



# "Hishio no sato" guide

## The town of Soy Sauce and Tsukudani (food cooked in soy sauce)

Thankyou very much for visiting  
"Hishio no sato" a place where soy sauce and Tsukudani (food cooked in soy sauce)  
factories are concentrated.

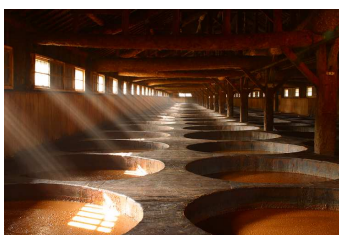


### ◆ Moromi (Fermentation mash) barrel

This "Moromi barrel" was the barrel used in the olden days at Marukin Soy Sauce factory to prepare Moromi (fermentation mash). It has a 2.2m diameter and 2.2m height that can squeeze out 5400 Litres of soy sauce from one barrel. The ingredients of soy sauce are soy beans, wheat and salt, in which a mold "Tane- Koji" (Seed Malt) is planted to ferment "Moromi" and the liquid squeezed from it is the soy sauce.

### ◆ Soy Sauce Brewery Street

Marukin was founded in 1908. It still retains much of its original appearance since the opening and the soy sauce is made in the same traditional, old fashioned way. There is a long charred cedar fence that runs along the street about 150m, called "Shouyu Gura Douri" (Soy Sauce Brewery Street), and at the end of the fence just on the corner is Marukin Soy Sauce No.4 Brewery which is the called the Moromi warehouse.



### ◆ Moromi Warehouse

This picture shows the Moromi warehouse next to Marukin Soy Sauce factory. This warehouse was built 110 years ago and called it "Marukin Soy Sauce Brewery". Inside the brewery, there are 4 moromi barrel sideways and a line of 153 barrels that is 100m long. Preparation of moromi starts around the middle of January every year and collect the soy sauce by squeezing it in early December.

### ◆ The black roofs of Marukin Soy Sauce

All the black roofs seen from the front of the street are the roofs of Marukin Soy Sauce factory. The blackness of the roofs proves good soy sauce manufacturing, and as a matter of fact the true color of the blackness is black bacteria. Natural alcohol (ethanol) is generated during moromi fermentation, which flows outside the warehouse and attracts "black bacteria" that settles on the roof is what makes the roofs turn black .



### ◆ Shodoshima Tsukudani (food cooked in soy sauce)

Tsukudani is a dish of commonly small fish, seafood or wild vegetables cooked mainly with soy sauce and sugar to preserve ingredients, and is a great accompaniment for plain steamed rice. Soy sauce plays the key role in flavoring tasty Tsukudani. Shodoshima Tsukudani started being made due to food shortage after World War II, cooking sweet potato leaves with Shodoshima soy sauce. It is the history of 400 years of Shodoshima soy sauce that makes Shodoshima Tsukudani so special and delicious .

