



*From Japan*

# ORGANIC SMOKED SHOYU

Smoked with cherry wood chips

“From Japan” organic smoked shoyu is naturally crafted and smoked using cherry wood chips rather than adding liquid smoke. The organic shoyu itself is artisanally made in the Izumo region of Japan, an important sacred place in Japan with crisp and clear Hamayama spring water. Our smoked shoyu elevates flavors in foods like dipping sauces for sushi or flavoring grilled dishes by exquisitely joining umami with rich smokiness.



# SMOKED WITH CHERRY WOOD CHIPS

## ORGANIC SMOKED SHOYU

NATURALLY CRAFTED & SMOKED

有機スモーク醤油

NET WT. 150ml (5.1fl oz)

### Nutrition Facts

10 servings per container  
Serving size 1 tbsp(15ml)

Amount per serving  
**Calories 15**

		% Daily Value
<b>Total Fat</b>	0g	0%
<b>Sodium</b>	920mg	40%
<b>Total Carbohydrate</b>	2g	1%
<b>Protein</b>	1g	
Iron 0.3mg 2% · Potas. 70mg 2%		

### INGREDIENT:

Water, Organic Wheat,  
Organic Soybeans, Salt, Koji Spores  
(Aspergillus oryzae), Natural Cherry  
Wood Smoke

### CONTAINS:

Wheat & Soybeans

UPC: 845172000423

ITF: 10845172000437

PRODUCT OF JAPAN



item code	item description	net wt.	item dimension	case weight	case dimension	shelf life
41854	ORGANIC SMOKED SHOYU 5.1 fl oz(150mL) X 6 / CASE	5.1 fl oz	1.8" x 1.8" x 7"	9.8 lbs	6.1" x 4.1" x 7.4"	16 months
41854B	ORGANIC SMOKED SHOYU 60.9 fl oz(1.8L) X 8 / CASE	60.9 fl oz	4.2" x 4.2" x 12.4"	41.7 lbs	15.9" x 8.9" x 12.8"	12 months

Distributed by Japan Gold USA.

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