





SHOYU AND THE SECRETS OF JAPANESE CUISINE

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The Japanese discovered that a humble mould spore could transform soya beans into 'Shoyu', the soy sauce that is a pillar of Japanese cuisine. Sprinkle it on rice and the rice changes into sake...
This mould is a tiny organism called 'Aspergillus oryzae' and mysteriously, it exists only in Japan!

We travel to the imperial city of Kyoto, where the ancient craft of brewing Shoyu is preserved. This delicate process begins in spring and requires a whole year to mature the soy sauce. The Shoyu brewer knows it is all a question of balance and harmony...

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