



Shoyu, Fish Sauce & Marmalade

矢上果樹園



YAKAMI ORCHARD



Sauce Soy Shoyu Garlic Black Japan
Product # KL420 • Size 1 x 500 ml

WA Imports introduces flavored traditional Shoyu, highlighting the unique flavor of fermented garlic. For use as a finishing shoyu or as a stand alone ingredient. Flavors such as fig, raisin, molasses, and garlic fill the palate.



**Sauce Soy Shoyu Matsutake
Mushroom Japan**
Product # KL422 • Size 1 x 500 ml

WA Imports introduces flavored traditional Shoyu, highlighting the unique flavor of fermented garlic. For use as a finishing shoyu or as a stand alone ingredient. Earthy mushroom flavors give way to a savory, umami, fungal, and hint of pine on the palate.



Marmalade Yuzu
Product # KC966 • Size 1 x 20.45 oz.

This imported marmalade from Yakami Orchards in Japan is made artisanally from Japanese Yuzu Fruit, sugar and honey. This product is very versatile, and can be used as a dipping sauce, for pastry work and is a wonderful glaze for poultry and fish.



Marmalade Ginger
Product # KL014 • Size 1 x 20.45 oz.

This imported marmalade from Yakami Orchards in Japan is made artisanally with fresh, young ginger imparting a slightly spicy flavor, with the addition of sugar and honey. This product is very versatile, and can be used as a dipping sauce, for pastry work and is a wonderful glaze for poultry and fish.



**Sauce Shoyu Soy
Smoked**
Product # KL010 • Size 1 x 750 ml

Ideally used as a finishing Shoyu, this soy is brewed using the traditional koji process, then cold smoked using Mizunara hard wood. This is typically used as a finishing soy providing a complex, full bodied, savory umami flavor.



**Sauce Shoyu Soy
Cherry Blossom**
Product # KL012 • Size 1 x 750 ml

Natural cherry blossoms are dipped in a red shiso vinegar brine, and added to barrels of already aging white shoyu to infuse the sauce with delicate floral and savory notes.



**Sauce Shoyu Soy
Whiskey Barrel Aged**
Product # KL008 • Size 1 x 750 ml

Traditionally brewed, using ancestral methods, then aged in Japanese whiskey barrels made from Mizunara Hard Wood. The result is a mellow, delicate shoyu, with a touch of sweetness to create balance and enhance umami.



**Sauce Fish Iwashi Whiskey Barrel
Aged 2 Years**
Product # KL006 • Size 1 x 750 ml

Using only the Iwashi sardine from the sea of Japan, this fish sauce is created using 400 year old traditional methods. It is aged for 2 years before it is transferred to whiskey barrels, where it spends a minimum of 12 additional months. This process yields a more delicate flavor, silky texture and an underlying sweetness which creates balance.

WA IMPORT ITEMS DELIVER WITHIN 3-5 BUSINESS DAYS