Use as a secret ingredient in French or Italian Cooking



Add depth to any bold flavor.



Accentuate the delicate flavors of Japanese dishes.



Bring out the true flavor of any ingredient.



New, subtle flavors are the hallmark of adventurous cooks.



One extraordinary drop brings out the best in any ingredient.

A desire to introduce the delicious flavor of soy sauce to people worldwide.

[Silk], a specially-brewed soy sauce developed as part of the HARA Jirouzaemon Premium Series, is created by combining ancient, traditional manufacturing techniques with the latest modern food technologies.

A base of authentically-brewed soy sauce is infused with Ayu Fish Sauce, which contains an abundance of the flavor-enhancing amino acids found in fish proteins. The result is a superb blend that transcends regular soy sauce in all aspects.

The power of Ayu Fish Sauce [A Patented Manufacturing Process]

Up to now, soy sauce has been used to effectively mask unpleasant flavors in cooking by overpowering them, but as a result flavors and aromas of ingredients were diminished. Ayu Fish Sauce was developed through an innovative manufacturing process in which the unpleasant odor usually associated with fish sauces has been eliminated. It was discovered that the peptides found in the amino acids of Ayu Fish Sauce not only reduced unpleasant flavors, but also brought out the true essence of an ingredient1s taste, balancing and maximizing pleasant flavors.

Experience for yourself the blend of tradition and modern technology: the revolutionary new flavor accents of [Silk] specially-brewed soy sauce.

[Uses]

The rich, flavor-enhancing qualities of this sauce complement all kinds of cooking, including Japanese, Chinese, and Western dishes.

Use it as you would regular soy sauce.

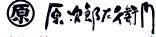
Patented Manufacturing Process (Patent No. 3598093)



An outstanding soy sauce like no other

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Specially-brewed Soy Sauce infused with Ayu Fish Sauce



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