



Yamaroku Soy Sauce

Learn about traditional soy sauce production and taste soy sauce sweets

1607 Yasuda Ko, Shodoshima-cho,
Shozu-gun
0879-82-0666
<http://yama-roku.net/>



Introduction

This soy sauce maker keeps the old ways of making soy sauce, using large barrels made of Japanese cedar.

The factory itself, called 'moromikura', was built more than 100 years ago and is registered as National Tangible Cultural Property. You can feel the long history of this building in the earth floor and traditionally constructed earthen walls. The soy sauce production is always open for viewing, so you can see how it is organized and learn the secrets to making delicious soy sauce.

Inside you will also find the open cafe Yamaroku Tea. You can enjoy soy sauce pudding and drinks, in addition to the limited winter special of roasted rice cakes, and the summer special of icecream with soy sauce.

Because soy sauce is produced using naturally occurring bacteria, you cannot enter for viewing after eating natto (fermented soy beans).

Map Info

Lat 34.486319 Lon 134.320891

The location can be checked on a map online by entering the lat-lon coordinates into a smart phone connected to the Internet.

Access and Main Routes



Kusakabe Harbor

Approx. 60 minutes from Takamatsu Harbor on ferry bound for Kusakabe Harbor. Approx. 5 minutes from Kusakabe Harbor by car.



Takamatsu Airport

Airport Limousine Bus available
Approx 45 minutes from Takamatsu Airport to JR Takamatsu Station. 5 minute walk to Takamatsu Harbor, approx 60 minutes from Takamatsu Harbor on ferry bound for Kusakabe. Approx 5 minutes from Kusakabe Harbor by car.

Facility Info



9:00-17:00



No holidays



Free



Available



Available inside



Free Wifi: Not available



Multilingual Tools: Not available

Time Re 15 - 30 minutes

Recomr All year

Indoor/C Indoor (Partially outdoor)

Nearby Facilities

Nakabu-an KAG-some002 / Shodoshima Tsukudani-no-Eki Setoyo Kokorozashi KAG-food002 / Ristorante Furyu KAG-ital002