



CRYSTALLIZED SHOYU

♪ Delicious, easy and fun meal using powder type soy sauce ♪



It's made from soy sauce named "Moromino-Shizuku"- brewed only with whole-soybeans, wheat and salt. All ingredients are made in Japan and any additives are not contained at all.



STEAK



Season any kind of meat - beef, pork, chicken etc.- with the crystallized shoyu before cooking. It's also good to sprinkle it on grilled meat. Also it matches with sausage and ham.

GRILLED FISH & SEAFOOD

The crystallized shoyu brings out the flavor of the raw ingredients itself. It matches with any kind of fish and seafood in season. For example, saury, horse mackerel, bream are popular in Japan. How about salmon, squid, scallop, oyster, for your dishes ?



"TENPURA" "SUSHI" "SASHIMI"

Use it on Japanese food. It's good for your health because it helps too much salt intake compared to liquid seasoning. Also you can enjoy different flavors with squeezing citrus fruit.



FRIED RICE BOILED RICE

The crystallized shoyu emphasize the natural flavor of rice with condensed mellow fragrance of soy sauce . It's convenient because it can be used either before cooking as seasoning and also after cooking to taste.



TOFU

Pour olive oil and also sprinkle the crystallized shoyu on TOFU. Also avocado and Camembert cheese has good matching with the crystallized shoyu.



FRESH VEGETABLES IN SEASON

"Soy Sauce Mayo Dressing" is only mixing the crystallized shoyu and mayonnaise. "Easy and Lightly Salted Pickles"- put chopped cucumber in a plastic bag and add the crystallized shoyu then rub it well. Cabbage, eggplant and carrot are also recommended. If you add sesame oil, it become Chinese food style.



"EGG" "NATTO" - fermented soybeans

How about for fried egg and boiled egg ? It's very convenient for breakfast in busy morning. Because this soy sauce is powder type, which means not liquid seasoning, it's easy to use without getting dish dirty or soiling kids clothes.



"RICE BALL" "SANDWICH"

How about delicious soy sauce flavoured rice balls for lunch or picnic ? You also may enjoy grilled rice balls with olive oil or butter. It can be used for sandwiches or breads by making use of powdery soy sauce merit.



FRIED CHICKEN & FRIED POTATO

Use the crystallized shoyu as seasoning instead of salt. Those are the best with beer.

CARPACCIO OF FLESHED FISH

Use the crystallized shoyu with olive oil, instead of dressing. Simple seasoning is the best.

SAUTEED VEGETABLES

Spinach, Japanese mustard spinach, pea bean etc. any vegetables you prefer. Use the crystallized shoyu instead of salt and pepper.

CAKE & SWEETS

It matches well with sweets particularly using fresh cream or chocolate.



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