

## Production Method

Firstly, our carefully-selected soybeans are immersed in water and are left to soak up moisture in moderate amounts depending on the temperature, humidity and actual state of the basic ingredients. This process is one of the crucial elements in producing miso and significantly influences the quality of the final product. Following this, the soybeans are steamed with hot vapor, then koji mold [Aspergillusoryzae] (a type of microorganism used for fermenting cereal grain) is added to the surface of the beans, and the soybeans are left to ferment. Next, dietary salt and water are added to the fermented soybeans and thoroughly blended together, after which the mixture is laid into a wooden cask large enough to hold 6 tons of miso. It is within the climate and natural features of Hatcho Town district (formerly known as Hatcho Village) in Okazaki City that the miso is slowly matured over a period spanning more than two years. Protein within the miso break down whilst inside the wooden casks, enabling it to transform into miso. Then, as the miso continues to ferment, amino acid starts to crystallize and white grains known as ‘millet grains’ (so named due to their resemblance to millets) start beginning to appear. When the millet grains start to surface, it is a sign that the miso has matured, and this can be likened to the crystallization of amino acids in cheese that has been matured over long periods. Throughout this lengthy period of maturing, the salt harmonizes with the miso, giving it a mellow saltiness.

During the production of Hatcho Miso, the microbial communities already living inside the factories begin to operate and exert their influence on the miso’s flavor. We pay meticulous care not to destroy this microbial environment and continue to produce Hatcho Miso, not only in the same place where it has been made since the time of the company’s founding, but by sticking to our traditional manufacturing process.



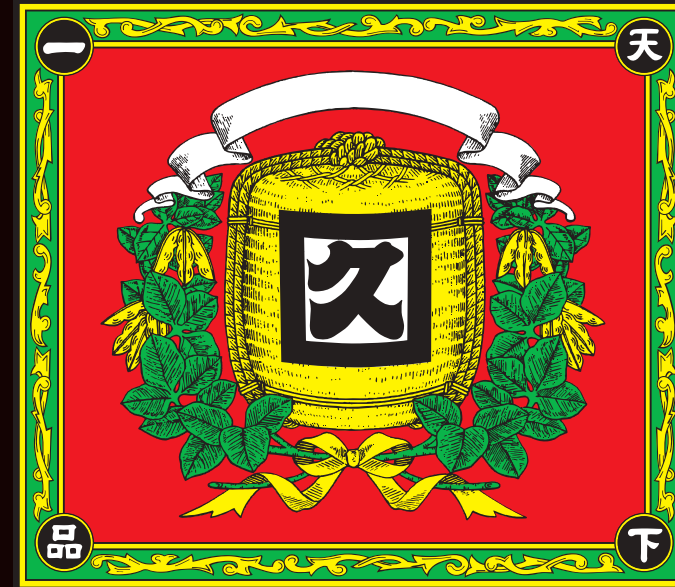
Salt and water are mixed with the soybean koji and laid into wooden casks 1.8m high (total weight being produced 6 tons)

Under the pressure of 3 tons of stones the miso is left to mature for over 2 years to become Hatcho Miso

Only quality approved miso is packaged (as raw miso)

The miso is shipped

English



Our design that features on the ‘Hatcho Miso’ product package.

# HATCHO MISO

additive-free and nature brewing

## 八丁味噌



The Kakukyu company building was built in 1927, and in 1996 it was recognized by the state as a registered cultural property.



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## What is miso?

Miso is a fermented food made from two basic ingredients: soybeans and salt, and is regarded as one of the many condiments essential to Japanese cooking.

Numerous kinds of miso exist in Japan depending on the region, however, we have continued to produce Hatcho Miso since 1645 without altering our unique production method, which employs the basic ingredients of soybeans and salt, thus making it stand out from other types of miso.

Known for its distinctive acidic, astringent and bitter flavor, the name ‘Hatcho Miso’ is originally derived from the geographical name of ‘Hatcho’ where the miso used to be produced, and as a result, came to be known by this name.

Produced using a long-established process of manufacture, Hatcho Miso comprises just approximately 0.2% of the total volume of miso produced in Japan.

When one enters the Kakukyu storehouse one will find rows of traditional large wooden casks, which are used to prepare miso. One by one, craftsmen place by hand large quantities of stone on top of the wooden casks so that they act as weights. In the past these stones have never collapsed, even in the event of large earthquakes. Under the weight and pressure of three tons of river rocks, 6 tons of Hatcho miso is left to slowly mature throughout the hot, humid summers and relatively mild winters of Hatcho Town.

## Manufacturing process

Soybeans are filtered and cleaned

Soybeans are immersed in water and left to soak up moisture in moderate amounts (the soaking process is fine-tuned depending on temperature, humidity, etc.)

Soybeans are steamed

The steamed soybeans are molded into round balls the size of a fist (which are called miso balls). The miso balls are coated with koji mold. The miso balls are cultivated (the cultivated miso balls are called “soybean koji”)





# HATCHO MISO Recipes

Hatcho Miso can be used not only to make traditional Japanese soup (miso soup) but also as a seasoning agent for sauces that accompany meat and fish cuisine. It can also be used as a secret ingredient to intensify the flavor and taste of stewed dishes.

Moreover, owing to the fact that miso is a great complement to fermented foods and dairy products, such as cheese and butter, it is well suited for use in pizza sauces or other cream based sauces.

More recently, miso is becoming more widely used in confectionery such as Chocolate, Baumkuchen, Madeleine and Financier cake.

We would like to introduce below some of our recipes that incorporate Hatcho Miso.



## Miso soup

for 2 people

*A traditional miso recipe*

- 1 tbsp dried seaweed
- 1 block tofu
- 2 tbsp Hatcho Miso
- Moderate amounts of dried bonito stock and finely chopped scallions.

1. Place 2 cups of water and dried bonito stock into a pan and bring to the boil.
2. Place dried seaweed into the pan.
3. Turn off the heat when the water is boiled and dissolve the miso into the broth.  
Add tofu, which has been cut into approximately 2cm cubes and boil once.  
(Dissolving miso inside a small cooking sieve is a handy tip)
4. Sprinkle scallions on top according to taste.



## Salmon meuniere with miso butter on the side

for 2 people

*Miso butter is a great complement to pork or chicken but is also tasty just on its own!*

- 2 slices of salmon
- 2 wedges of lemon
- Small amounts of flour, salt and olive oil.
- 【Miso butter】
- 1 tsp Hatcho Miso
- 30g butter

1. Sprinkle salt and toss flour over the salmon.
2. Heat the olive oil in a frying pan, then fry the salmon on both sides until crispy.
3. Bring the butter to room temperature, add miso and mix together.
4. Serve on a plate together with the lemon wedges.

## Marinated chicken fried in miso sauce

for 2 people

*The miso accentuates  
the flavor of the meat*

- 2 slices chicken thigh
- 【Ingredients for dipping sauce】
- 40g Hatcho Miso
- 40g rice miso
- 4 tbsp red wine

1. Pierce the chicken skin with a fork a few times.
2. Mix all dipping sauce ingredients together in a bowl.
3. Coat the surface of the chicken with half the amount of dipping sauce.
4. Put the chicken and remainder of the sauce in an airtight bag.
5. Leave the chicken to soak up the sauce from between half a day to a day in the refrigerator.
6. Take off the sauce and fry the chicken.



## Miso flavored canapés

for 2 people

*A wonderful combination with cheese*

- 4 thin slices of baguette
- 2 mini tomatoes
- Few leaves of Italian parsley
- 【Cheese miso paste】
- 1-2 tsp Hatcho Miso
- 1 tbsp almond powder
- 2 tbsp ricotta cheese

1. Mix together ingredients for the cheese miso paste.
2. Spread the cheese miso paste onto the baguettes. Cut the mini tomatoes in half and place on top of the baguettes with the Italian parsley.

※Use cheese that has no salty taste, such as ricotta or mascarpone cheese.  
※Please adjust the amount of cheese according to taste.  
Recipe : Yukiko MURATA



## Tuna Carpaccio with Miso Dressing

for 2 people

*Honey, vinegar and olive oil are fused  
with Hatcho Miso, giving this dressing  
a refreshing flavor*

- 100g tuna sashimi
- 1 boiled egg
- 2 stalks chives
- 40g almonds
- 【Miso dressing】
- 1 tsp Hatcho Miso
- 1 tbsp wine vinegar
- 1 tsp honey
- 1 tbsp olive oil

1. Thinly slice the tuna sashimi and arrange on a plate.
2. Coarsely chop the boiled egg and almonds. Finely chop the chives.
3. Thoroughly mix the dressing ingredients.
4. Pour 2 and 3 over 1.

