

山二造酢株式会社 Yamanizousu Co.,Ltd

Founded in 1889

We are proud to deliver to you handmade vinegar produced from acetic acid bacteria that have been handed down since the foundation of our brewery,

Founded in 1889 (20th year of Meiji era), Yamani Zousu is one of the few vinegar breweries in Mie Prefecture that produce table vinegar. Products such as sake lees vinegar, brewed vinegar, rice vinegar and fruit vinegar are made according to the intended use. We also produce original products for sushi and other Japanese restaurants.

Many of the vinegar products that are sold at supermarkets, for example, are manufactured using highly efficient methods, such as through machine stirring to accelerate fermentation.

At Yamani Zousu, however, we continue to adhere to the traditional brewing method.

Time and effort spent generously on the process help to add a rich flavor and mellow fragrance to the vinegar.

Acetic acid bacteria that have been carefully preserved since our foundation shape the flavor and fragrance of Yamani's vinegar.

Acetic acid bacteria become active only when they come into contact with air, so fermentation only takes place at the surface layer. As fermentation progresses, convection occurs naturally, and vinegar is formed gradually through time.

At Yamani Zousu, the fermentation process alone takes about 20 days, after which about another month is spent for the vinegar to mature.

OEM Production

We handle the production of original and OEM products in small lots from trial production to actual manufacturing and delivery.

For enquiries on the production of liquid seasonings, such as sushi vinegar, processed vinegar and sauce, please feel free to contact us.

■Examples of our custom-made seasonings for business use

Sauce for grilled fish, dressings, original sushi vinegar, original vinegar drinks, kimchi-flavored liquid seasoning, wasabi-flavored liquid seasoning, fish vinegar, crab vinegar, ponzu sauce, kabayaki sauce for grilled eels, liquid seasoning for vinegared dishes, dumpling sauce, sauce for grilled rice balls, sauce for rice crackers, sauce of okonomiyaki pancakes, sauce for fried noodles, sauce for octopus dumplings, Worcester sauce, pork cutlet sauce, etc.



Fruit Vinegar Drinks

Concentrated vinegar made from fruit juice and fruit vinegar. A total of 12 flavors are available.



Gin-Vine

Honey, apple and yuzu are blended respectively with the base, which is made from ginger and handmade vinegar.



Black Vinegar Drink

The flavors of tomatoes and carrots are added to thoroughly-aged black vinegar.



Oishii de Su (Blended Vinegar)

Brewed vinegar with a mellow flavor is added with lemon juice and honey. You can add it to your dish as a dressing, or serve it as a drink.



Restaurant-style Sushi Vinegar

Sushi vinegar is thoroughly aged to add to it a mellow touch. Simply blend it with freshly-cooked rice to enjoy vinegared rice with a gentle flavor.



Flavored Ponzu Sauce (Yuzu Flavor)

Made from the rare Misho Yuzu and other carefully-selected ingredients.



Salt Ponzu Sauce

Uses salt from Owase Deep Sea Water and other carefully-selected ingredients.



Okonomiyaki Sauce

Delicious sauce suitable for dishes such as okonomiyaki (Japanese pancake), takoyaki (octopus dumplings), hamburger steak, and tonkatsu (pork cutlet).



Yakisoba Sauce

Sauce for making yakisoba (Japanese fried noodles) with a rich and distinct flavor.



Super Sauce

Distinctively flavorful sauce filled with the deliciousness of fruits and vegetables.



Pearl Vinegar

Whole pearls are left to dissolve in the vinegar. Contents of the pearl are said to have beauty effects.



Date Vinegar

Nutritional dates are made into this easy-to-drink vinegar beverage.



Pure Rice Vinegar

Mellow-flavored vinegar made using rice as the sole ingredient.



Flavored Vinegar

Flavored vinegar made from Yamani Zousu's secret recipe. Usable in a wide variety of ways, including marinated and vinegared dishes.



Brewed Yamani Vinegar (20L)

Mellow vinegar with sake lees as the main ingredient. Usable for marinated vegetables or as the base for sushi. 20-liter type (for business use).



Yamani Sushi Vinegar "Oka" (20L)

Vinegar for sushi rice with an appealing fragrance and taste that blends well with the rice to bring out the flavor of the sushi. 20-liter type (for business use).



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URL : <http://global.rakuten.com/en/store/oishidesu/>
Mail : hello@yamani-vinegar.com
TEL : (+81) 59-225-2321
2476 Tsuoki, Akogi-cho, Tsu, Mie 514-0811, Japan

