IBARAKI EXPORTS
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Niemon (Re-prepared soy sauce)

This naturally brewed soy sauce is made from carefully selected local ingredients and brewed in wooden barrels that have been passed down within the company (Kurosawa Soy Sauce Shop) for generations. Ordinary soy sauce is made from soybeans and wheat which form malted rice which is then fermented in brine, but ‘ Niemon ’ is a re-fermented soy sauce, made by using raw soy sauce instead of brine, which is matured for a long period of time. It is a full-bodied soy sauce, rich with original flavor and aroma.

Product name	Niemon (Re-prepared soy sauce)
Company name	Kurosawa Shoyuten Co., Ltd.
Delivery available	All year round
Shelf life	540 days
Storage instructions	Keep at room temperature
Ingredients	Soy bean / Ibaraki, Wheat / Ibaraki, Salt / Australia
Net weight	300ml
Dimension	Length65cm　Width65cm　Height225cm
Quantity per case	15
Minimum order	1 case
Preferred export destination countries or regions	Singapore
How to use	It can be used as a dipping sauce, or when making tare (sauce) and tsuyu (broth).