



ユワキヤ醤油

# Yuwakiya Soy Sauce Company

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## Company History

1854  
Business operations began

1927  
"Yuwakiya" trademark registered

1950  
Company established



## Our Points of Pride

- Agricultural product processing and manufacturing using ingredients from Oita
- Order-made seasoning and drink production
- Small-batch products made according to customer requests

## Local manufacture using local ingredients for wide-reaching products

In 1854, Kodowaki Buntahei originally began local soy sauce brewing operations. Following a motto of "high product quality standards", Yuwakiya has continued crafting products to customers' tastes to this very day. Currently, in addition to soy sauce and miso products, various processed foods, seasonings and drinks are being made or are in development that use Oita's agricultural and marine products.

## Introduction of Business Operations

Re-discovering the foods of Oita

### Spreading the "Oita" brand nationwide



We are bringing the fresh, delicious flavors of Oita's healthy vegetables to the national stage.

Our current endeavors include efforts to become the best producer of red *shiso* (Japanese basil) products by strengthening our internet sales channels. (We are also offering slow-roasted "black garlic" and fig products.)

We also provide order-made seasoning production services.

(Examples) Chicken rice soy sauce, *kabosu* (Japanese lime) soy sauce, garlic soy sauce, Okinawa-style sauce, *atsumeshi* rice bowl sauce, sauce for *toriten* chicken tempura, etc.

### ■ Miso

Kyushu is the primary producer of wheat miso.

### ■ Soy sauce

In Kyushu, *Umakuchi* rich and sweet soy sauce is the most popular variety. We also feature *maru daizu* whole-bean soy sauce using Oita soy beans.

### ■ Kabosu products

98% of Japan's *kabosu* is grown in Oita, and accordingly the sweet and tart citrus fruit has become associated with Oita Prefecture. Contact us about our extensive line of products, including *kabosu* soy sauce, *kabosu* vinegar, *kabosu* dressing, and *kabosu* juice.

### ■ Dressings

Using our original soy sauce, miso, and vinegar products, we manufacture a variety of specialty dressings using natural ingredients.

soy sauce and miso

<http://www.yuwakiya.net/>



九州大分の味噌醤油蔵  
ユワキヤ  
岩城屋の蔵へ  
ようこそ



Company factory



other products

<http://www.rakuten.co.jp/kabosu/>



Agricultural products processing factory



Dressing factory

● In addition to the factories shown here, we also operate secondary soy sauce and drink factories.



27廿醬油

# YUWAKIYA 醬油 股份有限公司

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## 沿革

- 1854年 創業
- 1927年 YUWAKIYA商標註冊
- 1950年 股份有限公司成立



## 企業理念

- 使用源自大分縣素材的農產品加工製造
- 調味品、飲料的定做
- 針對顧客需求的小批量生產

## 使用本地素材“內產外銷”的銷售

1854年 創業人 門助文太平在當地開始醬油的釀造以來，  
以【品質第一】為宗旨，積極致力於生產滿足顧客需求的商品。

現在，除醬油、大醬的生產外還致力於使用產自大分的農產品及水產品等本地資源進行  
加工品、調味料、飲料等的策劃及生產。

## 業務紹介

大分 飲食再發現

### 把大分的品牌推向全國



為全國提供由大分健康蔬菜生產加工的新鮮美味。

現在，以“日本第一”為目標正在強化紫蘇(紅)產品的網絡銷售。(配合黑蒜及無花果等加工製品)

另外，還根據客戶要求製造調味料。

例如：雞飯醬油、卡賓斯醬油、大蒜醬油、琉球佐料汁、溫飯佐料汁、雞肉天婦羅佐料汁等。

### ■大醬

九州是麥子大醬的主要產地。

### ■醬油

甜口醬油在九州有著根深蒂固的位置。另外，使用大分縣產的大豆丸大豆醬油也是其中的金牌產品。

### ■【卡賓斯】加工產品

98%的【卡賓斯】產自大分。是大分具有代表性的柑橘果實。卡賓斯醬油、卡賓斯醋、卡賓斯調味汁、卡賓斯果汁等與卡賓斯有關的產品均有銷售。隨時歡迎來電詢問。

### ■調味汁

在自家制的醬油、大醬、醋的基礎上，生產製造使用純天然素材的獨特風味調味汁。

醬油、大醬請查詢

<http://www.yuwakiya.net/>



農產品加工製品 請查詢

<http://www.rakuten.co.jp/kabosu/>



總公司工廠



農產品加工工廠



調味汁工廠

●除以上工廠外還有生產醬油、飲料的第二工廠。