

# ASIAN FLAVORS FOR MODERN MENUS

**kikkoman** 



## RECIPES AND IDEAS

SOY SAUCE	1
Seared Ahi Tuna with Wasabi Butter	2
Bibimbap	3
PONZU	5
Grilled Ponzu Salmon	6
Fusion Fish & Chips	7
OYSTER SAUCE	9
Gai Lan with Shitake Mushrooms	10
Steak Shimeji	11
CURRY SAUCES	13
Chicken Tikka Masala	14
Tandoori Chicken Wings	15
Thai Curry Shrimp	17
Tikka Pork Enchiladas	19
SUSHI SAUCE	21
Sushi Simple	22
Bonsai Burgers	23
SUSHI VINEGAR	25
Sushi Rice	26
KATSU SAUCE	27
Tonkatsu	28
KOTTERI MIRIN	29
Lacquered Chicken	30

## ASIAN FLAVORS FOR MODERN MENUS

From small plates and sandwiches to salads, noodle bowls and entrées, Asian-inspired dishes are more popular than ever. And it's not just about egg rolls and lemon chicken anymore.



Today, the smart money is on modern menu items that tap into the foods and flavors of China, Japan, Thailand, Vietnam, Korea, Singapore, India and the Pacific Rim—blending them with Western concepts to reinvent them for today's mainstream American tastes. That means ideas like Fusion Fish & Chips, Bonsai Burgers, Tikka Pork Enchiladas and Tandoori Chicken Wings.

For your customers, these kinds of dishes offer the perfect balance of familiarity and novelty, with intriguing names, fresh ingredients and sweet, sour, spicy and savory flavors that stand out on the menu and on the plate.

And for you, this kind of modern Asian cooking can mean sales appeal, menu variety and, best of all, profitability. That's because Kikkoman, the world's #1 soy sauce company and the leading authority on Asian sauces and ingredients, has introduced a rapidly growing line of versatile, ready-to-use Asian sauces and ingredients that let you create authentic flavor without the guesswork, costly purchasing and prep labor.

We hope this collection of simple recipes and ideas will inspire you to add the *umami*, the appetite appeal and the business-building allure of Asian flavors to your modern menu.



For more ideas, recipes, tips and product information, visit us at [www.kikkomanusa.com](http://www.kikkomanusa.com) or give us a call at 800-944-0600.

## SOY SAUCE

### QUICK TIP

To instantly create an Asian-style broth, add a splash of Kikkoman Soy Sauce and a dash of Kikkoman Oyster Sauce to chicken, beef or vegetable stock.

## The Asian “Mother Sauce”

**What it is** - If you’re creating Asian-inspired menu items, think of soy sauce as your master ingredient. Kikkoman Soy Sauce is naturally brewed from water, wheat, soybeans and salt right here in America, and slowly aged like a fine wine for nearly six months. Its mellow, umami-rich flavor and delicate amber color blend seamlessly with other ingredients without masking or overpowering. Choose from Original, Less Sodium (great flavor and umami, with 37 percent less sodium), Organic, Tamari and Gluten-Free.

**How to use it** - Like stock, salt and pepper, naturally brewed Kikkoman Soy Sauce is among the most versatile seasonings in any cook’s arsenal, pairing well with sweet, sour, bitter, savory and spicy foods. It’s a perfect flavor base for marinades, sauces, dressings and glazes, and it’s ideal as a basting sauce, finishing sauce or table condiment. Soy sauce can be used in place of salt to reduce sodium levels in menu items while adding enhanced flavor and umami. One teaspoon provides the seasoning equivalent of a tablespoon of salt, with only a fraction of the sodium.

SEARED AHI TUNA WITH WASABI BUTTER: Pan-sear tuna, slice and serve over a crispy sesame rice cake with butter seasoned with wasabi powder, Kikkoman Soy Sauce, white miso, lemon juice, white pepper, chives and tarragon. (Recipe provided by chefs Debbie Gold and Michael Smith)





## SOY SAUCE

### Bibimbap

Maybe it's the rising popularity of Korean food in the U.S. Maybe it's the catchy name. Whatever the reason, this colorful one-dish wonder is showing up on menus everywhere. And Kikkoman Soy Sauce is the key to its satisfying sweet-savory flavor.

**MEAT:** Mix ¼ cup Kikkoman Soy Sauce and 1 Tbsp. each sesame oil, sugar, minced garlic, minced ginger and ground, toasted sesame seeds. Add 8 oz. flat iron or skirt steak strips and marinate for 20 minutes to 2 hours. Heat 1 Tbsp. vegetable oil in wok or sauté pan. Pat steak dry; stir-fry until browned and just cooked through.

**VEGETABLES:** Sauté 2 cups thinly sliced cremini mushrooms in 1 Tbsp. vegetable oil until lightly browned. In large pot of lightly salted boiling water, separately blanch 1 small zucchini, cut into half-moon slices, for 1 minute; 2 cups mung bean sprouts for 30 seconds; and 1 cup julienned carrots for 1 minute. **ASSEMBLY:** For each serving, brush a *dolsot* (Korean stone pot—or use a small ovenproof pot with a lid) with a small amount of sesame oil; place in 400°F oven until very hot. Place 2 cups hot, cooked short-grain rice in heated *dolsot*; arrange ¼ of the steak and vegetables and 1 poached or fried egg on top. Place lid on *dolsot* and place over flame for 2–3 minutes. (Serves 4)



## RECIPE TIPS

**STEAK OR SALMON BATAYAKI:** Sauté mushrooms, bean sprouts and scallions in butter and vegetable oil. Remove vegetables, clean pan and pan-sear steak strips or salmon fillets in butter mixture. Pour a few tablespoons of Kikkoman Soy Sauce over meat. Return vegetables to pan and cook briefly. Plate steak or salmon and top with vegetables and sauce. Serve with steamed rice on the side.

**SIZZLING OIL SNAPPER:** Steam or poach a snapper fillet (or salmon or other flaky fish). Plate fillet and top with minced ginger and garlic, red pepper flakes, and finely sliced scallions and red bell peppers. Heat a small amount of vegetable oil over high heat. Pour over fish, “sizzling” the vegetables on top. Drizzle with Kikkoman Soy Sauce and a few drops of sesame oil.

**MANGO-SOY-GLAZED PORK LOIN:** Combine mango purée, Kikkoman Soy Sauce, brown sugar, cider vinegar and chili paste. Brush on pork loin during last 15 minutes of roasting.

**TOFU “STEAK” SANDWICH:** Marinate firm tofu with Kikkoman Soy Sauce, balsamic vinegar, garlic and olive oil. Caramelize onions and sauté mushrooms, adding a dash of Kikkoman Soy Sauce to both. Grill tofu and layer on a toasted steak roll with the onions and mushrooms, with Jack cheese melted on top.

**SIMPLE ASIAN GREENS:** Place baby bok choy, *gai lan* or other tender Asian greens in sauté pan with whole peeled garlic cloves and a few tablespoons of peanut oil. Add water to cover greens halfway; cover pan. Cook until water

evaporates and greens are tender and have begun to brown on bottom. Drizzle with Kikkoman Soy Sauce and toss to coat.

**BULGOGI LETTUCE CUPS:** Marinate boneless pork chops with Kikkoman Soy Sauce, Kikkoman Kotteri Mirin, sake, garlic, ginger and ground sesame seeds. Grill, slice and serve with crispy rice noodles and butter lettuce leaves for wrapping.



## PONZU

### QUICK TIP

You can substitute Kikkoman Ponzu for balsamic vinegar in many applications; try offering equal parts olive oil and Kikkoman Ponzu in a shallow dish as a dipping sauce for bread.

## Soy with a Twist

**What it is** - Available in natural lemon and lime flavors, citrus-seasoned soy sauce-based ponzu is one of the great sauces of Japan, served with sashimi, salads, shabu shabu (hot pot) and more. Our lemon and lime ponzu flavors are made with brewed Kikkoman Soy Sauce and the perfect blend of natural lemon or lime, vinegar and seasonings. Savory, sweet and tangy, they're an umami-rich, lower-sodium alternative to soy sauce, with endless menu "ponzu-bilities."

**How to use it** - Serve Kikkoman Lemon or Lime Ponzu right from the bottle as a dipping sauce for sushi, sashimi, tempura and finger foods. Drizzle it on grilled foods as a finishing sauce. Use it as a dressing for Asian salads and slaws right from the bottle or mixed with everything from mayonnaise to vegetable and/or sesame oil. Or use it as a natural flavor enhancer wherever you want savory, tangy flavor, including in many Latin dishes like fajitas, guacamole and carne asada.

**GRILLED PONZU SALMON:** Grill a salmon or other fish fillet, garnish with grilled scallions and lemon slices, and drizzle with Kikkoman Lemon Ponzu and a few drops of sesame oil. Sprinkle *shichimi togarashi* (Japanese spice blend) on top.





## PONZU

### Fusion Fish & Chips

Fish & chips is a standby that never goes out of style. Why not build on its timeless appeal by giving it a modern Asian upgrade that can support a higher menu price? It's as easy as coating the fish in a delicate, crispy batter made from one-step Kikkoman Extra Crispy Tempura Batter Mix, and serving a quick-to-fix ponzu tartar sauce on the side. Or, even easier, just make your regular fish and chips, and offer Kikkoman Ponzu as an alternative to malt vinegar. Either way, you'll find that fish, chips and Kikkoman Ponzu are the perfect fusion of East and West.

**FISH:** Cut 1½ lb. cod or other white fish into 2-oz. strips. Marinate in Kikkoman Lime Ponzu for 20 minutes; drain and pat dry. Mix 2 cups Kikkoman Extra Crispy Tempura Batter Mix with 1½ cups ice water. Dredge fish in 1 cup dry tempura batter mix, patting off excess. Dip fish in prepared tempura batter to coat completely; deep-fry in hot (350°F) oil until golden brown. **CHIPS:** Deep-fry 1 lb. steak fries in hot oil until golden brown. **PLATING:** Plate fish and fries, using paper cone for fries if desired. Sprinkle fish with toasted sesame seeds and nori strips. Serve with Kikkoman Lime Ponzu and Pacific Rim Tartar Sauce (see right). (Serves 4)



## RECIPE TIPS

**PACIFIC RIM TARTAR SAUCE:** Combine 1 cup mayonnaise; 2 Tbsp. each roughly chopped capers, roughly chopped cornichons and diced red onion; 1 Tbsp. chopped cilantro and 2 tsp. Kikkoman Lemon Ponzu. (Makes 1½ cups)

**PONZU MAYO:** Combine 1 cup mayonnaise with 1 Tbsp. Kikkoman Lime Ponzu. If desired, add wasabi paste and/or sesame oil to taste. Use as a spread for sandwiches, in fish tacos, as a slaw dressing, in tuna or salmon salad or as a sauce for steamed vegetables and grilled or poached fish.

**PONZU DRESSING:** Combine equal parts Kikkoman Lemon Ponzu and vegetable oil. Season with sesame oil and grated ginger to taste. Use to dress salad greens or a slaw of julienned vegetables, such as napa cabbage, carrots, red and yellow bell peppers and sugar snap peas.

**FRESH MANGO SALSA:** Toss chunks of fresh mango with Kikkoman Lime Ponzu, minced red onion, minced jalapeños and chopped cilantro. Serve with grilled fish, chicken or pork.

**PONZU POKE:** Season bite-size pieces of raw sashimi-grade tuna with Kikkoman Lemon Ponzu, toasted sesame seeds, nori flakes and minced cucumber and scallions. Serve with crispy wonton chips.

**TOKYO FISH TACOS:** Prepare Kikkoman Lime Ponzu Tempura-battered fish as directed in Fusion Fish & Chips recipe (see left). Dress shredded red and green cabbage with Ponzu Mayo (see left). Serve fish and slaw in warm

soft corn or flour tortillas with Mango Salsa (see left) on the side.

**CHILLED SOBA SALAD:** Combine cold cooked soba noodles, finely julienned cucumbers and halved cherry tomatoes with cooked edamame and bay shrimp. Toss with Ponzu Dressing (see left).



## OYSTER SAUCE

### QUICK TIP

Blend Kikkoman Oyster Sauce with a touch of Kikkoman Hoisin Sauce to make an instant stir-fry sauce with sweet-savory depth.

## The All-Purpose Asian Flavor-Maker

**What it is** - Oyster sauce is one of the great building blocks of Asian flavor. Like brown gravy or demi-glace in Western cuisines, it's a foundation ingredient that adds depth, color, richness and body to Chinese, Japanese, Thai and Vietnamese dishes. Ours is made from the natural liquor extracted from fresh oysters, without the harsh fishiness typical of some oyster sauces. Rich, thick and very high in umami, Kikkoman Oyster Sauce can enhance the flavor and body of virtually any savory sauce or dish.

**How to use it** - Use right from the bottle as a finishing sauce for drizzling over vegetables, seafood, meat or poultry. Add to stir-fries and noodle dishes to create an instant sauce with authentic flavor. Use in glazes for appetizing color and sheen. Add to Asian and non-Asian dishes as an all-purpose flavor enhancer for sauces, soups, stews, braises, dips and dressings. Use in marinades for grilled meat or poultry.

**GAI LAN WITH SHITAKE MUSHROOMS:** Stir-fry vegetables like shallots, fresh shiitakes and *gai lan* (Chinese broccoli) with garlic and ginger. For instant "inspir-Asian," drizzle with Kikkoman Oyster Sauce and simmer briefly to heat through.





## OYSTER SAUCE

### Steak Shimeji

Want to sell more steak? Give it a hip Asian hook. Here, the flavors of steak, sautéed mushrooms and Kikkoman Oyster Sauce (used in both the marinade and the sauce) create meaty umami satisfaction with minimal ingredients and prep.

**MARINADE:** Mix together 1/2 cup Kikkoman Oyster Sauce, 1/2 cup red wine, 1 Tbsp. minced garlic and 2 tsp. cracked black pepper. Place 4 six-oz. flat iron or strip steaks in plastic bag or nonreactive baking dish; pour Kikkoman Oyster Sauce mixture over meat. Marinate for 20 minutes to 2 hours. **MUSHROOMS:** In batches, sauté 2 lbs. assorted mushrooms (e.g., shimeji, oyster, shiitake) left whole or cut into large pieces, in small amount of vegetable oil, until lightly browned and starting to soften. Return all mushrooms to pan; add 1/2 cup Kikkoman Oyster Sauce and sauté for a few minutes more. **STEAKS:** In another sauté pan, heat 1 Tbsp. vegetable oil; pat steaks dry and sear until browned on both sides and cooked to desired doneness. **PLATING:** Steam or sauté 1lb. baby bok choy and season with sesame oil. Carve steaks into thick slices; fan steak alongside bok choy and top with mushrooms. (Serves 4)



## RECIPE TIPS

**OYSTER SAUCE BEEF OR CHICKEN:** Marinate beef or chicken strips with Kikkoman Oyster Sauce, ginger, garlic and sherry. Stir-fry with scallions. If desired, add blanched broccoli, asparagus, snow peas or snap peas.

**GINGER-PRAWN RICE BOWL:** Stir-fry prawns, red bell peppers and asparagus with ginger and scallions. Finish with Kikkoman Oyster Sauce and serve over rice, garnished with crisp-fried ginger threads.

**CASHEW-CHICKEN LETTUCE WRAPS:** Combine ground chicken with minced ginger, bell peppers, water chestnuts, scallions and shiitakes. Season with Kikkoman Oyster Sauce and Kikkoman Hoisin Sauce. Shape into large patty and brown in skillet, then crumble into small pieces. Serve in lettuce cups, garnished with crisped rice noodles and toasted cashews.

**TOMATO-BEEF NOODLE PANCAKE:** Pan-fry cooked lo mein or spaghetti in peanut oil in skillet, browning both sides. Top with a stir-fry of steak strips, broccolini and tomato wedges and garnish with sliced scallions.

**CLAY POT-BRAISED TOFU:** Braise cubes of firm tofu with green and red bell pepper squares and a mix of shiitakes, straw mushrooms and other mushrooms with Kikkoman Oyster Sauce, sherry, brown sugar, garlic and scallions. Serve as a vegetarian entrée over white or brown rice.





## CURRY SAUCES

### QUICK TIP

To make popular, profitable Asian noodle dishes, simply toss hot pasta (like udon, spaghetti or fettucine) with any Kikkoman Curry Sauce, then top with cooked meat, seafood, poultry, tofu or veggies. Or serve them as dipping sauces with Indian naan, skewers or appetizers.

## Three Great Ways to Curry Flavor

**What it is** - The big, exciting flavors of Asian curries are more popular than ever. That's why Kikkoman created three boldly authentic curry sauces: Indian-style Tikka Masala, Thai Red Curry and Thai Yellow Curry. They're ready to use right from the bottle to make crowd-pleasing curry dishes, plus all kinds of signature soups, noodles, pizzas, rice bowls, sandwiches and more.

**How to use it** - For richly flavorful, foolproof curries, simply stir-fry, sauté or roast ingredients (like chicken, pork, beef, shrimp, fish, tofu or vegetables), add any of the three Kikkoman Curry Sauces to cover and simmer for as little as 20 minutes. For extra heat and flavor, add fresh or dried chilies, freshly grated ginger or hot sauce. Check out the ideas on the following pages for all kinds of creative curry inspirations.

**CHICKEN TIKKA MASALA:** For a classic Chicken Tikka Masala curry in a hurry, sauté 8 oz. diced boneless chicken per serving in oil; add 1/4 cup Kikkoman Tikka Masala Curry Sauce; cover and simmer until cooked through. Garnish with cilantro and lime wedges and serve over rice.



## THAI RED CURRY SAUCE

### Tandoori Chicken Wings

Versatile Kikkoman Thai Red Curry Sauce has the sweet, sour, savory and spicy flavors that make Thai food so popular. Made with authentic ingredients like lemongrass, galangal, garlic and fiery Thai red chilies, and balanced with the richness of coconut milk, it's ideal as a simmering sauce and gives roasted foods like these Indian-style wings a mouthwatering glazed finish.

**CHICKEN:** Toss 2 lbs. chicken wings in 1 cup Kikkoman Thai Red Curry Sauce until well coated. Lightly coat foil-lined sheet pan with oil; spread chicken wings on pan in one layer. Place in 450°F oven for 30–40 minutes or until golden brown and cooked through. Arrange on individual plates or large platter; sprinkle with red onion and cilantro. **SAUCE:** Serve with Cucumber Raita, made by combining 1 cup plain yogurt, 1 cup peeled, seeded and grated cucumber, 2 tsp. minced garlic, 1/2 tsp. ground toasted cumin and 1/2 tsp. salt. (Serves 4)



## RECIPE TIPS

**SATAY SKEWERS:** Marinate chicken, steak or pork strips in Kikkoman Thai Red Curry Sauce, skewer and grill. Serve with peanut sauce and a sweet cucumber relish dressed with Kikkoman Sushi Vinegar and Kikkoman Kotteri Mirin.

**BANH MI SANDWICH:** Marinate pork loin in Kikkoman Thai Red Curry Sauce and roast. Slice and layer on a baguette with pickled carrots, cucumbers, jalapeños, cilantro and mayo.

**THAI CHICKEN PIZZA:** Marinate boneless chicken in Kikkoman Thai Red Curry Sauce and grill or broil, then shred. Brush pizza dough with Kikkoman Thai Red Curry Sauce and top with shredded chicken, shredded carrots, chopped scallions, sesame seeds and mozzarella before baking.

**RED CURRY SALMON:** Briefly marinate salmon fillets in lime juice and grated ginger, then pan-sear. Deglaze pan with fish or vegetable broth. Add Kikkoman Thai Red Curry Sauce; simmer briefly and return salmon to pan to heat through.

**PANANG CURRY BEEF:** Stir-fry steak strips in a small amount of oil. Remove from pan and stir-fry sliced squash and red bell peppers; return beef to pan along with Kikkoman Thai Red Curry Sauce and a small amount of peanut butter. Stir and simmer to heat through and serve over rice or noodles.





## THAI YELLOW CURRY SAUCE

### Thai Curry Shrimp

Seasoned with lemongrass, turmeric, galangal and garlic, light and creamy Kikkoman Thai Yellow Curry Sauce is a great match for the delicate flavors of seafood, poultry, vegetables and tofu. In this recipe, you can use diced chicken, scallops, chunks of firm-fleshed fish, tofu or hearty vegetables, like cauliflower or potatoes, instead of shrimp to make a variety of quick and easy curries.

**STIR-FRYING:** In wok or sauté pan, heat 1 Tbsp. vegetable oil over high heat. Add 1 lb. peeled, deveined shrimp and 2 cups roll-cut green and yellow zucchini. Stir-fry until shrimp turns pink and zucchini starts to soften. Add 1 cup Kikkoman Thai Yellow Curry Sauce and 1 cup blanched yard-long beans, cut into 2-inch pieces; bring to a simmer. Add 2 cups halved cherry tomatoes and 1/2 cup Thai basil leaves; simmer 1 minute more. Garnish with Thai Rice Crisps.

**GARNISH:** Cook 2 cups jasmine rice. Spread on oil-free half-sheet pan, sprinkle with water and press firmly with spatula to form an even 1/4-inch layer. Place in 150°F oven 3–4 hours or until completely dry and starting to crack. Break into irregular pieces; store in airtight container until needed. Deep-fry in 350°F vegetable oil until puffed and lightly colored. (Serves 4)



## RECIPE TIPS

**CURRY RICE BOWL:** Stir-fry chunks of boneless chicken. Add diced bell pepper, sliced onion, frozen peas, diced potatoes and carrots, canned baby corn and canned straw mushrooms. Add Kikkoman Thai Yellow Curry Sauce to cover; simmer until vegetables are soft and flavors are blended. Serve over rice.

**SINGAPORE RICE NOODLES:** Stir-fry cooked rice vermicelli with shrimp, scallions, bits of Chinese BBQ pork, omelet shreds, bean sprouts and minced jalapeños. Toss with Kikkoman Thai Yellow Curry Sauce to taste.

**THAI VEGGIE CURRY:** Fry cubes of firm tofu and Japanese eggplant in shallow oil in nonstick pan until richly browned. Drain oil and add fresh green beans and Kikkoman Thai Yellow Curry Sauce to cover. Simmer until beans are tender.

**PINEAPPLE FRIED RICE:** Fry cooked jasmine rice with pineapple chunks, peas, scrambled egg, toasted cashews and shredded coconut. Season with Kikkoman Thai Yellow Curry Sauce toward end of cooking and serve in a pineapple shell.

**CURRIED SQUASH SOUP:** Simmer butternut squash and onions in stock with Kikkoman Thai Yellow Curry Sauce; purée and enrich with cream or coconut milk.





## TIKKA MASALA CURRY SAUCE

### Tikka Pork Enchiladas

A mild yet flavorful blend of tomatoes and Indian spices, Kikkoman Tikka Masala Curry Sauce transforms meat, poultry, seafood and vegetables into perfectly seasoned curries. It's great in fusion dishes, like these East-West pork enchiladas, too.

**PORK:** Season a 10-oz. pork tenderloin with salt and pepper; brush with 3 Tbsp. Kikkoman Tikka Masala Curry Sauce. Wrap in foil; bake in 350°F oven for 2 hours. Cool to room temperature; shred. In sauté pan, heat 2 tsp. vegetable oil; add 1½ cups sliced onions and 1 cup julienned red bell peppers; sauté until soft. Add pork, 1 cup Kikkoman Tikka Masala Curry Sauce and ⅔ cup plum tomato strips; bring to a simmer. **ASSEMBLY:** Heat 8 six-inch corn tortillas in microwave or dip into hot oil for a few seconds on each side to soften. Spoon ⅓ cup pork mixture into the middle of each tortilla, top with a slice of avocado and roll up. Spread ⅓ cup Kikkoman Tikka Masala Curry Sauce in bottom of baking dish; place rolled tortillas in dish. Brush with 3 Tbsp. Kikkoman Tikka Masala Curry Sauce; sprinkle with ⅔ cup shredded Jack cheese. Cover with foil. Bake at 350°F for 20–25 minutes. Drizzle with 3 Tbsp. Kikkoman Tikka Masala Curry Sauce; sprinkle with cilantro leaves. (Serves 4)



## RECIPE TIPS

**TIKKA MA-SALAD:** Top a salad of mixed greens and spicy fried chickpeas with chunks of grilled chicken that have been marinated in Kikkoman Tikka Masala Curry Sauce.

**TIKKA POTATOES:** Sauté diced yellow potatoes and diced onions. Add frozen peas and simmer with Kikkoman Tikka Masala Curry Sauce until potatoes are tender. Drizzle with spiced yogurt and garnish with chopped cilantro.

**TIKKA PIZZA:** Brush pizza dough with Kikkoman Tikka Masala Curry Sauce and top with grilled tikka-marinated

chicken or pork, grilled eggplant, red onions and shredded mozzarella before baking.

**SHRIMP MADRAS RICE BOWL:** Simmer shrimp in Kikkoman Tikka Masala Curry Sauce with diced red, yellow and green bell peppers and minced fresh chilies. Serve over steamed basmati rice.

**TIK-KABOBS:** Marinate strips of steak or chicken in Kikkoman Tikka Masala Curry Sauce. Thread on skewers and grill. Serve with mango chutney and Cucumber Raita (page 15).



## SUSHI SAUCE

### QUICK TIP

For an easy small plate or bar snack, serve warm edamame in their pods, drizzled lightly with Kikkoman Sushi Sauce and sprinkle with toasted sesame seeds.

## The Glaze and Sauce That Does It All

**What it is** - If you've ever tried *unagi* (grilled eel) sushi, you know the irresistible, sweet-savory flavor of *unagi tare*, the rich, lustrous glaze that's brushed on top. Kikkoman Sushi Sauce makes the appetizing flavor and appearance of this classic finishing sauce and condiment quick and easy. Whether you serve sushi or just want to add a touch of mouthwatering umami-rich Asian flavor to your menu, you'll find it has a million uses—back-of-house, at the table or in convenient, clear 1-ounce to-go packets.

**How to use it** - Kikkoman Sushi Sauce is great on sushi topped or filled with grilled foods, but you can also use it as a teriyaki-style all-purpose Asian BBQ sauce and glaze for meat, seafood, poultry or vegetables. Brush it on after cooking or during the last few minutes of grilling, roasting or broiling. Or serve it right from the bottle as a table condiment and dipping sauce.

SUSHI SIMPLE: Kikkoman Sushi Sauce (*Unagi Tare*) is a versatile sweet-savory sauce and glaze for classic *unagi* sushi, grilled foods and more.





## SUSHI SAUCE

### Bonsai Burgers

Bite-size burgers are bigger than ever. And Kikkoman Sushi Sauce makes it easy to give them signature Asian appeal. Just brush it on the patties during grilling. Here, it does double duty as an instant-Asian drizzle for french fries. Try it on regular burger patties, too, as well as chicken, ribs and shrimp.

**MEAT:** Mix together 8 oz. ground turkey, pork or beef, 1 tsp. minced garlic, 1 tsp. minced ginger and 1/2 tsp. salt. Form into 4 two-ounce patties. Grill cut sides of 4 small brioche buns. Grill patties until grill-marked and cooked through, brushing generously with Kikkoman Sushi Sauce on both sides as they cook.

**ASSEMBLY:** On bottom of each bun, layer 1 piece lettuce, 1 tomato slice, 1 avocado slice, 1 patty and a dollop of wasabi mayonnaise; close bun. Serve with tempura sweet-potato fries (see right) on the side. (Serves 4)



## RECIPE TIPS

**TEMPURA SWEET-POTATO FRIES:** Mix 2 cups Kikkoman Extra Crispy Tempura Batter Mix with 1 Tbsp. ancho chili powder and 1 1/2 cups ice water. Dip 1 lb. frozen sweet-potato fries in prepared tempura batter; deep-fry in hot (350°F) vegetable oil until golden brown. Drizzle with Kikkoman Sushi Sauce and sprinkle with sesame seeds and nori strips.

**SWEET-HEAT STICKY WINGS:** Brush chicken wings during baking with Kikkoman Sushi Sauce seasoned with a dash of hot sauce. Sprinkle with *shichimi togarashi* (Japanese spice blend).

**KALBI SHORT RIBS:** Bake or broil thin, cross-cut short ribs, brushing with Kikkoman Sushi Sauce during last few minutes of cooking. Drizzle ribs with additional Kikkoman Sushi Sauce and sprinkle with toasted sesame seeds and minced scallions.

**SAMURAI STEAK SALAD:** Grill or broil a steak, brushing with Kikkoman Sushi Sauce during last few minutes of cooking. Slice and fan warm steak over a salad of spinach, tomatoes and cucumbers with a sesame-miso dressing.

**FIVE-SPICE ROAST CHICKEN:** Roast whole chicken, brushing with Kikkoman Sushi Sauce seasoned with Chinese five-spice powder, during last few minutes of cooking.

**LOLLIPOP SHRIMP:** Skewer shelled, deveined shrimp with pineapple chunks. Grill and dip in Kikkoman Sushi Sauce to coat just before serving.





## SUSHI VINEGAR

### QUICK TIP

Substitute Kikkoman Sushi Vinegar in any recipe that calls for distilled white, cider or white wine vinegar. You'll be amazed at the depth of flavor it can add.

### Premium Versatility

**What it is** - With its clean, bright, delicately sweet flavor, Kikkoman Sushi Vinegar is an all-purpose seasoned rice vinegar for everything from Asian to mainstream American foods. We start with our own rice vinegar, naturally brewed in the U.S.A., and then add just the right amount of sugar and salt, so it's perfect for making sushi rice. But sushi is just the beginning.

**How to use it** - Use Kikkoman Sushi Vinegar whenever you want a splash of bright, refreshing acidity balanced with sweetness—in salad dressings, marinades, stir-fries and sauces. Its perfectly balanced flavor shines through without overpowering, and its light color won't alter the appearance of foods.

**SUSHI RICE:** To make sushi rice, just spread out hot, steamed short-grain rice, sprinkle with Kikkoman Sushi Vinegar and stir gently. Use about 2–3 tablespoons vinegar per cup of cooked rice.



## RECIPE TIPS

**ASIAN VINAIGRETTE:** Combine Kikkoman Sushi Vinegar, Kikkoman Soy Sauce, vegetable oil and sesame oil. Add ground sesame seeds for extra creaminess, or a bit of wasabi paste or hot Chinese mustard for a spicy kick.

**FAT-FREE ASIAN DRESSING:** Combine Kikkoman Sushi Vinegar, Kikkoman Soy Sauce and Kikkoman Kotteri Mirin to make a delicate dressing for greens or vegetables.

**QUICK PICKLED VEGGIES:** Heat Kikkoman Sushi Vinegar and toss with julienned vegetables, such as carrots, daikon, cabbage or cucumber, to moisten. Allow to cool. Season to taste with salt and, if desired, chili powder or *shichimi togarashi* (Japanese spice blend). Serve as a side dish or relish.



## KATSU SAUCE

### QUICK TIP

Serve Kikkoman Katsu Sauce with grilled steaks or chops as an alternative to traditional steak sauce.

## Over-the-Top Flavor

**What it is** - Tonkatsu, a Japanese breaded pork cutlet, is traditionally served with a rich brown sauce made from apples, soy sauce and other flavorful ingredients. That's the inspiration for Kikkoman Katsu Sauce, a blend of apples, onions, tomato paste, carrots and naturally brewed Kikkoman Soy Sauce. It's ready to serve as a sweet-savory sauce that's perfect with meat and poultry and a great match for crisp breaded foods.

**How to use it** - Use Kikkoman Katsu Sauce as a finishing sauce for panko-breaded pork, chicken or veal cutlets, or serve it right from the bottle as a dipping sauce for chicken nuggets and fried appetizers. Add it to stir-fries, pan sauces and braising sauces, too, for extra depth and heightened umami.

**TONKATSU:** Pound pork cutlets, bread with Kikkoman Panko Japanese Style Bread Crumbs, shallow-fry in oil, cut into strips and serve over rice with shredded cabbage on the side. Drizzle with Kikkoman Katsu Sauce.



## RECIPE TIPS

**KATSUBURGER:** Brush Kikkoman Katsu Sauce on a burger patty during the last minute of cooking. Combine mayo with Kikkoman Katsu Sauce and serve on the side as a spread.

**ASIAN BBQ SAUCE:** Blend Kikkoman Katsu Sauce with ketchup to make a quick Asian-style basting sauce for barbecuing, grilling and making slow-cooked pulled pork, turkey or chicken.

**KATSU PORK TENDERLOIN:** Baste pork tenderloin with a blend of Kikkoman Katsu Sauce and Dijon mustard during the last 10 minutes of roasting. Slice and drizzle with additional Kikkoman Katsu Sauce.



## KOTTERI MIRIN

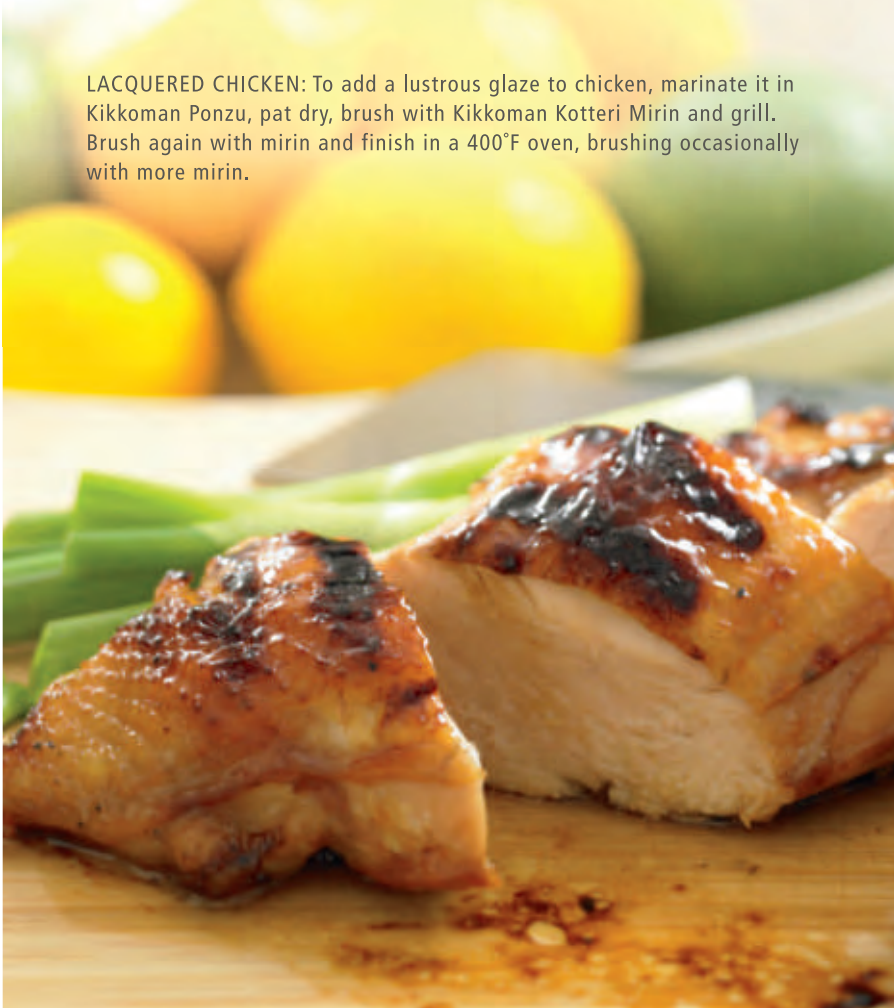
### QUICK TIP

Brush Kikkoman Kotteri Mirin on meat and poultry during roasting or on fish before broiling to create an appetizing glazed finish.

## The Chef's Sweet Secret

**What it is** - A sweet, slightly tangy golden syrup, mirin is an essential ingredient in Japanese cuisine. It's what gives teriyaki and similar sauces their sweet flavor and lustrous sheen, and it's the secret behind the sweetness of many soups, sauces and braised dishes. Premium Kikkoman Kotteri Mirin is ideal for any recipe that calls for mirin, and for flavoring and glazing all kinds of foods. It adds not only sweetness, but also the complex, appetizing flavor and aroma of fermented rice.

**How to use it** - Use Kikkoman Kotteri Mirin just as you would honey, light corn syrup or simple syrup. It's ready to use right from the bottle, and because it contains no alcohol, there's no need to preheat it or "flash off" alcohol before using it as you would with some mirin products. Use it to make your own teriyaki or add it to dressings, sauces, dips, marinades and stir-fries.



**LACQUERED CHICKEN:** To add a lustrous glaze to chicken, marinate it in Kikkoman Ponzu, pat dry, brush with Kikkoman Kotteri Mirin and grill. Brush again with mirin and finish in a 400°F oven, brushing occasionally with more mirin.

## RECIPE TIPS

**SIGNATURE TERIYAKI:** Blend 1 part Kikkoman Kotteri Mirin with 2 parts Kikkoman Soy Sauce to make a teriyaki base. Add other flavorings and ingredients, like ginger, sake and garlic, as desired.

**CHA SIU BBQ PORK:** Marinate strips of boneless pork with Kikkoman Kotteri Mirin, Kikkoman Hoisin Sauce, Kikkoman Soy Sauce, ketchup and garlic. Roast, basting with marinade until cooked through and richly glazed. Slice and serve hot as a small plate with Chinese mustard for dipping, or chill and slice to use in noodle dishes, soups, salads and sandwiches.

**CREAMY MISO DRESSING:** Purée silken tofu with white miso and Kikkoman Kotteri Mirin. Use as a dressing for salads, steamed vegetables or noodles.

**YAKITORI:** Marinate chunks of boneless chicken thigh meat with Kikkoman Ponzu or Kikkoman Soy Sauce, Kikkoman Kotteri Mirin, sake and orange juice. Skewer and grill.



Ask your distributor about the full line of authentic, boldly flavored Kikkoman foodservice products, all designed to help you create best-selling Asian specialties with more flavor and less labor. Thinking beyond Asian? Many of these products are right at home in everything from Latin to Mediterranean to mainstream American—especially our new all-natural umami enhancer, NuMami Sauce.

## FEATURED IN THIS BROCHURE

KIKKOMAN PRODUCTS	CASE CODE	PACK	CONTAINER
Kikkoman Soy Sauce is available in a variety of forms—from Regular, Less Sodium, Organic and Gluten-Free Soy Sauce to Tamari—in convenient pack sizes including 6/ ½ gallon plastic bottles, pails and cube packs, table top dispensers and portion packets.			
<b>NEW</b> Gluten-Free Soy Sauce	00153	6 / 1.6 L	Plastic Bottles
Ponzu Citrus Seasoned Dressing & Sauce	02084	6 / ½ gal.	Plastic Bottles
Ponzu Citrus Seasoned Dressing & Sauce	02083	500 / 6 ml	Plastic Packets
Lime Ponzu Citrus Seasoned Dressing & Sauce	02305	6 / ½ gal.	Plastic Bottles
Oyster Sauce	01538	6 / ½ gal.	Plastic Bottles
Oyster Sauce (no MSG)	01562	6 / 5.0 lbs.	Plastic Bottles
Tikka Masala Curry Sauce	01320	6 / ½ gal.	Plastic Bottles
Thai Red Curry Sauce	01312	6 / ½ gal.	Plastic Bottles
Thai Yellow Curry Sauce	01316	6 / ½ gal.	Plastic Bottles
Sushi Sauce	01564	6 / 5 lbs. 4 oz.	Plastic Bottles
Sushi Sauce	01567	300 / 1 oz.	Plastic Packets
Sushi Vinegar	02096	1 / 5 gal.	CubePack
Katsu Sauce	02154	6 / 4 lbs. 11 oz.	Plastic Bottles
Kotteri Mirin	02094	1 / 5 gal.	CubePack
Kotteri Mirin	02093	6 / ½ gal.	Plastic Bottles



## MORE ASIAN FLAVOR SOLUTIONS

KIKKOMAN PRODUCTS	CASE CODE	PACK	CONTAINER
Kikkoman Teriyaki Marinade & Sauce is available in a variety of forms—from Teriyaki Marinade & Sauce, Less Sodium Marinade & Sauce, Teriyaki Baste & Glaze, Teriyaki Glaze to Teriyaki Baste & Glaze with Honey & Pineapple—in convenient pack sizes including 6/ ½ gal. plastic bottles and portion packets.			
<b>NEW</b> NuMami Sauce	01080	6 / ½ gal.	Plastic Bottles
<b>NEW</b> Sriracha Hot Chili Sauce	01588	6 / 5 lbs. 1 oz.	Plastic Bottles
Hoisin Sauce	01542	4 / 5.0 lbs.	Plastic Bottles
Plum Sauce	01550	4 / 5.0 lbs.	Plastic Bottles
Thai Style Chili Sauce	01546	4 / 5.0 lbs.	Plastic Bottles
Extra Crispy Tempura Batter Mix	05021	6 / 5.0 lbs.	Foil Bags
Panko Toasted Japanese Style Bread Crumbs	05000	6 / 2.5 lbs.	Foil Bags
Panko Toasted Japanese Style Bread Crumbs	05010	25 lbs.	Printed Kraft Bag
Panko Untoasted Japanese Style Bread Crumbs	05015	25 lbs.	Printed Kraft Bag



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