

# ORGANIC HATCHO MISO

CRAFTED BY  
MARUYA HATCHO MISO



*"Our mission is to maintain the traditional Hatcho Miso making processes that have been passed down over 13 generations -- while continuing to introduce this unique flavorful food throughout the world."*



## About Maruya Hatcho Miso

The history of Muso's Organic hatcho miso maker, Maruya Hatcho Miso, dates back to 1337 when its founder, Yaejiemon Ohta, first started producing miso in the area of Japan now known as Okazaki. By the middle of the 16th century, this miso became known as *Hatcho* Miso, a name derived from its proximity to the Okazaki Castle (*ha* means "8" and *cho* means "one city block") -- they are 8 blocks away from the castle. The Okazaki Castle is the birthplace of Ieyasu Tokugawa, the founder and first shogun of the Tokugawa Shogunate. During the Sengoku Period, hatcho miso was a prized ration for Tokugawa samurai warriors, and was referred to as the "miso of longevity."



Okazaki has the ideal climate for producing the best quality hatcho-style miso. Because of this region's long humid summers and relatively short and mild winters, it is perfectly suited for the fermentation of soybeans since they contain fewer carbohydrates than either rice or barley which is used in other varieties of miso.



## About their authentic production and etc,

Muso's Hatcho Miso is crafted according to the most traditional and artisanal methods by the Maruya Hatcho Miso brewmasters. This process begins with the steaming and then mashing of whole soybeans. This mixture is then combined with koji (the fermenting agent used in fermenting soybeans when making miso and soy sauce). Approximately six tons of this soybean mash is combined with organic Australian lake salt and pure filtered water in large cedar wood barrels known as OKE (most of which are over 100 years old).

The fermenting soybean mixture is sealed with a lid, and up to four tons of river stones (about 600 individual stones) are artfully stacked into a beautiful pyramid shape. By piling up the stones on top of the OKE, this ancient technique of distributing weight evenly ensures a balanced distribution of salted water and steamed soybean for the best quality Hatcho Miso. There is only one craftsman at Maruya Hatcho who can create this perfectly-calculated art of stone pyramids: Mr. Someji. According to him, "each stone has a face and one must read the face and pile the stones carefully so that all the stones will face outward."

## Key points about Hatcho Miso

- Made from carefully selected whole organic soybeans and certified organic lake salt
- Made with as little water as possible to preserve the original rich and hearty flavor and nutrition of fermented soybeans
- Although rich in flavor and thick in texture, hatcho miso is actually slightly lower in sodium than most other types of miso
- 100% Gluten free and GMO free
- Slowly and naturally fermented in the old style cedar wood OKE barrels for almost 3 years, or as is traditionally stated: "aged for two summers and two winters," leaving all the work to be done by the fermentation cultures.

## Tips for using Hatcho Miso:

- Add the unique, savory flavor from well-fermented soybeans to your dishes as a main ingredient or a garnish.
- Make a delicious miso soup by mixing equal parts of hatcho miso with other kinds of miso such as MUSO Mugji (Barley) Miso or Genmai (Brown Rice) Miso.

