The Making of MISO MASTER® Organic Miso

We are the Masters of Miso!

Over forty years of experience in artisanal organic miso making produces the finest miso in the world...

and here’s how we do it:

First, certified organic whole grain (barley or rice) is washed, soaked overnight, and steamed. It is then inoculated with aspergillus oryzae spores and left overnight to incubate. The next task is to shape the inoculated grain into wooden trays and stack them in a special temperature controlled room to incubate for a second night.

During this crucial period, one of our trained miso masters personally nurses the inoculated grain, altering the temperature, humidity, and air flow, watching, smelling, tasting, and touching it to make sure the development of the spores is perfect. By morning, a fine delicate web of glistening threads covers the grain. This mold-impregnated grain, known as koji, is the source of the enzymes which will break down the complex structure of the beans and grains into readily digestible amino acids, fatty acids, and simple sugars.

The koji is now mixed with cooked, crushed soybeans and sea salt, and the mixture is placed in huge wooden casks to age. Credited with imparting a depth of character and complexity impossible to achieve any other way, these eight-foot-wide, seven-foot deep barrels, each holding four tons, are hand made.

The slow process of natural fermentation begins almost immediately. When it is ready, the ripened miso is removed from the barrels and packaged into cups for consumer sale and bulk pails for food service. The packaged miso is immediately refrigerated, then shipped by refrigerated truck to distributors throughout the United States and Canada.