MISO MASTER®
Organic Miso Tamari
Liquid Essence of Miso

From the makers of MISO MASTER® Organic Miso

A New Generation of Soy Sauce

There’s nothing else like it!

• the authentic “juice” of Miso Master® Organic Miso.

• harvested from the wooden miso barrels as the miso ages.

• hand crafted in the ancient 300+ year old tradition.

• natural fermentation, no additives, no preservatives.

Commercial tamari today is made directly from soybeans, without first going through the miso stage. Not Miso Master® Organic Miso Tamari.

We produce this precious elixir in the timeless, age-old way, as it was crafted by miso masters hundreds of years ago. This patient, time-honored method requires 25 pounds of miso to produce only one 10 ounce bottle of tamari.

There are no short cuts to quality!