



HAMADAYA
is a brand of
HAMADA SHOYU
CO. LTD., Japan

  hamadayasaucers  hamadayasaucers.com

Hamadaya Sauces

200-YEAR-OLD TIME-TESTED FAMILY RECIPE

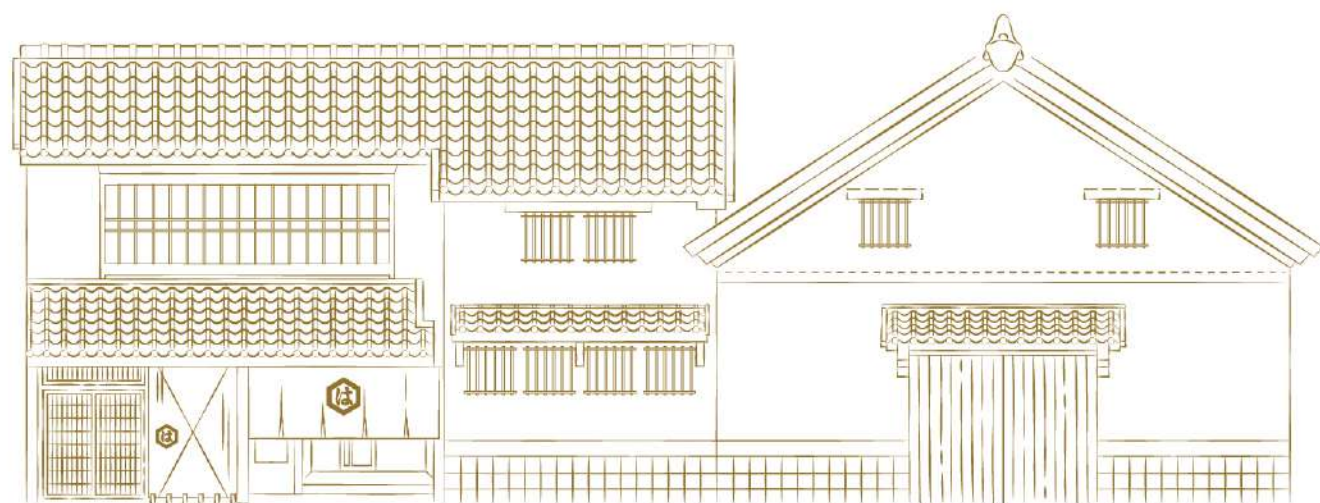


JAPAN

Kumamoto

ABOUT Hamada

Hamada Shoyu Co. Ltd was founded in 1818 in Kumamoto, Japan. The brand Hamadaya is named after the family. Handcrafted using a 200-year-old time-tested recipe, Hamadaya sauces are exceptional in taste and aroma.



HAMADA 7TH GENERATION
BREWMASTER:

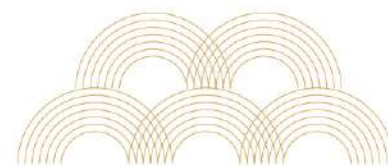
The Promise of Quality

With the masterful work of a 7th Generation Brewmaster, Hironari Hamada ensures quality is never compromised.



200
-YEAR-OLD
TIME-TESTED FAMILY RECIPE

ひろなり はまだ Hironari Hamada



An Award-Winning Brand

Hamadaya's 200-year-old time-tested recipe has been recognised for its supreme quality and premium taste by Monde Selection and International Taste Institute.

INTERNATIONAL FOOD SAFETY CERTIFICATIONS

The manufacturer is Halal-certified and has achieved numerous international food safety certifications as well, in recognition of its high quality and food manufacturing standards.



MS1500:2009
1005-08/2004



SHARING SAUCES With The World

Headquartered in Japan, Hamadaya has expanded its production to Malaysia to cater to the needs of consumers today and reach more people around the world to savour its shoyu, oyster sauce and many more sauces.



“

The refreshing flavours of this soy sauce infuses exquisite hints of umami with the sweetness of soybeans.

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Japanese Seasoning Soy Sauce 一道鲜酱油

This soy sauce is **naturally brewed** and infuses **exquisite hints of umami** with the sweetness of soybeans. The refreshing taste complements a variety of culinary creations from classic Japanese cuisine to fusion flavour dishes. It is great as a dipping sauce, marinade, sauté and many more.



Retail



12 x 300 ml
24 months



9 556538 007154



12 x 500 ml
24 months



9 556538 005853

Food Service



6 x 2 L
24 months



9 556538 007130



Superior
Taste



Highly
Versatile
to Any Dish



Naturally
Brewed



Japan
Brewing
Technique

*24 months = shelf life



Japanese Soy Sauce 日式酱油

A classic savoury condiment that's a favourite among connoisseurs everywhere. This **naturally brewed** soy sauce is **highly versatile** whether it is for dipping, cooking or even using on its own as a mixing sauce for rice or soup base.



Retail		Food Service
12 x 300 ml 24 months	12 x 500 ml 24 months	6 x 2 L 24 months
9 556538 007178	9 556538 005860	9 556538 007086

*24 months = shelf life

- Naturally Brewed
- Highly Versatile to Any Dish
- Japan Brewing Technique



Japanese Reduced Salt Soy Sauce 減盐酱油

This soy sauce uses a new patented brewing technique and contains a **25% reduction in salt** compared to its counterparts. Offering a refreshing taste, it's ideal for dipping sashimi and anyone aiming for a **healthy lifestyle**. Aside from dipping, this soy sauce can be used for marinade, mixing sauce and more.



Retail		Food Service
12 x 300 ml 24 months	12 x 500 ml 24 months	6 x 2 L 24 months
9 556538 008632	9 556538 007062	9 556538 008700

*24 months = shelf life

- 25% Reduced Salt
- Naturally Brewed
- Ideal for Dipping Sashimi
- Japan Brewing Technique



Japanese Oyster Essence Sauce 顶级蚝酱

Made from only the freshest and **natural oyster extract**, this oyster sauce is delicately crafted to bring you a rich oyster sauce of the finest quality. A refreshing taste that is great especially for glazing, stir-fry or even use for marinade and roasting on any cuisine.

Retail

Food Service



12 x 260 g
18 months



9 556538 007222



6 x 2.5 kg
18 months



9 556538 008717



Superior
Taste



Robust &
Smoky Hint



Highly
Versatile
to Any Dish



Smooth &
Easy Flow



Natural
Oyster
Extract

*18 months = shelf life

Chefs Around The World



Mr. Takashi Saito

Representative Director, Kumamoto Hotel Castle
Advisor, The Japan Association of Chinese Cuisine
Received title of Contemporary Master Craftman



Mr. Rodrigo De La Calle

Michelin Chef of El Invernadero, Spain
2016 Awarded by the Spanish Academy of Gastronomy
"National Gastronomy Award"



Mr. Tsutomu Ichinose

Head chef at the Japanese restaurant "Benkay" in the
Hotel Nikko Kumamoto



Mr. Qu Hao

Inheritor of Chinese intangible cultural heritage
Chinese Cooking Master
International Master of Culinary Art
2007 Golden Goblet Award for Chinese Cooking Master
2011 Overall Champion for World Cook Championship
Chinese National Level A Jury
Receiving special government allowance of Beijing



Mr. Himi Okajima

HIMI NY Corp Representative Director
Owner of HAKATA TONTON NYC
Winner of the Time Out NY Food Award



Mr. Nobuhiko Saisho

Operates "Sushi Saisho" in Ginza, Tokyo

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It is important to
choose high-grade
soy sauce which is
from natural
brewing soybeans.

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It's not easy to do
the same thing for
200 years.
Hamadaya has it.

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Soy sauce is so vital
whether it's for Japanese,
Chinese or fusion cuisine.
It is to season the food,
enhance the appearance,
colour, tasting and smell.

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SHOYU TAMAGO




INGREDIENTS

8	Omega eggs
½ cup	Hamadaya Japanese Seasoning Soy Sauce
550 ml	Water
2 tbsp	Rice vinegar
50 g	Sugar

METHOD

1. Place cold eggs into a pot and fill it up with water. Bring to boil then lower down heat to the lowest and cook for 4 minutes.
2. Immediately remove from pot and put into ice-cold water.
3. In another pot, boil water, rice vinegar, sugar and Hamadaya Japanese Seasoning Soy Sauce. Once boil remove from heat and let to cool.
4. Peel eggs and put into cooled soy sauce mixture and let to marinate overnight.
5. Cut half and ready to be served.



Preparation time		5 minutes
Cooking time		7 minutes
Serving size		3-4 pax

QUINOA EDAMAME SALAD

INGREDIENTS

200 g	Quinoa, cook as per instructions on pack
40 g	Edamame
8	Cherry tomatoes, halved
40 g	Carrot, sliced thinly
50 g	Japanese cucumber, sliced thinly
20 g	Purple cabbage, sliced thinly
40 g	Corn kernels

FOR THE DRESSING

2 tbsp	Hamadaya Japanese Reduced Salt Soy Sauce
60 g	Mayonnaise
25 g	Ginger, grated

FOR THE GARNISHING

1 piece	Seaweed, cut thinly
10 g	Bonito flakes

METHOD

1. Mix salad dressing in a bowl and whisk till it is well combined.
2. Mix all ingredients in another bowl, pour over salad dressing.
3. Sprinkle seaweed and bonito flakes on top as a garnish.
4. Ready to be served.



Preparation time		15 minutes
Cooking time		10 minutes
Serving size		2-3 pax

SHOYU RAMEN

INGREDIENTS

4 packets	Ramen noodles
2	Shoyu tamago, halved
100 g	Bunashimeji mushrooms
80 g	Naruto pinwheel fish cake, sliced
4 tbsp	Corn kernels
10 g	Seaweed
30 g	Spring onion, sliced

FOR THE SOUP

½ cup	Hamadaya Japanese Soy Sauce
2 L	Water
20 g	Dashi seasoning powder
1 tsp	Sugar

METHOD

1. Bring all soup ingredients to simmer then add in bunashimeji mushrooms and cook for 4 minutes.
2. Cook ramen noodles as per instructions on pack and put into a bowl.
3. To assemble, pour soup over noodles and top with shoyu tamago, naruto pinwheel fish cake, corn kernels, seaweed and spring onion.
4. Serve warm.

Preparation time		15 minutes
Cooking time		10 minutes
Serving size		4 pax



HAMBURGER (HAMBAGU)

INGREDIENTS

5 tbsp	Oil
40 g	Yellow onion, diced
10 g	Garlic, chopped
330 g	Minced beef
30 g	Bread crumb
100 g	Soft tofu, mashed
2 tbsp	Hamadaya Japanese Oyster Essence Sauce
½ tsp	Black pepper

FOR THE SAUCE

2½ tbsp	Hamadaya Japanese Oyster Essence Sauce
½ tbsp	Hamadaya Japanese Seasoning Soy Sauce
1½ tsp	Rice vinegar
½ tsp	Sugar

METHOD

1. Heat up 3 tbsp oil in a pan and sauté onion and garlic till fragrant. Set aside to cool.
2. In another bowl, mix sautéed onion, and garlic and other ingredients. Mix well and divide into 80 g balls and shape into burger patties.
3. Heat up 2 tbsp oil in a pan and pan-fry patties till required doneness.
4. Add in sauce ingredients into the pan and cook till its thick and coating the patties.
5. Remove from pan and serve.

Preparation time		15 minutes
Cooking time		10 minutes
Serving size		3-4 pax

