



OISHII HOKKAIDO GOKU KOTSUBU NATTO



Only soy beans produced in Hokkaido are used for Oishii Hokkaido Goku Kotsubu Natto Mini 3. Matured and fermented by a traditional method to produce a rich flavor.

Product name	OISHII HOKKAIDO GOKU KOTSUBU NATTO
Company name	Kanasago Foods Co., Ltd.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	1 year if frozen + 14 days once defrosted and refrigerated
Storage instructions	Keep refrigerated
Ingredients	【natto】 Non-GM soy beans (produced in Hokkaido) / Hokkaido, bacillus subtilis var. natto, 【sauce】 Sugar, Salt / , soy sauce (contains wheat and soy beans), bonito extract, protein hydrolysate (contains wheat), konbu kelp extract, dried bonito extract / , /seasoning (amino acid etc.) / , acidity regulator, 【Japanese mustard】 Japanese mustard, Starch syrup, apple vinegar, Salt / , lemon juice
Net weight	105g
Dimension	Length10cm Width10cm Height8.5cm
Quantity per case	12
Minimum order	4 cases
Certification / accreditation (for product, factory, etc.)	Ibaraki HACCP
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong
Retail price in Japan	185yen /April 2026 ~
How to use	To enjoy our natto, try a mouthful on its own first (ideally at 10 ° C to 15 ° C) and then add the specially-made sauce and mustard (optional) to the rest of the natto.