

三河路名勝

A Famed Stop on the  
Mikawa Highway

# 八丁味噌の郷

八丁味噌之郷 Hatcho Miso no Sato

## 所謂八丁味噌 What's Hatcho Miso?

岡崎市八帖町(舊八丁村)位於岡崎城往西八丁(約870公尺)的距離，在江戶時代初期起就以傳統製法釀造味噌。只用黃豆和鹽為原料，放入大型杉木桶內釀造，木桶上則有石頭堆積如山的天然釀造，經過兩個夏天和兩個冬天(約兩年)的時間熟成。其特徵是味道濃厚特殊，酸苦澀味俱全風味獨特。舊八丁村位於東海道陸運和矢作川水運的交接處，其作為原料的黃豆和鹽方便入手，以及花崗岩質地盤湧出的優質天然水等條件俱全，是製造味噌的好地方。此外，溫濕度等適合釀造的四季氣候風土，也是孕育出八丁味噌獨特風味的重要條件。敝社雖然創業自江戶時代初期，但是創業之前就已經擁有優秀的釀造技術，製造出廣受好評的味噌。直到江戶時代初期，敝社再以八丁味噌的名稱開始販賣，並在上京晉謁和參拜伊勢神宮等民眾的流傳下進而聞名全國，廣受眾人愛戴。

Located eight *cho* ("hatcho," or approximately 870 meters) west of Okazaki Castle is the city of Okazaki's Hatcho district (formerly the village of Hatcho), where miso has been made using the same time-honored methods since the early Edo period (around 1645). Hatcho miso is made by filling huge casks of cedar with nothing more than soybeans and salt, piling on rock weight, and allowing it to ferment naturally for two summers and winters (around two years). The flavor, deep and savory, is distinctively tangy, astringent, and bitter.

The former village of Hatcho enjoyed transportation overland along the Tokaido highway as well as by water via the Yahagi River, making it easy to procure soybeans and salt, and was also endowed with good-quality natural water from granitic ground, making it an ideal location for miso production. Seasonal temperatures, humidity, and other climate-related factors are also conducive to fermentation and play a big role in creating the unique flavor of Hatcho miso.

Our company traces its inception to early in the Edo period, but the techniques for making superior soybean miso were already established by that time, and the miso was acclaimed for its good flavor. In the early Edo period, we began general sales under the name "Hatcho Miso," and came to be known throughout Japan and loved by many thanks to the custom of *daimyo* spending alternate years in their domains and in the capital, as well as people traveling on pilgrimages to and from the grand shrine at Ise.

## 一心一意製造味噌19代 Making Miso for 19 Consecutive Generations

製造味噌的傳統，從江戶時代初期流傳至今，與首代主人之名「早川久右衛門」一起傳承代代沿襲。明治25年(1892)作為貢品進貢「宮內省」起，於34年(1901)正式成為皇室的愛用品。另外，需要長時間熟成的八丁味噌，即使經歷了戰爭的嚴格管制以及原料不足等艱辛時期，為回饋顧客們長年以來的信賴，依舊堅守傳統釀造製法的同時，19代以來隨時隨刻為提高品質作努力。而今後更將為日本的飲食文化作貢獻。

Our tradition of miso-making and the name of the head of the family, "Kyuemon Hayakawa," have been handed down from generation to generation since the early Edo period. We began supplying the Ministry of the Imperial Household in 1892, and in 1901 we were honored with an official appointment as purveyor to the Imperial Household. Wartime rationing and shortages of ingredients brought considerably trying times to Hatcho miso, with its long aging process, but to uphold the trust of our customers, we have steadfastly held to our time-honored techniques and constantly striven to improve quality throughout the 19 generations since our founder. Now and on into the future, we hope to keep on contributing to Japan's food culture.

八丁味噌的  
特色就在這裡

The Essence of Hatcho Miso

有關石頭  
A Word  
about Stones



八丁味噌是裝有6噸黃豆的大杉木桶上面放置3噸重的石頭壓製，共花費約兩年的時間釀造熟成而來。桶上堆積如山的石頭，是師傅們考量壓力均衡下小心謹慎堆積出來的。堆積出這些即使遭遇地震也不會倒的各個不同形狀石頭，最少需要十年以上的經驗。

Hatcho miso is created by filling giant a cedar vat with six tons of soybeans, then topping it with three tons of rock weights and allowing it to age for two full years. The mounded stones atop each cask are carefully hand-placed by skilled craftsman to ensure uniform pressure. Acquiring the ability to stack different-size rocks so solidly that not even earthquakes can dislodge them demands at least ten years of experience.



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本社事務所  
Head Office



▲平成8年(1996)被登記為文化財 Registered as cultural property in 1996

史料館  
Archives



明治40年(1970)重新改建修復本公司最大的釀造藏。以實際大小的物品展示味噌的傳統製法，此外還有早川家代代相傳的道具和古文書等的展示。

This was the company's largest preparation *kura* storehouse, renovated in 1907, and now restored and rebuilt. In addition to full-scale displays of traditional miso-making techniques, the archives also showcase the tools, implements, old documents, and other items passed down in the Hayakawa family over the generations.

熟成藏  
Aging Kura



八丁味噌香氣附著的古老土藏與其大杉木桶。味噌在此以天然釀造的方法慢慢熟成，製造出具備獨特風味的味噌。

Old earthen-walled godowns and giant cedar vats suffused with the pungent aroma of Hatcho miso – here is where our miso ferments without haste until it acquires its distinctive flavor.



「合資會社 八丁味噌」本社事務所(文化廳登記文化財)

Head Office of Hatcho Miso Limited Partnership  
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大正末期建設的洋館，現在作為總公司使用。佔地內除了工廠以外，還有史料館、商店和餐飲部等設施，被總稱為「八丁味噌之郷」。Constructed in the early 1920s, this Western-style building now serves as our head office. In addition to the factory, the grounds include an archives, a gift shop, a snack restaurant, and more, and that's why we call it Hatcho Miso no Sato, which means "Hatcho Miso Village."