Lime Ponzu

INTRODUCING KIKKOMAN LIME PONZU CITRUS SEASONED DRESSING. WITH ITS BRIGHT, TANGY FLAVOR, IT'S IDEAL AS A DIPPING SAUCE, ON SALADS AND GRILLED FOODS AND AS A FLAVOR-BOOSTING “SECRET INGREDIENT” IN RECIPES OF ALL KINDS—ASIAN, LATIN AND EVERYTHING IN BETWEEN.
Endless Ponzu-ibilities.

First came popular original Kikkoman Ponzu, with its light, fresh lemony flavor. Now, we’re introducing a companion product with the lively taste of lime: new Kikkoman Lime Ponzu Citrus Seasoned Dressing.

A tangy, savory condiment and cooking sauce, ponzu is one of the great sauces of Japan, often served with sashimi and salads. But like original Kikkoman Ponzu, new Kikkoman Lime Ponzu is ideal for all kinds of cuisines and menu styles—especially Asian and Latin, where the flavors of soy sauce and lime are right at home.

Made with naturally brewed Kikkoman Soy Sauce, lime, citrus, vinegar and seasonings, it’s savory, sweet, tangy and tart, with plenty of umami—the “fifth taste” that gives foods depth, body and intensity. Whether you use it right from the bottle or as an ingredient in sauces, dressings or cooking, the ponzu-ibilities will amaze you.


USES
- **Dipping sauce**: Serve with sushi, sashimi, taquitos, chimichangas, tempura, fish & chips and finger foods.
- **Finishing sauce**: Drizzle on grilled or broiled seafood, meat or poultry, carnitas, carne asada, fajitas and more.
- **Dressing**: Use right from the bottle, or add oil to make a citrus vinaigrette for salads, cold noodles, tofu, cabbage slaws, ceviche or vegetables.
- **Flavor enhancer**: Use in any preparation that calls for extra-tangy flavor, including many Latin dishes, like guacamole.
- **Marinade**: Add to marinades for grilled or roasted poultry or meat.
- **Salsa**: Try it in fresh tomato or tomatillo salsas, as well as mango or other fruit-based salsas.
- **Traditional sauce**: Use with Japanese specialties like shabu-shabu (hot pot) and tataki (seared, sliced meat or fish).

FEATURES AND BENEFITS
- **Versatile**: Use as a dip, sauce, dressing or an ingredient in Asian, Latin, Mediterranean and American foods.
- **Ready to use**: Delicious right from the bottle to save labor, mixing, measuring and cleanup.
- **Lower in sodium**: Full-bodied savory flavor for lighter preparations.
- **Low in calories; zero fat**: Ideal for lighter, healthful dressings, sauces and dishes.
- **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.

EASY MENU IDEAS

**Ponzu Salad Dressing**: Combine with vegetable oil, sesame oil and fresh ginger for an Asian vinaigrette, or vegetable oil, garlic, cumin and chili powder for a Latin vinaigrette.

**Mayonesa con Lima**: Combine with prepared mayonnaise and a touch of chili powder. Serve with appetizers, on sandwiches or on esquites-style grilled corn on the cob.

**Fajitas**: Marinate prawns, fish, steak or chicken in Kikkoman Lime Ponzu, seasoned with garlic. Drizzle a few drops of Kikkoman Lime Ponzu on top just before serving.