



KIKKOMAN®

DISCOVER CAMPUS DINING

EXPLORE C&U RECIPES

SOCIAL MEDIA

Kikkoman Foodservice uses **social media platforms** like Instagram and TikTok to connect with Gen Z, who discover **new food trends** and global flavors on these platforms. By sharing innovative, trendy recipes, Kikkoman inspires this generation and shapes the future of flavor.

HEALTH-CONSCIOUS

Student wellness is a major trend. Since **24% of Gen Z** are actively reducing their consumption of ultra-processed foods, **Kikkoman Foodservice** offers a solution. Our traditionally brewed ingredients allows you to create the nutritious, delicious meals that satisfy today's health-conscious college students and enhance your campus menu.

All About Gen Z

What's on their plate? **FOOOD!!!**

GLOBAL FLAVORS

Gen Z students crave global flavors! Offering **diverse international cuisines** can attract students, broaden their horizons, and create a vibrant dining experience. With **31% of menu changes** being considered due to students' interest in more **global flavors**, it's clear that this trend is reshaping campus dining, and Kikkoman can help with that..



CONVENIENCE & ACCESSIBILITY

Kikkoman: Your partner for efficient and flavorful dining. Our **versatile sauces, made in the USA***, streamline operations, reduce labor costs, and elevate your menu.

SUSTAINABILITY

Kikkoman: Your partner in **sustainable** dining. Our eco-friendly sauces support a greener future, aligning with your university's commitment to **sustainability**. Our plant is designed to use all soy by-products, like **soy cake**—the protein-rich residue left after extracting oil from soybeans.



PLANT-BASED OPTIONS

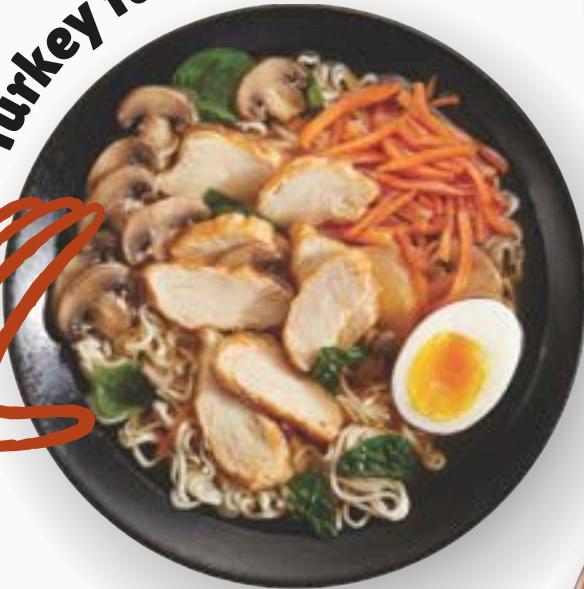
Gen Z is driving menu innovation. With **40% of C&U operators** expanding plant-based options and **1 in 5 Gen Z students** ordering more dishes without animal products, the demand is clear. Our traditionally brewed ingredients are perfect for creating flavorful, plant-based menu items that satisfy this new generation of diners.



Explore

Our wide range of recipes

turkey ramen bowl



korean paella



GF hoisin shrimp



soy-glazed red grape caponata and butternut squash



BBQ PAD SEE EW

[Wide Noodle Thai-style stir-fry]



PRODUCTS USED:



*Created in
partnership with
Chef Nathaniel
Malone, Creative
Dining Services.*

Scan for full recipe!



HOW TO COOK



1. Prepare the Noodles:

- If using dry rice noodles, soak in warm water until pliable (not mushy), then drain.
- If using fresh, gently separate and set aside.

2. Sear the Brisket:

- In a hot wok or cast-iron skillet, add oil and sear the burnt ends until caramelized and crispy on the edges. Remove and set aside.

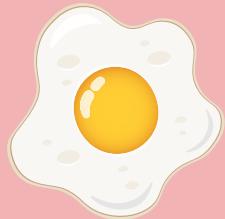
3. Char the Noodles:

- Add more oil if needed. Add noodles to the hot pan and let them sear undisturbed for 30–60 seconds for char.
- Toss gently and repeat for even charring.

INGREDIENTS

- 12 oz wide rice noodles (fresh or soaked dry)
- 1 tbsp neutral oil (canola, grapeseed, or peanut oil)
- 2 cups smoked brisket burnt ends, cubed
- 3 tbsp **Kikkoman® Gluten-Free Hoisin Sauce (#01542)**
- 1 tbsp **Kikkoman® Soy Sauce (or Gluten-Free Tamari Soy Sauce) (#00158)**
- 1 tsp fish sauce (optional)
- 1 tsp **Kikkoman® Rice Vinegar (#02020)** (to brighten)





EGGS IN PURGATORY

[Shakshuka]



12 15 1.15

PRODUCTS USED:



*Created in
partnership with
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Malone, Creative
Dining Services.*

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INGREDIENTS

Tomato-Sriracha Broth

- 2 tbsp olive oil
- 3 cloves garlic, thinly sliced
- ½ tsp red pepper flakes (optional, for extra heat)
- 1 small yellow onion, finely diced
- 1 can (28 oz) crushed tomatoes
- 2-3 tbsp **Kikkoman® Sriracha Hot Chili Sauce (#01526)** (adjust to heat preference)
- 1 tsp smoked paprika
- Salt and black pepper, to taste
- ½ cup vegetable broth (as needed to loosen sauce)

Eggs

- 4-6 large eggs
- Olive oil, for drizzling

Garnish

- Fresh grape or cherry tomatoes, halved
- 2 cloves garlic, thinly sliced and fried until golden
- Fresh basil leaves
- Crusty bread, polenta, or grits, for serving

IT SHOULD
CONSIST OF:

**Laminated Dough (Rough Puff
or Danish-Style)**

- 1/4 cup granulated sugar
- 1 tsp kosher salt
- 1 tbsp instant yeast
- 3/4 cup whole milk, warm
- 1 large egg
- 1 tsp vanilla extract
- 2 sticks (8 oz total) unsalted butter, cold (for laminating)
- 1 tbsp ube extract



SOY Caramel 5-SPICE UBE PASTRY

Created in partnership with Chef Nathaniel Malone, Creative Dining Services.



Scan for full recipe!

- 1. Assemble Buns:** Roll each dough to 8x12. Spread softened butter, sprinkle filling, then layer ube dough on top of plain dough. Roll into a log, slice into 12 rounds, and place in a greased 9x13 pan. Cover and proof 45-60 minutes.
- 2. Bake:** Bake at 375°F (190°C) for 25-30 minutes until golden brown. Cool slightly.
- 3. Make Soy Caramel:** Simmer brown sugar and cream until dissolved. Add butter and **Kikkoman® Less Sodium Soy Sauce (#00130)**. Cook 2-3 minutes until thickened. Stir in vanilla.

SPAM MUSUBI SANDO



PRODUCTS USED:



*Created in
partnership with
Chef Nathaniel
Malone, Creative
Dining Services.*

Scan for full recipe!



HOW TO COOK



1. Make the Pickled Onions: Heat vinegar, sugar, and salt until dissolved. Pour over onions and let sit 20 minutes (or overnight for best flavor).
2. Prepare the Slaw: Toss napa and red cabbage with mayo, **Rice Vinegar (#02020)**, **Sesame Oil (#01702)**, salt, and pepper. Chill until ready to use.
3. Cook the Spam: Mix **Kikkoman® Teriyaki Glaze (#04910)** with pineapple juice and Rice Vinegar. Slice Spam into 6 pieces. Heat oil in a skillet and sear Spam until golden on both sides. Brush with sauce and cook 1-2 minutes more until glazed. Wrap each slice with nori (half or full wrap for presentation).
4. Toast the Bread: Spread butter or mayo on bread slices and toast until golden.
5. Assemble the Sandwich: Place a slice of toasted bread, add glazed Spam wrapped in nori, and drizzle with extra glaze. Top with slaw, pickled onions, and optional cucumber or shiso. Cap with second slice of bread and secure with a pick.



SRIRACHA HONEY JAPANESE CHEESECAKE

Recipe created by Chef Brian Lehr, Affinity Group.



STICKY ORANGE GLAZED PORK BELLY BAO WITH GINGER PEANUT SLAW

Recipe created by Chef Marty Webb, Axcion 



ORANGE PONZU AHI SALAD



Recipe created by Chef Blake Masterson, Affinity Group.



SCALLION PANCAKE SMASH TACO

Recipe created by Chef Trey Preston, Acxion.

acxion



SOY GLAZED PORK BELLY TACO WITH ORANGE SLAW

CORE
Foodservice
Forward-thinking solutions

Recipe created by Chef Marck Stussi
CEC, CORE Foodservice.

TERIYAKI CHICKEN ALFREDO

Recipe created by Chef Britt Veres, Food
Sales East (FSE).

FSE
FOOD SALES EAST



HOISIN SOY SHRIMP SALAD SANDWICH

AFFINITY
GROUP

Recipe created by Chef John Wade, Affinity
Group.

 KIKKOMAN®

ASIAN STYLE SUSHI RICE ARANCHINI

25 45 1.15

PRODUCTS USED:



*Recipe created in partnership
with Chef Matthew Ward,
Executive Chef of Residential
Dining, University of North
Texas (Dallas, TX).*

Scan for full recipe!



INGREDIENTS

Sushi Rice Arancini:

- 10 cups uncooked sushi rice
- 12 cups water
- 1 cup **Kikkoman® Rice Vinegar (#02020)**
- 4 tbsp sugar
- 2 tsp salt
- 1½ cups finely diced sautéed shiitake mushrooms
- 1½ cups finely chopped scallions
- ½ cup toasted sesame seeds
- 1 cup furikake

Bread Arancini:

- 3 cups all-purpose flour
- 6 cups **Kikkoman® Soymilk Original (#06190)** + 2 tbsp cornstarch (whisked as egg wash substitute)
- 10 cups **Kikkoman® Panko Bread Crumbs (#05000)**, processed down to fine crumb



KIMCHI MAC & CHEESE

[Rice Cake Mac & Cheese with Fried Wontons, & Breadcrumbs]

PRODUCTS USED:



Recipe created in partnership with Chef Matthew Ward, Executive Chef of Residential Dining, University of North Texas (Dallas, TX).

Scan for full recipe!



HOW TO COOK



25



45



75

1. Prepare the rice cakes:

- If using frozen rice cakes, soak in warm water for 20-30 minutes to soften. Rinse and drain.
- Simmer in boiling water for 5-8 minutes until chewy and tender.
- Drain and set aside.

2. Sauté the kimchi:

- In a large sauté pan or tilt skillet, heat **Kikkoman® Sesame Oil (#01702)** over medium-high heat.
- Add chopped kimchi and cook for 5-7 minutes until caramelized.
- Add kimchi juice to deglaze, stirring to lift browned bits from the pan.
- Remove from heat.

3. Make the cheese sauce:

- In a large pot, melt plant-based butter over medium heat.
- Whisk in flour and gochujang to form a roux; cook for 1-2 minutes.
- Slowly whisk in **Kikkoman® Soymilk (#06190)** and coconut milk until smooth.



KIKKOMAN®

ASIAN SPICED KATSU SLIDER WITH SOY MUSTARD BRUSSEL SPROUT SLAW AND KATSU SAUCE

25 1.50 3.15

PRODUCTS USED:



*Recipe created in
partnership with Chef
Matthew Ward, Executive
Chef of Residential Dining,
University of North Texas
(Dallas, TX).*

Scan for full recipe!



INGREDIENTS

Breading & Frying:

- 6 cups all-purpose flour
- 8 cups **Kikkoman® Soymilk (#06190)**
- 3 cups cornstarch, whisked into soymilk
- 6 lbs. **Kikkoman® Panko Breadcrumbs (#05000)**

Seitan Slider Assembly:

1. Lightly toast slider buns.
2. Place seitan cutlet on bottom bun.
3. Spoon or drizzle 1.5 oz **Kikkoman® Katsu Sauce (#02154)** over cutlet.
4. Top with soy mustard Brussels sprout slaw.
5. Add bun crown.

IT SHOULD
CONSIST OF:

- Gai Lan:
- 6½ lb gai lan, trimmed (large stalks halved lengthwise)
- 3 lb fresh shiitake mushrooms, stems removed, caps sliced
- 6 Tbsp sesame oil
- 6 Tbsp fresh garlic, minced
- 6 Tbsp fresh ginger, minced
- Mushroom Seasoning:
- 2 Tbsp neutral oil (for cooking mushrooms)
- 1 Tbsp **Kikkoman® Less Sodium Soy Sauce (#00130 or #00155)** (for seasoning mushrooms)



GAI LAN & SHIITAKE STIR-FRY W/ HOISIN MIRIN GLAZE

1. Cook the Gai Lan:
2. Heat sesame oil in large woks or sauté pans over medium-high heat.
3. Add garlic and ginger; sauté for 30–45 seconds until fragrant.
4. Add gai lan and stir-fry for 2–3 minutes, working in batches if needed.
5. Pour the prepared sauce over the gai lan, toss to coat, and cover for 1–2 minutes to steam-finish the stems.
6. Uncover, add cooked shiitake mushrooms, and stir-fry for another minute until everything is evenly glazed.



Scan for full recipe!

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