

kikkoman®

Sushi Sauce

INTRODUCING KIKKOMAN SUSHI SAUCE (*UNAGI TARE*). A VERSATILE GLAZE AND CONDIMENT FOR SUSHI, GRILLED FOODS AND MORE. MADE WITH NATURALLY BREWED KIKKOMAN SOY SAUCE AND SWEET RICE WINE, IT'S PRETHICKENED TO GIVE FOODS AN ATTRACTIVE SHEEN AND RICH, SWEET-SAVORY FLAVOR.



For sushi...and more.

If you're familiar with *unagi* (grilled eel) sushi, you've experienced the irresistible, sweet-savory flavor of *unagi tare*, the lustrous glaze that's brushed on top. It's a classic Japanese finishing sauce—perfect for all kinds of grilled foods and ideal as a condiment and dipping sauce.

Kikkoman Sushi Sauce makes the appetizing flavor and appearance of *unagi tare* easy. It's ready to use, right from the convenient half-gallon plastic bottle, and it's also available in generous 1-ounce packets for takeout.

Back-of-house, on the table or to go, Kikkoman Sushi Sauce has a million uses, whether you serve sushi or just want to add a touch of mouthwatering, authentic Asian flavor to your menu.

New Kikkoman Sushi Sauce.

USES

Kikkoman Sushi Sauce is great on sushi topped with grilled foods, as well as rolled *maki* sushi (like Dragon Rolls) and popular "hand roll" cones. But

sushi is just the beginning. Think of it as you would a thick teriyaki-style glaze with endless possibilities—from Japanese- and Chinese-style dishes to Thai, Vietnamese, Korean or pan-Asian creations.

Glaze: Brush on meat, seafood, poultry or vegetables right from the bottle—after cooking, or during the final minutes of grilling, baking or broiling.

EASY MENU IDEAS

BBQ Sushi: Wrap warm cooked eel or prawns and sushi rice with a strip of *nori* (dried seaweed); brush with Kikkoman Sushi Sauce.

Bento Burger: Brush a grilled burger patty with Kikkoman Sushi Sauce; place on a sesame bun with lettuce, tomato and wasabi mayo; serve in a bento box.

Samurai Steak: Grill or broil steak; fan sliced steak over rice and drizzle with Kikkoman Sushi Sauce.

Sweet-Spicy Sticky Wings: Toss baked chicken wings in Kikkoman Sushi Sauce mixed with a touch of hot pepper sauce; sprinkle with Japanese "seven-pepper" blend.

Polynesian Pick-Up Sticks: Skewer pineapple, shrimp and red onion; grill and brush with Kikkoman Sushi Sauce.

Table/takeout sauce: Serve as a tabletop or takeout condiment for sushi, teriyaki, burgers, sandwiches and more.

Dipping sauce: Serve with crispy-fried finger foods breaded with Kikkoman Panko, such as prawns or chicken nuggets.

Noodles and rice: Drizzle over noodle or rice bowls.

Stir-fry sauce: Use as a finishing ingredient for stir-fries to add sweet-savory flavor and attractive, thick sauce consistency.

Asian BBQ: Use right from the bottle as barbecue sauce for ribs, chicken and steak.

Braising sauce: Add to simmered stews, soups, curries and braises to boost flavor, depth and complexity.

FEATURES AND BENEFITS

Versatile: Use as a glaze, condiment or an ingredient in sauces.

Ready to use: Delicious right from the bottle to save labor, mixing, measuring and cleanup.

Zero fat: Ideal for lighter, healthful sauces and menu items.

Kikkoman Sushi Sauce

CASE CODE	PACK SIZE	CONTAINER	WEIGHT
01564	6 / 1/2 gal.	Plastic Bottles	31.16 lbs.
01567	300 / 1 oz.	Plastic Packets	21.5 lbs.



Kikkoman quality: Backed by the reliability and reputation of the world's leading supplier of Asian sauces and seasonings.

For here or to go: Available in lightweight, easy-pour/easy-store half-gallon plastic bottles and attractive 1-oz. to-go packets.

Umami-rich: Enhances the flavor and depth of other ingredients.

Made in the USA: Made right here in America, under the strict quality control of GMP/HACCP programs, so you can count on safety and reliability with every order.

No MSG added: Boosts flavor without the addition of MSG.

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