MISO-CUP® INSTANT SOUP

Miso (pronounced meé-so), one of Asia’s most important foods, was first enjoyed in China more than two thousand years ago. Buddhist monks brought this versatile soyfood to Japan, where it evolved into the delicious miso soup we enjoy today. Originally reserved exclusively for nobility, miso is now a treasured staple in homes and kitchens throughout Asia. Thanks to its wonderful flavor and unique nutritional profile, miso soup has become a featured menu item in sushi bars and Japanese restaurants around the world.

#M91 REDUCED SODIUM


#M92 ORGANIC TRADITIONAL WITH TOFU


#M93 ORIGINAL GOLDEN VEGETABLE


#M94 ORIGINAL SAVORY WITH SEAWEED

Ingredients: Freeze-dried Miso (Soybeans, Rice, Salt, Roasted Soybean Powder, Koji Culture [Aspergillus Oryzae]), Wakame Seaweed, Green Onion.

M98 RESTAURANT STYLE


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