

Kikkoman Institute for International Food Culture

The Kikkoman Institute for International Food Culture has been engaged in research, cultural and social activities, and the collection and publication of information, primarily focusing on soy sauce - a fermented seasoning. Besides the exhibition of historical materials, the company's history and evolution of soy sauce are displayed in the form of a digital timeline here. Books related to foods and food cultures in the collection are also available for the public to browse. Books in the collection can be searched and the digital timeline can be seen on the website.



Access to
webpage here.

Kikkoman Institute for International Food Culture

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Hours: 10:00 a.m. -12:00 a.m., 1:00 p.m. -4:00 p.m. Monday through Friday

The Institute is closed on holidays, including year-end and New Year's holidays, and temporary closing days.

*Call the Institute for details.



Access to
digital timeline here.