



KIKKOMAN®

Foodservice Products
Bringing InspirAsian to Your Menu



Our Mission

The goal of Kikkoman Sales USA, Inc. is to expand the use of traditionally brewed soy sauce by showcasing its magical versatility as a flavor enhancer in a wide variety of foods, from Asian to mainstream American. Our mission is to make this ancient yet contemporary ingredient an essential part of the fabric of American life. Through our sauces and seasonings, we bring new flavors to home cooks, professional chefs and food manufacturers in ways that are convenient, delicious, and in step with the times.

Our promise is to provide the highest quality products and service by continuously improving on our centuries-old heritage of techniques and expertise. We hope to bring happiness to the table every day by helping support healthy minds and bodies in delicious new ways.

Three Centuries of Craftsmanship

Soy sauce is one of the world's oldest seasonings and condiments, dating back more than 2,000 years. Over the centuries, it found its way to Japan, where the traditional fermentation process was refined and perfected to create *shoyu*, the rich flavorful seasoning we know as soy sauce today.

It was there Kikkoman's story began.

In the mid-1600s, three resourceful families set up a brewery in the farming community of Noda along the Edo river, not far from present-day Tokyo.

And today, nearly 20 generations later, their descendants still run what has become the world's leading soy sauce brand.



KIKKOMAN®

A Name That Tells A Story

The name Kikkoman has proved to be a fitting one. In Japanese, *kikko* means "tortoise shell" and *man* means "ten thousand." In Japan, the tortoise is a traditional symbol of steady progress and longevity since, according to Japanese folklore, the animal is believed to live as long as 10,000 years. Our founding families had a vision that their company would prosper and endure, and they were right. The centuries-old Kikkoman logo—a hexagon, representing the tortoise shell, with the character for "ten thousand" in the center—is one of the world's oldest brand-marks still in use.

Our Beginnings in the U.S.A.

After World War II, Kikkoman began exporting in earnest. Seeing how Americans stationed in Japan had grown to love the taste of its soy sauce, Kikkoman established a marketing company in San Francisco in 1957 to fully break into the U.S. market.

The Kikkoman approach has been to localize management, be a good corporate citizen in its host markets, and grow and prosper alongside local communities.

Our products are steadily becoming an integral part of local food culture and generating new value. The name "Kikkoman" is now a byword for soy sauce as well as a mark of fine quality and dependability.

SOY SAUCE 101

One of the world's oldest condiments, soy sauce dates back more than two millennia.

2,500
YEARS

Traditionally brewed soy sauce is fermented and aged for up to six months like a fine wine.

SEVERAL
MONTHS

300+
FLAVORS

As a brewed soy sauce, Kikkoman has more than 300 flavor and aroma components.

TIMELESS

Designed by Kenji Ekuin in 1961, the Kikkoman dispenser bottle is a timeless design icon, so revered it's in the collection of the NY Museum of Modern Art.



UMAMI

With its serious umami factor, soy sauce has been used to enhance food products from bacon and jerky to chocolate and gingerbread.



WATER



WHEAT



4 INGREDIENTS

SOYBEANS

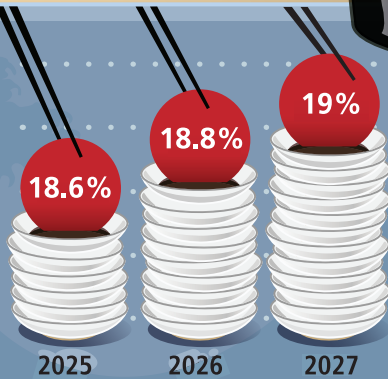


SALT



SOY SAUCE RISING

Soy sauce menu penetration has risen steadily over the last decade.*



*Datassentials Menu Trends Database, US Chains & Independents (2024)

Soy sauce has the perfect balance of the 5 tastes. No wonder it's a favorite "chef's secret" to enhance the flavor of virtually any dish.

EVERYTASTE!

Sweet

Salty



Umami

Sour

Bitter

GENIUS TIP: INFUSED SOY

Artisan condiments are a major foodservice trend. It's quick and easy to create your own infused soy sauces. Use them to add interest and cool-factor to sauces, marinades, dressings, and anywhere you want a hit of umami and flavor.

1 CHOP

ingredients like garlic, shallots, ginger, chiles or soaked dried Asian mushrooms.



2 STEEP



with soy sauce 1-2 hours, then strain.

3 STORE

in squeeze bottles.



FERMENTATION NATION

From pickles and kimchi to artisan brewing, fermentation is sweeping the nation. What's behind this megatrend? One word: flavor. Fermentation intensifies the flavors of natural ingredients, and soy sauce is a perfect example. The traditional fermentation process transforms water, wheat, soybeans and salt into one of the world's most umami-rich seasonings.

Soy Sauce Products

Whether you are looking for a full-bodied soy sauce, reduced sodium or gluten-free - Kikkoman has a soy sauce product for you. Traditionally brewed in the U.S. using North American grown soybeans and wheat, natural salt and pure water, Kikkoman utilizes the fermentation process that was developed centuries ago.



Soy Sauce

Versatile all-purpose seasoning that adds depth and appeal to all kinds of dishes—Asian and beyond. Rich flavor and appealing amber color complement other ingredients without masking them.

Case Code	Pack	Container
00050	12 / 5 oz. (12 / 148 ml)	Bottles
00070	12 / 10 oz. (12 / 296 ml)	Bottles
00150	6 / ½ gallon (6 / 1.89 L)	Plastic Bottles
00171	4 / 1 gallon (4 / 3.79 L)	Plastic Bottles
00180	4 gallon (15.1 L)	Cube Packs
00182	5 gallon (18.9 L)	Pails
00265	200 / 6 ml (200 / 0.2 oz.)	Aluminized Plastic Film Packets
00278	500 / 6 ml (500 / 0.2 oz.)	Aluminized Plastic Film Packets
00280	12 / 5 oz. (12 / 148 ml)	Dispensers

Less Sodium Soy Sauce

Salt is extracted after brewing to retain the naturally rich flavor, aroma and visual appeal of regular Kikkoman Soy Sauce. 38% less sodium; perfect for lighter tastes and health-conscious patrons.

Case Code	Pack	Container
00101	12 / 5 oz. (12 / 148 ml)	Bottles
00105	12 / 10 oz. (12 / 296 ml)	Bottles
00116	500 / 6 ml (500 / 0.2 oz.)	Aluminized Plastic Film Packets
00120	200 / 6 ml (200 / 0.2 oz.)	Aluminized Plastic Film Packets
00125	12 / 5 oz. (12 / 148 ml)	Dispensers
00130	6 / ½ gallon (6 / 1.89 L)	Plastic Bottles
00174	4 gallon (15.1 L)	Cube Packs
00175	5 gallon (18.9 L)	Pails



**Gluten-Free Non-GMO
Tamari Soy Sauce**



Traditionally brewed with four simple non-GMO ingredients: water, soybeans, salt and sugar. Savory flavor and umami richness make this sauce a versatile flavor enhancer for all your gluten-free menu items.

Case Code	Pack	Container
00129	200 / 6 ml (200 / 0.2 oz.)	Aluminized Plastic Film Packets
00158	6 / 1/2 gallon (6 / 1.89 L)	Plastic Bottles
00298	5 gallon (18.9 L)	Pails

Tamari Soy Sauce



Traditionally brewed like Kikkoman Soy Sauce, using soybeans and just a touch of wheat. Great as an all-purpose seasoning or as a condiment.



Case Code	Pack	Container
00850	6 / 1/2 gallon (6 / 1.89 L)	Plastic Bottles

**Less Sodium Gluten-Free
Tamari Soy Sauce**



Create better-for-you menu items without sacrificing flavor. 40% less sodium than regular Kikkoman Gluten-Free Tamari. Ideal for all your gluten-free menu items—Asian and beyond.



Case Code	Pack	Container
00155	6 / 1/2 gallon (6 / 1.89 L)	Plastic Bottles

**Wafu Italian Style
Ginger Soy Pork Ragu**

Have you heard of Wafu Italian? “Wafu” refers to something that’s done in the “Japanese style,” and in this case, wafu pairing with pasta - is Wafu Italian!

The ingredient profiles of Japanese and Italian cuisine work in unison to create an umami-rich, unique dish, and Kikkoman Soy Sauce is the perfect element in bringing these flavors to life.



SCAN
for Recipe

Teriyaki Sauce Products

Kikkoman created the original bottled Teriyaki sauce in the 1960s. All of our teriyaki sauces are made with Kikkoman Soy Sauce as a base and with other premium ingredients, Kikkoman Teriyaki Sauces give foods rich, consistent teriyaki flavor you can count on.



Teriyaki Marinade & Sauces



Teriyaki Marinade & Sauce

The original Teriyaki marinade and sauce. Made from authentic ingredients: Kikkoman Soy Sauce, premium wines, vinegar, sugar and Asian seasonings. Complements the flavors from Asian-inspired to down-home barbecue.

Case Code	Pack	Container
01042	6 / ½ gallon (6 / 1.89 L)	Plastic Bottles
01044	4 / 1 gallon (4 / 3.79 L)	Plastic Bottles
01095	5 gallon (18.9 L)	Pails

Less Sodium Teriyaki Marinade & Sauce

49% less sodium than regular Kikkoman Teriyaki Marinade & Sauce; only 320 mg of sodium per tablespoon. Use straight from the bottle or as a base for culinary inspiration.



Case Code	Pack	Container
01046	6 / ½ gallon (6 / 1.89 L)	Plastic Bottles

Less Sodium Gluten-Free Teriyaki Marinade & Sauce

Contains 50% less sodium than regular Kikkoman Teriyaki Marinade & Sauce, and no MSG added. This full-bodied, sweet sauce is ready to use as a marinade, sauce and dressing base.



Case Code	Pack	Container
01045	6 / ½ gallon (6 / 1.89 L)	Plastic Bottles

Teriyaki Glazes

Teriyaki Glaze

Brush it on cooked foods after they come off the grill or out of the oven to give them sizzling teriyaki barbecue flavor—without the risk of burning.



Case Code	Pack	Container
04910	6 / 5 lb. (6 / 2.27 kg)	Plastic Bottles

Teriyaki Baste & Glaze with Honey & Pineapple

Rich, authentic teriyaki flavor gives everything a signature tropical twist. Saves time and labor—pre-thickened and ready to use without mixing, measuring, prep time or cleanup.



Case Code	Pack	Container
01187	6 / 5 lb. 5 oz. (6 / 2.41 kg)	Plastic Bottles

Less Sodium Teriyaki Glaze

65% less sodium than our regular Teriyaki Glaze. Great for operators who want to add flavor without the sodium. Save time and labor with the ready-to-use rich, sweet-savory sauce.



Case Code	Pack	Container
01657	6 / 5 lb. 6 oz. (6 / 2.44 kg)	Plastic Bottles

Barrel Fish Bologna

INGREDIENTS

BOLOGNA

- 1 lb. Barrel Fish, cleaned
- 1/2 cup Egg Whites
- 1 pinch White Pepper
- 1 tsp Kikkoman No Preservatives Added Poke Sauce
- 1 pinch Nutmeg
- 1 pinch Coriander
- 1 pinch Garlic Powder
- 1 pinch Sugar
- 2 tsp Salt

SLAW

- 2 heads Napa Cabbage
- 1 cup Kikkoman Wasabi Sauce
- 1 cup Sour Cream
- 1/4 cup Kikkoman Rice Vinegar
- 2 Tbsp Kikkoman Teriyaki Baste & Glaze
with Honey & Pineapple
- 1 tsp Salt

DIRECTIONS

BOLOGNA

Blend all ingredients together in a food processor. Stuff mixture into synthetic casings and poach in 160°F water until internal temperature reaches 155°F. Cool, slice and sear on plancha grill.

SLAW

Mix all ingredients together.

TO ORDER

Serve seared bologna and slaw on toasted Hawaiian rolls.

Recipe by Steve McHugh, Cured, San Antonio, TX



Labor-Saving Sauces

These versatile, high-performance products were designed with your needs in mind. They are ready-to-use and will help save labor, ensure consistency and create the kind of profitable, craveable Asian foods your guests are looking for.



Ponzu Citrus Sauce

Light, bright and tangy; delicious right from the bottle to save labor, mixing, sourcing and cleanup. Low in calories, zero fat and only 480 mg of sodium per tablespoon.



Case Code	Pack	Container
02084	6 / ½ gallon (6 / 1.89 L)	Plastic Bottles
02083	500 / 6 ml (500 / 0.2 oz.)	Plastic Packets

Lime Ponzu Citrus Sauce

Ideal as a dipping sauce, on salads and grilled foods, and as a flavor-boosting “secret ingredient” in recipes of all kinds. Ideal for lighter, more healthful dressings, sauces and dishes.



Case Code	Pack	Container
02305	6 / ½ gallon (6 / 1.89 L)	Plastic Bottles

Gluten-Free Hoisin Sauce

Classic Asian cooking sauce and condiment made with puréed plums, miso and soy sauce—versatile and flavorful. Great for both back- and front-of-house.



Case Code	Pack	Container
01542	4 / 5 lb. 3 oz. (4 / 2.34 kg)	Plastic Bottles

Japanese Steak Sauce (Katsu)

A rich, thick all-purpose sauce and condiment with a deep, savory flavor and a hint of tart apple sweetness. Delicious right from the bottle to save labor, mixing and cleanup.



Case Code	Pack	Container
02154	6 / 4 lb. 11 oz. (6 / 2.1 kg)	Plastic Bottles

Gluten-Free Orange Sauce

With only 67.5 mg of sodium per tablespoon, it adds authentic Asian flavor with labor-saving convenience, consistency and surefire crave appeal. Ready-to-use as a sauce, glaze or condiment.



Case Code	Pack	Container
01575	4 / 5 lb. (4 / 2.27 kg)	Plastic Bottles

Poke Sauce

A one-step sauce for poke bowls and more. Packed with flavor, it adds umami and a spicy kick to any dish while containing only 490 mg sodium per tablespoon.



Case Code	Pack	Container
01658	6 / 5 lb. 4 oz. (6 / 2.4 kg)	Plastic Bottles

Oyster Flavored Sauce

Use in any preparation that calls for deep, rich flavor and extra body. Adds savory Asian flavor to dipping and simmering sauces for meat, poultry and vegetables, dressings or stir-fries.



Case Code	Pack	Container
01538	6 / 5 lb. (6 / 2.27 kg)	Plastic Bottles

Gluten-Free Oyster Flavored Sauce (with No Added MSG)



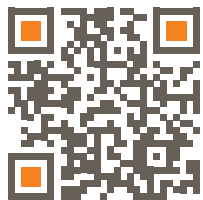
Add savory Asian flavor to dipping and simmering sauces, dressings or stir-fries - for meat, poultry and vegetables. Low calorie. Zero fat. Free of MSG. Ideal for lighter, more healthful dishes.



Case Code	Pack	Container
01562	6 / 5 lb. (6 / 2.27 kg)	Plastic Bottles

Sauce Hacks

Combining Kikkoman's ready-to-use sauces with a few back-of-house staples is a quick way to create versatile signature sauces for takeout items.



SCAN
for More
Sauce Hacks

TERI MAYO

Spread for sandwiches and burgers; fry dip



+



Mayo

SRI-RANCH-A SAUCE

Sandwich sauce; dip for nuggets, fries and onion rings



+



Ranch

THAI CHILI RANCH

Sauce for fries, wings, tots and crudités



+



Ranch

SPICY ORANGE SAUCE

Sauce for wings, fries, nuggets and chicken sandwiches



+



HAWAIIAN BBQ

Sauce for ribs, chicken and grilled veggies



+



BBQ Sauce

Sriracha Hot Chili Sauce

A pasteurized, Southeast Asian-style hot sauce made from chilies lightly cured with vinegar, garlic, sugar and salt. Use as a tabletop condiment or for cooking any cuisine.



Case Code	Pack	Container
01526	6 / 4 lb. 11 oz. (6 / 2.13 kg)	Plastic Bottles
00740	12 / 20 oz. (12 / 20 oz.)	Plastic Bottles

Stir-Fry Sauce

A balanced blend of Kikkoman Soy Sauce, sherry, garlic, oyster extract and Asian seasonings. Pre-thickened and ready to use right from the bottle - saving time and labor.



Case Code	Pack	Container
02072	6 / 4 lb. 14 oz. (6 / 2.20 kg)	Plastic Bottles

Sushi Sauce (Unagi Tare)

A classic finishing sauce. Made with Kikkoman Soy Sauce and sweet rice wine, pre-thickened to give foods an attractive sheen and sweet-savory flavor. No MSG or High Fructose Corn Syrup.



Case Code	Pack	Container
01564	6 / 5 lb. 4 oz. (6 / 2.4 kg)	Plastic Bottles

Sweet & Sour Sauce

Adds tangy flavor appeal to all kinds of menu items, from finger foods and appetizers to entrées, salads and pizzas. Pre-thickened and ready to use right from the bottle.



Case Code	Pack	Container
04902	6 / 4 lb. 11 oz. (6 / 2.12 kg)	Plastic Bottles

Low Sodium Gluten-Free Sweet & Sour Sauce

Product contains 58% less sodium than Kikkoman's regular Sweet & Sour Sauce, without sacrificing flavor.



Case Code	Pack	Container
01656	6 / 5 lb. (6 / 2.27 kg)	Plastic Bottles

Gluten-Free Thai Sweet Chili Sauce

Perfect balance of fiery Thai chilies and garlic, in a sweet and tangy, ready-to-serve-as-is dipping sauce or add to dressings, marinades and stir-fries. Authentic flavor, consistent performance, and Kikkoman quality every time.



Case Code	Pack	Container
01546	4 / 5 lb. 4 oz. (4 / 2.38 kg)	Plastic Bottles
01566	300 / 1 oz. (300 / 28 g)	Plastic Packets

Wasabi Sauce

Use as a creamy, spicy spread with the consistency of mayo, for sandwiches, burgers and more. Delicious with vegetables, steaks, chicken and seafood, and in dips and salad dressings.



Case Code	Pack	Container
00736	6 / 20 oz. (6 / 567 g)	Plastic Bottles

Breadings & Coatings

Anyone can make their own bread crumbs. But give Kikkoman Japanese Style Panko Bread Crumbs a try, and you'll never want to use ordinary bread crumbs again. When you need a lighter coating, Tempura Batter Mix is ideal for all kinds of fried appetizers and desserts too!



Japanese Style Tempura Batter Mix

Light flavor, tempting crunch, outstanding appearance and delicate flavor make it an ideal coating for a variety of fried foods. Easy to use—just add water.



Case Code	Pack	Container
05020	6 / 5 lb. (6 / 2.27 kg)	Foil Bags

Panko Japanese Style Toasted Bread Crumbs

The premium all-purpose breading for baked or fried menu items. Toasted for a golden-brown color; crumbs are lighter - absorbing less fat and cooking cleaner while retaining the crispiness longer.



Case Code	Pack	Container
05000	6 / 2.5 lb. (6 / 1.13 kg)	Foil Bags
05010	25 lb. (11.3 kg)	Paper Bags

Panko Japanese Style Untoasted Bread Crumbs

Available untoasted for a lighter color; contains zero grams of trans-fat. Rough texture and larger crumb size make a crispier coating than ordinary bread crumbs.



Case Code	Pack	Container
05015	25 lb. (11.3 kg)	Paper Bags

Gluten-Free Panko Style Coating

Creates an extra-crisp coating that browns quickly, delivering a professional finish to fried and baked items. Certified gluten-free—made with three ingredients.



Case Code	Pack	Container
05033	6 / 2.5 lb. (6 / 1.14 kg)	Aluminized Film Bags
05035	1 / 20 lb. (1 / 9.07 kg)	Paper Bags

Rice Wines, Vinegars & Oil

Today's foodservice customers are looking for bright, bold flavor—especially millennials, who can't get enough of tangy, spicy, sweet and savory combinations. Kikkoman Rice Wines, Vinegars and Oil can help. Whether you're making dressings and sauces, pickling vegetables or simply fine-tuning the seasoning of soups, stir-fries, dips and condiments, our line is an ultra-versatile pantry essential.



Kotteri Mirin

A premium seasoning and sweetening ingredient that adds complex flavor and an appetizing glazed appearance to a variety of foods - salads, sauces, soups, appetizers and entrées of all kinds.



Case Code	Pack	Container
02093	6 / ½ gallon (1.89 L)	Plastic Bottles
02094	5 gallon (18.9 L)	Cube Packs

Rice Vinegar

Use in popular Asian applications like sushi rice and dressing. Also ideal for Latin, Mediterranean or mainstream American foods. Has a mild, clean flavor that won't overpower other ingredients.



Case Code	Pack	Container
02020	4 / 1 gallon (3.79 L)	Plastic Bottles

Gluten-Free Non-GMO Toasted Sesame Oil

Made from toasted sesame seeds for rich, full-bodied, nutty flavor. Great for dressings, marinades and dips. Perfect as a finishing accent for stir-fries or soups. Preservative- and gluten-free; heart healthy.



Case Code	Pack	Container
01702	4 / 1.25 qt. (4 / 1.18 L)	Plastic Bottles

Wild King Salmon “Rice Bowl”



INGREDIENTS

TUILE:

- ¼ cup black and toasted sesame seeds
- ½ cup sugar
- ¼ cup Kikkoman® Soy Sauce
- 4 ounces unsalted butter, soft
- ⅓ cup corn syrup
- ¾ cup all-purpose flour

CHANTERELLE MUSHROOMS:

- 1 Tbsp canola oil
- ½ cup cleaned chanterelle mushrooms
- 1 Tbsp minced chives
- 1 Tbsp sake
- 1 Tbsp yuzu or lemon juice
- 1 Tbsp Kikkoman® Soy Sauce

KURA:

- ½ cup ikura
- ½ cup dashi or water
- ¼ cup Kikkoman® Less Sodium Soy Sauce
- 2 Tbsp sake
- 1 Tbsp Kikkoman® Kotteri Mirin®

SALMON:

- 4 ounces wild king salmon
- 1 tsp Kikkoman® Double Fermented Shoyu

RICE:

- 2 cups short grain rice
- ½ Tbsp Kikkoman® Rice Vinegar
- ½ Tbsp sugar
- 2 Tbsps Kikkoman® Tamari Soy Sauce
- 1 ¾ cup water
- 1 sheet nori
- 2 Tbsps thinly cut scallions
- 2 Tbsps toasted sesame seeds

TAN TAN SOUP:

- 1 tsp garlic, minced
- 1 tsp ginger, minced
- 1 ounce peanut butter
- ¾ ounce sesame paste
- 5 ounces white miso paste
- ½ ounce sake
- ½ ounce Kikkoman® Kotteri Mirin®
- 3 ounces sugar
- 1 cup water
- ½ cup Kikkoman® Less Sodium Soy Sauce
- ½ cup Kikkoman® Soy Sauce

DIRECTIONS

TUILE:

Preheat oven to 325°F.

In a mixing bowl incorporate the sugar, corn syrup, soy sauce and soft butter. Paddle until light and airy. Add the all-purpose flour, and mix until combined.

Fold in the sesame seeds. Spread the batter on a sil pad on a sheet tray. Bake for 8 minutes. Quickly remove and cut 5" by 3". With a dowel roll making sure to press flat where the two ends meet. Let cool.

CHANTERELLE MUSHROOMS:

Heat a pan until smoking. Add the mushrooms and oil at the same time.

Sauce until lightly colored. Deglaze with the sake. Once dry, take off the heat and add the yuzu and Kikkoman® Soy Sauce. Fold in chives. Keep warm.

IKURA:

Combine the dashi, Kikkoman® Less Sodium Soy Sauce, sake and Kikkoman® Kotteri Mirin®. Rinse the ikura with water until the skins are removed and water runs clear. Drain well. Add the liquid to the ikura and let sit for at least 5 minutes.

SALMON:

Dice the Salmon. Add the Kikkoman® Double Fermented Shoyu and mix. Reserve.

RICE:

Wash the rice multiple times until the water is clear. Drain well. In a rice cooker combine the rice, water, Kikkoman® Tamari Soy Sauce. Cook. While cooking, dissolve the sugar in the Kikkoman® Rice Vinegar. When rice is cooked remove into a bowl. Add the vinegar-sugar mixture. Fold carefully. Crumble the nori into the rice, scallions and sesame seeds.

TAN TAN SOUP:

Combine all ingredients in a blender. Blend until smooth. Pass through a strainer. Scale 1 cup and combine with 3 cups water. Combine well and heat to a simmer while whisking.

TO ASSEMBLE:

Place the Chanterelle Mushrooms in a bowl. Strain the Ikura and place next to the Chanterelle Mushrooms. Combine the Rice mixture with the Salmon. Put in a piping bag and fill the Tuiles from both sides. Spoon the soup into the bowl. Add the filled Tuile. Crack with a spoon to incorporate all flavors.

Recipe created in partnership with Chef Brian Redzikowski at Kettner Exchange.

Soup Bases

Ramen broth takes up to 24 hours to make from scratch; our easy-to-use, labor-saving mixes make ramen easy: just add soy sauce and boiling water. Versatile broth bases can be used for ramen or other noodle dishes and soups. Easy broth solution with four authentic and distinctive flavor profiles. Shelf - stable; store at ambient temperature and refrigerate after opening so you can use just what you need.



Ramen Soup Mixes

Ramen broth takes up to 24 hours to make from scratch; our easy-to-use, labor-saving mixes make ramen easy: just add soy sauce and boiling water. Versatile broth bases can be used for ramen or other noodle dishes and soups. Easy broth solution with four authentic and distinctive flavor profiles. Shelf stable; store at ambient temperature and refrigerate after opening so you can use just what you need.

Tonkotsu Ramen Soup Mix (Green Label)

A rich, creamy broth made with USDA-certified pork and chicken, with no added MSG.

Case Code	Pack	Container
01620	4 / 2.2 lb. (4 / 1 kg)	Stand-Up Pouches

Tonkotsu Ramen Soup Mix

A rich, creamy broth made with USDA-certified pork and chicken.

Case Code	Pack	Container
01621	4 / 2.2 lb. (4 / 1 kg)	Stand-Up Pouches

Chicken Paitan Ramen Soup Mix

A rich, creamy, cloudy chicken broth, rendered by intense simmering.

Case Code	Pack	Container
01810	4 / 2.2 lb. (4 / 1 kg)	Stand-Up Pouches

Beef Paitan Ramen Soup Mix

A rich, creamy, cloudy beef broth, rendered by intense simmering.

Case Code	Pack	Container
01811	4 / 2.2 lb. (4 / 1 kg)	Stand-Up Pouches

Pearl® Organic Smart Soymilk

Meets the FDS's proposed guidelines for a gluten-free declaration. Meets the current USDA's guidelines for fluid milk substitutions in school nutrition programs. Convenient and shelf-stable.

Delicious as a stand-alone beverage, in blended drinks, or used as an ingredient to add rich creaminess to soups, sauces, and desserts. Vegan; cholesterol-free; lactose-free.

Kikkoman Soymilk

Delivering Kikkoman Soymilk from Japan to consumers in the USA. The appeals of Kikkoman Soymilk lie in its high-quality; backed by raw ingredient extraction and production techniques that focus on freshness, showcasing its commitment to careful ingredient selection.



Updated Formula:
No more than 10g of Added Sugar!



Pearl® Organic Soymilk Smart Original

Case Code	Pack	Container
06183	24 / 8 fl. oz. (24 / 240 ml)	Aseptic Cartons

Pearl® Organic Soymilk Smart Creamy Vanilla

Case Code	Pack	Container
06184	24 / 8 fl. oz. (24 / 240 ml)	Aseptic Cartons

Pearl® Organic Soymilk Smart Chocolate

Case Code	Pack	Container
06185	24 / 8 fl. oz. (24 / 240 ml)	Aseptic Cartons



Kikkoman Soymilk Original

The Kikkoman Soymilk Original provides a soft & smooth flavor with a slightly sweet milky taste.

Case Code	Pack	Container
06190	6 / 33.81 fl. oz. (6 / 1000 ml)	Aseptic Cartons

Kikkoman Soymilk Unsweetened

The Kikkoman Soymilk Unsweetened is 100% Soymilk and provides a soft & smooth texture.

Case Code	Pack	Container
06191	6 / 33.81 fl. oz. (6 / 1000 ml)	Aseptic Cartons

Kikkoman Barista Soymilk

Kikkoman Barista Soymilk: The professional choice. Engineered not to curdle when heated, it delivers the best fine foam for latte art and a consistently enhanced coffee aroma.

Case Code	Pack	Container
06192	6 33.81 fl. oz. (6 / 1000ml)	Aseptic Cartons



To-Go Packets

The same great sauces you rely on back-of-house, now in convenient packets. Enhance all your takeout items, from Asian specialties to burgers, nuggets, sandwiches and salads. Eliminate measuring and portioning, reduce waste and simplify condiment station and packaging station management.



		Case Code	Pack	Container
Soy Sauce		00278	500 / 6 ml (500 / 0.2 oz.)	Aluminized Plastic Film Packets
No Preservatives Added Soy Sauce		00265	200 / 6 ml (200 / 0.2 oz.)	Aluminized Plastic Film Packets
Less Sodium No Preservatives Added Soy Sauce		00120	200 / 6 ml (200 / 0.2 oz.)	Aluminized Plastic Film Packets
		00116	500 / 6 ml (500 / 0.2 oz.)	Aluminized Plastic Film Packets
Gluten-Free Non-GMO No Preservatives Added Tamari Soy Sauce	 	00129	200 / 6 ml (200 / 0.2 oz.)	Aluminized Plastic Film Packets
Ponzu Citrus Seasoned Dressing & Sauce		02083	500 / 6 ml (500 / 0.2 oz.)	Plastic Packets
Thai Sweet Chili Sauce	 	01566	300 / 1 ml (300 / 28 g)	Plastic Packets
Duck Sauce		01710	500 / 7ml (500/ 7g)	Plastic Packets



Foodservice Product Guide



PRODUCT CHART		Case Code	Kosher Certified	Non-GMO Project Verified	Organic Certified	No Preservatives Added	Less Sodium	Gluten-Free Certified	Brewed in the USA	Vegan Certified
Soy Sauce										
Soy Sauce	00150	•							•	•
Less Sodium Soy Sauce	00130	•				•			•	•
Gluten-Free Soy Sauce	00157	•		•			•	•	•	•
Tamari Soy Sauce	00850									
Gluten-Free Tamari Soy Sauce	00158	•	•	•			•	•	•	•
Less Sodium Gluten-Free Tamari Soy Sauce	00155	•	•			•	•	•		•
Teriyaki Sauce										
Teriyaki Marinade & Sauce	01042	•								
Less Sodium Teriyaki Marinade & Sauce	01046	•				•				
Less Sodium Gluten-Free Teriyaki Marinade & Sauce	01045	•				•	•	•		
Teriyaki Glaze	04910	•								
Less Sodium Teriyaki Glaze (*NPA)	01657	•		•	•					
Teriyaki Baste & Glaze with Honey & Pineapple	01187	•								
Rice Wines, Vinegars & Oil										
Kotteri Mirin	02093									
Rice Vinegar	02020	•								
Non-GMO Gluten-Free Sesame Oil	01702	•	•						•	
Breading & Coatings										
Japanese Style Tempura Batter Mix	05020	•								
Panko Japanese Style Toasted Bread Crumbs	05010	•								
Panko Japanese Style Untoasted Bread Crumbs	05015	•								
Gluten-Free Panko Style Coating	05033	•						•		
Gluten-Free Panko Style Coating	05035	•						•		

*NPA - No Preservatives Added



Foodservice Product Guide



PRODUCT CHART		Case Code	Kosher Certified	Non-GMO Project Verified	Organic Certified	No Preservatives Added	Less Sodium	Gluten-Free Certified	Brewed in the USA	Vegan Certified
Labor Saving Sauces & Bases										
Lime Ponzu Seasoned Dressing & Sauce	02305	•								
Ponzu Citrus Seasoned Dressing & Sauce	02084									
Gluten-Free Hoisin Sauce	01542	•								
Japanese Steak Sauce (Katsu) (*NPA)	02154					•				
Gluten-Free Orange Sauce	01575	•						•		
Oyster Flavored Sauce - Red Label	01538									
Oyster Flavored Sauce - Green Label	01562							•		
Gluten-Free Vegetarian Oyster Flavored Sauce	01560	•				•		•		
Poke Sauce (*NPA)	01658	•				•				
Low Sodium Gluten-Free Sweet & Sour Sauce (*NPA)	02404	•				•	•	•		
Gluten-Free Sriracha Hot Chili Sauce	01526	•						•		
Stir-Fry Sauce	02072									
Sushi Sauce (Unagi Tare)	01564	•								
Sweet & Sour Sauce	04902	•								
Gluten-Free Thai Sweet Chili Sauce	01546	•						•		
Wasabi Sauce	00736	•								
Ramen Soup Mixes										
Tonkotsu Ramen Soup Mix	01621									
Tonkotsu Ramen Soup Mix (Green Label)	01620									
Chicken Paitan Ramen Soup Mix	01810									
Beef Paitan Ramen Soup Mix	01811									
To-go packets										
Soy Sauce Packets	00278	•								•
No Preservatives Added Soy Sauce Packets	00265	•				•				•
Less Sodium Soy Sauce Packets	00120	•					•			•
Gluten-Free Non GMO Tamari Soy Sauce Packets	00129	•	•			•		•	•	
Ponzu Citrus Seasoned Dressing & Sauce Packet	02083									
Gluten-Free Thai Style Chili Sauce Packet	01566	•						•		
Duck Sauce	01710									

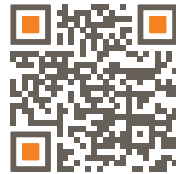
*NPA - No Preservatives Added



Foodservice Product Guide

PRODUCT CHART		Kosher Certified	Non-GMO Project Verified	Organic Certified	No Preservatives Added	Less Sodium	Gluten-Free Certified	Brewed in the USA	Vegan Certified
	Case Code								
Pearl® Organic Smart Original									
Pearl® Soymilk Smart Original	06183	•		•			•		
Pearl® Soymilk Smart Creamy Vanilla	06184	•		•			•		
Pearl® Soymilk Smart Chocolate	06185	•		•			•		
Kikkoman Soymilk Original	06190								
Kikkoman Soymilk Unsweetened	06191								
Kikkoman Barista Soymilk	06192								

*Kikkoman Smart Soymilk is formulated to meet nutritional requirements set by the USDA's guidelines for fluid milk substitutions in school nutrition programs.



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