KIKKOMAN INTRODUCES NEW KOTTERI MIRIN, A PREMIUM SEASONING AND SWEETENING INGREDIENT THAT ADDS COMPLEX FLAVOR AND AN APPETIZING GLAZED APPEARANCE TO A VARIETY OF FOODS, FROM TERIYAKI AND OTHER JAPANESE SPECIALTIES TO SALADS, SAUCES, SOUPS, APPETIZERS AND ENTRÉES OF ALL KINDS.
The sweet secret of mirin.

Like soy sauce, mirin is a fundamental building block of Japanese flavor. A sweet, slightly tangy golden syrup, it's the key ingredient, along with soy sauce, in teriyaki sauce, and the secret behind the sweetness of many Japanese soups, sauces and braised dishes.

Our versatile new premium Kikkoman Kotteri Mirin is perfect for any recipe that calls for mirin, and it’s ideal for flavoring and glazing all kinds of foods, both Asian and beyond.

Use just as you would honey, light corn syrup or sugar, and you’ll add something those sweeteners can’t add—the mouthwatering, complex, yeasty flavor and aroma of fermented rice.

Kikkoman Kotteri Mirin is ready to use right from the convenient 5-gallon bag-in-box. And it contains no alcohol, so there’s no need to preheat it to “flash off” alcohol content before using, as you would with some mirin products. Give Kikkoman Kotteri Mirin a try. You’ll find endless unexpected ways to use it all across your menu, from small plates and bar food to salads and center-of-the-plate entrées.

**Features and Benefits**

**Versatile:** Works in any application that calls for a touch of sweetness with just a hint of tangy fermented flavor.

**Delicate:** Clean flavor and light color go perfectly with a wide variety of ingredients without masking or overpowering.

**Kikkoman Kotteri Mirin**

<table>
<thead>
<tr>
<th>CASE CODE</th>
<th>PACK SIZE</th>
<th>CONTAINER</th>
<th>GROSS WEIGHT</th>
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<tbody>
<tr>
<td>02094</td>
<td>1 / 5 gal.</td>
<td>CubePack</td>
<td>55.5 lbs.</td>
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**Zero fat:** Ideal for lighter, healthful dressings, sauces and menu items.

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

**Convenient packaging:** Available in lightweight, easy-pour/easy-store half-gallon plastic bottles and 5-gallon CubePack.

**Made in the USA:** Sourced and produced 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:** Lets you build flavor without the addition of MSG.

**New Kikkoman Kotteri Mirin.**

**Uses**

**Teriyaki:** Blend 1 part Kikkoman Kotteri Mirin with 2 parts Kikkoman Soy Sauce to make a teriyaki base; add other flavoring ingredients, like ginger, sake and garlic, as desired.

**Salad dressings:** Add body, flavor and subtle sweetness to dressings of all kinds.

**Glaze:** Brush directly onto broiled or roasted meats and other foods to give them an attractive sheen.

**Marinades:** Mix with Kikkoman Soy Sauce to create a quick marinade for fish, meat or poultry.

**Stir-fries:** Add a touch of Kikkoman Kotteri Mirin to stir-fries with sweet sauces, such as Orange Chicken and Ginger Beef.

**EASY MENU IDEAS**

**Broiled Salmon:** Brush on salmon or other firm-fleshed fish before broiling for a flavorful, lustrous glaze.

**Grilled Chicken Skewers:** Marinate boneless chicken thighs with Kikkoman Kotteri Mirin, white wine or sake, orange juice and Kikkoman Soy Sauce; skewer and grill.

**Creamy Miso Dressing:** Purée silken tofu with white miso and Kikkoman Kotteri Mirin; use to dress steamed vegetables or noodles.

**Chinese Red Roast Pork (Char Siu):** Marinate pork in Kikkoman Kotteri Mirin, Kikkoman Soy Sauce, Kikkoman Hoisin Sauce and garlic before roasting.