

Japanese Seasonings



Seasonal



Organic



Homemade

Koji (麹) is rice, barley, or soybeans grown with a helpful mold. It creates natural enzymes that break down food, adding **sweetness and rich umami** flavor. Koji is used to make many Japanese foods, including **miso, soy sauce, sake, & amazake**. It is also used in seasonings & marinades to **add flavor and tenderize foods**.



麴の作り方

How Koji is Made

A Step-by-Step Guide to Traditional Japanese Koji

What is Koji?

Koji (麴) is rice or other grains inoculated with *Aspergillus oryzae*, a beneficial mold used in traditional Japanese foods such as miso, sake, shoyu, and more.

