

創業文政六年



SINCE 1823

DAIGEN MISO

Product information



Premium Brewed Miso

This naturally brewed, ginjo additive-free miso is matured slowly at natural temperatures in a miso brewery with a history of over 100 years.



KENBI (Special Limited Edition Miso)-Red

Tsubu

¥2,160/500g ¥4,104/1kg

Premium Rice

JAS-certified "organically grown Koshihikari" from Uonuma, a rice-producing region

Premium Soybeans

Organic Uonuma soybeans Enrei" with excellent nutritional balance is used.

Premium Salt

100% seawater sea salt found naturally in the water of Ishigaki Island is used.

Manufacturing attention is at a premium

Koji is cared for by hand and naturally brewed in areas with extreme temperature differences to deepen the flavor.

ZONI MISO

Many people say, "I can only think of miso for New Year's zoni in Daigen Miso's Zoni Miso". This top-quality white miso is renowned for the natural sweetness of its rice malt and its mild, smooth texture. Special brewed white miso is available for a limited time only.



CHOTOKU ZONI MISO

(Top-grade white-miso)

¥2,160/500g (bag) , ¥2,268/500g (cup) , ¥4,212/1kg(bag)

This ultimate white miso is made with top-notch ingredients such as domestic Otsuru soybeans, domestic Koshihikari rice, Ako salt, among other ingredient, with a koji ratio of 30%.

It is a true delicacy when used in Kansai-style ozoni (a soup with a variety of ingredients) and other dishes. (Only available in December).



ZONI MISO

¥1,836/500g (bag) , ¥3,564/1kg(bag)

This is a limited-time brew of the finest white miso, made with carefully selected ingredients and a koji ratio of more than 28%, with a focus on the mild taste and smooth texture of rice koji. (Only available in December)



GENJU-KOGANE MARU MOCHI

(Organic grown in Uonuma)

¥1,404/270g (6 pieces) , ¥1,944/450g (10 pieces)

Kogane glutinous rice is made from JAS-certified organic rice that has been treated with plenty of organic fertilizers. Each rice cake is pounded with a pestle, and skilled craftsmen judge the texture and elasticity of each rice cake by touch and sight.

AMINOMISO -Rice Miso-

D-amino acid is now an ingredient miso. Feel the difference that only those who have eaten it know.



Beauty Amino Acid

Producing Special Brewing Miso

¥1,275/300g ¥1,977/550g

A specially brewed miso that produces D-amino acids (beauty amino acids) during brewing, developed through joint research with Professor Norio Oikawa of Kansai University's Faculty of Chemistry, Biotechnology and Bioengineering.

AKAMISO (ARAGOSHI) -Rice Miso-

Eighty percent of all miso in Japan is made from rice koji, soybeans, and salt, which is fermented and aged. Flavorful miso matured over time is made with some koji and soybean grains after being strained through a 1mm strainer, but Aragoshi miso is miso that has been strained through a 2mm coarse mesh strainer.



No.18 ACE(Medium Sweet)

¥1,620/500g

At last! This is the Daigen Miso! Using carefully selected organic ingredients bearing ace number 18, "Koshihikari from Niigata," "Sato-Irazu from Uonuma," and "Blue Sea" seawater salt from Okinawa, we have created a luxurious product with elegant richness, flavor, sweetness, and aroma.

Red Miso (KOSHI) -Rice Miso-

Red miso is made from steamed whole soybeans, mixed with rice malt and salt, and fermented and aged for a long period of time. The color and taste vary depending on the salt content, the ratio of koji, and the maturation period.



No.8 AWASE-MISO (Medium- Sweet)

¥1,134/500g

Red miso (KOSHI) - No.1 in popularity. This richly colored, multi koji strained miso product is made with plenty of rice koji to create a mellow, rich flavor.



No.9 KAMIGATA (Medium-Sweet)

¥1,026/500g

Red Miso(KOSHI) No.2 in popularity. This brown strained miso is Daigen Miso's signature product, made from selected organic soybeans, and is known for its rich, delicious flavor.



No.10 HAKUBI (Medium-Spicy)

¥972/500g

This Shinshu-style light-colored miso has a refreshing aroma with a slight sourness, and is characterized by a refreshing flavor that is easy for home use.



No.12 AKANE (Medium-Spicy)

¥972/500g

Characterized by a bright reddish-brown color, this slightly refreshing, medium-dry red miso has a rich aroma and flavor that can only come from long-term maturing over six months.



No.13.AMAKUCHI AWASE (Medium-Sweet,lightly salted)

¥1,242/500g

This healthy, sweet-tasting combined miso has a mild aroma and flavor of rice malt with a low salt content of approximately 8.9%, without losing the unique flavor and richness of soybeans.

Red Miso(TSUBU) -Rice Miso-

Red miso is made from steamed whole soybeans, mixed with rice malt and salt, and fermented and aged for a long period of time. Grain miso is called koji miso, in which the koji grains of the matured miso remain intact.



No.14 MATSUKAZE (Medium-Sweet)

¥1,242/500g

Red miso (Tsubu) - No.1 in popularity. This naturally brewed miso is made with plenty of Japanese soybeans and aged slowly for over a year, and is a popular product of Daigen Miso's koji miso line.



No.15 TENKEIKOJI (Medium Sweet)

¥1,296/500g

Red miso (Tsubu) - No.1 in popularity. This flavorful koji miso is made from specially cultivated, pesticide-reduced Koshihikari rice and Japanese white-eyed soybeans, resulting in a mellow taste and aroma.



No.16 HANAKOJI (Medium-Sweet)

¥1,134/500g

This flavorful koji miso is made with plenty of high-quality whole polished rice and matured slowly at a low temperature to produce a bright, light color.



No.17 INAKAMISO (Medium-Spicy)

¥972/500g

Recommended for those who don't like a sweet taste. This koji miso is a gem of a product that is alive with its unique aroma and flavor, brewed by carefully bringing out the flavor of nature.

Mugi Miso

A fermented and aged miso made from a mixture of soybeans and salt and made from barley, rather than rice. This miso has a rich regional flavor with a low salt content, a high percentage of barley malt, and a mellow sweetness.



Mugi Koji (Sweet)

¥1,026/500g

This is a low-salt, high malted barley miso that uses a large amount of high quality barley to bring out the natural sweetness of the ingredients.

White Miso -Rice Miso- (Sweet)

White Miso is indispensable for kaiseki cuisine and other dishes. It is made by using rich rice malt, maturing it in a short period of time. It has less than half the salt content of Red Miso and is characterized by its elegant and mild sweetness.



No.1 SHIROFUJI (Sweet)

¥1,458/500g

We used 28% rice malt for mellowness. This top-quality white miso gem boasts a bright color, smooth texture, and a full-bodied sweetness.



No.2 BEKKO SHROMISO (Sweet)

¥1,188/500g

This premium white miso has a sweet aroma and smooth texture. In addition to the elegant taste of white miso soup, you can also enjoy the special taste of this product as a source for a side dish.



No.3 TOKUSHIROARA (Sweet-Tsubu)

¥918/500g

This white miso is made with plenty of rice malt to bring out its natural sweetness. Add mirin or sake to soften the miso and use it to marinate fish and meat in miso.

AKADASHI-Mixed miso

Aka-dashi is a mixture of bean miso (typically Hatcho miso) and rice miso (such as aka-miso), which is then grated into a paste. Its name is said to come from the name of a flavorful miso soup dish made with dried bonito flakes.



No.5 AKAFUJI (Medium Sweet)

¥1,242/500g

A well-matured red miso with a slightly reddish-brown color that retains the original flavor and richness of red miso broth, but is made for home use and can be enjoyed as if it were an everyday miso soup.



No.7 HONJIRUSHI AKADASHI (Medium Sweet)

¥1,188/500g

No. 1 in popularity, this red miso soup is made from carefully selected soybean miso and mixed with several other types of miso to bring out a rich, umami flavor.



KAEDE-Yuki Akadashi

¥1,566/500g

Organic Hatcho miso is blended with organic rice miso. You can feel the richness and aroma of the soybean miso in this red miso soup stock.

Okazu Miso (available for gift wrapping)

Daigen offers a wide variety of okazu miso, which is high quality and rich in flavor. Enjoy it with vegetable sticks, morokyu, rice or sake, dengaku, or other salad dishes.

Tai(Sea bream)(Sweet)
¥929/200g



Yuzu (Sweet)
¥713/200g



Dengaku (sweet)
¥584/200g



Iriko (Med Sweet)
¥713/200g



Yasai (MedSweet)
¥670/200g



Shoyu Moromi (Spicy)
¥627/200g



Kishu Kinzanzi
(Mid Spicy)
¥497/150g



Kinzanzi
(Sweet)
¥497/200g



Shikoku Kinzanzi
(Med Sweet)
¥497/200g



Curry
(Med Spicy/glass bottle)
¥594/140g



Umakara
(Spicy)
¥535/150g



Kurobuta
(Sweet)
¥929/200g



Hishiho(Mid Spicy)
¥497/200g



Su(Vinegar)(Sweet)
¥497/200g



※Package image

Supervised by a miso sommelier **Saikyo Miso Zuke**

～Different miso beds bring out the flavor of fish.～

Specially brewed white rough miso with a high percentage of koji, which is also used in ryotei (Japanese-style restaurants), is kneaded and carefully marinated in a miso bed that maximizes the flavor and characteristics of the fish.

Gindara (Sablefish) ¥832/1piece

Its melt-in-your-mouth texture is exceptionally delicious. Fresh gindara (cod) with the highest fat content is used.



Menuke (Rockfish) ¥735/1piece

A beautiful fish with an eye-catching vibrant red color. Its moderately fatty, sweet flesh is delicious.



Sawara (Spanish mackerel) ¥735/1piece

Uses fatty fall season Spanish mackerel. The meat is fluffy and easy to eat.



Ginzake (Silver salmon) ¥832/1piece

Silver salmon pairs perfectly with miso. It has a rich fat content and is full of "Umami".



Karasu-garei (Flounder) ¥735/1piece

The fish is slightly soft and sweet, melting in the mouth.



Koji Product

Introducing fermented foods using rice koji, such as rice koji amazake made from 100% Japanese domestic rice, shio koji to bring out the umami flavor, and soy sauce koji!

Koji no Megumi (available for gift)

1 bottle(350ml) ¥411 1case (8 bottles) ¥3,284

Non-alcoholic koji drink with natural sweetness made from fermented rice koji. Tastes very good cold, hot or used in a smoothie with fresh fruits.



Raw Rice Malt

¥519/200g ¥1,296/500g ¥2,592/1kg

Raw koji made from domestic Japanese rice. It can be used to make homemade amazake, miso, koji seasoning and pickles.

No preservatives, sweeteners, flavors, and chemical seasonings.



Shio Koji (Salt Koji)

¥497/200g ¥1,242/500g

Shio koji is an all-purpose seasoning made by fermenting rice malt with salt and water. The amino acids in the koji bring out the flavor of the ingredients. It is tasty as a marinade when vegetables, meat, and fish are grilled.



Shoyu Koji (Soy Sauce Koji)

¥605/200g ¥1,512/500g

Shoyu koji is a delicious all-purpose seasoning with a good flavor, aroma, and nutritional balance made by fermenting rice malt with soy sauce..It is low in salt, high in glutamic acid content, and can be conveniently eaten on its own with meat and vegetables or can be used in cooking.



Processed Miso Products

We have a variety of processed foods and freeze-dried products that bring out the flavor of the ingredients.

Miso zuke of cream cheese

1box (35g) ¥789

Two types of miso are blended in perfect balance and marinated with cream cheese. It is a delicious accompaniment to wine, as a salad topping, or as an accompaniment to any Japanese or Western dish.



Gokoku Miso Okoge (Rice Cracker)

1bag (80g) ¥594

This popular rice cracker has the texture of rice with the addition of five grains (black rice, barley, glutinous millet, glutinous millet, and Japanese millet) and has a savory, slightly aromatic miso flavor.



Freeze-dried miso soup

Freeze-dried miso soup with separate miso and ingredients, no chemical seasonings added. 10 types available ! 10 servings each



※ Image

●Eggs : ¥1,296

Egg miso soup with fluffy eggs and combined miso

●Wakame seaweed : ¥1,296

Wakame Miso soup with the plump and chewy texture of Japanese wakame

●Grilled Eggplant : ¥1,404

Miso soup with fragrant char-grilled eggplant

●Green and Yellow Vegetables : ¥1,728

Miso soup with 5 kinds of colorful vegetables (cabbage, spinach, pumpkin, komatsuna, green onion) and sesame seeds

●Pork miso soup : ¥1,836

Hearty pork miso soup with burdock root, pork, carrots and deep-fried tofu

●Sake lees soup : ¥1,836

Miso soup with pork, radish, carrots, deep-fried tofu and green onions, mixed with sake lees and miso

- Sticky Vegetables : ¥1,512

Miso Soup with Mixed White Miso Base, Molokheiya, Nagaimo and Okra

- Mushrooms : ¥1,620

Miso soup with four kinds of mushrooms, Japanese maitake, shiitake and nameko mushrooms, richly seasoned with miso

- Aosa (sea lettuce) : ¥1,512

Miso soup with the aroma and flavor of the sea, using aosa seaweed grown in Ise Bay, the largest producer of aosa seaweed in Japan.

- Spinach : ¥1,512

Miso soup with spinach and deep-fried tofu, prepared with 8 kinds of miso



Eggs



Wakame seaweed



Grilled Eggplant



Green and Yellow Veggies



Pork miso soup



Sake lees soup



Sticky Vegetables



Mushrooms



Aosa (sea lettuce)



Spinach

Special favor for Gift Set

Gift sets are available.

Please contact us for more information on pricing, preferred combination, gift wrapping, and other requests.

1. Noshi (traditional japanese decorative paper cover, usually attached on the top of a gift)
2. Standard Gift wrapping with an option to add noshi if needed
3. Recipe, Booklet (no price listed)
4. Message card
5. Please specify the delivery date and time.
6. If order is received before 12:00 noon, order will be shipped that day.



※Gift wrapping Image



※ Noshi Image



※Noshi Image
Father's Day