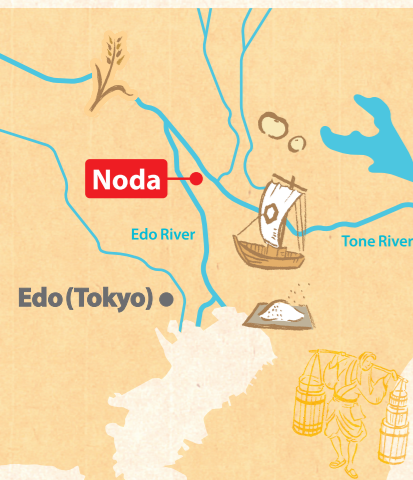


Noda, City of Soy Sauce



The full-scale manufacturing of soy sauce in Noda began during the Edo period. The city was blessed with a climate perfect for making soy sauce, with transportation on the Edo and Tone rivers for easy access to soybeans, wheat, and salt, as well as for shipping products to Edo (Tokyo) in half a day. This allowed Noda to thrive as the “City of Soy Sauce,” and this has continued to the present day.

Information on Nearby Facilities

Noda City Folk Museum

This museum has many exhibits on the brewing of soy sauce in Noda. The adjacent Civic Center was formerly the home of Saheiji Mogi, one of the founders of the Kikkoman company.

Holidays Tuesdays (open if Tuesday is a holiday), the New Year's holiday, and temporary closings to change the exhibits.
☎ 04-7124-6851 <http://noda-muse.or.jp>



Shimizu Park

Shimizu Park is a natural park selected as one of Japan's 100 best cherry blossom spots. This park offers the enjoyment of seasonal flowers, field athletics, camping, barbecues, and other activities with family and friends.

☎ 04-7125-3030 <http://www.shimizu-kouen.com>



Kamihanawa History Center

This is the estate of Hyouzaemon Takanashi, one of the founders of Kikkoman and the oldest soy sauce brewer in Noda. The estate and material on brewing are stored and exhibited here.

Holidays Mondays and Tuesdays, August, and from the second week of December to February
☎ 04-7122-2070 <http://kamihanawa.jp>



Mogi-Honke Museum of Art

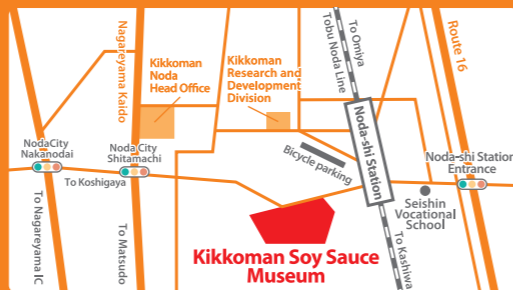
This museum was established to exhibit the artwork collected by the 12th generation descendent Shichizaemon Mogi. In order to ensure that visitors fully enjoy the artwork, prior reservations are necessary to view this exhibit. There is also a cafe for visitors to sit and relax.

Holidays Mondays, Tuesdays, July through August, December through January
☎ 04-7120-1489 <http://www.momoa.jp/>



Details about the Kikkoman Soy Sauce Museum

When visiting the museum, please check in at the factory entrance.



※ Use a mobile phone that can read QR codes to see a map to the museum.

Open hours 9:00 ~ 16:00

Holidays Fourth Monday of every month (following day if it falls on a holiday), Golden Week holidays (early May), Bon holiday (middle of August), New Year's holiday
※ All holidays are subject to change, and the museum may have additional temporary holidays. Please check in advance when planning your visit.

Tour length Approx. 60 minutes

Admission Free

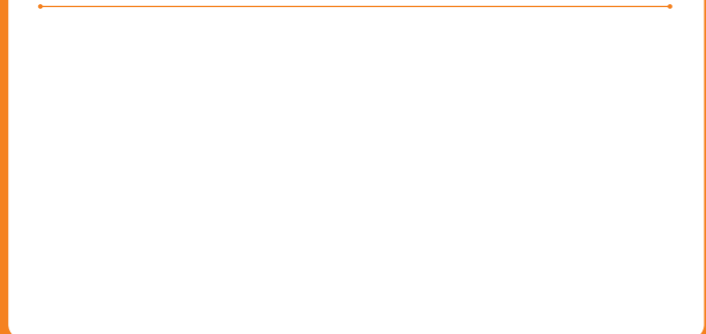
Access Approx. 3 minute walk from Tobu Noda Line Noda-shi Station
Approx. 20 minutes from Nagareyama IC on the Joban Expressway

Contact/Reservations 04-7123-5136 9:00~16:00(Except on holidays)

Location Kikkoman Foods Noda Factory 110 Noda, Noda-shi, Chiba 278-0037

<http://www.kikkoman.co.jp/enjoys/factory>

Kikkoman Soy Sauce Museum Stamp



Tour Information



Free Admission

Kikkoman Soy Sauce Museum

Have fun learning about Soy Sauce at the museum



The Kikkoman Soy Sauce Museum is located inside the Kikkoman Soy Sauce Factory. The museum is where visitors can learn everything about Japan's



well-known seasoning. Visitors can also tour the factory and learn how to make soy sauce. Enjoy learning new things at the History of Soy Sauce and Soy Sauce Facts exhibits.

About the factory tour

Reservations are required to participate in the factory tour. Please call us to make your reservation.



Tour length Approx. 60 minutes (15-minute video screening, approx. 45-minute factory tour)

Start times 9:00/10:00/11:00/13:00/14:00/15:00

※ Reservations can be made up to six months in advance.

Program for class trips Soy Sauce-Making Experience Course

For third and fourth grade students and older



Tour length Approx. 120 minutes (60-minute factory tour, 15-minute preparation and explanation, 45-minute experience)

Participants can touch the ingredients, handle the koji mold, and press the moromi. The program includes dietary education, science, and social studies in the hope that by learning about soy sauce, participants will become more interested in food.

※ Please call the facility if you have any questions or would like to make a reservation.
※ We also accept reservations from groups other than schools. Please contact us for details.

※ We also hold events for individuals, families, and small groups.

A "Kikkoman's Promise" Corner
This corner displays Kikkoman's hope to create delicious memories with the people of the world.

B History Corner
Learn about the history of soy sauce and Kikkoman.

C Soy Sauce Facts Corner
Soy sauce is what?! This corner is filled with interesting facts about soy sauce.

D Soy Sauce Factory and Environmental Protection Corner
This exhibit introduces our efforts for environmental protection.

E Factory Introduction Corner
Introduces you to the Noda Factory.

F Have Fun Learning! Soy Sauce World
Learn about soy sauce while playing games.

G Mini Library
There are many books about soy sauce for everyone, young and old.

H Kikkoman Mini Gallery
This gallery shows advertisement panels for soy sauce and work submitted by our visitors.

I City of Soy Sauce Bulletin Board
Get information about Noda City and facilities in the surrounding area.

Facility description
 ※Visitors may enter and use these facilities without a reservation.

Look, touch, and taste! Experience everything about Kikkoman Soy Sauce!

Have fun, learn, and become a soy sauce master!



Factory TOUR (Reservations required)

1 Come and see how we make soy sauce. Video screening
This video explains how we make Kikkoman Soy Sauce.



2 What is soy sauce made from? Processing Raw Ingredients
The ingredients of soy sauce are soybeans, wheat, salt and koji mold.



3 What is shoyu koji? Koji Culturing
Shoyu koji, the base for soy sauce, is made in this room.



4 Can you tell the difference between the moromi? Fermentation and Aging
Observe how the moromi changes with the power of microorganisms.



5 Squeeze it all out! Pressing
The moromi is strained through fabric and pressed. See the machine that presses the world's best soy sauce.



6 It's done! Heating and Bottling
The finished soy sauce is bottled. (Video exhibit)

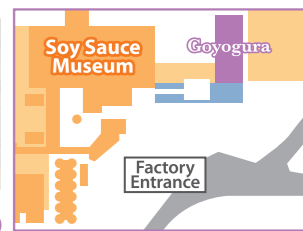


Delicious Soy Sauce Experience Mame Cafe
Here you can taste different soy sauce flavors. See if you can tell the difference!

You can also buy soy sauce soft-serve ice cream at the cafe.



Soy Sauce Museum Gift Shop Murasakiya
The gift shop sells original products and limited edition factory items in addition to Kikkoman products.



Goyogura (The Imperial Soy Sauce Brewery)
The Goyogura is a special brewery for soy sauce served in the Imperial Household. Carefully selected domestic ingredients are fermented and matured for a year in cedar barrels using traditional manufacturing techniques to brew the soy sauce. There are also exhibits of machines for making soy sauce that were used during the early part of the Showa period(1926~1988).

Open hours 9:00~12:00, 13:30~16:00 (Admission until 30 minutes before closing)
Holidays The Goyogura is closed Saturdays, Sundays, national holidays, and some additional days throughout the year. (Please contact us for details.)
 ※Visitors are welcome to tour the brewery freely. Please check in at the factory entrance before entering.