Mission Statement

"Reliable quality, good tasting vinegar"
We contribute to our customers'
eating culture and health through providing safe, high quality products.

Producing high quality fermented vinegar used by professional chefs

The authentic flavor of Yokoi's fermented vinegar products are loved by well-established establishments, such as fine-Sushi restaurants and hotels.

We provide a variety of vinegar such as rice, sake lees and apple. Seasoned vinegar and fermented seasonings are also our popular product line.

We continue to invent and improve our fermentation technology, such as Solid Fermentation Method which is still rare in Japan.

Our product line is JAS certificated which proves we only use carefully selected ingredients and it doesn't contain any GMO.

As the only vinegar manufacturer in Tokyo, we are proud of our high quality products development and knowledge of the special field.

Company Profile

Name:	YOKOI VINEGAR BREWING CO.,LTD.
Head Office:	4-2-17 Shinkiba, Koto-ku, Tokyo 136-0082 JAPAN
Establishment:	May 1937
President:	Taro Yokoi
Capital Fund:	10,000,000yen
Description of business:	Manufacturing and seling vinegar products.
Subsidiary:	CHIBA YOKOI VINEGAR BREWING CO.,LTD.

HISTORY

1881 Touzaburo Yokoi moves from Gifu to TOKYO.
He starts to work at a Lumber company.
1919 Mikakichi Yokoi started a business in Kiba, Tokyo.
1937 Mikakichi established a vinegar company.
1952 The company reorganized into a limited company.
Hiroshi Yokoi assumed the post of president.
1966 Chiba Yokoi Vinegar Brewing Co.,Ltd is established.
Innovated the most sophisticated German plant.
1977 Original release of "Honey Apple vinegar", a pioneer in this market.
1980 Factories certified by JAS (Japanese Agricultural Standard).
1985 Release of the high grade black vinegar, "Makkurozu",
made by solid fermentation process.
1988 Relocated Head office and factory in Tokyo to Shinkiba.
Yutaka Yokoi assumed the post of president.
1999 Renovations made on the Chiba factory, including additional buildings and a large-scale factory.
2001 Factories certified under JAS standards for organic processed food (OMIC).
2007 Taro Yokoi assumed the post of president.
2008 Factories certified by ISO9001.
2010 Renovations made on the Chiba factory, including additional.
buildings and expanded production capacity.
2015 Yokoi's vinegar received Halal certification.
2017 We received ISO22000 certification and returned ISO9001.
2018 Add fermentation plant to Chiba factory.

For business use

YOKOI'S VINEGAR

http://www.yokoi-vinegar.co.jp

Rice vinegar

Kinsho
Kinsyo has rich Umami flavor, and mellow taste that it ensures the sushi rice to be even more sophisticated.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 5%

Daigin
The secret taste of Daigin is well-balanced blend of rice and sake-lees which making the vinegar very flavorful.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 5%

Beiju
The light and sharp taste of Beiju is based on high quality rice and sake lees.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 5%

Shirayuri
Shirayuri is a mild vinegar which is highly valued for the soft taste of rice.

Only containers are available.

1.0ℓPB
1.8ℓHB
20ℓLT ●
Acidity 4.5%

Fermented vinegar

Hakuju
Blending of high quality rice, sake-lees and fruits vinegar create the harmony among the ingredients.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 5%

Ginjo
The pristine taste of Ginjo is flexible for many uses.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 4.7%

Fermented vinegar

Nanago-su
The mild taste makes Nanago-su to be a multi-purpose vinegar.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 4.7%

Suisen
Suisen has the great cost-performance that it is good for many uses especially pickling.

1.0ℓPB ●
1.8ℓHB ●
20ℓLT ●
Acidity 4.2%

Akasu (Red vinegar)

Yohei
Yohei is the sake lees Edo period style vinegar. It has a special red-brown color and deep flavorful taste as we use sake lees which has been fermented for long time.

1.0ℓPB
1.8ℓHB ●
20ℓLT
Acidity 4.5%

Shugyoku
Shugyoku is produced with the traditional Edo-style fermenting method.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 5%

Kohaku
Kohaku has the distinct taste of red vinegar, yet its taste is light and sharp.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 4.7%

Akasu Seasoning

Edo-tannen-su
We brewed with the sake lees which matured for a long time. It has rich, Umami and Koku. Kind of red vinegar.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Fruit vinegar

Ringosu
Enjoi the mild taste with a hint of fruity flavor of apple.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●
Acidity 5%

Shiro-Wine Vinegar
High quality wine vinegar made from white grape juice which is easy to use because its acidity is lower than general products.

1.0ℓPB ●
1.8ℓHB ●
20ℓLT ●
Acidity 5%

Aka-Wine Vinegar
High quality wine vinegar made from red grape juice which is easy to use because its acidity is lower than general products.

Only containers are available.

1.0ℓPB
1.8ℓHB
20ℓLT ●
Acidity 5%

Seasoning vinegar

Tokujo Ponzu
Tokujo ponzu delivers the delightful flavor with its 100% natural ingredients.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Ponzu
This is a standard Ponzu.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Daidaizu
Enjoy the refreshing scent of Daidai(Citrus aurantium) and Natsumikan(Japanese orange) to enhance the taste of dishes.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Seasoning vinegar

Ajitsuke ponzu
Milder, and the flavorful soy sauce-Ponzu with the refreshing scent of natural citrus juice.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Maroyaka ponzu
Natural citrus juice and 2 kind of soy sauces are blended well and the kelp broth makes the flavor milder.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Sanbaisu
Soy sauce and sugar are added to high quality fermented vinegar to make the perfect sanbaizu.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Kaniyousu for crabs
We teamed up with a crab restaurant chef to develop the Kanisu that enhances the umami of crab meat.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Noukousu
Noukousu is a traditional seasoning vinegar to enhance the flavor of Chinese dishes which is popular amoung the well-established Chinese restaurants.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Ryouri-jyou-zu
Ryouri-jyou-zu is the all-around condiment which you can use for various dishes.

1.0ℓPB ●
1.8ℓHB
20ℓLT

Awasezu (Blended vinegar)

We are preparing various type of vinegar.
Please feel free to contact us.

Fermented seasoning / Cooking-sake

Ajitenka S
This is high grade fermented seasoning made of rice and malted rice with the rich taste.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●

Nikiri
High quality sweet rice wine type of seasoning which is made of rice and malted rice.

1.0ℓPB
1.8ℓHB ●
20ℓLT

Ryourishu
The cooking sake with a strong aroma which comes from white spiritus in it.

1.0ℓPB
1.8ℓHB ●
20ℓLT ●

Drinking vinegar

Aka no Budousu
Aka no Budousu is made especially for drinking with delightful taste and aroma. Honey and Oligosaccharide are added instead of sugar.

1.0ℓPB ●
1.8ℓHB
20ℓLT

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Head office / Tokyo Factory
4-2-17, Shinkiba, Koto-Ward, Tokyo, 136-0082, Japan
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Fax. 81-3-3522-0451

Retail product

YOKOI'S VINEGAR
http://www.yokoi-vinegar.co.jp

Small bottle series

Edomae juku aka zu
(Red vinegar)

This is a vinegar with the sake lees which matured for a long time. It's traditional red vinegar that returned to the origin of Edo vinegar.

Expiration date 2 years — 150ml

Edomae Sushizu
(Sushi vinegar)

With the 80 year's experience of manufacturing vinegar, we are proud to introduce the high quality sushi vinegar that has been supported by many professional chefs.

Expiration date 1 year — 150ml

Sanbaisu
(Seasoning vinegar)

We blended soy sauce and sugar into the mild rice vinegar with our special recipe that it makes the perfect sanbaizu.

Expiration date 1 year — 150ml

Kaniyousu for crabs
(Seasoning vinegar)

We teamed up with a crab restaurant's chef to develop the kanisu, as the specialty seasoning for crab meat.

Expiration date 1 year — 150ml

Furikakesu
(Seasoning vinegar)

The light taste is always in good harmony with every kind of meal when sprinkled.

Expiration date 1 year — 150ml

Junyonesu
(Rice vinegar)

Junyonesu has a mild and gentle taste as it is made only with Japanese rice.

Expiration date 2 years — 500ml

Rice Vinegar Kinsho
(Rice vinegar)

Many highest ranked restaurants have been supporting our Edo-style Rice Vinegar Kinsho that has rich, umami, and mellow taste of rice.

Expiration date 2 years — 500ml

Ringosu
(Apple vinegar)

This apple vinegar is finished with the keen and light taste.

Expiration date 2 years — 500ml

Jun Ringosu
(Apple vinegar)

This apple vinegar is made only with Japanese apple juice that it has the mild and flavorful taste.

Expiration date 2 years — 500ml

Hachimitsu Ringosu
(Apple vinegar)

Blended apple vinegar made only with Japanese apple juice and pure honey. It's the golden combination that has been passed down in the state of Vermont for being healthy and living longer.

Expiration date 1 year — 500ml

Makkurozu
(Black vinegar)

This vinegar was made by a special manufacturing method, the ingredients are thick, and mellow black vinegar. Dilute and drink it or we also recommend it for cooking.

Expiration date 2 years — 500ml

Aka no Budousu
(Grape vinegar)

This is our favorite fruity beverage made with the plenty of concord grapes juice and vinegar.

200ml
Expiration date 1 year

Midori's Sushizu
(Sushi vinegar)

Midori sushi is one of the most popular sushi restaurants in Japan. Now, we are ready to introduce the sushi vinegar based on their secret recipe for consumers.

Enjoy the professional taste at home.

300ml
Expiration date 1 year

Enoshima tobiccho Kaisen(seafood) ponzu
(Seasoning vinegar)

It's a popular soy sauce ponzu with a famous restaurant in Enoshima (tobiccho). This goes very well with seafood.

150ml
Expiration date 1 year

Sushi soda pop

It's a refreshing soda pop co-developed with a long-established beverage manufacture. Please enjoy the taste of new sensation.

190ml
Expiration date 1 year

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