

SHICHIMI

JAPANESE TRADITIONAL SEASONING





根元 八幡屋 磯五郎

Since 1736

Seven-flavored spice and umami stimulate all five senses

Yawataya Isogoro's shichimi-togarashi

that has been loved by all since the Edo era

Shichimi-togarashi is a spice condiment representing Japan

that enriches the tables of many Japanese homes

Yawataya Isogoro

Selected seven spice ingredients



七味唐からし [Shichimi Togarashi]

Traditional Japanese seven spice blend of Yawataya Isogoro



蕃椒 [Red Chili Pepper]

Red chili pepper is a key ingredient for making Shichimi



白薑 [Ginger]

Ginger with fresh and spicy aroma



紫蘇 [Perilla]

Shiso enhance the natural flavor of food



山椒 [Japanese Pepper]

Japanese pepper with fresh aroma and mouth-numbing spice



陳皮 [Dried Mandarin Peel]

Sun-dried citrus (citrus unshiu) peel, Chimpi



胡麻 [Sesame]

Sesame aroma relieves spiciness of pepper



柚子 [Yuzu]

Aromatic Japanese Yuzu peels lavishly used



Yawataya Isogoro

Iizuna Town located in the northern part of Nagano Prefecture. The farm and Mure factory of Yawataya Isogoro is situated at the foot of Mount Izuna, one of the Hokushin Gogaku. Some of the ingredients are cultivated on our own farm in order to pursue the same high-quality products as before. Each of our well-trained staff knows best about red chili pepper and other ingredients, producing high-quality products with time and care.





Production

Red chili pepper harvested on affiliated farms, and ingredients purchased from neighboring cooperative farms are processed in a large mixer. All ingredients are thoroughly washed by hand, roasted and air-dried to enrich the spiciness, flavor and aroma. The ingredients are processed without regretting trouble in pursuit of the taste of selected local ingredients. After that, each ingredient with the same particle size being crushed, mixed, and blended at a specific ratio.

Based on the secret recipes which have been passed down since our founding, we take extreme care when producing the products with consideration of the conditions including climate change and growth performance of ingredients at that time. We strictly implement visual inspection in all manufacturing processes, and continue to produce safe and reliable spice products.

Quality Control

We abide to a thorough quality control policy, conducting foreign matter inspection and cultivation test to ensure safety. A dedicated mechanical equipment is used to quantify spiciness, and the spiciness is also strictly managed.



KS Kitchen

A wide-range of sweets, such as handmade chocolate, macaroons, and ginger sugar making use of ingredients and recipes of shichimi-togarashi are made in the KS Kitchen. These unique sweets achieve an exquisite balance of spiciness and sweetness, the magic taste makes you want to eat the sweets many times!



Shop Information



Main Store of Yawataya Isogoro

Yawataya Isogoro opened in 1736 in front of the gate of Zenko-ji Temple, and moved to its current location in 1952. The main store offers many experiences you can only enjoy here, including the sale of all lineup products, customized blend service of shichimi-togarashi, and spice gelato.



Yokomachi Cafe

Out on the small path next to the main store, there is a hideaway Japanese cafe quietly lying in a peaceful area. The store offers various menus which mix with the tradition of shichimi-togarashi and the new spicy taste, you can feel the spiritual features of Shinshu even you are in Tokyo.



Midori-Nagano Store

Nagano Station Building MIDORI 2F ORAHO area
The Midori-Nagano Store opened in March 2015 at Nagano Station Building MIDORI.
Customized blend service of shichimi-togarashi is likewise available.



Karuizawa Store

Karuizawa Station 3F SHINANOYA KARUIZAWA
The Karuizawa Store opened in September 2020 on 3F Karuizawa Station (Shinano Railway Line). Besides customized blend service of shichimi-togarashi, Karuizawa store limited products are also marketed at the store.





Shichimi Togarashi

[14g]

Our special blend of Shichimi has a long history. Our secret recipe creates a spicy flavor and a fabulous aroma.

Ingredient and Additives:

Red pepper, Orange peel, Black sesame seed, Yuzu, Perilla, Japanese pepper, Ginger



Yuzu Shichimi

[12g]

Shichimi with added yuzu. A sprinkle of this spice in the pot or in a bowl miso soup brings out the aroma of yuzu.

Ingredient and Additives:

Red pepper, Yuzu, Orange peel, Black sesame seed, White sesame seed, Perilla, Japanese pepper, Ginger



Baisen Ichimi

[12g]

The chili that carefully roasted and crushed "domestic peppers" with a special manufacturing method. We roast not only the spiciness but also the sweetness and aroma of the ingredients. The exhilarating spiciness and savory flavor that spreads in the mouth excites the appetite.

Ingredient and Additives: Red pepper

* This product is manufactured at a factory that uses sesame seeds.



Shichimi Garam Masala

[12g]

This is Ethnic Mixed Spice blending 7 selected spices. Our traditional Shichimi roasting method highlights its spicy aroma. You can adjust the pungency as you like and enjoy its ethnic taste especially with a curry dish.

Ingredient and Additives:

Red pepper, Cumin, Coriander, Black pepper, Clove, Cinnamon, Orange peel

* This product is manufactured at a factory that uses sesame seeds.



Bird Eye

[12g]

Taste much more spicy than Baisen Ichimi. We recommend you try something else if you don't care for hot spices.

Ingredient and Additives: Red pepper

* This product is manufactured at a factory that uses sesame seeds.



Ramen Spice Shichimi

[12g]

Black and white pepper, which goes well with ramen, has added onion richness, fragrant Yuzu and aonori seaweed. Softly entangles in noodles and soup to enhance the taste. It can also be widely used for fried rice and stir-fried vegetables.

Ingredient and Additives:

Black pepper, white pepper, Yuzu, garlic, chilli, onion, aonori seaweed

* This product is manufactured at a factory that uses sesame seeds.



Shichimi Goma

[60g]

Shichimi is mixed with sesame, Adding linoleic acid, Oleic acid, Protein And iron. The aroma of sesame and shichimi makes your dishes tastier when you sprinkle a bit on.

Ingredient and Additives:

White sesame, Shichimi togarashi, sugar, Black sesame, Soy sauce, Salt, Fish sauce, Fermented seasoning, Seasoning extract, Oligosaccharide

* This product is manufactured at a factory that uses milk ingredients, eggs, buckwheat, peanuts, crabs, and shrimp.



Ume Shichimi Goma

[60g]

Shichimi is mixed with sesame and dried plum flesh. Having a light, simple taste. Good with rice and Japanese dishes.

Ingredient and Additives:

White sesame, Shichimi togarashi, sugar, Black sesame, Soy sauce, Salt, Fish sauce, Fermented seasoning, Seasoning extract, Oligosaccharide, dry plum

* This product is manufactured at a factory that uses milk ingredients, eggs, buckwheat, peanuts, crabs, and shrimp.



Shichimi Hitofuri

[0.2g×50pcs]

It is useful for carrying. Since it is a single-packed type, it may be fun to use on the go or at work. In restaurants, you can use it in a bowl.

Ingredient and Additives:

Red pepper, Orange peel, Black Sesame seed, Yuzu, Perilla, Japanese pepper, Ginger

Custom Blend PRO

The development of customized blend JAPANESE SHICHIMI is now available, making a new composition of shichimi-togarashi from scratch according to your menu. Until now, we have produced original blend shichimi-togarashi for more than 150 restaurants in Japan. Creating your own stickers is also possible.

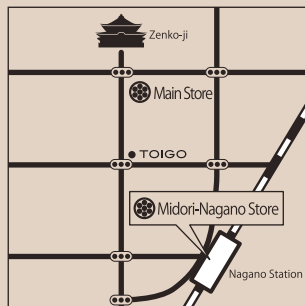


Anniversary Special Edition Cans

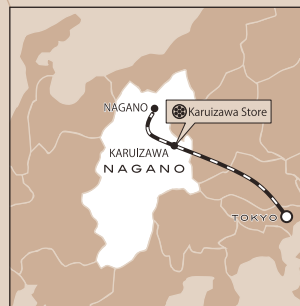
A service of making special edition cans, that printing your name or business name on the round tin of a shichimi-togarashi, is provided. Shichimi-togarashi is a super spice condiment, which can easily add spice and flavor, goes well with a variety of dishes from Japanese, Chinese to Western. Anniversary special edition cans shichimi-togarashi is suitable for restaurants, corporate souvenirs, and gifts for individuals.



YAWATAYA ISOGORO FOR THE WORLD



A 20-minute walk from Nagano Station



90 minutes by Shinkansen
Tokyo-(60 minutes)-Karuizawa-(30 minutes)-Nagano



Head Office

Aside from our head office, there's also the Yanagimachi Factory (mainly for filling & wrapping, final finish of canned products, an assortment of various products, and final finish of products), and the KS Kitchen making Yawataya Isogoro's original sweets.

WWW.YAWATAYA.CO.JP 

Head Office and Factory:
102-1 Yanagimachi, Nagano-shi, Nagano

Mure Factory:
2001-1 Mure, Iizuna-cho,
Kamiminochi-gun, Nagano


Main Store:
83 Daimoncho, Nagano-shi, Nagano

Yokomachi Café:
86-1 Yokomachi, Nagano-shi, Nagano

Midori-Nagano Store:
1-22-6, Minamichitose, Nagano-shi,
Nagano

Karuizawa Store:
1178 Karuizawa Karuizawacho,
Kitasaku-gun, Nagano

For Yawataya Isogoro products and purchases inquiries,
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YAWATAYA ISOGORO