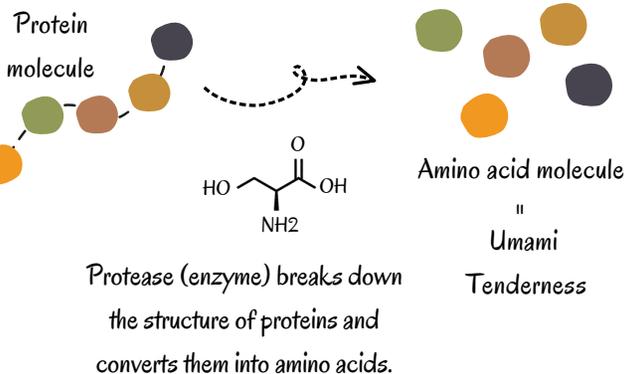


KOJI

"KOJI" is a traditional and essential ingredient for producing miso, sake, soy sauce, and other Japanese condiments in Japan's unique food culture. It is made of cooked rice that has been inoculated with *Aspergillus oryzae*, a mold that's widespread in Japan. Obviously, Koji mold is totally harmless, and safe to eat. So, basically, Koji is molded rice.

Koji is not eaten on its own, but used to ferment, cook and marinate food.

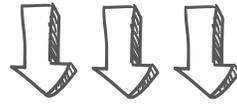
In fact, when food is cooked or marinated with Koji (or salt koji, soy sauce koji etc...), the koji enzyme enhances the flavor of the dish and makes the meat more tender.



How to use

Koji rice/Barley koji

- Make your own miso, garum
- Make your own salt koji, soy sauce koji
- Make your own amazake
- Home sake brewing



After fermenting DIY koji condiments,



Salt koji/Soy sauce koji/Miso

- Marinating meats/proteins
- Topping/dressing/dip
- Substitute for salt/soy sauce (Enhance umami and tenderize meat)



Amazake

- Replacement of sugar (Enhance umami)
- Vegan cooking
- Chocolate/caramel/amazake ice cream



Recipe idea

Shōyu koji BBQ sauce -Japanese style-



- Shōyu koji 4 table spoon
- Apple (grated) 1/8
- Ginger (grated) 1/2 tea spoon
- garlic (grated) 1/2 tea spoon

Mix all above, and dip your BBQ!

Koji Grilled Fish



INGREDIENTS

- Fish fillet 200g
- Shio (salt) Koji or lemon salt koji or soy sauce koji 20g
- Chopped garlic 1 clove
- Olive oil 2 table spoon

INSTRUCTIONS

1. Marinate the fillets with salt koji (or soy sauce koji) in a ziplock, leave for a few hours to overnight.
2. Place the garlic in the pan and add the olive oil. Heat the pan until the garlic turns golden brown.
3. Add the fish pieces (skin side down) to the pan and cook for 10 minutes. Put the lid on and continue to cook (simmer) until the fish is fully cooked (another 10 minutes).
4. Remove the fish from the heat and serve with optional garnishes, such as herb butter, tartar sauce, salsa or lemon wedges.

FOR MORE
RECIPE IDEAS



SCAN ME

ABOUT US

San-Ô Brasserie, also known by its product brand, Koji Soup&Labo, is the first producer of koji rice and koji derived products in Quebec.

Yota Suzuki used to be trained under a sake master in Japan, a very intensive process that involves physically living at the brewery. Thanks to his experience, we are able to provide fresh koji here in Quebec.



Koji Soupe&Labo has very recently renamed as "La Brasserie San-Ô". This name was chosen since San(山)-Ô(王) means Mount Royal in Japanese. The new logo takes as much the imaginary of the mountain as the organic side of the products.

📍 L'atelier San-Ô

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- Produits de koji (Koji de riz & Miso etc)
- Workshop
- Laboratoire



FOR MORE
RECIPE IDEAS

OUR PRODUCTS

Koji rice (Regular)

This koji produces both enzymes (amylase and protease) in good balance. This koji works well for making salt koji and home sake brewing.



Koji rice (For Miso)

This koji produces a higher quantity of protease (an enzyme that breaks down protein), ideal for making miso and marinades



Koji rice (For Amazake)

This koji produces a higher quantity of amylase (an enzyme that breaks down starch), ideal for making Amazake.



Barley Koji (Quebec)

Using local barley grown in QC. ideal for making miso and salt koji.



Salt koji

Shio (salt) Koji can be a substitute for salt or for marinade. Salt koji enhances the umami (the fifth taste) and enrich your dish.



Soy sauce koji

Shoyu (soy sauce) koji can be substitute for soy sauce, for marinating, or topping the dish. Shoyu koji enhances the umami (the fifth taste) and enrich your dish.



Amazake

Non-alcoholic rice syrup made from koji rice. The enzyme of koji rice dissolves the starch of rice and turns into natural sugar. The sweetness comes from the rice.



Miso & White miso

Miso fermented with soybeans grown in Quebec. Non-pasteurized & probiotic. Enhance enrichment of the dish.



La brasserie San-Ô Sake inc.
By Koji Labo