



Bring a little more to your everyday sushi.

Yamasa Zuke Soy Sauce

What is Zuke?

“Zuke Soy Sauce” is an Edo-period technique for enhancing the umami of fish. Yamasa Zuke Soy Sauce brings this tradition into modern kitchens that deepens flavor and aroma. Instantly elevate everyday sashimi into a signature menu item.

Three Promises Behind Every Kitchen

1. No hassle. Just cut and marinate.

No special equipment needed. Fish marinates in 5 to 10 minutes, making it easy to add zuke items even during peak hours.

2. Richer taste, subtly distinct.

Kelp umami and tamari richness create layered flavor without overpowering the fish, delivering a balanced, premium finish.

3. Flavor that lasts.

Maintains taste and quality over time, ideal for both restaurant service and deli retail environments.

Product Specification

Yamasa Zuke Soy sauce: Marinade Soy Sauce for Sashimi

Size: 6/60.9 fl.oz

Ingredients: Soy Sauce (water, wheat, soybeans, salt), Mirin (sake (water, rice), sugar, water, salt, yeast extract), Corn Syrup, Sugar, Sake (water, rice, koji, salt), Garlic, Kombu Extract Powder (maltodextrin, kombu extract, salt)

Contains: Soy, Wheat

