

~ What is Japan Heritage? ~

This project was established by the Agency for Cultural Affairs in FY2015 to facilitate community revitalization by identifying stories that convey the culture and traditions of Japan through the historical appeal and characteristics of Japanese communities and by communicating these in a strategic manner both in Japan and internationally.



"The first drop"

The town of Yuasa is the birthplace of soy sauce brewing.

Soy sauce is thought to have originated with a Zen priest who went to China for religious training during the Kamakura period (1185-1333) and brought a special type of miso (soybean paste) back to Japan on his return. When the people of Yuasa made this miso, they used their ingenuity to process the broth that had collected in the vats, producing soy sauce as a result.

Even today, the brewing of soy sauce and miso flourishes in Yuasa, where the soy sauce brewing industry has been developed since ancient times. The scent of soy sauce wafts through the air as you walk through the historical district of Yuasa, with its traditional merchant's houses and white-walled storehouses, reminding you of the history and tradition connected with the production of soy sauce.



Traditional Industry



Soy Sauce Production Techniques



Kinzanji Miso Production Techniques



Soy Sauce Brewing Implements



"Obune Isso Daidai Soden" Letter



Implements Related to Koji Production



Eatble Japan Heritage



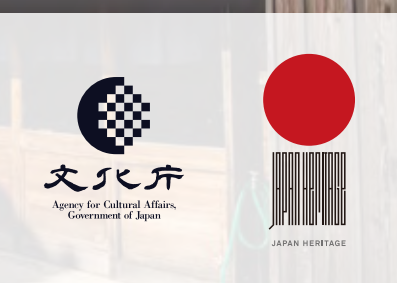
Shirasu-don



Narezushi



Chagayu



Produced by: Yuasa "Delicious Japan Heritage" Promotion Association 2019
令和元年度 文化庁文化芸術振興費補助金 (地域文化財総合活用推進事業)



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Kisyu Yuasa



Yuasa "Delicious Japan Heritage" Promotion Association

Tour information

More information will be displayed when you hold your smartphone over the QR code.

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Yuasa town
Japan Heritage
Official Website



Yuasa town
Japan Heritage
Introduction Video





A Town with the Aroma of Soy Sauce

Yuasa has prospered as a port town since ancient times, and Yuasa, as a gathering place for goods and people, grew into a town that bustled with overland travelers on the Kumano and Saigoku pilgrimages as well as large numbers of visiting merchants.

The historical district of Yuasa is comprised of relatively wide roads referred to as "streets" as well as a maze of narrower passages referred to as "alleys."

The historical district that developed due to the soy sauce brewing industry is lined with merchant's houses and storehouses that are involved in the brewing industry. Its buildings demonstrate a belief in simple, functional construction with no preference for ornate decoration. The exteriors of the merchant's houses feature hongawara roofs with the thick, round tiles often used on temple roof, and rain-blocking panels called "makuita" hang from bottom of the eaves.

Soy sauce production involves a process called "firing" in which the uncooked soy sauce produced from the mash is heated in a pot. As a precaution against fire, the second-floor walls and windows are coated with hardened plaster, and other fire-proofing features, such as mushiko-mado windows and wing walls, can also be seen.

The exteriors of the rooms used for sales activities in old-fashioned merchant's houses (called "mise") had removable lattices with handrails covering the bottom half of the window. The living spaces above had lattices with gaps that provided privacy while allowing sunlight in. Large lattices with long, slender slats can be seen from the Taisho period (1912-1926) onward. Inside, as you pass from the entranceway to the interior of the building, you traverse a room with an earthen floor called a "toriniwa." At the back of that room is an area with a raised floor and open ceiling, and no fixtures separate the living area from the earthen floor.

Buildings that were actually used for soy sauce production have distinctive features that were unique to soy sauce brewers. Kadocho, a brewery whose store was built on Kitamachi-dori Street in 1841, has a yeast called "storehouse yeast" growing on the ceiling and beams of its fermentation building. The flavor of soy sauce is the result of fermentation caused by this storehouse yeast, which falls into the fermentation vat.

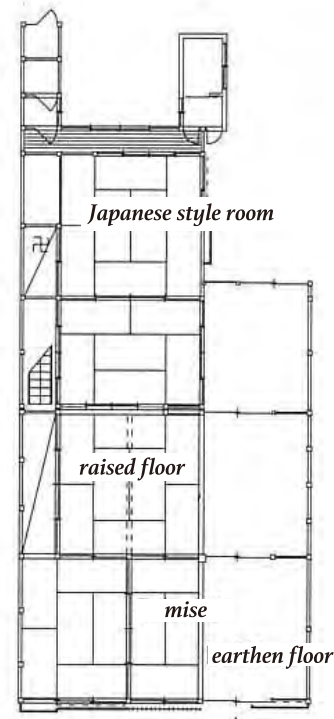
Traces of Daisembori, a harbor located behind the Kadocho premises where soy sauce used to be loaded onto boats, can still be seen today. The soy sauce storehouses lined along the stone masonry seawall attest to the culture of the brewing industry that flourished in the port town of Yuasa.



Hongawara roof and mushiko-mado windows



Earthen floor and raised floor with open ceiling



Horizontal projection of Tsuura Residence

Daisembori

Kano Residence
(Kadocho)

Ota Residence
(Ota Kyusuke Ginsei)

Totsui Residence
(Former Totsui Soy Sauce Brewery)

Tsuura Residence
(Former Uchiden Kojiten)

Jin-buro

Former Suhara Residence

Kitamura Residence
(Osakaya Sanemonten / Tamaisho Honpo)

Jinsenji Temple

Kumano Pilgrimage Route Marker

Former Yuasa Station Building

Kenkoku-jinja Shrine Festival
(Kenkoku-jinja Shrine's Sanmen Shishi Dance)

Kenkoku-jinja Shrine



Tsushi upstairs



Mushiko-mado windows



Makuita panels



Lattices

