



About "Marukome"

As the No.1 miso company, Marukome spreads Japanese foodculture to the world.

Marukome, since its founding in 1854, has developed based on the ancient Japanese fermentation technology. Focusing on Miso (Soybean Paste) Marukome has achieved to be No.1 in the miso industry by innovative product development to answer the needs of the age.



The company name "Marukome" represents the main ingredients of miso: "Marudaizu (Whole soybean)" and "Kome (Rice)". It is Marukome's wish to spread the Japanese fermentation culture to the world along with company philosophy "To contribute to the healthy lifestyles of consumers through the ancient Japanese fermentation technology".



Marukome Head Office and Factory



Miasa Highland Aging Warehouse

Market share in JAPAN

※Nikkan Keizai Tsushin Co., Ltd. 2015

The others. There are 1000 miso manufacture in Japan

75%

Marukome 25%

Nagano:
The prefecture of the highest longevity in Japan.

Marukome was founded in 1854 in Nagano.



Now available to export

made from "rice KOJI" Koji Amazake

AMAZAKE (Fermented Rice Drink)
Full nutritious drink since Edo Period called as "Japanese Super Food"



Plain

Soy-milk blend



BIG booming in JAPAN

About Amazake Market Size



マクロミル調べデータ 期間2011年～2016年
100人当たり購入金額
Market size is 13 billion yen (160,000,000 S G D) in 2016

Liquid Miso

料亭の味



25 cups

10 times Dilution

You can enjoy authentic miso soup with simple 3 steps!

- 1 1 Tablespoon
- 2 Pour hot water
- 3 Mix

