

**Exhibit 1** Processing Raw Materials 1st floor

## Processing Raw Materials



The equipment here is used to steam soy beans and roast wheat.

- 1 Steam can**  
Cauldron in which soy beans, after they have been drained, are subjected to pressurized steam
- 2 Picker**  
Used to sort straw and other impurities out from the wheat
- 3 Wheat-roasting machine**  
Used to roast the wheat continuously
- 4 Electric motor**  
Power source for the equipment

**Exhibit 2** Combining Raw Materials 1st floor

## Mixing the Flour

*Aspergillus* is added to the steamed soy beans and the roasted and cracked wheat. The mixture is then blended together by hand to produce the starter mix.

**Koji trays**

Wooden box into which the starter mix is poured



**Exhibit 3** Looking Back at the Past 1st floor

## The History of the Goyogura



Revisit the history of the **Goyogura**, from its appointment as an official purveyor to the Imperial Household Ministry in 1908 to its relocation in 2011.

**Exhibit 4** Making *Shoyu Koji* 2nd floor

## The Koji Room



Roof frames in the *Tenshukaku*

*Shoyu koji* is made by laying the soybeans, wheat, and seed starter mix flatly on the *koji* trays. It sits in this room for three days, with the temperature and humidity inside the room being controlled by opening and closing the windows and lighting charcoal braziers. The ceiling can be opened and closed for ventilation purposes; the space above it is known as the *Tenshukaku*, or "castle keep."

**Exhibit 5** Fermenting the *Moromi* 2nd floor

## The Fermentation Room



The liquid produced by mixing *Shoyu koji* with salt water is called *moromi*. At the **Goyogura**, *moromi* is put into wooden vats made of Japanese cedar and left to ferment and age for one year in natural climate conditions.

**Exhibit 6** Fermenting and Aging the *Moromi* 1st floor

## The Wooden Vats



The vats seen in the Fermentation Room of Exhibit 5 on the 2nd floor are shown here from the side. The fermentation vats are large wooden containers 2 meters in diameter and 1.7 meters deep.

**Exhibit 7** Finishing the Soy Sauce 1st floor

## Pressing, Heating, and Bottling

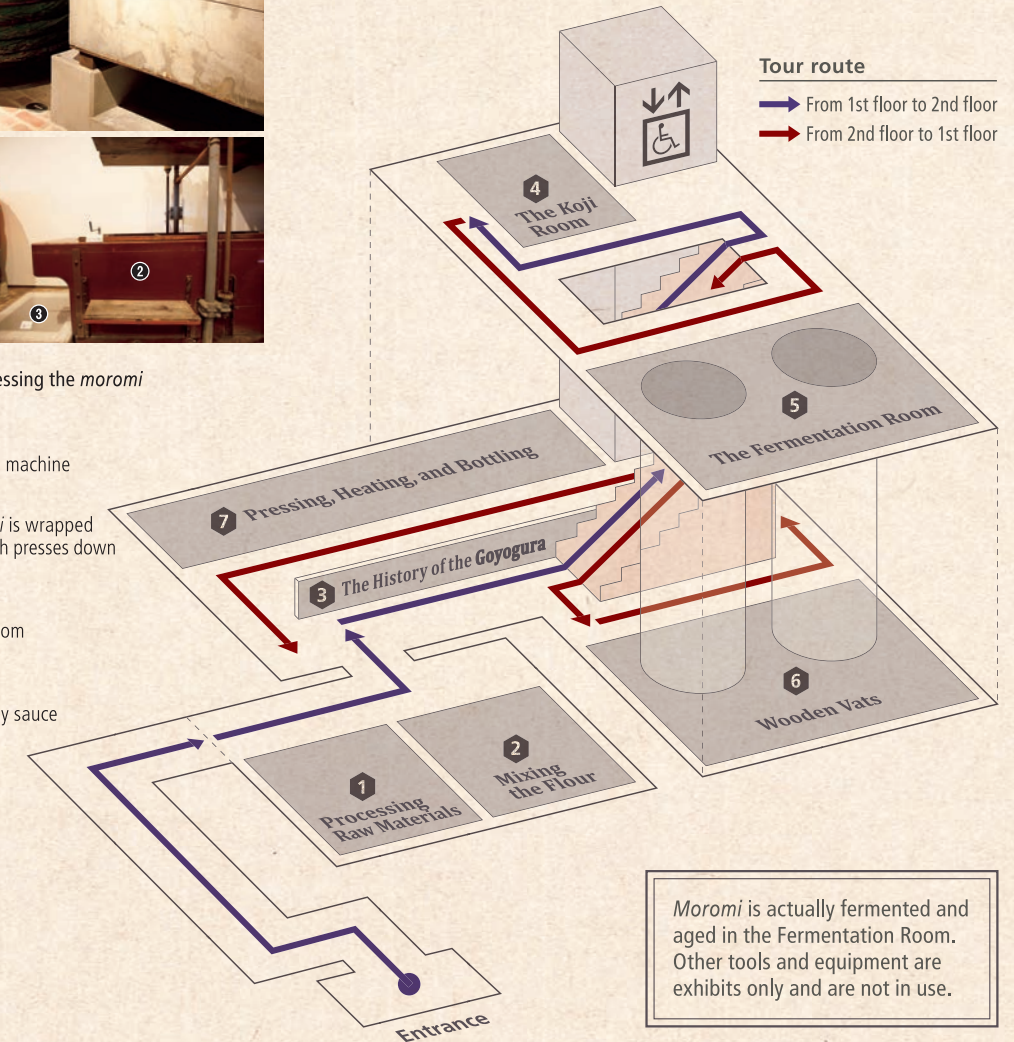


On display here is the equipment used for pressing the *moromi* and finishing the soy sauce.

- 1 Pressurizer**  
Used to increase water pressure in the pressing machine
- 2 Pressing machine**  
Commonly called a *mizu bane*. Matured *moromi* is wrapped in filter cloths and piled up in this machine, which presses down and squeezes the mix
- 3 Kame guchi**  
Container into which the soy sauce squeezed from the pressing machine flows
- 4 Clarifier vat**  
Vat for separating sediment and oil from the soy sauce
- 5 Heating vat**  
Cauldron in which the pressed soy sauce is heated and disinfected, improving its color and taste
- 6 Measuring device**  
Used to measure the volume of soy sauce

## The Goyogura, where visitors can get a taste of traditional soy sauce-making

- Tools** Tools and equipment used around 1939 on display
- Visuals** Images in the exhibits for Processing Raw Materials, Mixing the Flour, the Fermentation Room, and Pressing show traditional work methods
- Sounds** The exhibits for Processing Raw Materials and Mixing the Flour feature the sounds of the equipment running and flour mixing
- Techniques** Visitors can see the ways that *koji* trays were stacked in the *koji* Room
- Space** Reproduction of the roof frames in the *Tenshukaku*
- Size** Visitors can see the sides of the wooden fermentation vats in which the *moromi* is aged, giving a sense of just how big the vats are



*Moromi* is actually fermented and aged in the Fermentation Room. Other tools and equipment are exhibits only and are not in use.