



After developing shio koji, Myoho Asari (page 194) came up with the idea of shoyu koji. Use in place of soy sauce for marinating or drizzling.

shoyu koji MAKES 2 CUPS (500 CC)

7 ounces (200 g) rice
komi (page XXVIII)
1¼ cups (300 cc) soy sauce

Combine the rice koji and soy sauce in a medium-sized bowl. Cover loosely with a clean kitchen towel. Stir every day for 1 week to 10 days, depending on the room temperature (warm room, 1 week; cool room, 10 days). Store in a jar in the fridge for 1 year. Drizzle on vegetables and eat after 10 minutes or right away, if tomatoes (page 204); marinate fish or steak for a few hours and chicken for a day or so before grilling.