

Over 300 Years of History

Soy sauce manufacturing started in earnest in the 17th century in present-day Noda-shi, Chiba Prefecture. Noda was located near Edo, present-day Tokyo, a major market, this allowed for swift transportation of soy sauce. The proximity to sources of soybeans, wheat and salt also contributed to the thriving soy sauce industry in Noda, leading to the spread of Kikkoman Soy Sauce across Japan.



Soy Sauce Contains the Five Basic Flavors

It is said that humans perceive the five basic flavors of sweet, sour, salty, bitter and umami (savory). Soy sauce is a unique seasoning that harmoniously balances all five.



Kikkoman Soy Sauce: Globally Renowned

Sold in Over 100 Countries

Loved in over 100 countries worldwide, Kikkoman Soy Sauce is produced at three plants in Japan, and eight plants overseas.

Although Kikkoman's koikuchi (regular) soy sauce maintains consistent flavor worldwide,

our brand also offers a variety of products tailored to regional tastes. Not limited to Japanese cuisine, its ability to complement a wide variety of ingredients and flavors has made Kikkoman Soy Sauce a staple in kitchens around the globe.



Factory Tour Overview

Free Admission
Souvenirs for Tour
Participants!



Kikkoman Soy Sauce Museum

110 Noda, Noda-shi, Chiba 278-0037, Japan, Located inside the Kikkoman Food Products Noda Plant

Tours 9:00 to 14:30
(excluding the lunch hour from noon to 13:00)

Time required Approx. 1 hour

Tour capacity Minimum 2 people (reservations required)



Kikkoman Takasago Plant

1-1-1 Niihama, Arai-cho, Takasago-shi, Hyogo 676-8510, Japan, Located inside the Kikkoman Food Products Takasago Plant

Tours available from 9:30/ 11:00/ 13:00/ 14:30

Time required Approx. 1 hour

Tour capacity Minimum 2 people (reservations required)



Hokkaido Kikkoman

1007-53 Izumisawa, Chitose-shi, Hokkaido 066-0051, Japan

Tours available from 9:00/ 10:30/ 13:00/ 14:30

Time required Approx. 1 hour

Tour capacity 2 to 50 participants (reservations required; please consult with us for tours exceeding 50 participants)



Closed on weekends, national holidays, Golden Week, Obon and New Year's holidays.
For further information, please contact us or visit our website.

<https://www.kikkoman.com/en/culture/foodeducation/plant.html>



Check out recipes using our products

<https://www.kikkoman.com/en/cookbook/>



kikkoman
Creating Delicious Memories



Factory Tours

Welcome to
Kikkoman!

4 The Four Essential Ingredients for Soy Sauce

Soybeans, wheat, salt and water are the basic ingredients of soy sauce, with the first two mainly sourced from the U.S. and Canada. We use both domestic and imported salt.



Soybeans

Soybean protein is the source of soy sauce's umami and mellow-ness.



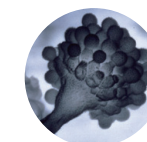
Wheat

Wheat starch is responsible for soy sauce's pleasant aroma and sweetness.



Salt

Salt plays a vital role in preventing bacterial growth and facilitating the activities of yeast and lactic acid bacteria.



Kikkoman Aspergillus

Among the microorganisms, koji mold carries out an essential role in soy sauce production, with "Kikkoman Aspergillus" being a key strain that Kikkoman has nurtured over generations.

Tour Highlights

3 A Three-Day Process to Make Soy Sauce Koji

Soy sauce koji is made in the "koji production room" over approximately three days. Processed soybeans and wheat are mixed with koji mold and spread evenly on circular

floors. These floors feature small holes to release air, adjusted for temperature and humidity. The room's warm and humid conditions are designed to facilitate the growth of koji mold.



Also visit our website to learn about soy sauce making.



1

Raw Ingredients

The basic ingredients of soy sauce are soybeans, wheat, salt and water. And "microorganisms" play the leading role. These microorganisms are koji mold called Kikkoman Aspergillus, lactic acid bacteria, and yeast.

Soy sauce is produced using fermentation through the action of microorganisms!

2

Raw Ingredient Processing

Soybeans are steamed at high temperatures and wheat is roasted then finely crushed. The addition of heat makes it easier for the enzymes produced by koji mold to work.

Steaming soybeans at high temperatures also serves the purpose of sterilization.

3

Koji Production

In a room called the "Koji Production Room", koji mold (Kikkoman Aspergillus) is added to processed soybeans and wheat to make soy sauce koji. Conditions are carefully controlled to ensure optimal temperature and humidity.

The process to make soy sauce koji takes about three days in the "Koji Production Room"!

4

"Shikomi", Fermentation and Aging

Brine, made by mixing salt with water, is added to soy sauce koji to prepare moromi. The characteristic taste and aroma of soy sauce are created by slowly fermenting and aging moromi for about six months in tanks with optimal environments for the action of microorganisms.

During "shikomi", the "stirring" process to mix moromi is very important! For more information, please scan the QR code!

8

To Your Dining Table

Soy sauce shipped to various regions reaches your dining table through distributors. Currently, we offer a wide variety of soy sauce, including less sodium soy sauce.

We strive to develop products that meet consumer demands.

7

Bottling

After the soy sauce has been heated and filtered, it is packed into various size containers. Caps are tightened, labels are attached, expiration dates and other information are printed, then the product is inspected, and shipped.

We conduct final checks to ensure high-quality.

6

Heating and Filtration

The pressed soy sauce is heated. This halts the activity of microorganisms and adjusts the color, taste, and aroma, in a process called "heating". Instead of heating, "filtration" can also be used to remove microorganisms.

Soy sauce that is "filtered" without "heating" is called "raw soy sauce"!

5

Pressing and Refining

The moromi is poured into cloths and pressed out, in a process known as "pressing". The soy sauce is then left to clarify in tanks for several days, in a step called "refining".

What remains in the cloth after pressing is called "soy sauce lees".

What Is Raw Soy Sauce?

Kikona



Raw Soy Sauce

Its bright color and gentle umami enhance the flavor of ingredients. Recommended not only for dipping, but also for use in quick stir-fries and simmered dishes to bring out the natural flavor of ingredients.

Heated Soy Sauce (Regular Soy Sauce)

Perfect for dishes aimed at achieving deep flavor and the robust aroma of soy sauce.

The Reason Raw Soy Sauce is Delicious in Cooking

The secret is its "rawness". "Raw soy sauce" is soy sauce that has not undergone the "heating" process, which is used for regular soy sauce to remove microorganisms and adjust the color, taste, and aroma. Since it is heated for the first time during cooking, a unique appetizing aroma and deep savory flavor can be enjoyed.

For more information, please scan the QR code!



The kanji character for "Kikko" (亀甲) depicts the turtle shell pattern, represented in our trademark by the hexagonal frame. The kanji character for "Man" (萬), placed in the center, symbolizes the Japanese legend that turtles live for ten thousand years. In bearing this fortuitous trademark, we hope that our soy sauce brings joy to those who use it.