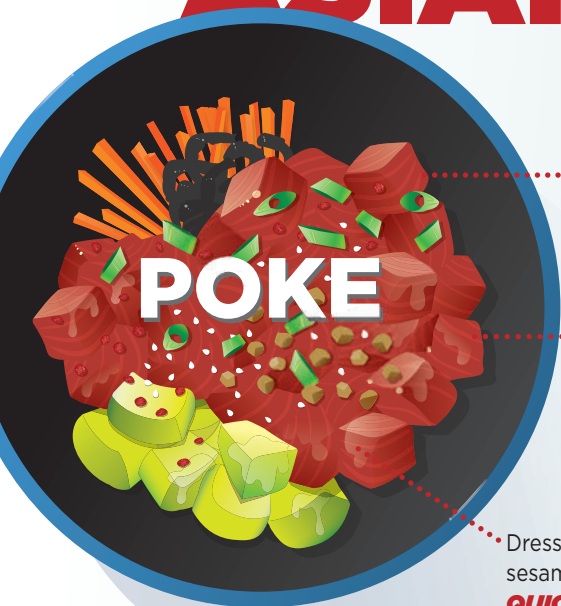


ASIAN BOWLS 101



POKE

Pronounced “po-KAY,” it’s a Hawaiian word that means “chunk.”

Cubes of raw ahi tuna, hamachi, salmon or other sashimi-grade fish; or use tofu or cooked shrimp.

Dressing: Soy sauce, sesame oil and seasonings.

QUICK TIP: Use Kikkoman Poke Sauce.

Add-ons:
Green onions, avocado, chopped macadamia nuts, seaweed and chili flakes.

RECIPE

*Shoyu Eggs
(for garnishing ramen or other bowls)*

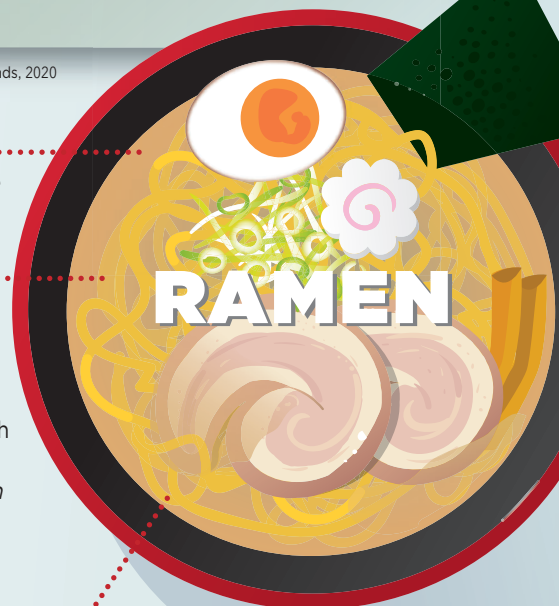
Ingredients	Directions
12 eggs	Boil eggs until firm but still soft, about 6 minutes.
1 cup Kikkoman Soy Sauce	Peel and chill.
1 cup Kikkoman Mirin	Combine water, soy sauce & mirin.
2 cups water	Marinate eggs in mixture 4 to 12 hours.

BOWLS ARE BOOMING!

Menu penetration of bowls has risen steadily in recent years. 35.7% of restaurants surveyed now serve bowls.*



*SOURCE: Datassential MenuTrends, 2020



RAMEN

Broth: Chicken, vegetable and/or meat stock.

Tare (“ta-reh”): A concentrated base that flavors the broth—typically shoyu (soy sauce-based), miso (fermented bean paste), tonkotsu (made with pork bone broth).

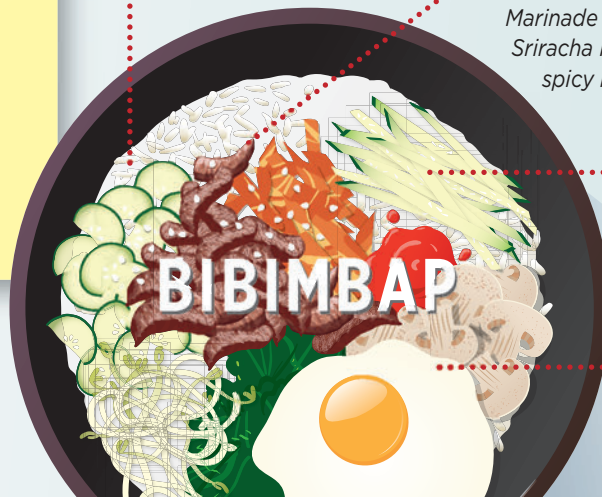
QUICK TIP: Use Kikkoman Ramen Soup Mixes.

Noodles: Made with flour, salt, water and sodium carbonate—which adds a distinctive earthy aroma and flavor.

Add-ons:
Cha siu pork or roasted pork belly, soy sauce egg (see recipe), fish cake (kamaboko), seaweed (nori or wakame), bamboo shoots, scallions.

Marinated beef or chicken.
QUICK TIP: Use Kikkoman Teriyaki Marinade & Sauce. Add Kikkoman Sriracha Hot Chili Sauce for a spicy kick.

Bibimbap means “mixed-up rice” in Korean; sometimes served in a hot stone bowl or *dolsot*.



BIBIMBAP

Veggies, including cucumber, spinach, bean sprouts, mushrooms, zucchini; also tofu.

Put an egg on it!

Awesome Sauce!

For any Asian-style bowl, the secret is the sauce—and Kikkoman is the source! Our food-service sauces save labor and add authentic flavor. Use them right from the bottle or mix, match and add creative touches to make signature sauces and dressings of your own.



For more inspiration and information, visit www.KikkomanUSA.com/foodservice

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