



SOY SAUCE, MIRIN, & PONZU

SHOYU & MIRIN

Japan Cuisine's
Right and Left Hand

EDEN Shoyu is *Koji Aspergillus oryzae* brewed. Whole soy, grain, koji starter culture and two full cycles of the seasons. Tamari Soy Sauce is made in the same manner, but with no grain added.

Shoyu enriches the food as its own taste disappears. **Tamari** is used to impart taste. Like real shoyu, the koji fermented sweet cooking sauce, **Mirin**, is very versatile and wonderfully enhances taste while it prepares food for soothing assimilation.

- Enhance, Balance, Enrich Taste
- Authentic, Anciently Made
- Non-GMO, Real Organic
- Multiple Awards



Ponzu & TAMARI

Quality, Purity, and Character
of Ingredients Matter.

EDEN Tamari & Ponzu artisan sauces that lift culinary pleasure to another realm. They enrich, season, and prepare food. **Ponzu** adds a unique five taste sparkle. Try Ponzu on Udon and Soba Noodles.

The finest ingredients, ancient skill, and patient aging. Deep character develops as they thoroughly ferment. Imitations made of soy isolate, caramel color, and salt abound. Enjoy what made them famous and what they were intended to be. Authentic, **Tamari** and **Ponzu**.

Artisan made of traditional ingredients.
Five koji fermented, exceptionally delightful,
non-GMO, cooking and condiment sauces.

NON
GMO



SHOYU Soy Sauce

Organic, Non-GMO Koji Brewed



Rare Shoyu made of soybeans and wheat by skilled brew masters using the ancient methods. It melds tastes, and accentuates the character of foods, balances and prepares food for assimilation. (K)

Ingredients Water, Whole Organic Soybeans, Organic Wheat, Sea Salt, Koji



TAMARI Soy Sauce

Organic, Traditionally Brewed



Aged two years in cedar casks. Declared 'Taster's Choice' best by *San Francisco Chronicle*. Non-GMO. (K)

Ingredients Whole Organic Soybeans, Water, Sea Salt, Organic Salted Shochu (Water, Organic Rice, Sea Salt, Koji), Koji



TAMARI Soy Sauce

Organic, Naturally USA Brewed



Naturally fermented, no grain content soy sauce. Organic, whole U.S. non-GMO soybeans. Gluten-free (K)

Ingredients Water, Whole Organic Soybeans, Salt, Organic Alcohol to preserve freshness, Koji



PONZU

Five Taste Sauce



A medley of sweet, sour, salty, tangy, and savory tastes that brightens any dish. No refined sugar or chemical additives.

Ingredients Water, Shoyu (Water, Soybeans, Wheat, Sea Salt), Rice Vinegar, Mirin (Water, Rice, Sea Salt, Koji), Barley Malt, Yuzu and Sudachi Citrus Juices (K)



MIRIN

Koji Fermented Rice Cooking Wine



Known as Ajino-haha in Japan, it is traditional mirin made of Lundberg® organic short grain brown rice. It is an essential for dashi broth, teriyaki sauce, sushi rice, and marinades. Shoyu and Mirin are the fundamentals of Japanese cuisine. (K)

Ingredients Water, Short Grain Organic Brown Rice, Sea Salt, and Koji (*Aspergillus oryzae*)

