

# STREETFOOD

**RECIPES BY KIKKOMAN**

DELIGHT YOUR GUESTS WITH A VARIETY OF ETHNIC CUISINE!



**Trend-Food  
STREETFOOD**  
TURN INSPIRATION  
INTO PROFIT!



# STREETFOOD

INSPIRED BY THE WORLD,  
AT HOME IN YOUR KITCHEN

Do your guests love experimenting with new trends?  
Then Kikkoman Food Service's range of sauces has just  
what you need for the latest street food cuisine:

- High-quality, budget-proof products that effortlessly  
bring a wide variety of dishes to the table
- Reliable flexibility for all guests, from vegan  
to gluten-free and low in salt
- Cost and time savings

OUR RANGE  
IN FOOD  
SERVICE SIZE



## SUPPORT FOR PROFESSIONALS WITH GUARANTEED SUCCESS

From traditional to modern, classics to umami flavour bombs:  
Kikkoman Food Service's sauce range consists of nine products that  
help professionals get creative in the kitchen time and time again.  
Whether it's robust soy sauce or fiery chilli sauce for kimchi, our  
products bring the flavours of Asia, South America and Africa into your  
cuisine in seconds.

KIKKOMAN HAS STOOD FOR THE HIGHEST QUALITY AND TRADITIONAL  
CRAFTSMANSHIP FOR OVER A CENTURY. TO THIS DAY, OUR SOY SAUCES  
ARE BREWED IN A TIME-CONSUMING PROCESS FROM ONLY WATER, SOY,  
WHEAT AND SALT, AND TRIPLE FERMENTED, ALLOWING THEM MONTHS  
TO UNFOLD THEIR FULL FLAVOUR.

AND HOW DO WE CELEBRATE MODERNITY? BY CONSTANTLY CREATING  
NEW FLAVOURS WITH SESAME, CITRUS OR CHILLI AND A CULINARY  
CULTURE THAT EMBRACES ALL DIETARY STYLES.

BON APPETIT AND ENJOY DISCOVERING!



KIKKOMAN Streetfood



**BEST  
QUALITY**  
FOR DIFFERENT  
CUISINES

**VEGAN**  
AND AWARDED THE  
**V-LABEL**  
THROUGHOUT  
EUROPE

**FREE FROM**  
GENETIC ENGINEERING,  
FLAVOUR ENHANCERS,  
COLOURINGS AND  
PRESERVATIVES

ALSO AVAILABLE AS  
**LESS SALT**  
AND  
**GLUTEN-FREE**  
VARIETIES

# KIKKOMAN NATURALLY BREWED SOY SAUCE

A premium vegan all-rounder: Kikkoman Naturally Brewed Soy Sauce is made exclusively from soybeans, wheat, water and salt and not only gives Asian dishes that special umami kick. This fifth taste, in addition to sweet, sour, salty and bitter, describes foods such as Parmesan, tomatoes and mushrooms that taste particularly savoury and meaty. The production is based on centuries-old knowledge and still takes place today in a process built around triple fermentation; it is as traditional as it is time-consuming. The result is a top-quality product with a light reddish-brown colour and characteristic aroma that is not only suitable as a dip or for citrus and herb marinades for seafood, fish, meat or vegetables, but also in salad dressings, vegetable purees and hearty broths.

**Incredibly  
harmonious**  
thanks to triple  
fermentation.

**Universal  
all-rounder**  
both back and  
front of house.







### Thai-style flavour bomb:

This light soup with lime and lemongrass smells deliciously exotic, salmon, prawns lots of vegetables and tofu make it a real powerhouse. Kikkoman Soy Sauce rounds it out beautifully.

# THAI LINE SOUP with tofu, salmon and prawns

10 Portions

60 min

## INGREDIENTS

### SOUP

1 kg salmon fillet  
200 g Thai eggplant  
10 shiitake mushrooms  
300 g carrots  
2 l vegetable stock  
20g Kaffir lime leaves, dried  
2 stalks lemongrass  
250 g sugar snap peas  
25 g garlic  
80 g ginger or galangal  
1-3 chilli peppers  
1 l coconut milk  
200 ml Kikkoman Naturally Brewed Soy Sauce  
100 ml fish sauce  
500 g baby broccoli  
200 g Thai basil  
100 ml lime juice  
500 g firm tofu, natural  
500 g raw prawns, no shells and tails  
Salt and pepper to taste

### TO SERVE

A few coriander leaves  
A few Thai basil leaves

## PREPARATION

**SOUP:** Fry garlic, ginger and chilli until they start to release their aromas.

Skin and debone the salmon and dice it alongside the tofu. Halve or quarter the eggplant, depending on size, and cut into pieces, mushrooms into strips. Cut carrots into matchstick-sized sticks, sugar snap peas into thirds.

Heat vegetable stock and Kaffir lime leaves in a large pot. Chop lemongrass and cook for about 15 minutes. Then add coconut milk, vegetables (except broccoli), Kikkoman Soy Sauce and fish sauce. Simmer until vegetables are soft. Add broccoli and Thai basil and cook for 5 minutes.

Finally, add lime juice, fish, tofu and prawns and simmer for another 5 minutes. Season to taste with salt and pepper.

**TO SERVE:** Sprinkle with some Thai basil leaves, coriander leaves and serve with lime wedges.



# Spicy BEEF EMPANADAS with green herb sauce

10 portions

2 hrs

## INGREDIENTS

### FILLING

1 kg minced beef  
200 ml Kikkoman Naturally Brewed Soy Sauce  
2 onions  
25 g garlic  
1 fresh jalapeño  
1 tsp ground cumin  
1 tsp ground coriander  
1 tbsp lemon zest  
½ tsp smoked paprika  
Salt and pepper to taste

### DOUGH

1 kg wheat flour  
1 egg  
150 ml cold water  
200 g butter  
Salt  
Beaten egg

### HERB SAUCE

250 g fresh coriander, finely chopped  
250 g fresh mint, finely chopped  
500 ml olive oil  
Zest and juice of 1 lemon  
3 cloves of garlic  
1 tsp sugar  
Salt and pepper to taste

## PREPARATION

**FILLING:** Finely chop garlic and jalapeño, dice onions and mix everything with minced meat, Kikkoman Soy Sauce, lemon zest and spices.

**DOUGH:** Mix all ingredients except the beaten egg into a smooth dough, wrap in foil and leave to rest in the fridge.

Roll out the chilled dough thinly and cut out circles. Place a little filling on each circle and fold into a crescent shape. Place empanadas on a baking tray, brush with beaten egg and bake in an oven preheated to 180 degrees for 30-45 minutes, depending on size.

**HERB SAUCE:** Mix all ingredients and season with salt and pepper.

### Popular snack:

In Spain, Central and South America these filled dumplings are available on every corner. Juicy beef, aromatic spices, crispy dough and a refreshing mint-coriander sauce make them a street food delight.





# OMUSOBA OMELETTE

## with prawns and mushrooms

10 portions

20 min

### INGREDIENTS

#### OMELETTE

20 eggs  
40 g sugar  
7 g instant dashi broth  
3 tbsp cooking oil

#### FILLING

30 g garlic  
1.2 kg cooked soba noodles  
1 kg raw king prawns,  
no shells and tails  
200 g shallots  
300 g shimeji mushrooms  
5 tbsp Kikkoman Naturally  
Brewed Soy Sauce  
4 tbsp cooking oil

#### OKONOMIYAKI SAUCE

30 g brown sugar  
10 tbsp ketchup  
10 tsp honey  
1 tbsp Kikkoman Naturally  
Brewed Soy Sauce  
2 tbsp Worcestershire sauce

#### TO SERVE

10 tsp chives, chopped  
10 tbsp Kewpie mayonnaise  
1 g nori seaweed, dried and  
finely chopped  
5 g katsuobushi (Bonito flakes)  
200 g pickled red ginger

### PREPARATION

**OMELETTE:** Crack eggs, whisk with sugar and dashi and fry in oil.

**FILLING:** Finely chop garlic, slice shallots and clean mushrooms and fry in oil until golden brown. Add prawns and fry for 1 minute, then add cooked soba noodles, season with Kikkoman Soy Sauce and cook for another minute.

**OKONOMIYAKI SAUCE:** Mix all ingredients well.

**TO SERVE:** Spoon filling onto the bottom half of each omelette and fold into a crescent shape. Garnish with Kewpie mayonnaise, Okonomiyaki sauce, chives, bonito flakes and nori and serve with pickled ginger.

### Comfort food in Japanese:

This omelette filled with fried soba noodles, prawns and shimeji mushrooms is traditionally served in so-called izakayas. Ginger, nori, Kewpie mayonnaise and homemade Okonomiyaki sauce round it off perfectly.







# KIKKOMAN NATURALLY BREWED LESS SALT SOY SAUCE

Seasons steamed vegetables, roasted meat or fish gently but just as effectively as regular soy sauce.

A dash in mashed potatoes, meat stock, salad dressings or barbecue marinades takes the flavour to a new level.

Same taste, less salt! In recent years, awareness for healthier and more mindful nutrition has increased enormously. For guests looking to cut down on sodium and additives, we offer the perfect solution: our Kikkoman Naturally Brewed Less Salt Soy Sauce, which has almost half its salt content removed in a special process. What remains unchanged is the uniquely harmonious taste, which is created during the months-long production process, including triple fermentation.



43%  
LESS SALT  
COMPARED TO  
CLASSIC SOY SAUCE

VEGAN  
BY NATURE

AWARDED THE  
V-LABEL  
BY THE  
INDEPENDENT  
EUROPEAN  
VEGETARIAN  
UNION (EVU)

FREE FROM  
COLOURINGS,  
PRESERVATIVES,  
FLAVOUR ENHANCERS  
AND GENETIC  
ENGINEERING





# ASIAN BAO BUNS

with crab meat

10 Portions

20 min

## INGREDIENTS

### DOUGH

900 g wheat flour  
20 g instant yeast  
500 ml water  
15 g sugar  
Baking paper

### FILLING

4 tsp white sesame seeds, roasted  
200 ml oyster sauce  
50 ml lime juice  
1 piece of ginger  
3 tsp fresh coriander, finely chopped  
1.2 kg crab meat (canned)  
4 tsp chives, finely chopped

### HOISIN SAUCE

200 g peanut butter  
500 ml Kikkoman Naturally Brewed Less Salt Soy Sauce  
200 g brown sugar  
150 ml rice vinegar  
30 g garlic, finely minced  
2 tbsp sriracha sauce  
3 pinches black pepper, freshly ground

## PREPARATION

**DOUGH:** Dissolve yeast and sugar in 37 degree water. Add in flour and knead for 10 minutes until dough is smooth and elastic. Leave to rise in a bowl covered with cling film in a warm place for 40 minutes.

**FILLING:** Drain crab meat, add coriander, chives and ginger, then oyster sauce, lime juice and sesame seeds.

**HOISIN SAUCE:** Heat Kikkoman Less Salt Soy Sauce and rice vinegar over low heat and stir to dissolve the brown sugar. Remove from heat and mix with Sriracha, garlic, peanut butter and black pepper until smooth.

**BAO BUNS:** Dust risen dough with flour on the work surface and knead again. Roll out finger-thick and cut out circles 10 cm in diameter. Place the filling in the centre and roll the dough into small balls. Place a small piece of baking paper under each finished bun and steam in a bamboo basket or steamer for 4 minutes. Place in the steamer and cook for 4 minutes.

**TO SERVE:** Pour hoisin sauce into a separate bowl and serve with steamed bao buns.

These steamed Chinese dumplings, to which entire trendy restaurant concepts are now devoted in Europe, are filled with juicy crab meat. Served with homemade hoisin sauce, they are absolutely yummy!





# Chicken vindaloo

## SAMOSAS

### with yoghurt dip

10 Portions

20 min

#### INGREDIENTS

##### FILLING

1.5 kg chicken breast  
4 tbsp Kikkoman Naturally Brewed Less Salt Soy Sauce  
800 g passata  
200 ml chicken stock  
1 tsp coriander seeds  
1 tsp cumin seeds  
1 tsp black mustard seeds  
1 tsp turmeric powder  
1 tsp cinnamon powder  
1 tsp cardamom powder  
3 pinches of chilli powder  
4 tbsp red wine vinegar  
300 g white onion  
50 g sugar  
100 g cooking oil

##### YOGHURT DIP

600 ml Greek yogurt  
4 tbsp Kikkoman Naturally Brewed Less Salt Soy Sauce  
1 piece of ginger  
10 g garlic  
200 ml broth from cooking the chicken

##### DOUGH

500 g ready-made filo dough  
200 g clarified butter  
6 l cooking oil for frying

#### PREPARATION

**FILLING:** Thinly slice onions and fry in cooking oil until translucent. Add coriander, cumin and mustard seeds and roast for 15 seconds, then add ground spices and sugar. Deglaze with chicken broth, passata, Kikkoman Less Salt Soy Sauce and red wine vinegar and bring to a boil. Add the chicken and cook for 15 minutes, and let cool.

Remove the meat from the broth and chop finely. If meat is too dry, pour in some of the liquid.

**YOGHURT DIP:** Finely chop garlic and ginger, mix with yoghurt, cooking stock and Kikkoman Less Salt Soy Sauce.

**SAMOSAS:** Unfold one layer of filo pastry, brush all over with melted clarified butter and cover with a second layer. Cut the dough along the narrow side into strips 3 fingers wide. At the beginning of each strip, add a portion of filling and roll it up alternately so that a triangle is formed. Fry samosas until golden brown.

**TO SERVE:** Serve samosas with the yoghurt dip in a separate bowl.

#### Some like it hot!

Vindaloo is one of the hottest preparations found in Indian cuisine. To keep your guests from sweating too much, crispy dough and cool yoghurt make refreshing counterparts to chilli, ginger and cumin.







# KIKKOMAN NATURALLY BREWED TAMARI GLUTEN-FREE SOY SAUCE

AUTHENTIC  
TASTE  
MINUS GLUTEN

ONE SAUCE  
FOR EVERYONE

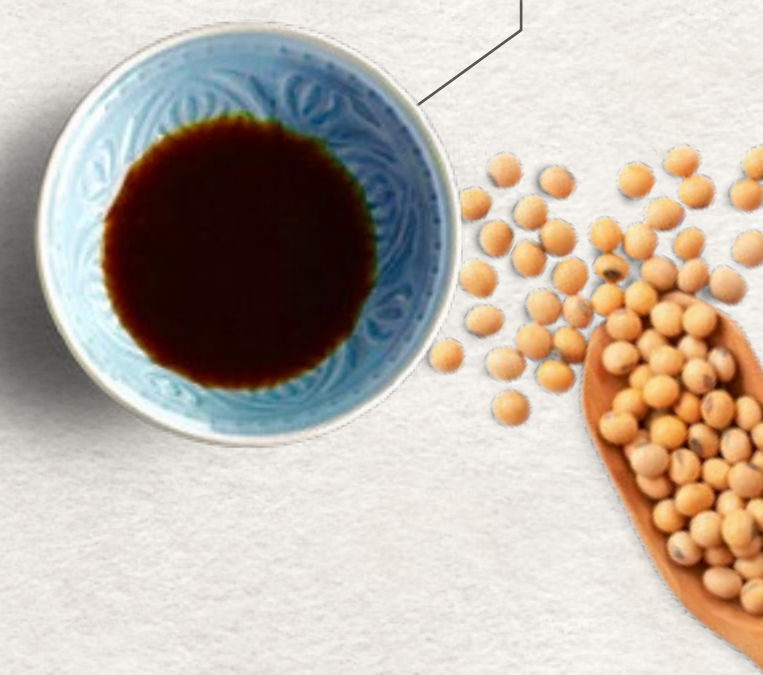
VEGAN AND  
HALAL

DOES NOT CONTAIN  
ANY FLAVOUR  
ENHANCERS,  
COLOURINGS,  
PRESERVATIVES  
OR GENETIC  
ENGINEERING


Also adds that  
**umami kick**  
to glazes, vegetable juices  
and savoury smoothies.

**Gluten-free  
accompaniment**  
to grilled meat,  
sashimi or  
roasted vegetables.

Gluten is found in most grains, including wheat. But tamari contains no grain and is therefore gluten-free. Like our traditional soy sauce, tamari is created in a special, completely natural fermentation process and offers just as many possibilities in terms of taste and versatility. It not only adds a special flavour to dressings, marinades, soups, broths and vegetable purees, but can also be used to finish meat and seafood dishes. Kikkoman Tamari Gluten-free Soy Sauce is perfect for vegans and people on a halal diet.







Skewered fish balls can be found at any Thai market and are a delicious street food snack when grilled, boiled or baked.

Thanks to Kikkoman Gluten-free Soy Sauce, the recipe is gluten-free.

gluten free

## FRAGRANT THAI FISH BALLS

with tamari dipping sauce

10 Portions 1 hrs 30 min

### INGREDIENTS

#### FISH BALLS

1 kg white fish fillets,  
no bones and skin  
500 g raw prawns,  
no shells and tails  
150 ml Kikkoman Naturally  
Brewed Tamari Gluten-free Soy  
Sauce  
100 g fresh coriander  
100 g spring onion  
50 g ginger  
1 tbsp garlic puree  
1 egg  
Zest and juice of 1 orange  
120 g potato starch  
100 g rice flour  
2 tbsp sesame oil  
1 tbsp sugar

#### DRESSING

500 ml Kikkoman Naturally  
Brewed Tamari Gluten-free Soy  
Sauce  
50 g fresh coriander  
70 ml rice vinegar  
50 ml water  
1 tsp ginger, freshly grated  
1 tsp garlic, freshly crushed  
2 tbsp sugar  
10 g orange zest, grated  
1 chilli pepper  
2 tsp sesame seeds to garnish

### PREPARATION

**FISH BALLS:** Chop fish and prawns in a food processor. Add minced herbs, spring onion, ginger, garlic and egg and mix, then stir in potato starch, rice flour and remaining ingredients. Leave in the fridge for at least 1 hour.

Form balls from the fish mixture and blanch in boiling water for 1-2 minutes. Put balls on skewers, brush with Kikkoman Gluten-free Soy Sauce and sprinkle with sesame seeds, then fry on all sides in a pan or on the grill.

**DRESSING:** Mix vinegar, Kikkoman Gluten-free Soy Sauce, sugar and orange zest, then add garlic, ginger, chilli, water and herbs. Mix well and season to taste.



vegetarian

gluten free

# SWEET POTATO PAKORAS

## with tamari sesame dip

10 Portions

20 min

### INGREDIENTS

#### VEGETABLES

600 g sweet potato  
600 g carrots  
600 g white onion  
300 g spinach

#### BATTER

1.1 kg chickpea flour  
1 l water  
4 tbsp curry powder  
5 pinches salt

#### SAUCE

200 ml Kikkoman Naturally Brewed  
Tamari Gluten-free Soy Sauce  
100 ml rice vinegar  
50 g garlic, finely minced  
10 g red chilli, finely minced  
1 piece of ginger  
2 tbsp sesame oil  
2.5 g white sesame seeds, roasted

#### FOR FRYING

6 l oil

### PREPARATION

**VEGETABLES:** Peel vegetables and cut into thin, 8 cm long sticks.

**BATTER:** Mix chickpea flour with curry powder and salt, add water and mix everything into a smooth dough.

**SAUCE:** Mix all ingredients well.

**FRYING:** Heat oil to 180 degrees. Add vegetables to the batter, form golf ball-sized portions and deep-fry in portions for about 3 minutes, until golden brown.

**TO SERVE:** pour sauce into a separate bowl and serve with pakoras.

### The crispy curry vegetable pancakes

are a true street food classic from India. Thanks to Kikkoman Gluten-free Soy Sauce and chickpea flour, they are also suitable for guests with gluten intolerance.







# PAD KRAPAO

beef with peanuts  
and Thai basil

gluten free

10 Portions

20 min

## INGREDIENTS

### SAUCE

100 ml Kikkoman Naturally Brewed  
Tamari Gluten-free Soy Sauce  
300 ml oyster sauce  
100 ml fish sauce  
100 ml lime juice  
150 g palm sugar, chopped  
800 ml beef stock (gluten-free)  
30 g corn starch

### PAD KRAPAO

2 kg ground beef  
400 g shallots  
30 g garlic  
600 g red pepper  
100 ml peanut oil

### TO SERVE

4 tsp fresh coriander, chopped  
4 tsp fresh chives, chopped  
1 bunch Thai basil, chopped  
50 g salted peanuts, chopped  
1.2 kg cooked jasmine rice

## PREPARATION

**SAUCE:** Mix Kikkoman Gluten-free Soy Sauce, oyster sauce, fish sauce, lime juice, palm sugar, beef stock and corn starch and set aside.

**PAD KRAPAO:** Chop shallots and garlic and brown in peanut oil. Cut pepper into strips, add to pan and fry for 2 minutes. Add minced beef and stir-fry until crispy, then add the sauce, which has been stirred through again. Cook everything for 3 minutes, until the sauce thickens.

**TO SERVE:** Sprinkle coriander, chives, Thai basil and peanuts over the meat and serve with jasmine rice.



**No street food market in Thailand is complete without Pad Krapao**

The juicy umami bomb is peak comfort food and on the table in record time. With Kikkoman Gluten-free Soy Sauce, everyone can enjoy this classic.







**Incredibly versatile,**  
goes well with seafood, fish,  
meat, poultry or vegetables  
and many different  
international cuisines.

**Tastes great with Katsu,**  
a type of Japanese cutlet,  
and tataki, spicy fried  
meat or fish that remains  
raw on the inside.

# KIKKOMAN PONZU LEMON

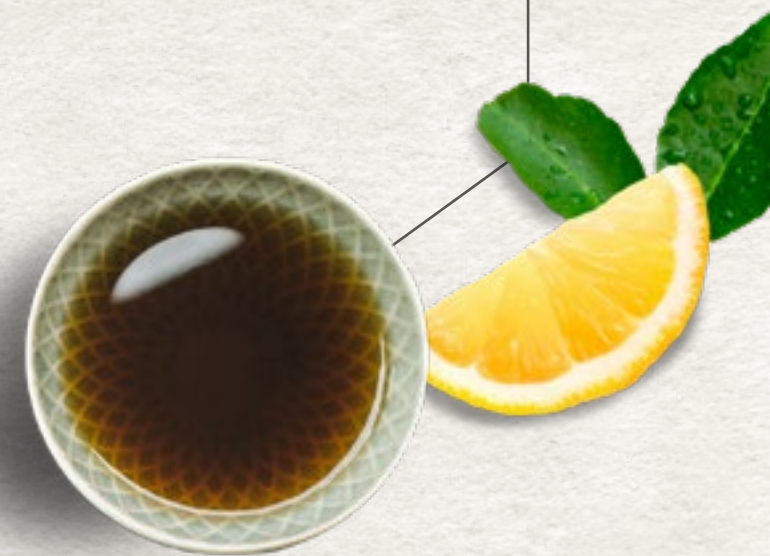
The Japanese seasoning sauce Ponzu is based on soy sauce, yuzu and vinegar or mirin; for the European market, Kikkoman has developed a version with lemon and vinegar. It is perfect as a dip for gyozas – Japanese dumplings –, dim sum, sashimi and baked vegetables, gives salad dressings, bowls, mushrooms or carpaccio a fresh kick and is that certain something in marinades for poultry, fish and vegetables. Due to its traditional production and maturation, Kikkoman Ponzu Lemon has a harmoniously balanced taste.

SUITABLE  
FOR A  
VEGAN  
DIET

UNITES CLASSIC  
SOY SAUCE  
WITH A TOUCH OF  
ACIDITY

GIVES  
DISHES  
A FRESH NOTE

NOT ONLY  
SUITABLE FOR  
ASIAN  
CUISINES





vegetarian

# GUDEG JOGJA

## INDONESIAN JACKFRUIT STEW

10 Portions 20 min

### INGREDIENTS

#### STEW

1.5 kg jackfruit in brine  
50 g galangal  
150 g lemongrass  
50 g palm sugar  
1 handful kaffir lime leaves  
1 tsp coriander seeds  
2 l coconut milk  
300 g shallots  
10 bags Earl Grey tea  
100 ml rapeseed oil  
200 ml Kikkoman Ponzu Lemon

#### TO SERVE

10 eggs, hard boiled and cut in half  
4 tsp fresh coriander, chopped  
Optional: cooked rice

### PREPARATION

**STEW:** Blend galangal, lemongrass, palm sugar, coriander seeds, shallots and oil into a paste.

Sauté paste for 3 minutes, bring to a boil with coconut milk and add tea bags for 1 minute. Remove tea bags and add drained jackfruit and lime leaves. Reduce for about 10 minutes and season to taste with Kikkoman Ponzu Lemon.

**TO SERVE:** Add half an egg and chopped coriander to the stew and serve with rice, if desired.

Jackfruit is the trendy ingredient of veggie cuisine and incredibly versatile.

For this exotic vegetarian stew, it is combined with lemongrass and tea. Finely acidic Kikkoman Ponzu Lemon rounds off the distinctive taste.



KIKKOMAN Streetfood







# CHICKEN KATSU WRAP

## with sweet & sour sauce

10 Portions 1 hrs 30 min

### INGREDIENTS

#### CHICKEN

200 ml Kikkoman Ponzu Lemon  
1 kg chicken breast

#### COATING

100 g tempura flour  
200 ml water  
100 g breadcrumbs  
3 l cooking oil for frying

#### SALAD

700 g wheat tortilla  
200 g curly lettuce  
300 g carrots  
300 g red pepper  
300 g cucumber

#### SAUCE

300 g pineapple  
300 g ketchup  
2 tsp fresh chilli pepper, chopped  
4 tbsp Worcestershire sauce  
70 ml mirin  
30 g garlic  
1 piece of ginger

### PREPARATION

**CHICKEN:** Cut chicken breast into strips 2 fingers wide and marinate in Kikkoman Ponzu Lemon for 10 minutes.

**COATING:** Thoroughly mix tempura flour with water, place breadcrumbs in a separate dish. Dip the chicken first in batter, then coat in breadcrumbs and fry until brown.

**SALAD:** Cut carrots, cucumber and pepper into thin julienne, wash the lettuce and cut into smaller pieces.

**SAUCE:** Cut pineapple into small cubes, chop garlic and ginger and combine with chopped chilli, ketchup, Worcestershire sauce and mirin. Mix thoroughly.

**TO SERVE:** Heat tortillas on the grill or pan until they soften, then add salad, sauce and crispy chicken, roll them up and heat through briefly.

The Japanese seasoning sauce Ponzu is based on soy sauce, lemon and vinegar and **adds a sour, aromatic kick** to tataki, sashimi and katsu. Thanks to it, the wrap with crunchy vegetables is ready in no time.





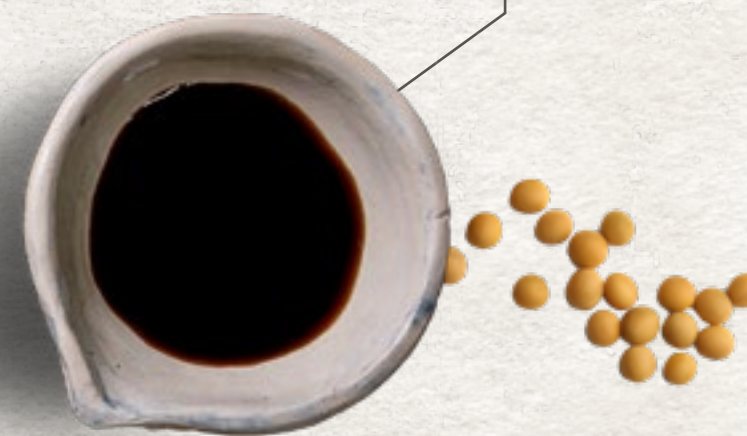


# KIKKOMAN SAUCE FOR POKE BOWL

Perfect for marinating  
raw or lightly flamed fish,  
vegetables, thinly sliced  
grilled beef and seasonal veggies,  
grain and salad bowls.

Ready-to-use dressing,  
base for your own  
creations and finish  
for stir-fry dishes.

Fresh and healthy poke bowls have made appearances on the menus of trendy restaurants all over the world for years. The rainbow-coloured bowls with fish, rice or vegetables get that special oomph from vegan Kikkoman Sauce for Poke Bowl. Kikkoman Naturally Brewed Soy Sauce, toasted sesame oil, a hint of lemon and some chilli give it depth and make it a professional all-purpose weapon in terms of taste and time use.



VEGAN

IDEAL FOR  
QUICK  
COOKING

REFINED  
UMAMI BOMB

HEARTY,  
SALTY,  
SOUR,  
SPICY





vegetarian

# Crispy red bean, sweetcorn & pepper TAQUITOS

10 Portions

30 min

## INGREDIENTS

2 kg wheat tortillas

### FILLING

200 ml Kikkoman Sauce for Poke Bowl

1 kg natural firm tofu

500 g cheddar

500 g sweetcorn (canned)

700 g red beans (canned)

30 g garlic

300 g red onion

300 g red pepper

1 kg chopped tomato (canned)

2 tsp cumin powder

80 ml cooking oil

### SALSA

100 ml Kikkoman Sauce for Poke Bowl

100 g red onion

500 g tomato

400 g avocado

4 tsp fresh jalapeño

4 tsp fresh coriander

50 ml lime juice

## PREPARATION

**FILLING:** Finely chop onions and garlic, dice peppers and fry everything in cooking oil. Finely crumble tofu, add to vegetables and fry until golden brown. Add Kikkoman Poke Sauce, drained beans, corn and cumin, pour in chopped tomatoes and cook for 10 minutes.

**TAQUITOS:** Cut tortillas into palm-sized rectangles and fill with prepared filling and cheddar. Roll up, place side by side on a baking tray and bake in the oven at 200 degrees for about 5 minutes, until golden.

**SALSA:** Dice avocado, finely chop jalapeño, coriander and onion. Core tomatoes and cut into cubes the same size as the avocado. Mix everything with Kikkoman Poke Sauce and lime juice.

**TO SERVE:** Arrange taquitos on a plate and garnish with salsa.

For this Mexican veggie appetiser, mini tortillas are filled, baked until crispy and served with a fruity and spicy salsa. Kikkoman Poke Sauce with soy sauce, roasted sesame oil, lemon and chilli gives the snack that special spice.





### Bowls are always a winner!

With rice noodles, seafood, corn and avocado, this street food favourite is a real flavour freshener that can be prepared in a flash thanks to Kikkoman Poke Sauce.



## RICE NOODLE BOWL WITH SEAFOOD and poke dressing

10 Portions

30 min

### INGREDIENTS

#### FILLING

1 kg seafood mix  
3 avocados  
500 ml Kikkoman Sauce for Poke Bowl  
800 g rice noodles  
1 red onion  
2 mangos  
2 cucumbers  
Optional: 300 g corn (canned)  
50 ml lime juice  
Salt and pepper to taste

#### TO SERVE

250 g spring onions, finely chopped

### PREPARATION

**BOWL:** Season seafood with salt and pepper, drizzle over lime juice and briefly sear over very high heat.

Halve and slice cucumbers and cut onion into thin rings. Peel and dice avocados and mangos. Optional: drain corn. Cook rice noodles according to package instructions, then chop into smaller pieces.

**TO SERVE:** Mix noodles and vegetables in a bowl, add seafood and Kikkoman Poke Sauce and serve with spring onions.



# TEMPURA SALMON POKE BOWL

with couscous

10 Portions

25 min

## INGREDIENTS

### FISH

100 g tempura flour  
200 ml water  
800 g salmon fillet  
80 ml Kikkoman Sauce for Poke Bowl  
3 l cooking oil for frying

### SALAD

500 g cherry tomatoes  
400 g paprika  
400 g cucumber  
600 g plantain  
300 g mango  
500 g couscous

### TO SERVE

300 g mayonnaise  
50 ml lime juice  
4 tbsp chives, finely chopped  
4 tsp coriander, finely chopped  
4 tsp black sesame  
40 ml Kikkoman Sauce for Poke Bowl

## PREPARATION

**FISH:** Dice salmon and marinate in Kikkoman Poke Sauce for 5 minutes. Mix tempura flour and water. Remove salmon from the marinade, pull through batter and deep-fry until golden brown.

**SALAD:** Prepare couscous according to the instructions on the packet. Halve tomatoes, cut peppers into strips, cucumber into half-moons and mango into small cubes. Peel plantains, cut each into four pieces and deep-fry.

Mix mayonnaise with lime juice and coriander.

**TO SERVE:** Place couscous in the bottom of the bowl, arrange vegetables, plantains and salmon tempura on top. Pour over coriander mayonnaise and Kikkoman Poke Sauce and sprinkle with sesame seeds and chives.

"Poke" in Hawaiian means "to cut into pieces", "tempura" refers to deep-fried dishes in Japanese. This bowl combines the best of both worlds with crispy salmon, fresh vegetables, fried plantains and couscous.





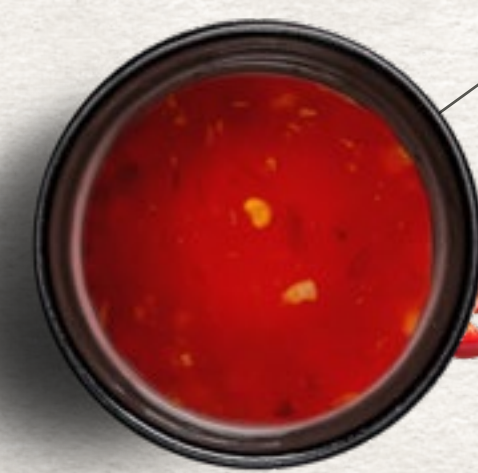


**Quick, easy and aromatic**  
base for sauces,  
soups and marinades.

**Ready-to-use dip**  
for chicken wings,  
fusion dim sum  
or grilled vegetables.

# KIKKOMAN SPICY CHILI SAUCE FOR KIMCHI

In Korea, there are countless versions of the fermented cabbage dish kimchi, all of which have in common that they require a lot of time and effort to prepare. Our Kikkoman Spicy Chili Sauce for Kimchi with garlic, ginger, chilli, salt and fish sauce is an easy and quick way to bring the authentic flavour to your professional kitchen and is perfect for Asian rice and noodle dishes, vegetable pancakes, stews and eggs.



KOREAN  
CLASSIC  
TO GO

SPICY KICK  
FOR  
TRENDY  
BOWLS

INTENSE,  
SALTY,  
SPICY

INCREDIBLY  
VERSATILE



KIKKOMAN Streetfood



### Korean national treasure:

the fermented cabbage kimchi is traditionally made in a process that takes days.

Kikkoman offers a shortcut to spicy heaven with its Kikkoman Kimchi Chili Sauce, here with aromatic lamb, crunchy nuts and fresh herbs.

## Korean-style KIMCHI LAMB SKEWERS

10 Portions

45 min

### INGREDIENTS

#### LAMB

1.5 kg leg of lamb, no bones  
300 ml Kikkoman Spicy Chili Sauce for Kimchi  
100 g peanuts, chopped  
1 tbsp lime zest  
6 cloves of garlic, chopped  
80 g fermented soybean paste  
250 ml rice wine for cooking  
Black pepper, freshly ground  
Wooden skewers

#### PEANUT MAYONNAISE

800 g mayonnaise  
150 g peanut butter  
100 ml lime juice  
1-2 tbsp sugar  
1-2 chilli peppers, finely chopped  
1 tbsp Kikkoman Spicy Chili Sauce for Kimchi  
100 g fresh coriander, finely chopped

#### TO SERVE

150 g coriander, whole leaves  
3 limes

### PREPARATION

**LAMB:** Cut meat into thin strips and place in a marinade of Kikkoman Kimchi Chili Sauce, rice wine, nuts, garlic, soy paste and lime zest. Season with pepper and leave to marinate for at least 30 minutes.

Put meat on skewers and cook for about 5 minutes on a very hot grill just before serving.

**PEANUT MAYONNAISE:** Mix all ingredients well

**TO SERVE:** Sprinkle skewers with coriander and serve with lime wedges and peanut mayonnaise.



### Be creative:

These seafood pancakes are not only lightning quick to prepare, but also beautifully spicy thanks to Kikkoman Kimchi Chili Sauce and maximally flexible - they work with any seasonal seafood.



# JUICY SEAFOOD PANCAKES

10 Portions 30 min

## INGREDIENTS

500 g raw prawns, no shells and tails  
500 g squid, cleaned  
200 ml Kikkoman Spicy Chili Sauce for Kimchi  
500 g octopus, cleaned  
3 bunches spring onion  
2 chilli peppers, finely chopped  
500 g wheat flour  
200 g carrots  
6 eggs  
400-500 ml water  
200 g potato starch  
3 tbsp sesame oil  
Pepper to taste  
200 ml cooking oil for frying  
Kikkoman Naturally Brewed Soy Sauce (optional, to serve)

## PREPARATION

**BATTER:** Cut carrots and spring onions into fine rings, set aside some spring onions for decoration. Add chilli to the vegetable mixture.

Dice cleaned seafood and mix thoroughly in a bowl with vegetables, eggs, flour, potato starch, sesame oil, water and Kikkoman Kimchi Chili Sauce. Season to taste with pepper.

Heat oil in a pan and deep-fry batter in batches until golden brown.

**TO SERVE:** Sprinkle with spring onions and serve with Kikkoman Soy Sauce.







**A sophisticated veggie twist:**  
instead of pork, pulled oyster mushrooms  
end up in the soft, fluffy bao buns. With pickled  
carrots and a sweet and spicy sauce,  
it's a street food dream!



# PULLED OYSTER MUSHROOM BAO

vegetarian

10 Portions 2 hrs 30 min

## INGREDIENTS

### DOUGH

- 1 kg wheat flour
- 2 tsp sugar
- 2 tsp salt
- 2 packs dried yeast (8 g per pack)
- 1 tsp baking powder
- 2 tbsp rice vinegar
- 400 ml water
- 100 ml milk
- 2 tbsp oil

### FILLING

- 3 kg royal oyster mushrooms
- 3 onions
- 6 cloves of garlic
- 100 g ginger
- 2 bunches spring onion
- 150 ml Kikkoman Spicy Chili Sauce for Kimchi
- 150 ml Kikkoman Teriyaki Glaze
- 200 ml Kikkoman Naturally Brewed Soy Sauce
- 100 g sugar
- Cooking oil for frying

### PICKLED CARROTS

- 250 ml rice vinegar
- 250 ml water
- 250 g sugar
- 10 g salt
- 100 ml Kikkoman Spicy Chili Sauce for Kimchi
- 2 kg carrots

### TO SERVE

- 100 g spring onion, chopped
- 100 g coriander, chopped
- 150 g sprouts

## PREPARATION

**DOUGH:** Mix water, milk, yeast and sugar in a bowl. Add flour, vinegar and salt and work into a smooth dough. Leave to rise for 1 hour, roll out, sprinkle with baking powder and knead. Leave to rest again for about 30 minutes.

**FILLING:** Slice onion thinly, chop ginger, spring onion and garlic. Pick mushrooms apart with a fork or cut them into fine strips and marinate in Kikkoman Soy Sauce for 15 minutes. Drain any excess liquid.

Fry mushrooms in oil until they start to collapse. First, add garlic, spring onion and ginger, then Kikkoman Kimchi Chili Sauce, Kikkoman Teriyaki Glaze, vinegar and sugar. Continue stir-frying.

**PICKLED CARROTS:** Cut carrot into matchsticks and marinate in a large bowl with vinegar, sugar, Kikkoman Kimchi Chili Sauce, water and salt for at least 1 hour, preferably overnight, in the fridge.

**BAO:** Divide dough into 20 portions, form each into a ball and roll out into patties about 0.5 cm thick. Brush with oil and fold in the middle. Steam prepared baos in a bamboo basket or steamer for about 15 minutes.

**TO SERVE:** Fill baos with oyster mushroom mixture and serve with pickled carrots and fresh herbs.





# KIKKOMAN SESAME SAUCE

**Works just as well as a ready-to-use dressing** for salads, tofu and Asian noodles as it does as a dip for spring rolls, steamed vegetables and roasted meat.

**Ideal base** for your own sauce creations.

This nutty and creamy sesame sauce originally hails from Japan, but also gives European salad dressings, steamed vegetables and pasta dishes a distinct flavour and can be used perfectly as a dip. Our high-quality, naturally brewed soy sauce gives it a harmonious profile, while roasted and then ground sesame seeds provide a lovely creaminess.



CHARACTERISTICALLY  
FINE AROMA

VERY  
VERSATILE

CREAMY  
ALL-ROUNDER  
FOR SAUCES,  
DIPS AND  
SEASONING

GOES WELL  
WITH ASIAN  
AND EUROPEAN  
FLAVOURS



# CRISPY COD BANH MI SANDWICH

10 Portions

20 min

## INGREDIENTS

### BANH MI

10 small baguettes

800 g cod

### BATTER

100 g white sesame seeds

100 g tempura flour

200 ml water

3 l cooking oil for frying

2 tsp turmeric

### SALAD

300 g carrots

300 g cucumber

100 ml rice vinegar

4 tsp honey

4 tsp coriander

100 g curly lettuce

300 ml Kikkoman Sesame Sauce

## PREPARATION

**BANH MI:** Cut the cod into medium sized cubes

**BATTER:** Mix tempura flour with water and turmeric until smooth and pull the cod cubes through the batter. Then roll in sesame seeds and deep-fry until golden brown.

**SALAD:** Cut carrots and cucumber into julienne, finely chop coriander. Mix rice vinegar with honey, add vegetables and marinate for 5 minutes. Wash the lettuce.

**TO SERVE:** Cut baguettes in half, but not all the way through. Spread insides with Kikkoman Sesame Sauce and arrange salad, drained vegetables and crispy fish on top.

## France meets Vietnam!

The spicy-fresh fusion f with lots of vegetables, herbs and crunchy tempura fish gets a special flavour boost from nutty Kikkoman Sesame Sauce.





### Taco Tuesday? Taco every day!

The trendy Mexican street food is now at home all over the world. We serve it with juicy marinated pork and nutty Kikkoman Sesame Sauce.



## TACOS

### filled with pork and pickled onions

10 Portions 12 hrs 30 min

#### INGREDIENTS

##### MEAT

2 kg pork shoulder  
100 ml pineapple juice  
300 ml orange juice  
150 ml Kikkoman Sesame Sauce  
50-60 g cloves of garlic  
1 tbsp ground cumin  
1 tbsp sweet paprika  
1 tsp black pepper, freshly ground

##### PICKLED ONION

1 kg red onion  
150 ml Kikkoman Naturally  
Brewed Soy Sauce  
150 ml rice vinegar  
250 ml water  
250 g brown sugar  
1 tsp coriander seeds  
1 bunch fresh coriander

##### TACOS

20 pcs wheat tacos (small soft  
tortillas)  
150 g sour cream  
100 g roasted cashew nuts  
300 ml Kikkoman Sesame Sauce  
200 g grated cheddar  
200 g fresh coriander

#### PREPARATION

**MEAT:** Cut pork into thin strips. Mix other ingredients in a large bowl, add the meat and marinate for at least 12 hours.

**PICKLED ONIONS:** Cut onions into thin rings. Mix water and sugar in a bowl, then add vinegar, Kikkoman Soy Sauce, coriander seeds and fresh coriander. Marinate for at least 1 hour.

**TACOS:** Brown the pork on both sides. Heat each of the tacos.

**TO SERVE:** Serve tacos with cooked pork, pickled onions, Kikkoman Sesame Sauce, cheddar, nuts, sour cream and fresh coriander.



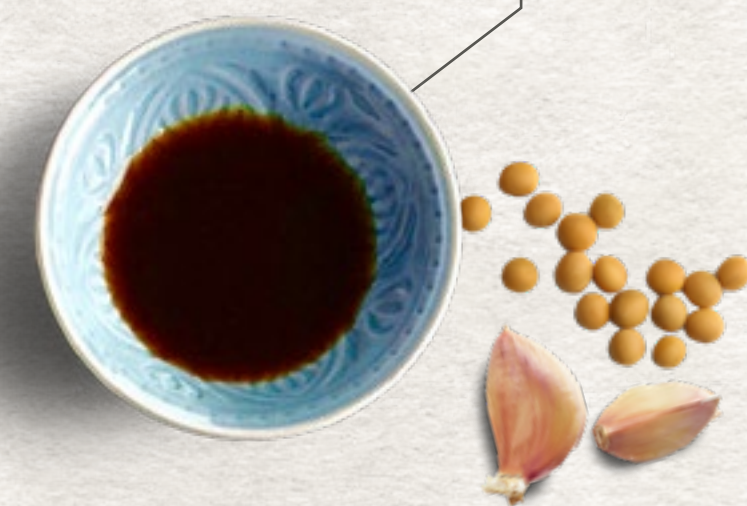


Gives fish, beef, pork, game, poultry, vegetables and seafood the typical sweet and spicy teriyaki flavour in just 15 minutes.

Also ideal as an ingredient in dips, sauces and dressings.

# KIKKOMAN TERIYAKI MARINADE

Teriyaki – a preparation method in which meat, vegetables or fish are marinated in a special savoury-sweet sauce and then grilled or fried – is as much a part of Japanese cuisine as sushi or tempura. Our ready-made vegan Kikkoman Teriyaki Marinade gives all dishes that typical full-bodied flavour without the time-consuming work of boiling down the ingredients.



VEGAN

GIVES  
MEAT,  
FISH AND  
POULTRY  
A DELICIOUS  
JUICINESS  
AND VEGETABLES  
THAT CERTAIN  
SOMETHING

SAVES TIME  
AND EFFORT  
IN THE KITCHEN

DIFFERENT  
VARIATIONS OFFER  
ENDLESS  
POSSIBILITIES







### Street food trend veggies:

these eggplant and tofu skewers are not only made in no time at all, they can also be modified with other seasonal vegetables. The sauce with Asian mushrooms and Kikkoman Teriyaki Marinade gives the dish its sweet and spicy flavour.

# TOFU & AUBERGINE SKEWERS

vegetarian

10 Portions

35 min

## INGREDIENTS

### SKEWERS

1 kg Japanese eggplant  
1 kg firm tofu, natural  
500 ml Kikkoman Teriyaki Marinade  
Wooden skewers

### SAUCE

200 g honey  
4 tbsp rapeseed oil  
300 g shimeji mushrooms, cleaned  
30 g garlic, finely chopped  
1 piece of ginger, finely chopped

### TO SERVE

50 g chives, finely chopped  
40 g white sesame seeds, roasted  
Optional: cooked rice

## PREPARATION

**SKEWERS:** Cut tofu and eggplant into equal-sized pieces and leave to steep in Kikkoman Teriyaki Marinade for 15 minutes.

Remove from marinade, put on skewers and grill for about 10 minutes, until eggplant is soft. Reserve liquid!

**SAUCE:** Sauté ginger and garlic in oil, then add shimeji mushrooms and fry for 2 minutes. Add honey and marinade and reduce.

**TO SERVE:** Arrange skewers, pour sauce over and sprinkle with chopped chives and toasted sesame seeds. Serve with rice, if desired



# Spiced CHICKEN POPCORN

10 Portions 1 hrs 30 min

## INGREDIENTS

### CHICKEN

2.5 kg chicken breast fillets  
500 ml Kikkoman Teriyaki Marinade  
5 cloves of garlic, chopped  
2 tbsp tomato paste  
200 ml rice wine for cooking  
1 tsp five-spice powder

### BREADING

500 g potato starch  
2 l cooking oil for frying  
250 g egg whites  
300 g breadcrumbs

### SPICES

1 tsp Szechuan pepper  
1 tsp black pepper  
4 tsp salt  
1 tsp five-spice powder  
2 tsp hot paprika  
1 tbsp white sesame seeds  
1 tbsp black sesame seeds  
100 g Thai basil

## PREPARATION

**CHICKEN:** Cut chicken into pieces and place in a bowl. Mix well with garlic, five-spice powder, Kikkoman Teriyaki Marinade, tomato paste and rice wine. Marinate for at least 1 hour.

**BREADING AND SPICES:** Dry roast the spices, then grind into a powder or pound in a mortar. Chop Thai basil.

Remove chicken from marinade and drain. Add egg whites and starch and mix thoroughly, then coat in breadcrumbs and fry until golden brown. After, fry basil leaves until crisp.

**TO SERVE:** Sprinkle chicken with spice and basil.



### Quick, crispy, delicious:

this chicken snack with fragrant spices and deep-fried Thai basil gets a sweet and spicy flavour kick thanks to Kikkoman Teriyaki Marinade.





# KIKKOMAN TERIYAKI GLAZE

Our vegan Kikkoman Teriyaki Glaze, which is based on Kikkoman Naturally Brewed Soy Sauce, gives grilled and fried foods a perfectly juicy finish in record time and makes long pre-marinating unnecessary. The name teriyaki comes from *teri* (shine, shimmer, glaze) and *yaku* (grill, fry, roast). The glaze not only enhances the appearance of any dish, its mild, sweet-spicy taste is also ideal for fish, poultry, meat or vegetable skewers. Thanks to its fine consistency, it is easy to apply.

Gives vegetables, fish and meat an attractive finish and authentic **teriyaki flavour**.

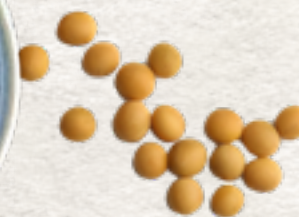
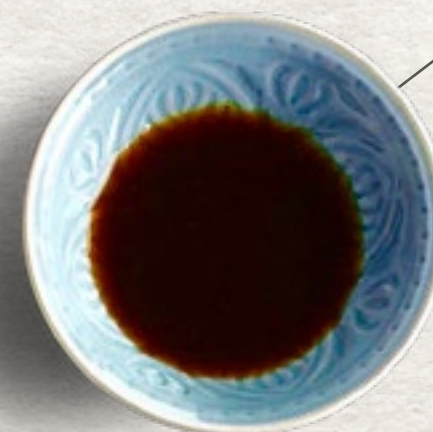
Simply add to grilled or roasted dishes just before serving.

FULL-BODIED  
**FLAVOUR**  
FROM  
SOY SAUCE,  
WINE AND  
SPICES

**JUICY  
GLOSS**

SUITABLE  
FOR  
**VEGANS**

**QUICK  
AND  
EASY  
FINISH  
FOR MANY  
DISHES**







vegetarian

# MEXICAN CORN

## with spicy cheese

10 Portions 45 min

### INGREDIENTS

#### CORN

- 10 corn on the cob
- 300 ml Kikkoman Teriyaki Glaze

#### TOPPING

- 500 g mayonnaise
- 300 g sharp cheddar, grated
- 100 g fresh coriander, finely chopped
- 150 g spring onion or chives, finely chopped
- 1 chilli pepper, chopped (optional)
- 2 tbsp lemon zest
- 1 tsp smoked paprika
- 1 tsp sweet paprika
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp salt
- 1 tsp sugar

### PREPARATION

**CORN:** Brush corn with Kikkoman Teriyaki Glaze and wrap in aluminium foil. Grill or bake in the oven for 20-30 minutes, turning regularly.

**TOPPING:** Mix lemon zest with paprika, cumin, coriander, salt and sugar.

Unwrap the corn and spread with mayonnaise. First sprinkle cheese then herbs and spices.

**TO SERVE:** Add chopped chilli for extra spiciness.



### Elote – grilled corn with mayonnaise and cheese –

is a Mexican street food classic and has become an integral part of trendy food blogs all over the world. Kikkoman Teriyaki Glaze gives it that special flavour kick.





# Fruity Asian DUCK QUESADILLA

10 Portions 25 min

## INGREDIENTS

700 g wheat tortillas

### FILLING

500 ml Kikkoman Teriyaki Glaze

2 kg duck breast

500 g mango, diced

500 g pineapple, diced

3 tsp five-spice powder

100 ml Shaoxing wine

400 g shallots

4 tbsp fresh coriander, finely chopped

100 ml cooking oil

## PREPARATION

**FILLING:** Remove skin from duck breasts and mince the meat in a grinder or food processor.

Chop shallots and fry in cooking oil until translucent, add duck mince and cook for 5 minutes. Add mango and pineapple and deglaze with Shaoxing wine. Add Kikkoman Teriyaki Glaze and five-spice powder to the pan and reduce, then fold in coriander.

**TO SERVE:** Place tortillas in the pan and put some of the filling on one half. Close into a crescent shape and toast until golden brown on both sides. Cut in half before serving.



### Mexico meets Asia in this delicious fusion recipe

Instead of chicken and cheese, surprise your guests with a spicy filling of duck, mango and pineapple. Kikkoman Teriyaki Glaze delivers full-bodied sweet flavour without hours of simmering.



# STREETFOOD TRENDS 2024

## MEGATREND PLANT-BASED

When it comes to the most important food trends in 2024, "plant-based" is still up among the leaders. A little creativity and the right seasoning can turn vegetables into the star of the plate in no time at all. Care for an example? The umami all-purpose weapon Kikkoman Naturally Brewed Soy Sauce gives mushrooms, oysters and shiitake mushrooms an even richer flavour, while earthy, nutty beetroot gets a special flavour kick from Kikkoman SESAME SAUCE.

## SHARING IS CARING

Whether it's hot pot, Korean BBQ, tapas or mezze: snacking and sharing concepts will continue to be immensely popular in the coming year. The great thing is that many street food dishes are specially designed for sharing with friends and family, and with a colourful variety of salads, soups, sauces and dips, they'll never get boring.

## HERE TO STAY: VEGAN CUISINE

More and more of your guests are choosing meat-free options for sustainability or ethical reasons. Analysts expect this trend to continue in the coming year. We show that you don't need elaborately processed substitutes, just creative ideas and sophisticated seasoning using ingredients like jackfruit, tofu, aubergine, chickpeas and more to deliver rich flavours to the table.

## NOTHING GETS WASTED!

Food waste hasn't only been an issue since prices rose and supply chains wobbled – experts, producers and restaurateurs have long been looking for ways to minimise food waste and thus costs. Luckily, with the right sauces and spices, you can turn leftover vegetables into exciting creations like spicy vegetable stock with Kikkoman Spicy Chili Sauce for Kimchi or carrot top pesto with Kikkoman Ponzu Lemon. We say: carry on in 2024!

## VERSATILE FERMENTATION

For several years, chefs at trendy restaurants from Copenhagen to Berlin have focused heavily on fermentation. And for good reason: this traditional technique not only preserves food for a long time but is also rich in probiotic bacteria. At Kikkoman, we triple ferment our soy sauces to achieve maximum umami and give our products their characteristic, mild and harmonious flavour. Spicy, delicious and healthy!

### The classic cocktail for brunch?

It's considered a great pick-me-up, especially if you're slightly hungover, and also ideal as a street food drink.

Our tip: Bloody Mary is versatile. Why not mix it Asian style – as an "Asian Mary"!

## BLOODY "INTERNATIONAL" MARY!

### A GLASS OF "ASIAN MARY"

6 cl vodka  
12 cl tomato juice  
1/2 tsp Kikkoman Soy Sauce  
1/2 tsp wasabi paste  
1/2 lime  
1/2 tsp freshly grated ginger  
1 dash Sriracha hot sauce  
1 pinch freshly ground black pepper  
And for garnish, cucumber or a classic celery stem

### PREPARATION

First, squeeze the lime and shake with the remaining ingredients and ice cubes in a cocktail mixer. Pour everything into a highball glass, garnish and serve. Kampai!





kikkoman.eu