

Product Lineup For Your Health

Vinegar

Organic Amber Rice Vinegar Premium "Black"



720ml

Fermented outside in crock in Aya, Miyazaki. A deliciously rich taste, containing amino acids with a high nutritional value, great for drinking. Use at least 360g of rice per liter.

Ingredients: organic brown rice

Aya Plum brown rice vinegar



500ml

Dilute 3 times before consumption. Brown rice vinegar marinated with domestic green ume plums. Great for drinking and cooking.

Ingredients: honey, brown rice vinegar, rice vinegar, plum



Organic Amber Rice Vinegar "Black"



500ml

Fermented outside in crock in Aya, Miyazaki. This is a luxurious organic black vinegar made with Kome-koji (malted rice) and organic rice. Great for drinking and cooking. Use at least 270g of rice per liter.

Ingredients: organic rice

Pure rice vinegar



500ml / 900ml

This vinegar is made from rice only. During the growing process we use no agricultural chemicals. Perfect for cooking.

Ingredients: rice

Yuzuawase



500ml

It's the best cooking vinegar that can be used for a wide range of dishes. We use Yuzu juice which contains a refreshing scent. No fragrance, no preservatives nor additives are used.

Ingredients: Brewed vinegar, sugar, Yuzu juice, salt

Amino Kurozu



200ml / 900ml

Support your gut health. Contains honey, so you can enjoy it straight. It's a delicious way for your body get amino acids.

Ingredients: malted rice, honey, rice vinegar, brown rice Vinegar, citric acid

Marcy

Yuzu Hot Sauce "marcy" Green



100g

Experience fragrance of Yuzu citrus with punchy hot taste Refreshing vinegar flavor Here is for whom prefer more yuzu kosho taste Perfectly match for fish, vegetables, tofu, etc..

Ingredients: vinegar, yuzu bren (yuzu zest, chili pepper, salt), chili pepper, sea salt

Yuzu Hot Sauce "marcy" Red



100g

It is developed by customer's demand It is recommended specially for dishes with meat This red sauce gives you Umami taste and more chili taste

Ingredients: vinegar, yuzu bren (yuzu zest, chili pepper, salt), chili pepper

Liquor

Grateful Umeshu



720ml

It was first made to commemorate the 90th anniversary of Ohyama Foods, as a token of our gratitude. Plums grown in Miyazaki Prefecture are soaked in Miyazaki rice shochu and millet sugar. This authentic shochu is not too sweet.

Ingredients: plum, distilled shochu, cane sugar



Konjac



Imomaru 250g

Ingredients: konjac potato, powdered konjac, lye, calcium hydroxide



Imokaku 230g/350g

Ingredients: powdered konjac, konjac potato (dried), seaweed powder, calcium hydroxide



Imoito (noodle) 350g

Ingredients: powdered konjac, seaweed powder, calcium hydroxide



Shirataki Noodle Kishimen 350g

Ingredients: powdered konjac, calcium hydroxide



Food is life.

食こそいのち。

All data is as of January, 2023. Package shape/design may change



Ohyama Foods Co., LTD.

Founded 1930
President and CEO Kenichiro Ohyama
Address 4538 Kitamata, Aya, Miyazaki 880-1302 Japan

TEL.+81 985 77 1630 FAX.+81 985 77 2609
mail:yamadai@ohyamafoods.co.jp

Main Product

·Processed Food Products ·Seasoning
·Drinks ·Konjac ·Liquor

Commercial food products, contract manufacturing. Please contact us.



https://www.ohyamafoods.co.jp/hotsauce_en



ohyamafoods.co.jp

since 1930

Ohyama foods has been taking the time and handling with lot of care to produce in traditional way with God's will ingredients since its foundation in 1930.

Vinegar

Health benefit with vinegar

- Suppresses blood sugar level after meal
- Reduce body fat and visceral fat
- Improve hypertension
- Fatigue recovering etc...

Favorable historic food positively taking daily life

[Using as an ingredient for making vinegar.]



酢

Vinegar

Water

Vinegar from Ohyama Foods is made of only brown rice, koji (malted rice) and water. Traditionally taking over the starter from the foundation. Slowly ferment and mature during a long period inside of big jar called Sangoku Wagame. Finish the vinegar with tropical sunshine and over the time.



for cook
Yuzuawase
Pure rice vinegar

You can also use for cooking



Arranged recipe

Spread olive oil on the toasted Rye bread and put mackerel and orange with lettuce or baby leaves, Better with hard bread.

Recipe Salted mackerel with vinegar and orange sauce.

1. Slice onions and garlicks
2. Place sliced onions, garlicks, and salted mackerel on the bat, then put some vinegar and olive oil
3. Put the cooking film on it then leave it more than 2 hours in the fridge.
4. Put olive oil on the flying pan and place mackerel (the skin side down) and sauté them until they become dark color. Sauté also the other side of the mackerel. After flying them both side, add onions and vinegar which were soaked with mackerel (2) Put the lid and smother until the liquid disappear,
5. Cut and peel orange and put into a bowl, add olive oil, vinegar, ginger juice, and salt, then mix them.
6. Dish up mackerel on the onions. Put orange sauce on it and Bon Appetit.

Amino black vinegar

Amino black vinegar had been developed for 4 years. This black vinegar beverage is made of rice Moromi and contain over twice Amino acid more than normal vinegar. Easy to drink with honey flavor. Easy to supply Amino acid.

<per 100ml>
(900ml)
Amino acid : 370mg
Citric acid : 900mg



For all dishes marcy

Japanese Yuzu Hot Sauce



Red marcy

Green marcy

Spicy! Tasty!

All-purpose condiment made by long established vinegar manufacturer. Based on "Vinegar" which is the oldest Japanese seasoning and "Yuzu Kosho" which is Japanese traditional condiment.

Thankfully we export more than three million products for overseas, mostly in USA. Selling by more than 1200 local supermarkets.



Dip! Put! Season!

Recipe Risotto Marcy

1. Rinse the cooked rice and leave them in sieve
2. Stir chicken mince on the flying pan and add some Yuzu hot sauce Marcy, soya milk, cumin, curry powder, salt, and pepper. Then boil down.
3. After well boiled add the rice (1)
4. Add melting cheese and Bon Appetit

Good seasoning for cooking marcy



Konnyaku make the cuisine much fresher and munchy that you've never had before. Healthy and good for wine and sake,

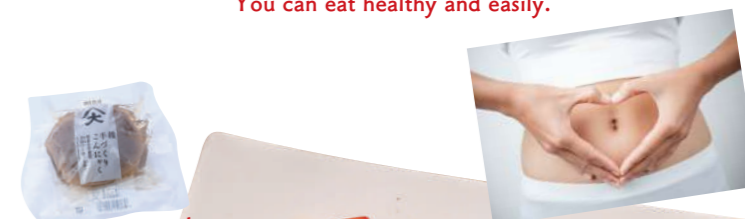


Konjaq

Low calorie and gluten free
Traditional Japanese foods with a plenty of fiber

It has been verified that ameliorating metabolic syndrome such as intestinal regulation, prevention from constipation, and life-style related diseases.

Konnyaku of Ohyama Foods don't have to be cooked. No strong smell. Ready to eat. You can eat healthy and easily.



ImomaruKonnyaku is suitable for this dish.



Recipe Konjaq Carpaccio

1. Slice Konnyaku thin and take humidity with kitchen paper.
2. Soak with garlic juice, olive oil, salt, and pepper.
3. Place Konnyaku, not to be overlapped, with tomato and baby leaf.
4. Put olive oil, lemon juice, and parmesan cheese. If the odor bothers you, you can boil it 2-3 mins before slice.

more recipe

