



SAN-J Releases First-Ever Seaweed Tamari in the U.S.

Also newly available is saishikomi (small-batch double-brewed tamari) and a dashi kit

Henrico, VA – SAN-J, the legacy Japanese soy sauce producer since 1804, is expanding their product offerings with the launch of their new small-batch TAMARIMANAIC line. Using centuries-old fermentation methods passed down over eight generations, brewmasters at SAN-J are firmly committed to crafting high quality products that honor these traditional practices while striving for innovation. Available via e-commerce on the SAN-J website, [TAMARIMANIAC](#) features two unique sets.

The Premium Crafted Tamari Set (\$45) includes **Double-Brewed Tamari**, known in Japan as *saishikomi*. This variety features soybeans fermented in SAN-J's own brewed signature Tamari, rather than brine. The result is a rich, intense flavor and creamy, thick texture with about twice the umami as regular soy sauce. A rare process even in Japan, only about 1% of soy sauce is made using this double-brewed method, let alone tamari made exclusively with soybeans (versus soybeans and wheat).

Another highlight of the small-batch tamari set is **Seaweed Tamari** – a harmonious blend of high-quality kombu, hand-harvested from the shores of Hokkaido, organic shiitake mushrooms, and Rice-koji. Fermented to perfection, this sauce boasts a fragrant flavor similar to traditional dashi, the foundation of countless dishes in Japanese cuisine.

Also newly available is SAN-J's new **DIY Tamari Dashi Kit** (\$35). Considered the soul of Japanese cooking, dashi is a powerful element that brings depth and umami to countless dishes.

This playful dashi set features SAN-J's signature Tamari soy sauce paired with carefully selected, high-quality Japanese ingredients like hand-picked kombu, dried shiitake mushrooms, and spicy takanotsume ("claw of the hawk") peppers. A straightforward process accessible to experienced and novice cooks alike, recipients can adjust the measurements and length of infusion to their liking, to make their own personalized flavors.

For more information on SAN-J Tamari, visit <https://SAN-J.com/>
A selection of images can be found [HERE](#).

About SAN-J



One of the nation's leading Asian condiment brands, SAN-J has been producing authentic Japanese Tamari Soy Sauce since 1804. Using the same fermentation methods passed down over eight generations, the Sato family's centuries-old formula endures today in grocery stores and specialty markets nationwide. SAN-J's ancient recipe consists of 100% soybeans, and unlike typical soy sauce, it does not contain wheat, making it completely gluten-free. Made with high-quality soybeans meticulously brewed for up to 6 months, SAN-J Tamari has a high soy protein content, deep umami taste and high complexity of flavors. Additionally, SAN-J crafts soy sauces for all sorts of diets, including an innovative No Soy Tamari, as well as low-sodium, gluten-free, vegan, and kosher products. With the largest market share in the tamari & soy sauce category in the U.S. natural food market, SAN-J allows home cooks across the country to get creative in the kitchen with premium ingredients.