



## *Enrich flavor of your dish with a golden drop*

Niigata Kaiyo High School students produced a fish sauce called “Saigo-no-itteki” (it means “the last drop” in Japanese) in 2013. They started developing the product as a school project in order to maximize the use of the salmon which had been caught in Nou town in Itoigawa city, Niigata.

This variety of salmon has a unique flavor because it grows up and gets nice and fat in the cold northern ocean. Its texture is also unique because it becomes nicely tightened when going up the stream created by the rough geographical feature of Itoigawa. This is the ideal ingredient for a rich flavored fish sauce.

The name of the product, “Saigo-no-itteki (= the last drop)” has two messages. One is our respect to the salmon which ends its life in Itoigawa. The other is that if you put a drop of it in the last step of cooking, everyone will love your dish more.



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Official homepage





最後の  
一滴

SAIGO NO  
ITTEKI

一滴



Food Action Japan Award 2015  
Jury's Special Prize

### *How to use*

Its flavor is similar to soy sauce, not too strong.  
Adding to your dishes, you can enjoy  
nice salmon scent and Umami (the 5th taste).



### *Pasta*

Instead of salt, put a spoon of  
“Saigo-no-itteki”



### *Soup*

Adjusting taste using  
“Saigo-no-itteki”



### *Salad*

Seasoning with olive oil,  
lemon juice, and vinegar

We are on the project to maintain the sustainability  
of the Nou River by managing the beautiful forest and  
clear stream and releasing salmon fry.

When you enjoy “Saigo-no-itteki” you can feel a touch  
of the rich environment in Itoigawa city.

