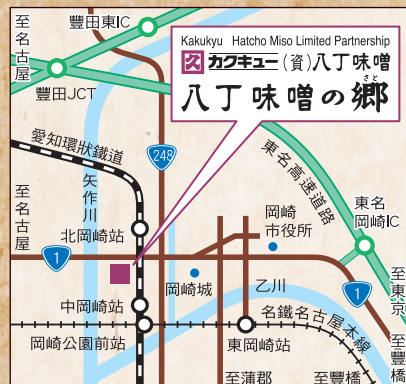


# Access



**自家用車 By Car**

東名岡崎IC起10分  
10 minutes from Okazaki Interchange  
on the Tomei Expressway

豊田東IC起15分  
15 minutes from  
Toyota-higashi Interchange

**公車・計程車 By Bus or Taxi**

名鐵車岡崎站起  
計程車5分/公車10分  
5 minutes by taxi or 10 minutes by bus  
from Meitetsu Higashi Okazaki Station

新幹線三河安城站起  
計程車30分  
30 minutes by taxi  
Shinkansen Mikawa-Anjo Station



〈大小型停車場完備〉Large and Small Parking Facilities Available

**週邊觀光景點**  
Other Local  
Sightseeing  
Destinations

到岡崎城(岡崎公園)・・・約1公里 到豊川稻荷・・・車40分  
到三谷温泉・吉良温泉・形原温泉・西浦温泉・・・車40~50分  
To Okazaki Castle (Okazaki Park) - Approx. 1 km  
To Toyokawa Inari Temple - 40 minutes by car  
Miya Onsen, Kira Onsen, Katahara Onsen, and Nishiura Onsen  
(hot-spring resorts) - 40 to 50 minutes by car



株式会社 **八丁味噌の郷**

Kakukyu 株式會社八丁味噌之郷  
Hatcho Miso no Sato Co., Ltd.

郵遞區號444-0923 岡崎市八帖町字往還通69番地  
69 Okan-dori, Hatcho-cho, Okazaki 444-0923

電話 0564-21-1355 傳真 0564-21-1382  
Phone Fax

【參觀的受理電郵】shop@hatcho-miso.co.jp  
E-mail Address for Facility Tours

www.kakuq.jp

## グルメ探訪 八丁味噌の郷

探訪美食  
Fine-dining Quest

八丁味噌之郷  
Hatcho Miso no Sato



**商店**

**Gift Shop**

販賣八丁味噌以及用味噌製作生產的  
各式各樣商品(如點心、醬菜、  
Tamariya味噌烏龍麵)等豐富齊全。

What awaits you here is not just Hatcho  
miso, but also a rich selection of many  
other items made with miso, including  
snacks, pickles, tamari soy sauce, and  
miso-nikomi udon - thick noodles  
simmered in rich miso.



**試吃角落**

**Sample-tasting Counter**

提供參觀工廠顧客們試吃。

Products are available here for all  
visitors to sample.



**餐飲部「久右衛門」**

**Kyuemon Restaurant**

提供品嚐創新味噌料理的樂趣。

Enjoy our own original miso dishes.



讓人意外的美味甜點「味噌霜淇淋」  
Miso softcream - a surprising taste delight

**特產有送貨到家的服務。**

Parcel-delivery shipping is available for gift-shop purchases.

**參觀 (須事先預約)**

**Facility Tours (Appointment Required)**

歡迎參觀敝社的被登記為日本國家文化財的釀造藏等。

「八丁味噌之郷」的參觀所需時間大約30分，並且提供試吃。詳情請洽。

You can tour our kura (storehouse) and other facilities, which are on the  
national register of cultural properties. A tour of Hatcho Miso no Sato  
takes around 30 minutes and also includes samples for you to taste.  
Please contact us for details.

〈商店營業時間〉  
9:00~18:00  
Gift Shop  
Open 9:00 am to 6:00 pm

〈工廠參觀受理時間〉  
9:00~16:00  
Facility Tours  
Available 9:00 am to 4:00 pm

## 醫食同源

Diet - As Important to Health As Medicine



八丁味噌保留了江戸時代初期以來的傳統製法，只用黃豆和鹽為  
原料，放入上面壓有大量石頭的大木桶內，經過兩個夏天和兩個  
冬天(約兩年)的長時間釀造熟成。敝社味噌風味獨特香甜美味，  
長年以來廣受廚師等眾多顧客們的喜愛。此外，近年歐美國家標  
榜「食用全黃豆」以及「天然釀造長期熟成」的概念，因此得到講究  
天然食品 and 關心長壽養生飲食法等民眾的支持，而來自海外的需  
求也日益增加。

Hatcho miso has been made in an unbroken tradition that goes  
back to the early Edo period (around 1645), using the same method  
of filling huge wooden casks with nothing more than soybeans and  
salt, then aging it fully under many rock weights for two summers  
and winters - about two full years. Its unique fragrance and rich  
flavor have long earned our miso a devoted following among cooks  
and many others. In the West, our concepts of using the entire  
soybean and long natural fermentation have recently been earning  
a following among persons interested in natural-food and  
macrobiotic diets, and overseas demand is growing as well.



八丁味噌の郷

八丁味噌之郷  
Hatcho Miso no Sato



Kakukyu