



ユワキヤ醤油

Yuwakiya Soy Sauce Company

Ooaza Takenaka 3336, Oita City, Oita Prefecture 879-7501, Japan

TEL 097-597-0238 / FAX 097-597-0239

<http://www.yuwakiya.net/> E-mail: info@yuwakiya.net

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.