

寿司と二〇〇年、
ミツカン米酢の最高峰。



Mizkan® has been crafting the finest vinegars for over 200 years.
Shiragiku® is its masterpiece.

白菊™
SHIRAGIKU™

Shiragiku® is the masterfully produced, perfectly balanced vinegar for making the Highest Quality Sushi.

Since 1804, Mizkan has been evolving side by side with sushi culture. Our founder was the pioneer of red vinegar made from sake cake, which contributed to make Edomae style sushi accessible and popular during the Edo period.

Mizkan was determined to brew the perfect vinegar for sushi making. Shiragiku was finally launched in 1951 after incorporating numerous voices from master sushi chefs in Japan.

Today, Shiragiku's quality and taste profile are highly praised and beloved by chefs and culinary experts in Japan and around the world.

Mizkan Shiragiku is our masterpiece.



100% brewed vinegar

Brewed with rice and sake cake sourced in Japan



Traditional brewing technology

Brewed with high quality sake cake by leveraging 200+ years fermentation expertise.



Perfect taste profile for sushi rice

Perfectly balanced vinegar for sushi rice
Sweet aroma of rice and the richness of sake cake with sharp acidity.



Michelin chef TORU OKUDA
A chef who chooses Shiragiku®

Michelin chef TORU OKUDA

Mr. Okuda is a renowned chef with two restaurants in Tokyo's Ginza area, 'GINZA KOJYU' and 'GINZA OKUDA', and a Japanese restaurant, 'Le SUSHI OKUDA,' in the culinary haven of Paris. Since earning three Michelin stars for 'GINZA KOJYU' in 2007, Chef Okuda has consistently maintained his Michelin-starred status, making him a leading and accomplished chef representing Japan.

Shari is at the heart of sushi.

"Without the right *shari* (sushi rice), any superior ingredients or techniques won't make great sushi. I craft my *shari* with carefully sourced vinegar that pairs well with rice to make perfectly balanced sushi.

Among all vinegars I have tried, Mizkan Shiragiku has the most well balanced flavor profile with sweet notes of rice along with sharp acidity. I look for "clean", "noble" and "sharp" in vinegar for my sushi making, and I find Shiragiku exceeds all of my demands.

Shiragiku has outstanding consistency in its quality. I look forward to continuing to make the best sushi with Mizkan Shiragiku."

Toru Okuda

Product Information



Shiragiku® Vinegar

Size/pack : 5,28 Gallon BIB
Shelf life : 12 months
Ingredients : Distilled vinegar
(made from alcohol
with rice and sake cake extract),
Salt, Diluted with water
to 4.5% acidity.



MSH-44 Shiragiku® Blend Sushi Seasoning

Size/pack : 5,28 Gallon BIB
Shelf life : 12 months
Ingredients : Sugar, Distilled
Vinegar, Distilled Rice
Vinegar (made from alcohol and
rice and sake cake extract), Salt,
Water, Distilled Sake Cake
Vinegar (made from sake cake
extract), Brown Sugar.

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