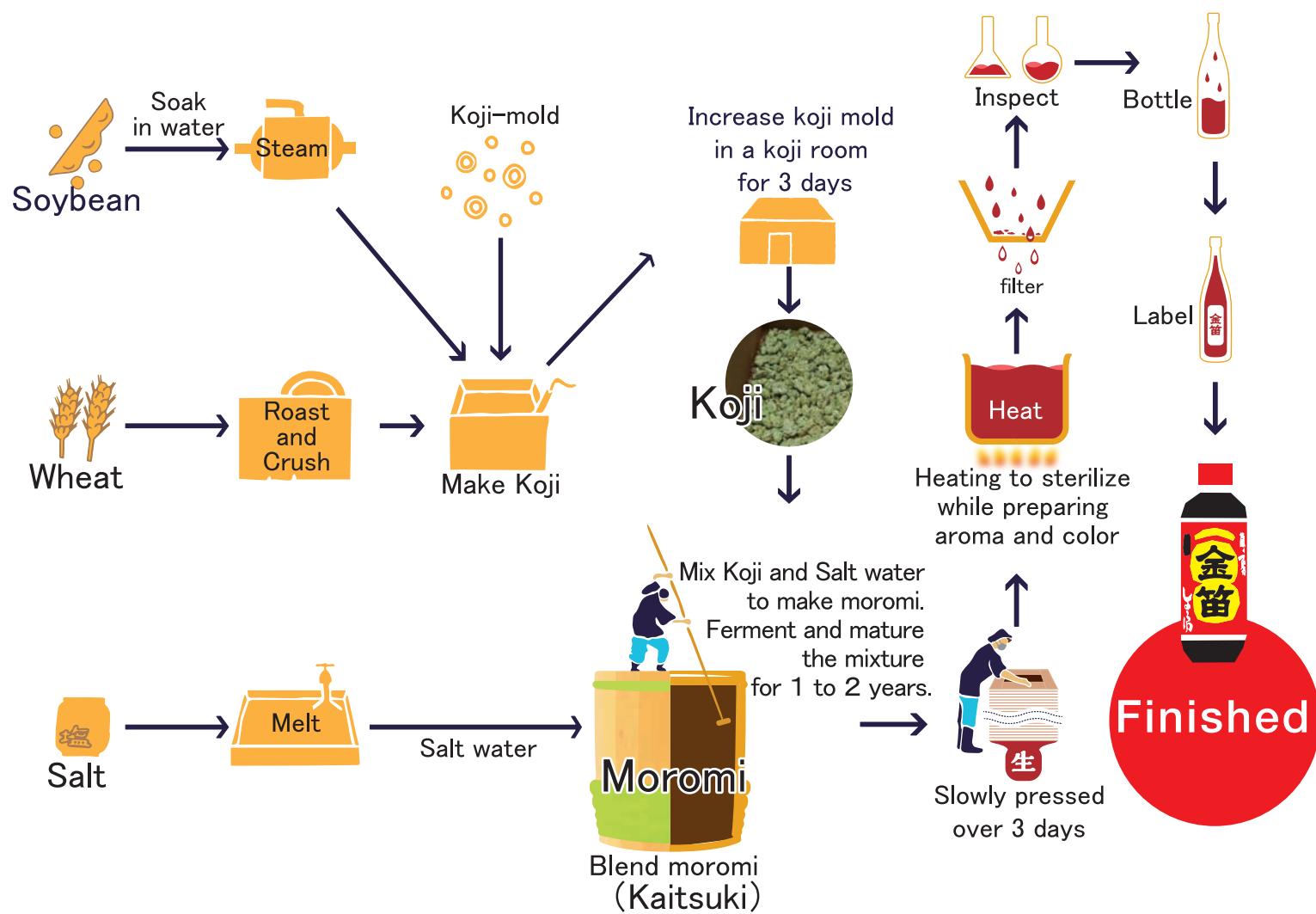


It consists of 3 ingredients; soybean, wheat, and salt.

All wheat is grown in Saitama Prefecture.

Soy Sauce Manufacturing Process

How our soy sauce has been made in our factory. Our soy sauce is naturally brewed.

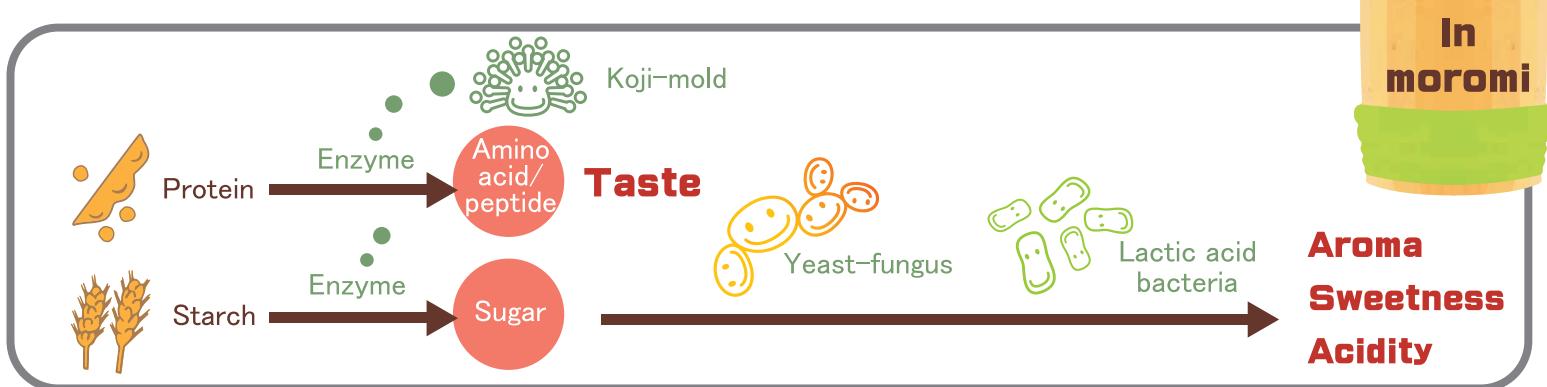


Traditional soy sauce making and wooden barrels

We have 38 big wooden barrels here in total. In this room, the oldest wooden barrel was made from 150 years ago, Meiji period in Japan. Now, it is very hard to find craftsmen who can make the traditional wooden barrels. There are only less than 50 craftsmen all over Japan. So, we are working on making our own wooden barrels as well.



We are making moromi, the mixture of newly koji and salt water, like Japanese miso here. In moromi, koji-mold releases an enzyme to decompose soybeans and wheat.



This room is filled with invisible yeast fungus that is unique to our place. They have been accumulated for over 100 years. The strongest of the yeast fungus remains all the time and creates the flavor and aroma that is unique to that brewery. That is why we consider this yeast fungus the most important element, our treasure and our heart.



[Kaitsuki]

This stick is called kaibou and it is for mixing the moromi. We put it inside the moromi and start mixing the whole moromi evenly. The purpose of kaiire, mixing is blending the ingredients evenly. The micro-organisms, such as yeast fungus or lactic acid bacteria need air like humans. So, we have to send them some air for fermentation and aging.



Saishikomi-nama-Soyu

Our longest-fermented soy sauce, which has been fermenting for 3 years. This is our most high class soy sauce, for which two times the usual ingredients have been used. The taste that remains on your tongue when you first put it inside your mouth and the overall balanced taste that spreads thoroughly is so rare, you cannot find the words to express the joy.



Japanese Organic-Soyu

Soy sauce made from domestic organic soybeans and domestic organic wheat. Deep aroma and complex flavor from traditional natural brewing.
Recommended for simple sashimi and boiled vegetables.
JAS certified organic.



NEW KIN-chan set

A very popular souvenir set of two recommended soy sauces.



Sesame dressing

Flavorful dressing made with organic sesame seeds. Popular for its mild taste and richness. Emulsifier-free.



Dashi no moto

(Liquid soup stock)

The Shunkashuto Liquid Soup Stock is created using "Kinbue Soy Sauce" as a base, as well as dried bonito flakes, kombu seaweed and shiitake mushrooms.

This highly versatile product can be used as a broth, or to simply enhance the flavours of your favorite dish.



KIOKE BAUM

Baumkuchen made with plenty of local eggs and soy sauce from the warehouse. Each layer is carefully baked by artisans with their eyes on the baking process. It is popular for its refreshing sweetness with a hint of soy sauce flavor and aroma.





Restaurant

11:30～17:00

| L.O. for lunch at 14:00 (weekdays)/at 15:00 (weekends&holidays)

| L.O. for cafe at 16:00



You can try a variety of different kinds of soy sauce made here. We offer a special dish of soy sauce tasting udon. So you can get the most of all the soy sauce flavors. The standard set is their normal soy sauce, a reduced-sodium version, a soy sauce with added chili pepper, and then the one I think you definitely should not forget “the raw soy sauce”.

When the soy sauce is taken out of the barrels, it is first pressed to separate all of the solids, and then usually it is boiled to extend its shelf life. But the raw version has extra flavorful. You do not get many chances to try raw soy sauce, it is a rare treat, although you can buy a bottle to take home too of course.

If you are here to grab a meal, my personal recommendation is to get the noodle with kakuni pork, which makes the dish extra delicious.

KIOKE BAUM

SHOP

10:00～17:00



From 2020, In order to expand the new possibilities of soy sauce. We started to bake up baumkuchen cake, that is German cake which is very popular in Japan.

It is called Kioke Baum which means wooden barrel baumkuchen, and we make a soy sauce flavored version. This is a very popular product! Limited flavors are available seasonally. You can buy baumkuchens at the direct sales store.

You can buy various soy sauces, soft-serve ice cream, baumkuchen, rice crackers, etc.

and more...

Outside, there is a photo spot with a wooden barrel, a baumkuchen factory, and a mini museum!