



Embrace Umami with Food Diversity

Meet diverse dietary needs at your restaurants and hotels. We're here to support you with the rich taste of Umami. This bottle solves both Umami and food diversity challenges.

HOKUSAI UMAMI DASHI

Bringing together people from diverse backgrounds to enjoy the same meal at one table.

- Vegan
- Alcohol free
- Gluten free
- Japanese Vegetarian





HOKUSAI UMAMI DASHI

***Certified by the Japan Vegan Society
Gluten-free and alcohol-free*
Plant-based authentic
Japanese shiitake dashi sauce***

HOKUSAI UMAMI DASHI enhances the flavors as a subtle accent in dishes like French onion soup, while also catering to vegetarian or gluten-free guests.

Dishes like salmon carpaccio with a hint of lemon acidity or roast beef with horseradish or wasabi can be elevated with just a drop of undiluted HOKUSAI UMAMI DASHI used as soy sauce, leaving a rich and lasting aftertaste.

Ingredients : Tamari soy sauce, beet sugar, processed shiitake mushrooms, yeast extract

*Contains less than 0.1% alcohol derived from tamari soy sauce.



No Animal-Derived
Ingredients



No Five Pungent
Vegetables
in Buddhism



No White Sugar



No Wheat



No Alcohol

*Perfect for Japanese
Cuisine and Beyond*



Simplify Vegan and Halal Japanese Cuisine with HOKUSAI UMAMI DASHI

Transform plant-based dishes like soba, udon, vegetable tempura, and takikomi gohan into culinary masterpieces with just one bottle of HOKUSAI UMAMI DASHI. Even in the face of staffing shortages in the food industry, anyone, regardless of experience, can easily add depth and flavor to any dish. This versatile dashi is especially valuable for restaurants and hotel buffets, providing an effortless solution for creating dedicated vegetarian sections. Additionally, it can be used directly as a flavorful soy sauce.



Collaboration with a Long-Established Brewery since the 19th Century

Nakamura Brewery Co., Ltd., the co-developer of our Umami Dashi, is a soy sauce brewery with over 150 years of history in Fujisaki, Aomori. They were the first to introduce "Kombu Soy Sauce," now beloved throughout Japan. Skilled craftsmen, experts in handling dashi, focused on the umami components of shiitake mushrooms. Through their inherited techniques and knowledge, the exceptional HOKUSAI UMAMI DASHI was brought to life.



The Key to Flavor: Shiitake Mushrooms

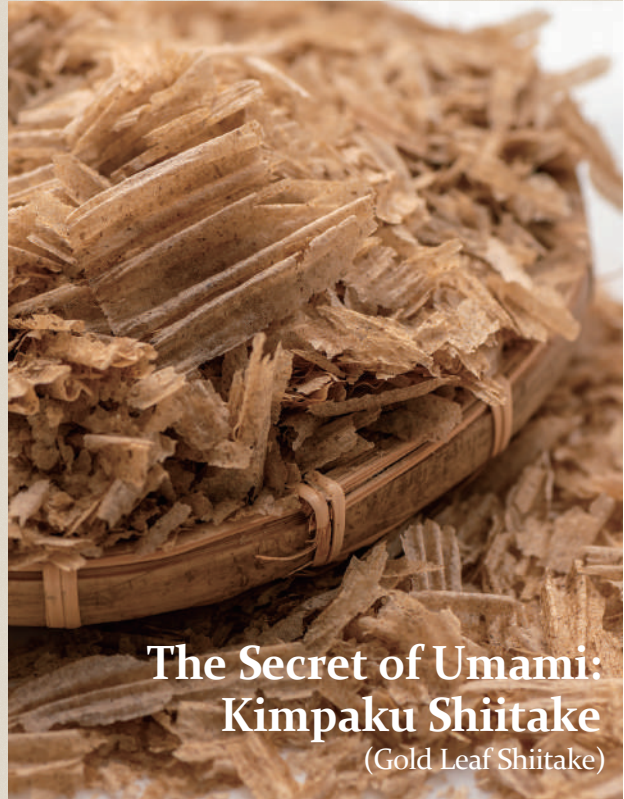
An exquisite umami made exclusively from shiitake mushrooms, with no animal-derived ingredients or five pungent vegetables. HOKUSAI UMAMI DASHI maximizes shiitake umami through proprietary techniques.

Welcome to the World of Dashi, the Pinnacle of Japanese Cuisine

After countless trials and relentless pursuit of flavor perfection, we discovered the extraordinary potential of shiitake mushrooms. Unlike kombu and bonito dashi, shiitake dashi often loses its delicate flavor. However, with our proprietary processing technology, we have achieved the extraction of approximately 20 times more guanylic acid (umami component) than regular dried shiitake mushrooms. This rich, full-bodied flavor brings a unique and thrilling depth to your dishes, dramatically enhancing the allure of Japanese cuisine. The shiitake mushrooms used to create this unparalleled dashi gleam with a brilliance akin to gold leaf, hence the name 'Kimpaku Shiitake (Gold Leaf Shiitake)'.

(*Jointly developed with the Aomori Prefecture Industrial Technology Research Center / Patent Pending)

In our factory, we carefully extract dashi from these processed shiitake mushrooms, creating a unique and unparalleled taste. Please enjoy the flavor praised by renowned Japanese chef Hiromitsu Nozaki.



The Secret of Umami:
Kimpaku Shiitake
(Gold Leaf Shiitake)



Equal amount
of umami
components.



HOKUSAI UMAMI DASHI (500ml) contains the equivalent umami components of 200g of dried shiitake mushrooms.



Product list

Options upon your needs.



Gluten Free &
No Alcohol Added



Gluten Free



Standard

No alcohol	○	×	×
Gluten free	○	○	×
Vegan	○	○	○

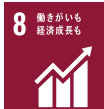
HOKUSAI UMAMI DASHI's Commitment to Sustainability



Embrace Umami with Food Diversity

"Food Diversity" celebrates the rich tapestry of global food cultures and dietary practices shaped by different religions and traditions. By offering vegan and vegetarian options, we honor this diversity and pave the way for a world where everyone, irrespective of their cultural, religious, or dietary background, can share meals in harmony and leave no one behind.

1 in 12 People Worldwide Are Vegetarian or Vegan
(630 million out of 7.6 billion people in 2018)



Championing Sustainable Employment for All

The shiitake mushrooms in HOKUSAI UMAMI DASHI are lovingly cultivated by a dedicated group of people with disabilities. They handle every step, from cultivation to processing. Our goal is to support independence, employment opportunities, and decent work for everyone, regardless of disability.



Certified by the Japan Vegan Certification Society

At the Japan Vegan Society's tasting competition in 2023, our Umami Dashi garnered unanimous acclaim from the board members. They lauded it as "a revolutionary taste sensation" and "an unparalleled plant-based Japanese dashi sauce that delivers exceptional satisfaction." With this Umami Dashi, we are poised to showcase the brilliance of Japanese vegan cuisine to both Japan and the world.



HOKUSAI Co.,Ltd www.hokusai.co.jp

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