

kikkoman®

Kara-Áge

easy.

KIKKOMAN INTRODUCES KARA-ÁGE SOY-GINGER SEASONED COATING MIX FOR FRYING. THIS PRE-SEASONED MIX ADDS RICH, GOLDEN COLOR; DELICATE, CRISPY TEXTURE; AND JUST THE RIGHT NOTE OF MOUTHWATERING SOY-GINGER FLAVOR TO CHICKEN, SEAFOOD, MEAT OR TOFU. THERE'S NO MIXING OR MARINATING—JUST MOISTEN, TOSS AND FRY.



Kara-Áge.

A flavorful new way to fry.

Kara-Áge (KAH-rah AH-geh) is a classic Japanese cooking method that involves marinating chicken in soy sauce with ginger and seasonings, and then dusting it with a starch or flour before deep-frying.

The result is a flavorful yet delicate coating—lighter than fried chicken or tempura—that forms a protective barrier, sealing in the juices of the chicken to keep it from becoming greasy.

Now, labor-saving Kikkoman Kara-Áge Soy-Ginger Seasoned Coating Mix makes it easy to add the on-trend appeal of kara-Áge to your menu. There's no mixing, marinating or messy cleanup, because the seasonings and coating ingredients are combined in a streamlined process. Just toss a little Kikkoman Kara-Áge with moistened cubes or strips of boneless chicken, and deep-fry or shallow-fry. The mouthwatering ginger-soy coating gives you moist, tender nuggets with a delicately crunchy, authentic-tasting exterior.

Just how irresistible is Chicken Kara-Áge? Well, let's just say it's so popular in Japan, it's actually consumed more than sushi.

Versatile Kikkoman Kara-Áge can be used as a coating for any kind of poultry, fish, seafood or tofu—it's even great on chunks or wedges of ripe avocado. And you'll get perfect results with either deep-frying in a conventional fryer or shallow-frying right on the stovetop.

EASY MENU IDEAS

Kara-Áge Popcorn Shrimp: Toss uncooked rock shrimp or other small peeled, deveined shrimp with Kikkoman Kara-Áge. Fry and serve in a paper cone with lemon wedges.

Kara-Áge Fritto Misto: Toss squid rings, tail-on prawns and fingers of firm white fish with Kikkoman Kara-Áge. Fry and serve with Ponzu Mayo, made by blending mayonnaise with minced pickled ginger and Kikkoman Ponzu Citrus Seasoned Dressing & Sauce.

Spicy Kara-Avo: Dip chunks or wedges of ripe avocado in Kikkoman Kara-Áge and then in egg whites whisked with Kikkoman Sriracha Hot Chili Sauce. Dip in Kara-Áge again and deep-fry until crisp and golden. Serve Spicy Kara-Avo wedges with Sriracha Mayo for dipping, or top a Caesar salad with Spicy Kara-Avo chunks.

Classic Chicken Kara-Áge.

To serve Chicken Kara-Áge the classic way, start with cubes or strips of boneless chicken (either light or dark meat, skinless or skin-on). **Heat oil** to 350°F in a fryer, or for shallow frying, fill a pan ¼-inch deep with oil and heat to 350°F. **Rinse and drain** the chicken to moisten it, or dip it in lightly beaten egg whites. If

desired, add a little Kikkoman Sriracha, Ponzu or NuMami Sauce (instant *umami*) to water or egg whites for a bolder flavor. **Toss** with Kikkoman Kara-Áge in a plastic bag or mixing bowl, using about 2 ounces Kara-Áge per pound of chicken. **Shake off** any excess coating mix and discard. **Fry** the chicken in small

batches to avoid overcrowding, until golden brown and cooked through (2 to 4 minutes). **Drain** to remove any excess oil. **Serve** on a small plate or woven tray, lined with absorbent paper. **Garnish** with lemon wedges and a leaf of kale or lettuce. **Accompany** with Kikkoman Ponzu Citrus Seasoned Dressing

& Sauce (in lemon and lime flavors) for dipping.

Use the same method to coat, cook and serve cubes of firm-fleshed fish (such as cod, pollock, tilapia, halibut or salmon), seafood (including squid rings and tentacles, shrimp, scallops, clams and oysters) or cubes of firm tofu.

FEATURES AND BENEFITS

Labor-saving: Streamlined coating process—just moisten, toss and fry. No marinating or waiting necessary.

Great flavor: Made with naturally brewed Kikkoman Soy Sauce, ginger and seasonings for just the right hint of appetizing Asian flavor.

Versatile: Use on chicken, seafood and tofu to create appetizers, bar-food snacks or center-of-plate items.

High-performance: Coating seals in juices for a light, crispy texture every time, whether you deep-fry or shallow-fry.

Kikkoman Kara-Áge Soy-Ginger Seasoned Coating Mix

CASE CODE	PACK SIZE	CONTAINER	GROSS WEIGHT
05028	4 / 3 lb. (4 / 1.36 kg.)	Foil Bags	13.50 lbs. (6.12 kg.)

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

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

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

Kosher certified



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