

Exquisite blend producing rich flavor, excellent taste and elegant glossy surface on rice



The taste of Sushi heavily depends on rice (Shari). There used to be a very delicious sushi restaurant called Yohei-sushi in Nagaokakyo Kyoto-city. The secret of prospered restaurant was the special vinegar only available there making rice (Shari) tasty.

President of Ougisakayado Co., Ltd. Ms. Sawako Ueda who is a daughter of Yohei Tsuji/Sushi master, wanted to leave the taste built by her father and struggled to make it commercial product. By the way, just before Yohei has passed away, there was nobody that knew the way of production and ratio of materials. Yohei has never told it even brothers as same sushi master.

We want to introduce here Today the Yohei's sushi vinegar.

Ms. Ueda/President had known the recipe just before Yohei's passing away, tried to find out a manufacturer who could reproduce the taste for a while, finally found it in Kameoka Kyoto-city and succeeded to make Yohei's sushi vinegar.

There are such special raw materials as Japanese rice vinegar made by brewing rice having the best compatibility with Shari, Wasanbon Sugar made in Kagawa prefecture and Sodium chloride made from the traditional method of natural sunshine and seawater near Izu Oshima Island. In addition, there is such an essential material as Mirin (a type of sweet rice wine used in cooking). It helps the taste soak into each grain of rice, and gives a refined luster, rich flavor and excellent taste. All those materials are finally mixed at the golden ratio that Yohei has succeeded to develop for about 50 years long in Kyoto. The important point for mixture making the product rich and mellow taste, is to produce it with small amount, not by mass production. Furthermore, it has been found that the sushi vinegar contains plenty of such three big essential minerals as calcium, magnesium and potassium chloride.

Yohei's sushi vinegar can be used not only for nigari-sushi but hand rolled sushi and Chirashi Zushi at home. The point making good taste Shari at home is to mix Yohei's sushi vinegar 144 milli liter to three units rice (three cups of rice). That mixture makes the taste soak into a piece of rice and maintain its delicious taste even until the following day.

Another word rather than the ultimate recipe of the special vinegar that Yohei left over to his daughter/Ms. Ueda president, was that the Yohei's special vinegar would be All purpose seasoning that can be used for a wide range of applications. It is because that Yohei's special vinegar contains such four major original tastes out of five as sweetness, acidity, sourness and umami=rich flavor at well balanced ratio.

Ms. Ueda President is trying to find other possibilities of the Yohei's special vinegar by collaborating with cooking experts and chefs, which can be found in her company's HP.

Those original recipe can be also found out. Please try useful Yohei's special vinegar.