



KIKKOMAN®



2026



Global Wellness:

A Gluten-Free Culinary Journey For Healthcare & Senior Living Facilities

www.KikkomanUSA.com/foodservice

Creative Menu Inspirations

For Healthcare & Senior Living Facilities



LESS SODIUM



GLUTEN-FREE



Streamlining Your Success: A Partnership in Patient / Elderly Care

Chefs & operators face the complex challenge of delivering flexible, flavorful menus while rigorously adhering to clinical nutrition guidelines for diverse therapeutic diets. Managing low-sodium cardiac meals, precise carbohydrate counts, and texture-modified diets, all within a high-volume operation, demands more than just effort - it requires smarter products!

Low Sodium & Gluten-free Options

The modern healthcare diner expects global sophistication, moving "beyond the traditional American menu" to embrace upscale and adventurous flavors. But how do you deliver trending meals like Greek Gyro Bowls, Hummus, Risotto, Gumbo, Fried Chicken & Waffles while adhering to strict clinical guidelines?

**The answer lies in Low-Sodium and
Gluten-Free innovation & integration!**



Source from: Datassential Segment Guide: Healthcare, September 2025.



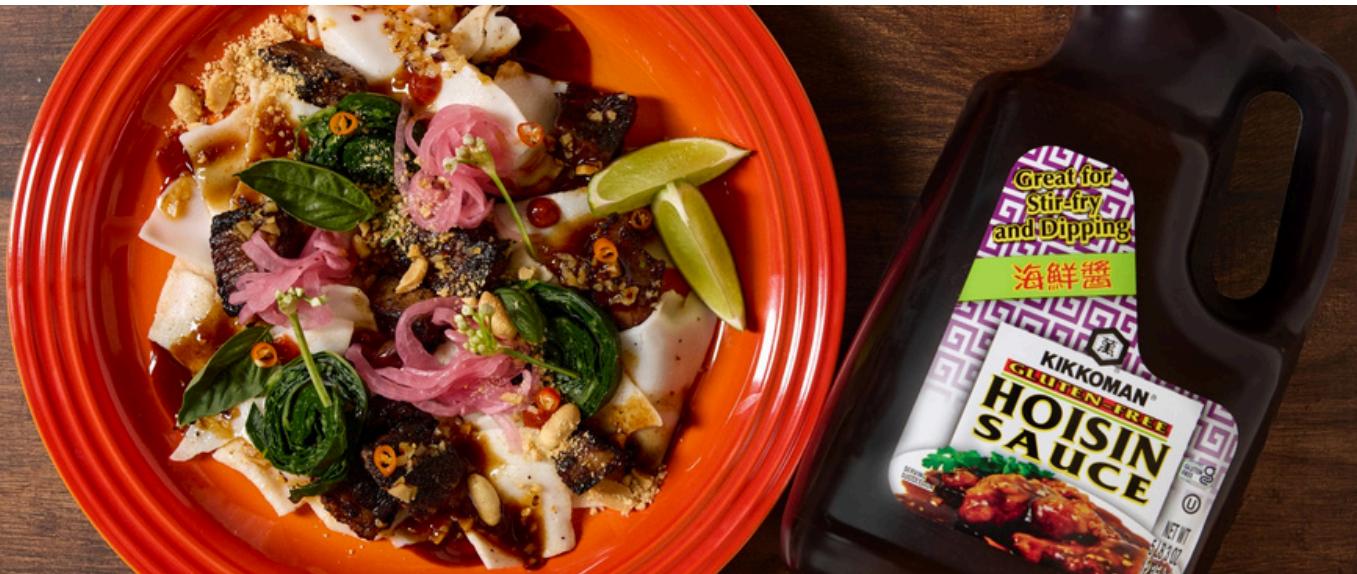
Kikkoman's Global Dining Solutions for Healthcare & Senior Livings

Our products allow you to capture highly sought-after flavor profiles - from savory Umami to the exciting kick of "Swicy" combinations (sweet and spicy), all without compromising therapeutic integrity. By using our specialized ingredients, you gain the freedom to introduce these complex, global recipes confidently, guaranteeing flavorful variety that drives patient satisfaction and perfectly meets low-sodium and gluten-free dietary requirements.

Contact Kikkoman Sales Team for more Menu Innovation or Ideation Support!

Benefits of using Gluten-free Products

Using verified gluten-free (GF) sauces eliminates the high risk of cross-contamination and ensures safety for patients with Celiac Disease or non-Celiac gluten sensitivity.



Reduces Labor and Complexity:

Eliminate the costly and time-consuming practice of dual-prep for a single menu item. By specifying a single, gluten-free (GF) formulation using our products, you streamline the production process, reducing the total time spent per dish.



Increased Patient Satisfaction and Quality of Care

Using universal GF ingredients (like GF panko or sauces) allows kitchen staff to "make more existing menu items gluten-free," drastically increasing the number of choices available to patients on a restricted diet.

Gluten-free patients gain access to a larger portion of the menu, including popular Asian-inspired dishes, leading to higher satisfaction and morale.

Global Flavors, Local Roots

Enhances sustainability by reducing the carbon footprint associated with food transport.



Less Sodium Yet Flavorful

The elderly population often faces chronic conditions like hypertension, heart disease, and kidney issues, making a daily sodium intake of 1,500 mg or less the gold standard for many



Made in the USA*

By leveraging our local plant facilities, Kikkoman ensures operators receive a consistent supply of quality products

Less Sodium Comfort, Reimagined

The demand for "homely" and familiar meals is essential for patient comfort. We meet this deep preference by engineering our low-sodium products to replicate those cherished, authentic flavors while strictly adhering to nutritional guidelines.

*Brewed in USA, with USA and imported ingredients



Grilled Plums with Basil Lemon Shortbread Biscuit and Kikkoman Hoisin Sabayon

Recipe by Chef Tiffany Sawyer

List of Ingredients: 4



**Kikkoman Gluten-free
Hoisin Sauce**

#01542 / 4-5 lb. 3 oz.

QUICK
TIPS



**Replace salt with Less
Sodium Gluten-Free Tamari**

#00155 / 6 - 0.5 gal

**SCAN
ME**



Grilled Plums

- 4 ripe plums, halved and pitted
- ½ Tbsp coconut oil

Hoisin Sabayon Sauce

- 6 large egg yolks
- 2 tsp Kikkoman® Gluten-Free Hoisin Sauce
- ½ tsp sumac
- 1 Tbsp fresh lemon juice
- ½ cup prosecco
- ¼ tsp kosher salt

Lemon Shortbread Biscuit

- 1½ cups all-purpose flour (sifted)
- ¼ cup granulated sugar
- 4 oz (8 Tbsp) cold unsalted butter, cubed
- 3 large egg yolks
- 1 Tbsp fresh lemon zest
- 4 Tbsp Basil Citrus Sugar

Basil Citrus Sugar

- 1 cup granulated sugar
- 2 Tbsp lemon zest (dried overnight on a sheet pan)
- 2 Tbsp fresh basil, dried
- Optional: whole basil leaves for garnish



**Kikkoman Gluten-free
Hoisin Sauce**
#01542 / 4-5 lb. 3 oz.



**Replace whole milk with
Kikkoman Soymilk**
#06190 / 6 - 33.81 fl oz.

FOR THE FULL RECIPE:

**SCAN
ME**



Arepas

Recipe by Chef Ken Oringer

List of Ingredients: 1

- 400 g fresh or frozen corn (thawed, if frozen)
- 452 g whole milk ricotta cheese
- 200 g grated parmesan cheese
- 480 g masarepa (precooked corn flour for arepas)
- 720 g whole milk
- 160 g all-purpose flour (gluten-free)
- 228 g unsalted butter, melted
- 100 g sugar
- 84 g honey
- 136 g Kikkoman® Gluten-Free Hoisin Sauce
- 16 g baking powder
- 24 g kosher salt
- 104 g extra virgin olive oil, divided (52 g + 52 g)
- Vegetable oil spray

Gai Lan & Shiitake Stir-Fry with Hoisin-Mirin Glaze

Recipe by Chef Matthew Ward



Kikkoman
Less Sodium Soy Sauce
#00130 / 6-0.5 Gal



Kikkoman®
Kotteri Mirin
#02093 / 6 -0.5 Gal

FOR THE FULL RECIPE:

**SCAN
ME**



List of Ingredients: 25

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® Soy Sauce (for seasoning mushrooms)

Sauce:

- 1 cup Kikkoman® Gluten-Free Hoisin Sauce
- ½ cup Kikkoman® Less Sodium Soy Sauce
- ½ cup Kikkoman® Kotteri Mirin
- 2 Tbsp agave
- ½ cup water (to loosen sauce for stir-fry)

Garnishes:

- ½ cup toasted black & white sesame seeds
- 1½ cups sliced mini peppers



Teriyaki Turkey Rice Bowl

Recipe by Chef Joe Urban



**Kikkoman Low Sodium
Teriyaki Glaze**
#00167 / 6- 5 lb. 6 oz.

QUICK
TIPS



**Variation: Replace the
Low Sodium Teriyaki
Glaze with Gluten-free
Orange Sauce**
#01575 / 4- 5 lb.

List of Ingredients:



50

- 11 lbs Butterball® Roast Turkey Thigh
- 3 lbs Kikkoman® Less Sodium Teriyaki Glaze
- 3 qt Coin Cut Carrots
- 3 qt Broccoli Florets
- 1 gal Whole Grain Parboiled Brown Rice

FOR THE FULL RECIPE:

SCAN
ME





Boeuf Bourguignon

Recipe by Chef Ken Oringer



**Kikkoman
Gluten-free Tamari
#00158 / 6-0.5 Gal**



**Alternative option:
Kikkoman Less Sodium
Gluten-free Tamari
#00155 / 6-0.5 Gal**

FOR THE FULL RECIPE:

**SCAN
ME**



List of Ingredients: 10-12

- 1.4 kg (3 lbs) boneless beef short ribs or chuck flap, cut into 2-inch cubes
- 1 tsp kosher salt
- ½ tsp black pepper
- 2 Tbsp extra virgin olive oil
- 2 slices bacon, cut into small pieces
- 3 carrots, trimmed and cut into 2-inch chunks
- 1 onion, peeled and chopped
- 2 Tbsp tomato paste
- 2 garlic cloves, peeled and chopped
- 720 ml (3 cups) red wine
- 720 ml (3 cups) beef broth
- 1 Tbsp Kikkoman® Gluten-Free Tamari Soy Sauce
- 2 sprigs fresh thyme
- 2 bay leaves
- 60 ml (¼ cup) water
- 2 Tbsp cornstarch (gluten-free)



Sesame Soymilk Soup with Minced Pork & Chinese Cabbage

Recipe by Kikkoman Japan



**Kikkoman® Soy Milk
Original**
#06190 / 6-33.81 fl oz

FOR THE FULL RECIPE:

**SCAN
ME**



List of Ingredients:



- 300 ml Kikkoman® Soy Milk Original
- 120 g Minced pork
- 1/8 ball (230g net) Chinese cabbage
- 1 tsp Soy sauce
- 1/4 piece Onion
- 2 tsp Sesame oil
- 1/2 tsp Ginger (tube)
- 200 ml Water
- 1 tbsp each White sesame seeds / white ground sesame seeds
- 1 tsp Chicken stock powder (granules)
- 1 tsp Soy Sauce
- 1 tsp miso
- Appropriate amount Salt and pepper



Kikkoman Sales USA Office Locations

	San Francisco		Los Angeles
	Chicago		Dallas
	New York		Atlanta

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