



Sakamoto Kurozu
the home of Kurozu



Sakamoto Kurozu, Inc.

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HISTORY OF “SAKAMOTO KUROZU” ARTISAN AMBER RICE VINEGAR

“Sakamoto Kurozu”, known as Artisan Amber Rice Vinegar, is made with premium rice and aged in earthenware jars using traditional techniques. It was first made in Kagoshima prefecture, Japan around the 1800s.

The optimum conditions in Kagoshima, such as the warm climate, availability of excellent water and the earthenware jars for aging, have produced the highest quality of rice vinegar in the world.

In 1975, this unique product was named “Kurozu”, meaning “Amber Vinegar” in Japanese. Due to “Sakamoto Kurozu”’s mild taste, it has become recognized throughout Japan as the original “Kurozu”. The term “Kurozu” was coined by Akio Sakamoto (Chairman, 5th Generation), and has since become the dominant household name for high-end vinegar in Japan.

Even now, Sakamoto Kurozu, Inc. is maintaining the 200-year-old tradition of technique and craftsmanship to produce its Kurozu.



“SAKAMOTO KUROZU”’S DISTINCTIVE CHARACTERISTICS

1. Made by craftsmanship and Natural Ingredients

- “Sakamoto Kurozu” is fermented and aged for more than a year. The production method is very unique; natural fermentation occurs out in the open and under the sun by utilizing the earthenware jars and the warm temperature available in Kagoshima.
- “Sakamoto Kurozu” is a product free of food additives and colorings. Only koji (fermentation starter), steamed rice, and water are used as ingredients. The traditional taste is cherished by people for over 200 years in Kagoshima prefecture.

2. Health-promoting Benefits

- For nearly four decades, national universities such as The University of Tokyo and Kyushu University, as well as the public research institutions such as the National Food Research Institute of the Ministry of Agriculture, Forestry and Fisheries have conducted research on the “Sakamoto Kurozu” to explain its health-promoting benefits from scientific evidences.
- Ever since the health benefits of “Sakamoto Kurozu” became known in Japan, not only cooking, but its consumption as a health drink has increased. “Sakamoto Kurozu” is the top brand that has triggered the health drink trend.

3. Quality Product Certified by FSSC22000 and GI

- Quality tests and ingredient analyses are strictly controlled utilizing the latest testing equipment in our R&D department.
- “Sakamoto Kurozu” is sent for bottling at a state-of-the-art, hygienic factory with FSSC22000 certification. This certification is an international standard of the food safety management system.
- In 2015, “Sakamoto Kurozu” was registered as one of the first items in the Geographical Indication Protection System by the Ministry of Agriculture, Forestry and Fisheries in Japan. This certification is an affirmation that high quality and rich history of “Sakamoto Kurozu” in undoubtedly linked to the geographical location of its production place. Authentic “Sakamoto Kurozu” can only be produced exclusively in Fukuyama, and it is thus recognized as genuine product both domestically and internationally.



About Aging



Beginning from the left, the Kurozu has been aged one year, two years, and five years, respectively. As the aging advances, the taste becomes milder and the color deepens. The name “Kurozu” (Which means “Amber Vinegar” in Japanese.) comes from this natural aging process.



Sakamoto Kurozu

Aged for more than a year.
Savor its mild and smooth taste.



Sakamoto Kurozu Satsuma

Aged for more than two years. An additional year of aging gives the vinegar a more mild and smooth taste.



Sakamoto Kurozu Tenju

Aged for more than three years. Undoubtedly a high-quality Kurozu with exceptional depth and richness in taste.



Sakamoto Kurozu Hakuju

Aged for more than five years. This adds further smoothness, complexity, and an attractive amber hue to the Kurozu than ever.



Sakamoto Organic Kurozu

Organic rice is used as an ingredient.
Aged for more than a year.

Suggested use:

“Make Sakamoto Kurozu part of every meal.”
Use “Sakamoto Kurozu” for any purpose, including vinegar drinks, infusing with your favorite seasonal fruits, as salad dressings, or as sauces for entrées.

