



MARUSAYA

THE DASHI MASTER

JAPAN / KOREA / SINGAPORE

WE PROVIDE THE BEST-OF-ITS-KIND SOLUTION TO YOUR SOUP STOCK
MAKING FOR GENUINE AND AUTHENTIC JAPANESE TASTE AND FLAVOR

Katsuobushi (Dry Bonito)

- Japanese soup stock ingredient, dry wild fish meat, smoked and fermented for a couple of months to 2 years
- Widely used in authentic Japanese dishes, especially Soba noodle dipping sauce, for strong and rich taste and flavor



Kombu (Handpicked Dry Kelp)

- Another Japanese soup stock ingredient, dry handpicked wild kelp, as a perfect complement to dry fishes
- Widely used in authentic Japanese dishes, especially Udon noodle hot broth, for clear and light taste and flavor



Thin Flakes (of Katsuobushi)

- For instant broth making with stronger flavor or topping as an genuine Japanese touch in your dishes



Niboshi (Boiled and Dry Sardine)

- The other Japanese soup stock ingredient, boiled and dry wild sardine, as a good match with dry kelp
- Widely used in authentic Japanese dishes, especially Ramen and Udon noodle hot broth, for strong fish oil taste and flavor

Thick Flakes (of Katsuobushi)

- For regular broth making with stronger taste and more balanced flavor



Powder (of Katsuobushi)

- For an extra Japanese accent to your soup and dishes with balanced taste and flavor



Since established in 1962, we have been in the pursuit of authentic and organic Japanese soup stock ingredients. We are the experts Japanese broth making with more than 900 items and 50 years of experience as an Dashi advisor for any kind of Japanese taste and flavor.

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