

八百三

Yaosan 柚味噌 Yuzu-flavored miso



The preparation method for Yuzu miso has been handed down for generations, through the tradition of "Isshi soden" (一子相伝), to a successor in the family.

Since its establishment in the middle of the Edo period, Yaosan has specialized in making yuzu miso for about 300 years. Originally starting as a caterer of Buddhist vegetarian cuisine, it served temples and shrines, including Kyoto Imperial Palace and Chion-in temple. The yuzu miso created by the first generation owner quickly became an integral seasoning, eventually winning a high reputation. Increasing demand led to the business specializing in yuzu miso.

Deep in the heart of Kyoto's Saga region, famous for the Sagano Scenic Railway and the Hozugawa River Boat Ride, is a village called Saga Mizuo, long known as a yuzu-growing area. High quality yuzu is harvested there to make the miso with a secret method, handed down for generations, to a successor in the family. The scent of yuzu is strong, while it has body and sweetness, with a rich and mellow flavor. It goes spectacularly well as a topping on furofuki-daikon (simmered Japanese radish) and kamonasu-no-dengaku (grilled eggplant with miso), dishes that any Japanese person knows. It is delicious with nama-fu (fresh wheat gluten), konnyaku (Japanese yam jelly) and tofu. It can also be eaten in a variety of ways; on its own with some tea or sake, added to a little hot water to make a dressing, or spread on bread like a jam. As it is high in nutrition, it is popular among people of all ages as a natural food. Please try the taste of this appealing yuzu miso that has survived through the ages for yourself.



↑Yuzu miso in a pretty yuzu-shaped ceramic container. Right: 220g medium size, ¥3,600. Left: 510g large size, ¥6,700. There are also limited edition products, re-producing those sold 40 years ago in a small 60g size for ¥2,600. The miso keeps its flavor for about 40 days at room temperature. Also sold in round chipwood boxes starting from ¥900. All prices include tax.



←High quality yuzu from Saga Mizuo are delivered to Yaosan in late autumn, and then prepared for use with selected ingredients at the back of the shop.

→Furofuki-daikon (simmered daikon radish with miso), a standard dish in Japanese cuisine. Yuzu miso goes so well with vegetables.



←Yuzu miso goes well with other fermented foods such as butter and cheese. It can be spread on bread, and grilled with some butter on top. Warming the miso increases the aroma and makes it delicious.



↑The wooden sign inside the shop is precious item carved by famous Japanese artist Rosanjin Kitaoji in his youth. This is the original, while a replica hangs outside.



←The building is an attractive 150 year old machiya townhouse. The shop interior's stone-paving keeps it cool, perfect for preserving the yuzu miso.

元祖 柚味噌
八百三 八百三 Yaosan

京都市中京区姉小路通東洞院西入る車屋町270
270 Kurumaya-cho, Aneyakoji-dori, Higashinotoin
nishi-iru, Nakagyo-ku, Kyoto

TEL: 075-221-0318 OPEN: 9:00 to 18:00,
National holidays 10:00 to 17:00 (Closed Sun and Thu)
Access: 10 min. from Kyoto Station by taxi, 1 min. walk
from Subway Karasuma Oike Station (Exit 3-2).

