



01

Spice Up Your Appetite with Yama-Wasabi

The sharp kick of Yama-wasabi not only enhances flavor but also aids digestion and boosts circulation. Experience its invigorating effect with every bite!

02

Rich, Sweet Sauce that Enhances Every Bite

Crafted with Kyushu's finest soy sauce, this perfectly balanced sweet sauce enhances the natural flavor of natto. Its mellow sweetness and subtle tang create a harmony that will keep you coming back for more.

03

100% Hokkaido-Grown Soybeans

Only the finest, natural soybeans from Hokkaido are used. These large, non-GMO soybeans, grown in the pristine environment of Hokkaido, ensure every bite is safe, healthy, and absolutely delicious.

The bold, clean flavors of mountain wasabi are expertly blended to complement the unique taste of natto. The result is a refreshingly sharp and flavorful sauce that turns any meal into a true Japanese culinary experience.



輸出用
国産山わさび

Best Before:
1 Year and 6 Months

What is natto? 納豆とは?

Natto is a traditional Japanese food, made by fermenting soybeans with bacillus natto. Bacillus natto is found in nature around us, such as in fields and lawns, and is especially abundant in rice straw. Natto is made by adding bacillus natto to boiled soybeans and breaking down the protein during the fermentation process to produce amino acids, the component of natto that makes it tasty. Some people are taken aback by its sticky texture and unique aroma, but it has become a national dish in Japan for its deep, delicious flavor and rich health components.



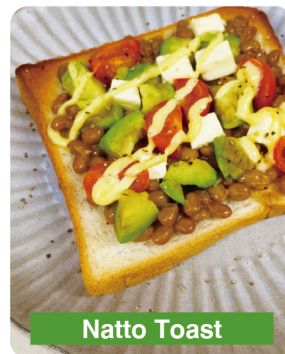
For information about natto
(National Federation of Natto Cooperative Associations Website)

Delicious Natto Recipes to Savor

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Natto
Hand-Rolled Sushi



Natto Toast



Natto Pasta



Natto
Bites on Crackers