Easy

Introducing Kikkoman Katsu Sauce, a rich, thick all-purpose table sauce and condiment. Its deep, savory flavor, with a hint of tart apple sweetness, goes perfectly with breaded cutlets, steaks, chops, grilled chicken, fried foods and more.

Katsu
Over-the-top flavor.
Tonkatsu, the popular Japanese pub-food staple, is catching on in America. A thin pork cutlet coated with crispy panko bread crumbs and quickly fried to a golden brown finish, tonkatsu is traditionally served with a rich brown sauce made from apples, soy sauce and other flavorful ingredients. And that’s where our new Kikkoman Katsu Sauce gets its inspiration.

Katsu means “cutlet” in Japanese, but this versatile sauce has all kinds of tasty applications. A perfectly balanced blend of apples, onions, tomato paste, carrots and naturally brewed Kikkoman Soy Sauce, it’s the perfect match for grilled steaks, pork chops, chicken, burgers, seafood and vegetables, too. Kikkoman Katsu Sauce is also great in sandwiches and as a dipping sauce for crispy finger-food appetizers.

Low in calories, fat-free and made without MSG, Kikkoman Katsu Sauce naturally enhances the flavors of whatever it’s paired with because it’s rich in umami, the “fifth taste” that gives foods depth, body and intensity.

EASY MENU IDEAS

**Classic Tonkatsu:** Bread pounded pork cutlets with Kikkoman Panko; fry, slice into strips and serve over rice or shredded cabbage; top with Kikkoman Katsu Sauce.

**Katsu Mayo:** Mix mayonnaise with Kikkoman Katsu Sauce to taste; use as a sandwich spread or serve with french fries, sweet potato fries or fried appetizers.

**Katsuburger:** Brush on beef or pork burgers during the last minute of grilling; serve Katsu mayo on the side.

**Fuji Fries:** Mound sweet potato fries on a serving plate and drizzle with Kikkoman Katsu sauce and toasted sesame seeds.

New Kikkoman Katsu Sauce.

**USES**

**Finishing sauce:** Drizzle right from the bottle over pork or chicken cutlets breaded with Kikkoman Panko.

**Steak sauce:** Serve on or alongside grilled steaks, chops, burgers or chicken for a delicately Asian-flavored, sweet-savory alternative to ordinary steak sauces.

**Table sauce:** Serve as a condiment for roast pork, chicken or turkey; great on eggs and omelets, too.

**Dipping sauce:** Serve with chicken nuggets or breaded and fried finger foods.

**Noodle sauce:** Drizzle over pan-fried Asian-style noodles (such as yakisoba).

**Braising sauce:** Add to simmered stews, soups, curries and braises for depth and fruity complexity.

**Pan-sauce ingredient:** Use to enhance the flavor of stir-fries and sautés.

**Asian BBQ:** Use as barbecue sauce for ribs, chicken and beef, right from the bottle or mixed with ketchup.

FEATURES AND BENEFITS

**Versatile:** Use as a cutlet sauce, steak sauce, tabletop condiment or an ingredient in cooking.

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

**Low in calories; zero fat:** Ideal for lighter, healthful sauces and menu items.

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

**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.

**Convenient:** Available in lightweight, easy-pour/easy-store half-gallon plastic bottles.

Kikkoman Sales USA, Inc.
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CASE CODE | PACK SIZE | CONTAINER | GROSS WEIGHT
---|---|---|---
02154 | 6 / 4 lbs. 11 oz. | Plastic Bottles | 31.50 lbs.