

Sashimi Tamari Shoyu

Artisanally Brewed In The Osaka Tradition



Takuko Sashimi Tamari Shoyu is a coveted ingredient supporting a 3000 year tradition in Japan. Dark in color, clean in appearance it has a natural balance with complex flavor and aroma. A Sashimi Grade Tamari, this Tamari is a worthy compliment to the Ocean's finest seafood as well as prized meats, noodles and rice dishes. Best used as a finishing shoyu or in moderation to compliment not to overwhelm.

Product Specifics:

Ingredient List: Water, Soybeans, Sea Salt, Fermented Alcohol

Flavor: Fuller bodied, Complex though Delicate and Clean. Beautiful Fermented Soy Bean Aroma, Classic Tamari Flavor.

Color: Dark Brown, Non-Translucent

Handling: Shelf Stable (see best by date), Refrigerate after opening

Pack Size: 12oz/375ml – 25.3oz/750ml

Origin: Japan

Nutrition Facts

Serving Size 1 Tablespoon (15g)
Servings Per Container 50

| Amount Per Serving | |
|------------------------------|------------|
| Calories 13 | |
| % Daily Values* | |
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 970mg | 40% |
| Total Carbohydrate 2g | 1% |
| Dietary Fiber 0g | 0% |
| Sugars 0g | |
| Protein 2g | 4% |

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

| | | Calories 2,000 | 2,500 |
|--------------------|-----------|----------------|--------|
| Total Fat | Less than | 65g | 80g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2400mg | 2400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |