

THE HORIKAWAYA JOURNAL.

Horikawaya introduction

"Horikawaya Nomura" was established as a shipping agent ("Kaisen-Donya") in 1688 in Gobo city, Wakayama prefecture. In our prime, we owned more than a dozen ships and was in business with big families such as the Kishu Tokugawa family. We were very proud to have shipped goods such as Japanese mandarin and wood to Edo Tokyo for them.

Unfortunately, many of our ships were destroyed by strong wind and drifted down on the way to Etorofu island in Hokkaido back from Edo Tokyo in 1756. Luckily, we were saved by the indigenous Ainu people and were safe. But we were no longer able to continue our business as before.

While we were on the shipping business, we also hand-made Kinzanji-miso and shoyu, but were only given to our customers as a souvenir at that time. Since then, we put our focus on making handmade Japanese traditional seasoning. It has been said that we are the oldest shoyu brewery in Wakayama prefecture which is known as a birth place of shoyu. We still maintain completely hand-made production without any assistance of modern machinery. We believe that craftsmanship is the best part of food production. We take pride of introducing Japanese authentic food production to people from overseas and we make this the motto of our business.

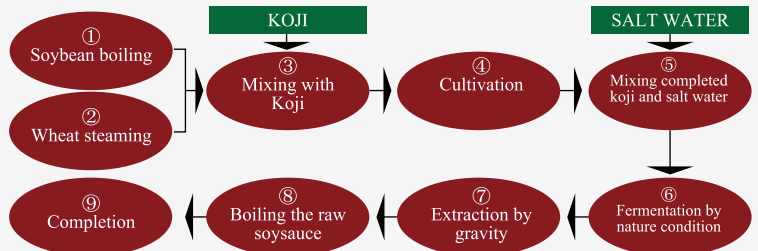


Process & Quality

In the ancient time, shoyu was originally a product made from soybeans, wheat and salt.

However, roughly 80% of the shoyu currently available in the market is made from defatted soybeans. Not even 20% of the product contains the original shoyu.

Horikawaya no doubt makes shoyu only from soybeans, not defatted soybeans. Here is the most traditional shoyu making process.



① Soak Hokkaido-made soybeans in water for 5 hours, and steam it with firewood



② Roast Hokkaido-made wheat in an earthenware pan over wood fire



③ Mix the steamed soybeans and roasted wheat, and sprinkle the original koji



④ Cultivate koji in a room called koji room for 4 days



⑤ Mix the completed shoyu koji and salt water and put in a wooden container called kioko



⑥ Keep stirring it to accelerate fermenting and aging over two summers in a natural environment



⑦ Compress two-summer aged unrefined shoyu, moromi, and extract raw shoyu



⑧ Boil the raw shoyu in Japanese pot with firewood for 4-5 hours



⑨ Completion

History of Soy sauce

Soy sauce is well-known as a seasoning not only in Japan but also world wide now. There are many types of soy sauce like the one for sashimi and those used stocks all being sold in the market. However, the genuine traditional soy sauce has been rarely seen once you trace the entire production process and raw ingredients in a precise manner.

It has been said that Koukoku temple in Yuracho, Wakayama prefecture is a birth place of soy sauce. It is only 15min north of our brewery. In 1200's, a Japanese Buddhist priest of Koyasan went to China in the Song dynasty for training. Upon returning to Japan, he chose

Koukoku temple as his practice site and taught people about everything he learned in China. One of his acquired knowledge was making Kinzanji-Miso. Producing the miso became popular gradually in the area. It was also said that people found a supernatant liquid which was produced in the process of the miso production very tasty. That led them to create an original soy sauce. Wakayama prefecture was connected to Tokyo in Edo period via the sea route. Because they were surrounded by sea and one of three branch families of the Tokugawa house, it is generally believed that this is how soy sauce was being spread throughout Japan and the world. However, there are only a few soy sauce breweries left who maintain the traditional production process. Nowadays most of the soy sauce's production has been automated in the global expansion.



KOUKOKUJI WAKAYAMA

Washoku, traditional Japanese cuisine, has been added to UNESCO's intangible cultural heritage. It has gained increasing attention from overseas. Traditional fermented food products such as sake,

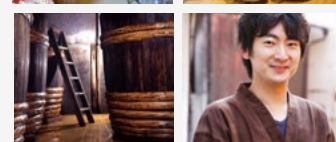
Our eyes and future

miso and shoyu are considered core elements of Washoku. Regrettably, fermentation accelerator and preservatives are used commonly to pursue the interests of mass production, convenience and economic efficiency. The core elements are becoming a thing of the past.

As successor to 300 years of family business, I believe that sharing our craftsmanship regardless of inside and outside the country could lead us to shed light on future in this situation.



It has been said that Horikawaya is the oldest shoyu brewery in Wakayama prefecture where is known as a birth place of shoyu. As we are proud of our Kaisen-Donya roots, we take the high road of traditional method of producing shoyu. It is our role to maintain and pass it down to the generations.



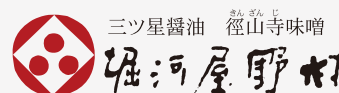
Thanks to your support, we would like to continue supporting your happy and delicious dining through the same high-quality shoyu.

Horikawaya The 18th Keisuke Nomura

Policies



- A) **High-quality raw ingredients**
We use only raw ingredients which we find them delicious.
- B) **Traditional method of Te-Koji**
Horikawaya only uses the traditional method of Te-koji (hand-made koji) despite 99% of shoyu production elsewhere is made from machine-made koji.
- C) **Wood fired heating**
Wood fired heating gives a mild taste unlike gas heating. Wood is like a blood for Horikawaya who has its roots in Kaisen-Donya.
- D) **Four-season brewery**
Shoyu-koji prepared from fall through spring is aged in kioko in a natural environment. It is essential for traditional fermented food to be nurtured over the four seasons in Japan.



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