

# Seasoning

## Seasoning enhances and adds to dishes.

There are many types of seasoning, such as those upholding the traditional flavors of Japan, those developed in order to adapt to dietary changes, and those newly born by adding umami. Because Hiroshima is blessed with natural ingredients and clean water, here one can find manufacturers who help cooks cook.

### Overseas opinion

With the popularity of Japanese food, Japanese seasonings that enhance flavor are becoming popular.



Hiroshima is a region rich in grains and water. Seasoning manufacturers support the Japanese food and cooking culture.

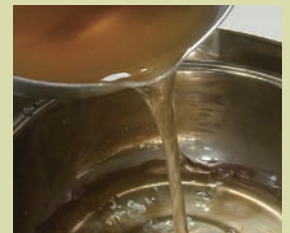
### What is Okonomiyaki Sauce?

Okonomiyaki sauce adds to the great taste of okonomiyaki, a representative dish of Hiroshima. This special sauce, with viscosity that becomes one with the dish and a sweet-and-salty taste that blends well with the ingredients, originated in Hiroshima. Loved not only in restaurants but also at home, it is used to flavor various dishes.



### What is Dashi (broth)?

Dashi (broth), the basis of Japanese cuisine, is an important seasoning. It is made by extracting umami by boiling bonito flakes, dried small sardines, konbu seaweed, etc. When preparing broth with bonito flakes, the first broth, prepared by putting bonito flakes in boiling water, immediately stopping the flame and straining, is used for clear soup. The second broth, prepared by adding water to the bonito flakes used for the first broth and cooking them, is used for miso soups and boiled dishes. Also available recently are broth flavorings in the form of liquids and solids.



**Otafuku Sauce Co., Ltd.**  
URL <http://www.otafukusauce.com/>

This sauce is great not only for *okonomiyaki*, but also *tonkatsu* (fried pork) and other fried foods.

### Okonomiyaki Sauce 500g

Sauce developed together with *okonomiyaki* street stalls after the war. Instead of using the then-popular Worcester sauce, thickness and sweetness was added to develop the best sauce for *okonomiyaki*. Mellow taste of vegetables and fruit, with a slight saltiness and tartness.

\*Compared with Worcester Sauce of this Company



- Product name: Okonomiyaki Sauce 500g
- Product description: Thick sauce
- Main ingredients: Vegetables/fruit (tomatoes, onions, apples, dates, other), sugar, brewed vinegar, salt, spices
- Net content: 500 g
- Domestic suggested retail price: 330 yen (tax included) (when going through domestic trade firm)
- Case size: 34.4 cm (length) x 17.4 cm (width) x 22.0 cm (height)
- Weight/quantity (per case): 6.6 kg/12 bottles
- Possible shipment period: Year-round (may change depending on target country)
- Minimum lot: 10 cases
- Storage: Room temperature (unopened) Keep refrigerated (after opening)
- Best before: 2 years
- JAN Code: 4970077101138
- Exporting countries/regions: the U.S., South Korea, China

### Corporate Data

- Year of establishment: 1922 ■ Capital: 100 million yen
- Number of employees: 528
- Address: 5-2-10 Shoko Center, Nishi-ku, Hiroshima 733-8678, Japan
- TEL: +81(82)277-7168 ■ FAX: +81(82)277-2468
- E-mail: [hmiyata@otafuku.co.jp](mailto:hmiyata@otafuku.co.jp)



**SUNFOODS CO., Ltd.**  
URL <http://www.sunfoods.net/>

Product recommended by the pros, used in every store of the Okonomiyaki Food Theme Park

### MITSUWA OKONOMI SAUCE

Rich zest and fresh flavor are harmoniously blended together in this okonomiyaki sauce, certified as a Hiroshima Brand product by Hiroshima City. Great for okonomiyaki, but also for meat dishes such as hamburger steak, omelette, fresh vegetables, and yakisoba noodles. Also available are super-hot, garlic flavor, and low-salt types.



- Product name: MITSUWA OKONOMI SAUCE
- Product description: Thick sauce
- Main ingredients: Vegetables and fruit (tomatoes, apples, onions, garlic) sugar, brewed vinegar, protein hydrolysate, salt, corn starch (not genetically modified), spices, alcohol, flavoring (amino acid, etc.), acidulant, caramel color
- \*Some ingredients contain soy and/or wheat
- Net content: 420 g
- Domestic suggested retail price: 294 yen (tax included)
- Case size: 28.0 cm (length) x 44.0 cm (width) x 26.0 cm (height)
- Weight/quantity (per case): 14 kg/20 bottles
- Possible shipment period: Year-round
- Minimum lot: 15 cases
- Storage: Room temperature
- Best before: 1 year
- JAN Code: 49555325
- Exporting countries/regions: U.S., U.K., Hong Kong, Taiwan, Singapore, etc.

### Corporate Data

- Year of establishment: 1951 ■ Capital: 20 million yen
- Number of employees: 28
- Address: 1-26-1 Dejima, Minami-ku, Hiroshima 734-0013, Japan
- TEL: +81 (82) 250-2511 ■ FAX: +81 (82) 250-2512
- E-mail: [info@sunfoods.net](mailto:info@sunfoods.net)

What is Soy Sauce?

Soy sauce is a liquid seasoning made by fermenting soy, wheat and salt. It is widely used, such as to season boiled dishes or as a base for soups and dressings when cooking. It is also often seen in a container on the table so one may pour some on top of finished dishes. There are many types, such as dark, light, tamari, twice-brewed, and white.

What is Vinegar?

Vinegar is a liquid seasoning with a unique flavor, create by brewing sake from grains such as rice or fruits, adding acetobacter to the resulting sake, and fermenting. Aside from seasoning sushi rice, it is used to add acidity, freshness, and to adjust the flavor of dishes. Vinegar is highly disinfective, so pickling provides a unique flavor as well as increasing the preservative quality of foods.



**SANKO INDUSTRY CO., LTD.** URL <http://www.w-sanko.co.jp/>

Easily enjoy broths as tasty as those made by professional chefs in your own home.

**KATSUOFURIDASHI**

Broth forms the base of much cooking, and determines the taste of many dishes. Our fastidiousness in producing the best broths is concentrated in this tea-bag broth. Carefully selected ingredients produced in Japan are blended and adjusted to create maximum *umami* and fragrance using our unique golden ratio. Simply by adjusting the amount of water, this broth can be used for soups, hot pots, boiled and seasoned dishes, and more.



- Product name: KATSUOFURIDASHI
- Product description: Versatile Japanese broth (tea-bag format)
- Main ingredients: Flavor ingredients (bonito flakes, mackerel flakes, round herring flakes, konbu seaweed, powdered shiitake mushrooms), salt, sugar, powdered soy sauce, flavoring (amino acid, etc.), calcium lactate (fermentation Calcium L-lactate)
- Net content: 176 g ● Domestic suggested retail price: 650 yen (tax included) (when going through domestic trade firm)
- Case size: 37.5 cm (length) x 33.5 cm (width) x 27.5 cm (height) ● Weight/quantity (per case): 10.2 kg/50 bags
- Possible shipment period: Year-round ● Minimum lot: 3 cases ● Storage: Store in cool, dark place, avoiding high temperature and humidity (unopened), refrigerate (after opening) ● Best before: 1.5 years
- JAN Code: 4900325019311 ● Exporting countries/regions: North America, China, Taiwan, South Korea, etc.

**Corporate Data**

- Year of establishment: 1988 ■ Capital: 70 million yen ■ Number of employees: 102
- Address: 122-3 Kamifukawa-cho, Asakita-ku, Hiroshima 739-1752, Japan
- TEL: +81(82)840-3135 ■ FAX: +81(82)840-3235
- E-mail: naoya-yamada@w-sanko.co.jp



**Asamurasaki Co., Ltd.**

URL <http://www.asamurasaki.co.jp/>

The No.1-selling seasoned soy sauce in Japan. Also on sale in 18 countries around the world.

**Oyster Soy Sauce**

Only the *umami* extract of fresh oysters produced in Hiroshima Prefecture is added to broth of bonito flakes, shiitake mushrooms, konbu seaweed, etc., seasoned with authentically-brewed soy sauce, sweet cooking rice wine (*mirin*) and sugar. This versatile soy sauce can be used as is in a myriad of dishes just like regular soy sauce, or diluted as a soup for udon and soba noodles.

\*Winner of the Monde Selection Grand Gold Medal



- Product name: Oyster Soy Sauce
- Product description: Seasoned soy sauce
- Main ingredients: Flavor ingredients, bonito flakes, konbu seaweed, dried shiitake mushrooms, soy sauce (authentically brewed) (pressed soybeans: not genetically modified). Contains wheat.
- Net content: 300 ml
- Domestic suggested retail price: 395 yen (tax included) (when going through domestic Japanese trade firm)
- Case size: 18.5 cm (length) x 24.0 cm (width) x 19.5 cm (height)
- Weight/quantity (per case): 10.5 kg/12 bottles
- Possible shipment period: Within 10 days from order date
- Minimum lot: 5 cases
- Storage: Room temperature ● Best before: 1 year
- JAN Code: 4901177030394
- Exporting countries/regions: 18 countries/regions including the U.S., the U.K., China, Russia, Hong Kong and Taiwan

**Corporate Data**

- Year of establishment: 1910 ■ Capital: 36 million yen
- Number of employees: 63
- Address: 989 Mobira, Kasaoka-shi, Okayama 714-8501, Japan
- TEL: +81(865)66-2727 ■ FAX: +81(865)66-1427
- E-mail: james@asamurasaki.co.jp



**SENNARI CO., LTD.**

URL <http://www.sennari-oochi.jp/>

Rice vinegar made with carefully selected brand rice and natural groundwater

**Organic Pure Rice Vinegar Komenosu 360 ml**

Rice vinegar, which requires considerable work and time to produce, is the best vinegar with full fragrance and mellow acidity. Starting with pure rice sake brewing in a sanitary plant, the company-secret acetobacter is added to the sake, and left for four-and-a-half months. Then, the vinegar is completed after mixing in natural groundwater. It is vinegar that is safe, secure, and healthy.



- Product name: Organic Pure Rice Vinegar Komenosu 360 ml
- Product description: Vinegar
- Main ingredients: Organic rice
- Net content: 360 ml
- Domestic suggested retail price: 556 yen (tax included) (when going through domestic trade firm)
- Case size: 25.0 cm (length) x 30.0 cm (width) x 20.0 cm (height)
- Weight/quantity (per case): 7.4 kg/12 bottles
- Possible shipment period: Year-round
- Minimum lot: 5 cases or more
- Storage: Room temperature in a cool, dark place
- Best before: 2 years
- JAN Code: 4973418283135
- Exporting countries/regions: Taiwan, Singapore, Hong Kong, China, etc.

**Corporate Data**

- Year of establishment: 1927 ■ Capital: 40 million yen
- Number of employees: 31
- Address: 2683-25 Kuchi, Asa-cho, Asakita-ku, Hiroshima 731-3362, Japan
- TEL: +81(82)810-3000 ■ FAX: +81(82)810-3111
- E-mail: info@sennari-oochi.jp