

## Maybe that's why Kikkoman is America's most popular soy sauce.

Chun King doesn't have our secret. Neither does La Choy.

Our secret is nature.

You see, of the three leading soy sauces only one, Kikkoman, is naturally brewed.

This is a process that takes natural ingredients and then allows nature to take its time to create a truly distinctive flavor.

A flavor that enhances your food, not overpowers it.

And we've done it this way for 357 years.

So while other soy sauces use a shortcut process that can be completed in as little as a few days, Kikkoman takes over six months to brew every single drop.

Kikkoman. With 357 years and six months in every bottle, anything else is less.

