



FIG MISO

AGED 3 MONTHS



Namikura Fig Miso is fermented with whole figs which imparts a darker color and incredible flavor depth. This miso is aged 3 months which allows the slightly sweet, slightly savory fig flavor to stand out from the young miso. Fig Miso is an exciting, versatile miso that can be used across a multitude of cuisines and applications.

Namikura Miso Co is a family-owned, 5th generation producer that is highly regarded throughout Japan for its incredible depth of flavor and superb texture. The family prides themselves on being involved in every level of production, from hand selecting local ingredients all the way through to packaging.

PRODUCT INFORMATION

INGREDIENTS

Organic White Rice Koji, Organic Whole Soybeans, Figs, Water, Sea Salt

PACKAGING

500g/17.6oz Tub x 12 or 160g/5.64oz Jar x 12

FLAVOR

Lighter fermented soybean flavor, fermented dried fruit notes, welcomed sweetness and mild salinity

COLOR

Dark Brown

STORAGE

Shelf Stable, See Best By Date – Refrigerate After Opening

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Japan