

Ponzu soy sauce with black vinegar



All-purpose ponzu using freshly squeezed soy sauce and domestic brown rice black vinegar and yuzu. Black vinegar has a lot of citric acid and amino acids, so it became easier to take in by using ponzu vinegar.

It can be used universally for pots, grilled fish, salads, meats, dumplings, tokoroten and natto.

Ponzu soy sauce with black vinegar	
Kurosawa Shoyuten Co., Ltd.	
January / February / March / April / May / June / July / August / September / October / November / December	
365 days	
Keep at room temperature	
Soy sauce (including soybeans and wheat), Brewed vinegar (black vinegar, rice vinegar), Flavor seasoning liquid (mixed stock, bonito extract, kelp extract, salt), Sugar, Fermented seasoning, Yuzu fruit juice, Seasoning (amino acids, etc), Vitamin B1	
360ml	
Length6cm Width22cm Height6cm	
2	
Vietnam	
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