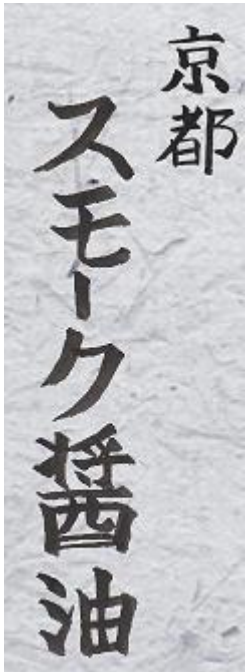


HAKU

SMOKED SHOYU



A TRULY RARE AND UNIQUE INGREDIENT FROM KYOTO PREFECTURE. HAKU SMOKED SHOYU IS FIRST TRADITIONALLY BREWED PRESERVING ANCESTRAL METHODS OF THE MUSHIRO KOJI PROCESS YIELDING AN EXCEPTIONAL SHOYU. AFTER AGING, THE MASTER CRAFTSMEN METICULOUSLY FOLLOW A COLD-SMOKING PROCESS UNIQUE TO THE HAKU FAMILY COMPANY EXCLUSIVELY USING MIZUNARA HARD WOOD, A TYPE OF JAPANESE OAK, WHICH BEARS A BEAUTIFUL, LIVELY SMOKE FLAVOR. TYPICALLY USED IN MODERATION AS A FINISHING SHOYU, HAKU SMOKED SHOYU DELIVERS A UNIQUENESS AND COMPLEXITY DESIRED BY TODAY'S FINEST CHEFS.

INGREDIENTS: WATER, SOYBEANS, SALT, ALCOHOL, NATURAL WOOD SMOKE

FLAVOR: PRONOUNCED MIZUNARA HARDWOOD AROMA, ACTUAL SMOKE FLAVOR IS MELLOWER THAN EXPECTED AND BALANCES WELL WITH CLASSIC UMAMI & SAVORY SHOYU PROFILE.

COLOR: DARK BROWN, OPAQUE

HANDLING: SHELF STABLE SEE BEST BY DATE, REFRIGERATE AFTER OPENING

PACK SIZE: 750ML/25.36OZ AND 375ML/ 12OZ X 6 PER CASE

ORIGIN: KYOTO PREFECTURE, JAPAN