



イマナカ

since 1889

Imanaka Soy Sauce

Founded in the 22nd year of Meiji .



Manufactured in the natural beauty of the Yamato Shigi-san mountain, named by Prince Shotoku as “a mountain to believe in and to respect” , this soy sauce is nurtured with care, making use of the extreme temperature difference that is suitable for brewing.



A view of the exterior.

Recommended Items

【1・2】



【3・4】



【5】



- 1.regular dark soy sauce (1.8L)
- 2.regular dark soy sauce (500ml)
- 3.deluxe soy sauce with citrus juice (250ml)
- 4.soup base (250ml)
- 5.soy sauce for rice with raw egg (150ml)

Nearby tourist spots

Mt. Shigi-san

Named by Prince Shohtoku as a mountain to believe in and to respect. Famous for its tiger-related brands. (10 minutes by car.)

Chohgosonshi-ji Temple

Also known as Shigi-san-ji Temple. Famous for the national treasure, Shigi-san Engi-emaki (a picture scroll depicting stories about Mt. Shigi-san). (15 minutes by car.)

Recommended nearby facilities

Hohnosato

A Japanese “washoku” restaurant near Mt. Shigi-san. (15 minutes by car.)

Agricultural Park

Mt. Shigi-san Nodoka-mura (Peaceful Village)

Barbequing, digging for sweet potatoes, and strawberry picking can be enjoyed. There is also a direct sales store. (15 minutes by car.)



Brand Imanaka Soy Sauce
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Access 8-minute walk from Ohjistation,JR Yamato line
15-minute drive from Nishi-Meiha Expressway,
Kashiba Interchange,via Route 168.



The manufacturer
Koji Imanaka

Representative Koji Imanaka
Executive Brewer Koji Imanaka
Mail Order available
Retail Sale available
Business Hours 9:00 a.m.- 5:00 p.m.
Parking Spaces 5
Visiting Tour unavailable