KiKKoman introduces a premium, ultra-versatile vinegar, brewed in the USA. KiKKoman sushi vinegar is specially seasoned for making sushi rice, and it’s also ideal for dressings, marinades and much more.
The very versatile vinegar.

With a flavor that's clean, bright and delicately sweet, Kikkoman Sushi Vinegar is an all-purpose ingredient, right at home in everything from Asian dishes to Latin, Mediterranean and mainstream American foods.

Kikkoman Sushi Vinegar is made by blending rice vinegar with just the right amount of sugar and salt, so it's ready to use for making perfect sushi rice. But sushi is just the beginning.

You can use Kikkoman Sushi Vinegar whenever you want a touch of bright acidity with a hint of delicate sweetness, in salad dressings, marinades, stir-fries and sauces. In everything from Asian to Latin, Mediterranean and mainstream American applications, its flavor shines through and its light color won't alter the appearance of foods.

New Kikkoman Sushi Vinegar.

USES

Sushi rice: Use Kikkoman Sushi Vinegar as an all-in-one seasoned vinegar for making sushi rice—just sprinkle over steamed short-grain rice for perfect flavor without mixing and measuring.

Salad dressings: Make light, fresh-tasting dressings for salads and slaws—especially those made with lettuce, cucumber, cabbage, carrots, radishes and spinach.

Marinades: Use Kikkoman Sushi Vinegar to flavor and tenderize meat, poultry or seafood.

Vegetables: Add zesty flavor to hot or cold vegetable dishes.

Stir-fries: Add depth to dishes with sweet-savory or tangy sauces, from Kung Pao Prawns to General Tso's Chicken and Lemon Chicken.

Flavor accent: Use as an ingredient in cooking and as a finishing touch to balance the flavor of rich ingredients like butter.

Table or salad bar condiment: Offers patrons a light tangy flavor accent to customize their food.

FEATURES AND BENEFITS

Versatile: Use in any application that calls for a touch of acidity—wherever you'd use other vinegars, lemon juice or lime juice.

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

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 5-gallon packaging: Easy to store and use CubePack with convenient pour spout.

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.

Kikkoman Sushi Vinegar

<table>
<thead>
<tr>
<th>CASE CODE</th>
<th>PACK SIZE</th>
<th>CONTAINER</th>
<th>GROSS WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>02096</td>
<td>1 / 5 gal.</td>
<td>CubePack</td>
<td>52.25 lbs.</td>
</tr>
</tbody>
</table>

Kikkoman Sales USA, Inc.
800-944-0600
www.kikkomanusa.com

© 2009 Kikkoman Sales USA, Inc.