

Established in 1620, "Focus. Dedicate. Achieve."



Company name : TAKAHASHI YAJIEMON SHOTEN Inc.

Founded : in 1620

Address : 1442-1 Dosawa, Nikko-shi, Tochigi, JAPAN

TEL : +81-288-21-0001

Products & Services : Manufacturing, Processing,
and Sales of Soy Sauce and Liquid Seasonings



A Soy Sauce Brewery in Nikko, Carrying on a 400-Year Legacy



Our history began in 1620 when the first generation, Yajiemon, founded a rice shop. Over the course of six generations, the family overcame hardships such as famines and multiple major fires, all while continuing the family business. During this time, we were already handling salt and selling tea. It was not until the fourth generation that signs of prosperity began to appear.

The seventh generation began manufacturing soy sauce. It is generally believed that soy sauce started to be commercialized during the mid-Edo period. Although more businesses began producing both soy sauce and miso, our company has remained focused solely on soy sauce production. This has been the foundation of our business.

Embracing New Challenges

Entering the Meiji era, the tenth generation dedicated itself to the soy sauce business and pioneered authentic soy sauce brewing using koji. Their forward-thinking spirit, always quick to take on new challenges, has been passed down to us today. Even now, we continue our efforts to respond swiftly and flexibly to the ever-evolving needs of our customers. We are always driven to enhance our expected role, proactively taking on challenges. As the demand for secondary processed products continues to grow each year, we leverage our strength in integrated production—from brewing to processing and filling—to pursue quality and safety. This enables us to promote small-batch, multi-variety production with shorter lead times.

In recent years, we have strengthened our team and developed products such as low-sodium soy sauce and all-purpose seasonings, keeping consumer health in mind.

Brewed with Nikko Pristine Spring Water

In Tochigi Prefecture, blessed with pristine air and fertile soil, we continue the tradition of soy sauce brewing using groundwater sourced from the melted snow of the Nikko Mountain Range. While soy sauce production is considered a relatively stable industry, there have been several periods of transformation throughout our long history. Each time, we have overcome challenges thanks to the unwavering support of our valued partners.

As of July 2024, our company has embarked on a new chapter. With renewed dedication, our entire team is committed to moving forward together. We look forward to your continued support and excitement for the new era of our company.

