

THE CULINARY INSTITUTE OF AMERICA
presents

Asian for a New Generation Recipes with Kikkoman, USA

**The Culinary Institute of America
Napa Valley, California**

Recipes developed by The Culinary Institute of America
as an industry service to Kikkoman Sales, USA.

Copyright © 2024
The Culinary Institute of America
All Rights Reserved

This manual is published and copyrighted by The Culinary Institute of America.
Copying, duplicating, selling or otherwise distributing this product is hereby expressly
forbidden except by prior written consent of The Culinary Institute of America.

TABLE OF CONTENTS

APPETIZERS	6
AVOCADO CANELONES WITH TOMATO CAVIAR AND SOY AIR BY CHEF JOSE ANDRES	7
HAYSTACK TEMPURA.....	8
PONZU POKE	10
HONEY-SRIRACHA CHICKEN WINGS	11
ASIAN QUICK PICKLES.....	12
SUGARCANE PORK PICKUP STICKS.....	13
TERIYAKI BACON CANDY WRAPS WITH WASABI DIPPING SAUCE.....	14
PORTABELLA MUSHROOM RINGS.....	16
SALADS	18
ORANGE CHICKEN SHAKER SALAD BY CHEF GARRETT BERDAN	19
BURMESE GINGER SALAD	20
GRILLED CALAMARI SALAD WITH CHILE-SOY DRESSING AND TEMPURA-FRIED NORI.....	21
SIDE DISHES.....	22
OPEN-FACED SEARED TUNA SANDWICH WITH EDAMAME PURÉE BY CHEF SUSAN FENIGER.....	23
WINGED POT STICKERS.....	24
PONZU POKE	26
ONIGIRI RICE BALLS BY CHEF SHUAI WANG	27
TUNA AVOCADO TOAST BY CHEF HAROLD JURADO.....	28
MEATBALL LETTUCE WRAPS	30
SUGARCANE PORK PICKUP STICKS.....	32
TERIYAKI BACON CANDY WRAPS WITH WASABI DIPPING SAUCE	33
THAI PEANUT NOODLES.....	35
ENTREES	36
GRILLED OCTOPUS WITH GINGER MISO BUTTER AND LEMONGRASS SAUCE BY CHEF JOSE MENDIN.....	37
LOMO SALTADO BY CHEF ERIK RAMIREZ	38
BANH MI BOWL.....	40
TERIYAKI BIBIMBAP WITH SEASONAL VEGETABLES & PURPLE RICE BY CHEF ESTHER CHOI.....	42
GENERAL’S CHICKEN: FRIED CHICKEN, SOY CARAMEL, SMOKED PEANUTS, CHILES AND CILANTRO BY CHEF TOBIAS WOMACK.....	43

PORCINI TURNIPS WITH SOY SAUCE DEMI-GLACE BY CHEF DAVID KUZMA	45
GRILLED BLACK COD WITH ESCABECHE OF BEECH MUSHROOMS BY CHEF MARK DOMMEN.....	47
SWEET & SOUR VIETNAMESE MEATBALL BANH MI BY CHEF GARRET BERDAN	48
STEAMED SNAPPER WITH SIZZLING SOY	49
MEATBALL LETTUCE WRAPS	50
SWEET-HOT SHORT RIBS.....	52
CHICKEN TERIYAKI RICEBURGER.....	54
SPICY ORANGE SAUCE CHICKEN.....	56
PORK RAMEN BOWL.....	57
ALASKAN BLACK COD WITH MUSHROOM TOSAZU	59
LAMB MEDALLIONS IN SOY-MUSTARD SAUCE.....	60
MANGO-SOY GLAZED DUCK BREAST	61
OYSTERS WITH SOY, GINGER, GARLIC AND CHILE	62
BRAISED SHORT RIBS WITH RED WINE SAUCE.....	63
THAI PEANUT NOODLES.....	65
PLT SANDWICH: COUNTRY FRIED PORK BELLY, LETTUCE, AND TOMATO SANDWICH.....	66
SAVORY EGG TARTLETS: CHAWANMUSHI-STYLE DAN TATS.....	68
RICE PAPER “CHIMICHANGAS”	70
SAUCES, SPREADS & DRESSINGS	72
UMAMI-EASY PEANUT SAUCE.....	73
SOY-DIJON GLAZE FOR ROASTED MEATS	74
FAJITA MARINADE	75
UMAMI SECRET SAUCE	76
LEMON AIOLI	77
SPICY ASIAN KETCHUP	78
KIKKOMAN PONZU CITRUS SEASONED DRESSING & SAUCE	79
SOY-WHITE TRUFFLE OIL VINAIGRETTE	80
SESAMISO DRESSING	81
SONOMA SOY.....	82
SOY-SHERRY SYNERGY DRESSING.....	83
FAT-FREE ASIAN DRESSING.....	84
RANCH DRESSING	85
FAT WASHED PONZU.....	86
RECIPE INDEX	87

APPETIZERS

AVOCADO CANELONES WITH TOMATO CAVIAR AND SOY AIR BY CHEF JOSE ANDRES

Yield: 8 Portions

Ingredients	Amounts
Olive oil	
Avocados, ripe but not too soft	4 ea.
Salt	
Plum tomatoes	8 ea.
Jicama, diced	1 cup
Sesame seeds	1 Tbsp.
Asian sesame oil	1 Tbsp.
Kikkoman Soy Sauce	1 cup
Water	1 cup
Soy lecithin granules	1 tsp.
Yuzu citrus zest, grated	

Method

1. Lightly oil a sheet of plastic wrap with olive oil. Peel avocados with a vegetable peeler, keeping them whole.
2. With peeler, shave thin slices of avocado, working from the top to the bottom. Carefully place slices on plastic wrap, overlapping slightly to create a sheet of avocado about 3- by 4-inches. Sprinkle lightly with salt. Repeat to make 8 sheets.
3. Slice off top and bottom of plum tomatoes. Cut outer flesh away from seeds and pulp, keeping flesh in one piece and seeds intact.
4. Cut flesh into ¼-inch cubes; reserve seeds and surrounding gel. Combine tomato cubes with jicama, sesame seed and sesame oil.
5. *To make Soy Air:* Whisk Kikkoman soy sauce, water and soy lecithin with hand blender until foamy.
6. *To assemble Canelones:* Place ¼ cup tomato mixture across bottom of each avocado sheet. With plastic wrap, roll up like a sushi roll. Trim ends; remove plastic wrap. Place 1 roll on plate.
7. Garnish with tomato seeds, yuzu zest and Soy Air. Drizzle with sesame oil.

Source: Chef Jose Andres for Kikkoman Sales, USA
Published with permission of the author. All rights reserved.

HAYSTACK TEMPURA

Yield: 12 Appetizer Portions

Ingredients	Amounts
<i>Giner Lime Ponzu Sauce</i>	
Kikkoman Lime Ponzu Citrus Seasoned Dressing	3 cups
Ginger, finely minced	as needed
Lime juice	as needed
 <i>Tempura Batter</i>	
Kikkoman Japanese Style Tempura Batter Mix	4 cups
Ice cold water	4 cups
 <i>Haysacks</i>	
Yellow onions, cut into ¼" slices	3 cups
Carrots, cut in ½" x 1" ribbons	3 cups
Green beans, cut on the bias, ½"	2 cups
Kabocha squash (or butternut squash), cut into ½" x 1" ribbons	2 cups
Shiitake mushrooms, cut in ribbons	1 cup
Corn, cut off the cob	1 cup
Kikkoman Japanese Style Tempura Batter Mix	as needed

Method

1. *For the Ginger Lime Ponzu Sauce:* Combine ingredients and blend together using a whisk or immersion blender. Transfer to a plastic container with a snap on lid.
2. Sauce will hold for several days and can be scaled to desired quantity for production.
3. *For the Tempura Batter:* In a large mixing bowl, combine tempura batter mix with ice-cold water.
4. Refrigerate batter until ready to use. Prepared batter will last for several hours, but it is not advised to keep overnight.
5. If batter has been sitting for more than a few minutes, whisk to combine. If batter thickens over time, dilute with ice cubes and allow to melt before using.
6. *For the Haystacks:* Combine cut vegetables in a mixing bowl and add dry tempura mix to coat. This should be done on a per order basis; otherwise moisture from vegetables will cause the batter mix to clump.
7. Submerge dredged vegetables into prepared tempura batter; stir to ensure they are completely coated with batter.
8. Pinch desired portion of vegetables, per haystack, between tongs, tap tongs gently to shake off any extra batter and slowly submerge into 350°F oil.
9. Hold haystack together with tongs for 15 to 20 seconds or until batter is set. Release tongs and repeat process as needed.

10. Fry haystacks for approximately two minutes, turn over and fry another 2 minutes, or until golden brown. Fry times will vary based on oil temperature and number of haystacks in the fryer.
11. When haystacks are golden brown, pull from fryer with a spider and drain on paper towels.
12. *To serve:* Stack five haystacks on a plate and serve with Ginger Lime Ponzu Sauce.

Note: Vegetables for haystacks can be substituted based on cost and season.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

PONZU POKE

Yield: 12 Appetizer Portions

Ingredients	Amounts
<i>Ponzu Ginger Dressing</i>	
Kikkoman Ponzu Citrus Seasoned Dressing & Sauce	2 cups
Kikkoman Rice Vinegar	2 Tbsp.
Ginger, finely minced	1 Tbsp.
Shichimi Togarashi	1 Tbsp.
Kikkoman Sesame Oil	2 tsp.
Sugar	2 tsp.
 <i>Ahi Poke Salad</i>	
Sashimi grade Ahi Tuna, cut into a ½" dice	2 ¼ lb.
English cucumbers, cut into a ¼" dice	1 cup
Green onions, minced	½ cup
White sesame seeds, toasted	3 Tbsp.
Flying fish roe (tobiko caviar)	3 Tbsp.
 <i>Garnish</i>	
Kikkoman Wasabi Sauce	1 ½ cups
Seaweed salad, prepared	3 cups
Poke Salad	as needed
Avocado, cut into a ½" dice	6 ea.
Rice vermicelli, fried crispy	as needed
Micro daikon sprouts	as needed

Method

1. *For the Ponzu Ginger Dressing:* Combine ingredients and blend together using a whisk or an immersion blender. Transfer to a plastic container with a snap on lid. Dressing will hold for several days and can be scaled to desired quantity for production.
2. *For the Poke Salad:* Combine ingredients in a second bowl and mix gently together using hands or a rubber spatula. Add desired amount of Ponsu Ginger Dressing, and mix again to coat.
3. *To serve:* On a rectangle pate, dollop approximately 2 tablespoons of the Kikkoman Wasabi Sauce at one end and pull the sauce with the spoon to make a tear drop shape.
4. Spray the inside of a 3-inch by 3-inch ring mold with pan release and place on the round part of the teardrop. Spoon in approximately ¼ cup of seaweed salad, and later in order ¼ cup Ahi Poke Salad, ¼ cup diced avocado, and a second later of ¼ cup Ahi Poke Salad.
5. Gently lift ring mold straight up and off salad. Garnish the top with a few rice vermicelli and micro daikon sprouts.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

HONEY-SRIRACHA CHICKEN WINGS

Yield: 12 5-Wing Portions

Ingredients	Amounts
<i>Honey Sriracha Tossing Sauce</i>	
Kikkoman Teriyaki Glaze	6 cups
Honey	1 ½ cups
Kikkoman Sriracha Hot Chili Sauce	1 cup
Butter, cubed	½ cup
 <i>Soy Lime Marinade</i>	
Kikkoman Less Sodium Soy Sauce	4 cups
Lime juice	1 cup
Chicken wings, paddles and drummettes	60 ea.
 <i>Chicken Wings</i>	
Cornstarch	as needed
 <i>Garnish</i>	
White sesame seeds, toasted	as needed

Method

1. *For the Honey Sriracha Tossing Sauce:* In a large skillet or saucepan, pour in teriyaki glaze over medium heat. Heat until bubbling, whisking constantly.
2. Add honey and Sriracha, and continue whisking until sauce is reduced to a glaze.
3. Remove from heat and whisk in the butter cubes slowly until melted. Once cool, transfer to a plastic container with a snap on lid. Sauce will hold for several days and can be scaled to desired quantity for production.
4. Adjust sriracha sauce up or down depending on desired degree of heat.
5. *For the Soy Lime Marinade:* In a 400-hotel pan, whisk together soy sauce and lime juice. Add the chicken wings and toss to coat.
6. Marinate in the refrigerator for 4 to 24 hours, tossing occasionally to recoat wings. When ready to dredge in cornstarch, drain wings in a colander and discard marinade.
7. *For the Chicken Wings:* Pour cornstarch into a medium to large mixing bowl and drop in desired number of wings. Toss to coat wings completely with cornstarch.
8. Using a spider, pick up the wings and shake off extra cornstarch. Deep fry for several minutes at 350°F, time will vary based on number of wings in fryer, until golden brown and an instant read thermometer reads 165°F.
9. *Tossing Wings to Order:* Empty hot wings into a clean mixing bowl, add approximately 1 ounce of sauce per wing and toss to coat. Arrange on a rectangle plate and garnish with sesame seeds.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

ASIAN QUICK PICKLES

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Pickling Liquid</i>	
Kikkoman Rice Vinegar	2 cups
Kikkoman Soy Sauce	½ cup
Water	½ cup
Sugar	1 ½ cups
Star anise	8 ea.
Yellow mustard seeds	1 Tbsp.
Pink peppercorns	1 Tbsp.
Juniper berries	2 tsp.
Red pepper flakes	1 tsp.
Purple cauliflower, small, cut into florets	1 ea.
Green cauliflower, small, cut into florets	1 ea.
Yellow cauliflower, small, cut into florets	1 ea.
Radishes, cut in half	12 ea.
Green daikon, julienned	12 ea.
Thumbelina carrots, cut in half lengthwise	12 ea.
Persian cucumbers, cut into ½" slices	4 ea.

Method

1. Whisk all of the pickling liquid ingredients together in a large nonreactive saucepan, set over medium heat, continuing to whisk until sugar dissolves. Remove from the heat and let cool.
2. Toss the vegetables together in a large nonreactive container. Pour the liquid over the top, cover, and chill for at least 4 hours and up to 5 days.
3. Just before serving, stir the vegetables in the liquid to redistribute the aromatics, if desired.
4. *To serve:* Spoon into small bowls.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SUGARCANE PORK PICKUP STICKS

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Lemongrass Pork Mixture</i>	
Ground pork	6 lb.
Kikkoman Soy Sauce	1 cup
Kikkoman Panko Japanese Style Toasted Bread Crumbs	1 cup
Sweetened coconut flakes, toasted and pulverized	¾ cup
Lemongrass, finely minced	¾ cup
Green onions, finely minced	¾ cup
Ginger, finely minced	¾ cup
Garlic, finely minced	½ cup
Sugarcane swizzle sticks	60 ea.
Kikkoman Sweet Soy Glaze, plus additional for brushing the meat	1 ½ cups
Toasted Sesame Seeds	
Kikkoman Sriracha Hot Chili Sauce	1 ½ cups

Method

1. Preheat a grill or grill pan over medium-high heat.
2. With gloved hands, mix all of the pork mixture ingredients together until evenly combined.
3. Divide into sixty equal portions (about 2-punces each) and, with wet hands, shape into finger-shaped patties around the swizzle sticks.
4. Bring 2- to 3-inches of water to a boil in a large pot. Working in batches as needed, arrange the sticks in a steamer basket, and steam until the pork is 150°F, 6 to 8 minutes.
5. Brush the pork generously with sweet soy glaze and grill, turning as needed, until caramelized on all sides. Sprinkle with sesame seeds.
6. For each serving, pour 2 tablespoons of the sweet soy glaze into a small bowl for dipping and then swirl in an equal portion of sriracha. Set on a plate with 5 skewers.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

TERIYAKI BACON CANDY WRAPS WITH WASABI DIPPING SAUCE

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Teriyaki Bacon Candy</i>	
Thick Cut Pepper Bacon	1 ½ lb.
Kikkoman Teriyaki Glaze	1 cup
Sesame seeds	3 Tbsp.
 <i>Sweet Potato Planks</i>	
Sweet potatoes, 6"-8" long, with even thickness throughout	6 ea.
Toasted sesame oil	1 cup
Fine sea salt	2 Tbsp.
Ground white pepper	1 tsp.
Kikkoman Ponzu Citrus Seasoned Dressing & Sauce	½ cup
 Butter lettuce leaves	 24 ea.
Vietnamese spring roll rice paper wrappers, 6-inch	24 ea.
Cherry/Grape Tomatoes, red & yellow cut in half lengthwise	2 cups
Kikkoman Wasabi Sauce	1 ½ cups

Method

1. *For the Bacon Candy:* Reheat the oven to 325°F. Line a full sheet pan with parchment paper and set a cooling rack over the pan. Alternately, divide between two half sheet pans with two racks.
2. Lay the bacon slices on the rack so they are not touching. Brush the top of each slice generously with the teriyaki glaze and bake for 15 minutes.
3. Turn the slices over, brush generously with the glaze, sprinkle with the sesame seeds, and bake until the desired doneness, 10 to 15 minutes.
4. Remove from the oven, brush lightly with the teriyaki glaze and let cool completely.
5. *For the Sweet Potato Planks:* Peel the potatoes, trim the ends, and cut a thin slice from one of the long sides, creating a stable base. Cut each potato into ¼-inch planks.
6. Lay the planks on the rack so they are not touching. Brush the top of each slice with sesame oil, sprinkle with salt and pepper, bake for 15 minutes.
7. Turn the planks over, brush with sesame oil, and bake until tender, 10 to 15 minutes. Remove from the oven, cut into uneven width strips (to make interesting "fries"), and drizzle with ponzu dressing.
8. *For the Lettuce:* Soak the lettuce leaves in ice water for 10 minutes to crisp and dry well.

9. *To assemble and serve:* Lay a double layer of wet paper towels on the work surface, place 2 rice paper wrappers side-by-side on top, and then cover with another double layer of wet paper towels.
10. Press down gently until the rice paper circles are moistened, soft and translucent.
11. Set the lettuce cup on top of the rice paper, pressing down on the stem end as needed, so it lays flat.
12. Top with a slice of bacon and roll the rice paper, being sure there is exposed rice paper at the bottom end. Holding the roll in one hand, gently push pieces of tomato into each end, and fold up the bottom end to create a seam.
13. Arrange two rolls on each serving plate with sweet potato fries and a ramekin of the wasabi dipping sauce on the side.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

PORTABELLA MUSHROOM RINGS

Yield: 36-48 Rings

Ingredients	Amounts
<i>Mushrooms</i>	
Portabella mushrooms, cut into 36-48 rings	12 ea.
Peanut and sesame oil blend, 3:1 part ratio	as needed
Salt	to taste
Black pepper, ground	to taste
<i>Tempura Panko Breading:</i>	
Kikkoman® Japanese Style Tempura Batter Mix, prepared	3 cups
Kikkoman® Panko Japanese Style Toasted Breadcrumbs	3 cups
Vegetable oil (for frying)	as needed
<i>Sushi Sauce</i>	
Kikkoman® Sushi Sauce (Unagi Tare)	8 to 10 oz.
Cilantro leaves	as needed
Scallions, minced on bias	as needed

Method

1. *For the Mushrooms:* Snap off the mushroom stems and run a small spoon across the gill side to scrape away the gills, taking care not to break the rim of the mushroom.
2. Dip the mushrooms in the oil blend to coat both sides, and season with salt and pepper. Roast on a sheet pan in a 400°F oven for 15-20 minutes, or until soft and caramelized.
3. Remove the mushrooms from the oven and allow to cool before handling. The mushrooms will reabsorb most of the liquid on the sheet pan.
4. Using different diameter ring cutters, cut the mushroom into concentric rings, from large to small. Include the center stem piece as it will serve as the “donut hole” of the mushroom.
5. *For the Tempura Panko Breading:* In a medium size bowl, prepare the Kikkoman® Tempura Mix according to package instructions. Whisk the prepared batter to eliminate any lumps.
6. Fill a 2½-inch deep hotel pan ½ to ¾ of the way full with Kikkoman® Panko Japanese Style Toasted Breadcrumbs.
7. Blot the mushroom rings with a paper towel to absorb the excess liquid and dip into prepared tempura batter. Dredge in panko and press the rings gently to ensure the panko sticks to the tempura batter.
8. Arrange the rings in a single layer on parchment-lined sheet pans and refrigerate until ready to fry for service, or freeze if producing a large batch size for later use.
9. Fry the mushroom rings to order until crispy and deep golden brown.

10. *To Plate:* Arrange the mushroom rings in a tall pile, drizzle with Kikkoman® Sushi Sauce and garnish with cilantro and scallions.

Source: As presented to The Culinary Institute of America and Kikkoman by Chef Andrew Hunter, 2023

SALADS

ORANGE CHICKEN SHAKER SALAD BY CHEF GARRETT BERDAN

Yield: 50 Portions

Ingredients	Amounts
Chicken, unseasoned strips, cooked frozen, thawed	7 lb. 13 oz.
Kikkoman Preservative-Free Orange Sauce	5 ¼ cups
Kikkoman Rice Vinegar, unseasoned	1 cup
Rice, brown or whole grain blend, cooked and chilled	3 gal. + 2 cups
Edamame, thawed	4 lb. 12 oz.
Carrots, raw, grated	2 lb. 9 oz.
Cucumber, raw, diced	9 lb. 4 oz.
Mandarin oranges, drained	5 lb. 14 oz.

Method

1. Dice the thawed unseasoned chicken strips into $\frac{3}{4}$ -inch cubes.
2. CCP: Hold chilled at 41°F or below until ready to assemble salads.
3. In a 2-quart liquid measuring container, combine the Kikkoman Preservative-Free Orange Sauce and the Kikkoman Rice Vinegar.
4. Whisk until well combined. Pour 1 ounce of this dressing into portion cups and top each cup with a lid. Set dressing cups aside.
5. *To assemble salads:* Set out 50 16-ounce clear beverage cups (compatible with a flat insert and solid domed lid).
6. In each cup place 1 cup cooked and chilled rice, $\frac{1}{4}$ cup edamame, $\frac{1}{4}$ cup grated carrots, 2.5 ounces diced chicken, $\frac{1}{2}$ cup diced cucumber and $\frac{1}{4}$ cup mandarin orange segments.
7. Place a flat lid over the top of the salad. Place a portion container of dressing on top of the flat insert, and cover with a domed lid.
8. CCP: Hold chilled at 41°F or below.
9. *To mix the salad:* Remove the domed lid, dressing container and flat insert. Pour the dressing into the cup and place the domed lid securely on top. Shake the salad until the contents are well dressed.

Source: Garrett Berdan for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

BURMESE GINGER SALAD

Yield: 12 Entrée Portions

Ingredients	Amounts
Yellow split peas	2 cups
Peanut oil, for frying	as needed
Fine sea salt	as needed
<i>Lime Ponzu Vinaigrette</i>	
Canola oil	1 cup
Kikkoman Lime Ponzu Citrus Seasoned Dressing & Sauce	½ cup
Kikkoman Rice Vinegar	½ cup
Water	½ cup
Brown sugar	¼ cup
Lime juice	2 Tbsp.
Ginger, minced	2 tsp.
Garlic, minced	1 tsp.
<i>Salad</i>	
Napa Cabbage, shredded	12 cups
Pickled white ginger, julienned*	1 cup
Soy nuts*	½ cup
Sesame seeds, toasted	½ cup
Red and green jalapeño, thinly sliced	½ cup
Red onion, thinly sliced	½ cup
Green onion, threads	½ cup
Tomatoes, diced	½ cup
Dried shrimp powder*	½ cup
Shallots, crispy*	½ cup
Lime wedges, optional	

Method

1. Cover the split peas with 1-inch of water and let soak for 1 hour. Drain well, spread on a paper towel lined sheet pan, and blot to dry.
2. Heat the oil to 350°F in a deep-fryer or wide deep pot and line another sheet pan with paper towels. Fry the peas until crispy, 4 to 5 minutes, drain briefly on the paper towels, and sprinkle with salt. The peas can be made a day ahead and stored in an airtight container.
3. Blend all of the vinaigrette ingredients in a nonreactive container with an immersion blender until emulsified.
4. *To serve:* Toss all of the salad ingredients together in a large bowl and divide between individuals bowls or arrange on a large platter. Just before serving, drizzle with the vinaigrette and top with the fried peas. Garnish with lime wedge(s), if using.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

GRILLED CALAMARI SALAD WITH CHILE-SOY DRESSING AND TEMPURA-FRIED NORI

Yield: 4 Portions

Ingredients	Amounts
Kikkoman Soy Sauce	¼ cup
Lime juice	2 Tbsp.
Rice wine vinegar	1 Tbsp.
Garlic	1 tsp.
Ginger	1 tsp.
Chili flakes	¼ tsp.
Sugar	1 ¼ tsp.
Sesame oil	½ tsp.
Calamari, cut into 1 ½" pieces	1 lb.
Coconut cream	2 Tbsp.
Sesame seeds	1 tsp.
 <i>Tempura Fried Nori</i>	
Rice flour	1 cup
Water, cold	1 cup
Nori sheets, cut into strips	2 ea.
 <i>Salad</i>	
Carrots, peeled, thinly sliced	¼ cup
Cilantro leaves	½ cup
Daikon sprouts	1 cup
Frisée, cut into 2" lengths	1 cup
Red onion, sliced thin	¾ cup

Method

1. Preheat fryer to 350°F. Heat a grill to very hot.
2. Combine the soy sauce, lime, vinegar, garlic, ginger, chili, sugar, and sesame oil together in a bowl. Divide the mixture in ½ into two bowls. Add the calamari to one bowl. Let marinate 30 minutes. To the remaining bowl, add the coconut cream and sesame seeds.
3. Remove calamari from marinade and grill until lightly charred, about 15 to 20 seconds on each side. Remove when cooked and hold warm.
4. Make tempura batter by combining the rice flour and water until a light batter is formed. Drop in seaweed strips and fry until crispy and golden brown; remove to blotting paper and hold warm.
5. Combine carrot, cilantro, daikon, frisée and red onion along with reserved vinaigrette. Toss well and adjust seasoning as needed. Add calamari and toss to combine.
6. Portion salad on plates and garnish with tempura nori strips.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SIDE DISHES

OPEN-FACED SEARED TUNA SANDWICH WITH EDAMAME PURÉE BY CHEF SUSAN FENIGER

Yield: 4 Portions

Ingredients	Amounts
Kikkoman Soy Sauce	¾ cup
Canola oil	¼ cup + additional
Sugar	2 Tbsp.
Orange juice	1 Tbsp.
Ginger, grated	2 tsp.
Garlic, minced	1 tsp.
Chili flakes	1 Tbsp.
Ahi tuna, cut into a 2"x6" block	1 lb.
Grilled or toasted sourdough bread thick slices	4 pc.
Cilantro leaves	
<i>Edamame Purée</i>	
Shelled edamame	3 cups
Extra-virgin olive oil	1 ½ cups
Parsley, finely chopped	3 Tbsp.
Mint, finely chopped	3 Tbsp.
Cilantro, finely chopped	3 Tbsp.
Sambal (chili paste)	1-2 Tbsp. or as needed
Lemon juice	1 Tbsp. + 1 tsp. divided
Red wine vinegar	1 tsp.
Garlic, minced	1 tsp. divided
Salt	1 ½ tsp. divided

Method

1. Whisk together Kikkoman Soy Sauce, ¼ cup canola oil, sugar, orange juice, ginger, garlic and chili flakes. Place tuna in marinade; turn to coat. Refrigerate 4 hours, turning occasionally. Remove tuna from marinade; pat dry with paper towels.
2. In cast iron or heavy-duty skillet, heat canola oil over high heat. Sear tuna about 30 seconds on each side. Refrigerate until cool. Spread 1 heaping spoonful Edamame Purée onto each slice of bread. Slice tuna into ¼-inch-thick slices. Layer tuna over purée; spoon whole edamame over tuna. Garnish with cilantro leaves.
3. *For the Edamame Purée:* Combine edamame and olive oil in saucepan over medium high heat; cook 5 minutes. Drain, reserving edamame and oils separately.
4. In a large bowl, stir together parsley, mint, cilantro, sambal, 1 teaspoon lemon juice, vinegar, ½ teaspoon garlic, ½ teaspoon salt and 6 tablespoons reserved oil. Add 1 cup reserved edamame; stir to combine. Set aside. In food processor, process remaining edamame to make a chunky purée. Stir in ½ cup reserved olive oil, 1 tablespoon lemon juice, 1 teaspoon salt and ½ teaspoon garlic.

Source: Susan Feniger for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

WINGED POT STICKERS

Yield: 12 6-Dumpling Portions

Ingredients	Amounts
<i>Sriracha-Soy Dipping Sauce</i>	
Kikkoman Less Sodium Soy Sauce	2 cups
Kikkoman Sriracha Hot Chili Sauce	2 Tbsp.
Kikkoman Rice Vinegar	1 Tbsp.
Sugar	2 tsp.
 <i>Dumplings</i>	
Shiitake mushrooms, dried, rehydrated, cut in ribbons	3 cups
Green onions, minced	1 ½ cups
Ginger, finely minced	¾ cup
Garlic, finely minced	¾ cup
Kikkoman Less Sodium Soy Sauce	¼ cup
Fish sauce	1 Tbsp.
Ground black pepper	as needed
Pork, ground	6 lb.
Dumpling wrappers	144-150 ea.
 <i>Starch Slurry Wings</i>	
Potato starch	4 Tbsp.
Hot water, 180-200°F	1 ½ cups

Method

1. *For the Sriracha-Soy Dipping Sauce:* Combine ingredients and blend together using a whisk or an immersion blender.
2. Transfer to a plastic container with a snap on lid. Dressing will hold for several days and can be scaled to desired quantity for production.
3. *For the Pork Dumpling Filling:* Combine mushrooms, onions, ginger, garlic, soy and fish sauces, and black pepper in an extra-large mixing bowl. Mix together using a rubber spatula.
4. Add the pork and blend into the mushroom mixture with hands. Do not over mix. Make a small test patty and cook in a small pan or skillet. Taste and adjust seasoning as needed.
5. *To make the dumplings:* Depending on the size of the dumpling wrappers, spoon a 1 to 1.5-ounce spoonful of the dumpling mixture into the center of the wrapper.
6. Fold up the sides so it looks like a taco and pinch the two sides together in the center. With left hand hold the dumpling on one end, pinch together the other end with your thumb and index finger.
7. Repeat the same pinch on the other side. Put the dumpling on the table and pinch together any open areas. Then fold the seam down to help secure and make the seam more attractive.
8. If necessary, use little drops of water to moisten the wrappers before pinching closed.

9. *To steam the dumplings:* Cook the dumplings by steaming in a commercial steamer or a stovetop steamer. The dumpling wrappers will become opaque and the meat will feel firm to the touch.
10. There is no need to insert an instant thermometer, because the dumplings will be cooked a second time.
11. *To make the wings:* In a nonstick flat skillet, drizzle in a small amount of oil and heat the pan until the oil is hot. Arrange six dumplings in a circular star pattern and allow to cook for 60 seconds.
12. Meanwhile, whisk together the starch and hot water. Carefully pour the starch slurry into the pan to about ¼" depth (the remaining starch slurry can be used for future batches or discarded. Be sure to whisk before each use).
13. Cover the pan with a tight fitting lid; turn the heat down to medium and cook for 3 to 5 minutes.
14. Remove the lid and continue cooking until the slurry mixture dries into "crisp wings" and beings to brown.
15. Shake the skillet gently to release the wings from the skillet. Place a plate on top of the skillet and carefully turn it over so the dumplings fall onto the plate, skirt-side up.
16. *To order:* Serve the dumplings with the Sriracha-Soy Dipping Sauce.

Note: Dumplings can be made in large batches, steamed, chilled and frozen for later use. Alternatively, premade dumplings will also work with the starch slurry to make wings.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

PONZU POKE

Yield: 12 Appetizer Portions

Ingredients	Amounts
<i>Ponzu Ginger Dressing</i>	
Kikkoman Ponzu Citrus Seasoned Dressing & Sauce	2 cups
Kikkoman Rice Vinegar	2 Tbsp.
Ginger, finely minced	1 Tbsp.
Shichimi Togarashi	1 Tbsp.
Kikkoman Sesame Oil	2 tsp.
Sugar	2 tsp.
<i>Ahi Poke Salad</i>	
Sashimi grade Ahi Tuna, cut into a ½" dice	2 ¼ lb.
English cucumbers, cut into a ¼" dice	1 cup
Green onions, minced	½ cup
White sesame seeds, toasted	3 Tbsp.
Flying fish roe (tobiko caviar)	3 Tbsp.
<i>Garnish</i>	
Kikkoman Wasabi Sauce	1 ½ cups
Seaweed salad, prepared	3 cups
Poke Salad	as needed
Avocado, cut into a ½" dice	6 ea.
Rice vermicelli, fried crispy	as needed
Micro daikon sprouts	as needed

Method

1. *For the Ponzu Ginger Dressing:* Combine ingredients and blend together using a whisk or an immersion blender. Transfer to a plastic container with a snap on lid. Dressing will hold for several days and can be scaled to desired quantity for production.
2. *For the Poke Salad:* Combine ingredients in a second bowl and mix gently together using hands or a rubber spatula. Add desired amount of Ponsu Ginger Dressing, and mix again to coat.
3. *To serve:* On a rectangle pate, dollop approximately 2 tablespoons of the Kikkoman Wasabi Sauce at one end and pull the sauce with the spoon to make a tear drop shape.
4. Spray the inside of a 3-inch by 3-inch ring mold with pan release and place on the round part of the teardrop.
5. Spoon in approximately ¼ cup of seaweed salad, and later in order ¼ cup Ahi Poke Salad, ¼ cup diced avocado, and a second later of ¼ cup Ahi Poke Salad.
6. Gently lift ring mold straight up and off salad. Garnish the top with a few rice vermicelli and micro daikon sprouts.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

ONIGIRI RICE BALLS BY CHEF SHUAI WANG

Yield: 6 Portions

Ingredients	Amounts
<i>Soy Mayo</i>	
Kewpie mayo	¼ cup
Kikkoman Lite Soy	2 Tbsp.
Yuzu	1 tsp.
Honey	1 tsp.
White albacore tuna, solid	1 can
Pickled ginger, chopped	1 tsp.
Green onions, sliced	1 Tbsp.
Short grain rice, seasoned, cooked	6 cups
<i>Garnish</i>	
Nori	as needed
Nori Komi Furikake	as needed
Togarashi	as needed

Method

1. *For the Soy Mayo:* Combine all ingredients together until smooth.
2. Drain canned tuna of all juices, mix with enough soy mayo to make it creamy, mix in half of the mayo first then add more if necessary.
3. We like it with a healthy amount of mayo, add in chopped pickled ginger and slice green onions set in fridge for 30 minutes covered to let flavors come together.
4. Take about half a cup of rice and lay it on some wax paper, push it down so it's kind of flat, not too spread out.
5. Put about a little over one tablespoon of tuna mix in the middle of the rice, lay another half cup of sushi rice on top.
6. With the palm of your hand, form the rice ball into a triangle shape. Wrap a piece of nori around one side of the triangle rice ball, sprinkle the top with furikake and togarashi and enjoy!

Source: Shuai Wang for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

TUNA AVOCADO TOAST BY CHEF HAROLD JURADO

Yield: 1 Portion

Ingredients	Amounts
<i>Sriracha Egg Sauce</i>	
Egg yolks	4 ea.
Butter, melted	¼ cup
Miso	2 Tbsp.
Kikkoman Sriracha Hot Chili Sauce	1 Tbsp.
 <i>Avocado Mix</i>	
Avocado	1 ea.
Corn, grilled and off the cobb	½ cobb
Lime juice	3 Tbsp.
Salt	1 Tbsp.
 <i>Tuna Tartar</i>	
Ahi Tuna	4 oz.
Kikkoman Soy Sauce	1 Tbsp.
Sesame oil	1 tsp.
Chives, finely sliced	1 tsp.
Ginger, grated	1 tsp.
Lime, zest of	½ ea.
Salt	1 tsp.
 <i>Pickled Red Onions</i>	
Water, warm	1 oz.
Sugar	1 oz.
Kikkoman Rice Vinegar	2 oz.
Red onion, julienned	1 oz.
 <i>Garnish</i>	
Breakfast radish	1 ea.
Dehydrated kumquat	1 ea.
Cilantro leaves	6 ea.
Parsley leaves	6 ea.
Togarashi	2 pinches

Method

1. *For the Sriracha Egg:* Whisk eggs over a double boiler until it doubles in volume. Slowly add the melted butter until it is fully emulsified. Add miso and Kikkoman Sriracha and whisk until smooth.
2. *For the Avocado Mix:* Remove avocado flesh from shell and cut into medium cubes. Mix in corn, lime juice, and salt.
3. *For the Tuna Tartar:* Cut tuna into medium dice. Mix all ingredients together.

4. *For the Pickled Red Onion:* Whisk warm water and sugar together until the liquid starts to become translucent. Whisk in Kikkoman rice wine vinegar. Pickle red onions for a minimum of 2 hours.
5. Slice breakfast radish lengthwise. Thin slice kumquat rings and place in dehydrator or oven over night.
6. *To assemble:* On grilled bread, spread the avocado mix, then the Tuna mix.
7. Spoon the egg sauce on top and brulee with a torch. Garnish with cilantro, parsley, breakfast radish, dehydrated kumquat and togarashi.

Source: Harold Jurado for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

MEATBALL LETTUCE WRAPS

Yield: 12 Entrée Portions; 36 2-Ounce Meatballs

Ingredients	Amounts
<i>Meatballs</i>	
Shrimp, peeled and deveined	2 lb.
Kikkoman Panko Japanese Style Toasted Bread Crumbs	1 ½ cups
Eggs, large, whisked	3 ea.
Green onions, thinly sliced	½ cup
Cilantro, minced	½ cup
Garlic, minced	3 Tbsp.
Ginger, minced	3 Tbsp.
Red pepper flakes	1 Tbsp.
Ground pork	3 lb.
Vegetable oil	as needed
Kikkoman Thai Style Chili Sauce	¾ cup
<i>Lime Ponzu Mirin Dipping Sauce</i>	
Kikkoman Lime Ponzu Citrus Seasoned Dressing & Sauce	1 cup
Kikkoman Aji-Mirin	½ cup
Kikkoman Thai Style Chili Sauce	½ cup
Kikkoman Rice Vinegar	¼ cup
Sugar	¼ cup
Lime juice	¼ cup
Water	¼ cup
Fish sauce	2 tsp.
Lime zest, grated	2 tsp.
<i>Lettuce Wraps</i>	
Butter lettuce leaves	36 ea.
Deep-fried crispy rice noodles	2 ¼ cups
Cucumber, julienned	1 cup
Carrot, julienned	1 cup
Thai basil leaves, torn	36 ea.
Mint leaves, medium	36 ea.
Green onions, julienned	¾ cup
Lime wedges, optional	

Method

1. *For the meatballs:* Purée the shrimp in batches in a food processor, transferring all but the last batch to a large bowl.
2. Add the panko, eggs, green onions, cilantro, garlic, ginger, and red pepper flakes to the last batch, process until smooth, and transfer to the bowl along with the ground pork.

3. With gloved hands, mix the ingredients together until evenly combined. Using a small scoop, divide into thirty-six 2-ounce portions, and, with wet hands, roll into balls.
4. Heat a generous film (about 1/8-inch) of oil in a large sauté pan over medium-high heat and fry the meatballs in batches, adding additional oil as needed between batches, turning the meatballs to brown evenly, until they reach an internal temperature of 165°F, 2 to 3 minutes.
5. Drain on paper towels, transfer to a bowl, and toss to coat in the chili sauce.
6. *For the Dipping Sauce:* Blend all of the dipping sauce ingredients in a nonreactive container with an immersion blender.
7. *For the Lettuce Wraps:* Soak the lettuce leaves in ice water for 10 minutes to crisp and dry well.
8. *To serve:* Arrange 3 lettuce leaves per individual plate or 36 on a large platter. In each leaf, create a bed of crispy noodles, cucumber and carrot.
9. Set a meatball in the center and garnish with basil, mint, and green onions.
10. Serve individual plates with a 2-ounce serving of the dipping sauce and lime wedge(s), if using.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SUGARCANE PORK PICKUP STICKS

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Lemongrass Pork Mixture</i>	
Ground pork	6 lb.
Kikkoman Soy Sauce	1 cup
Kikkoman Panko Japanese Style Toasted Bread Crumbs	1 cup
Sweetened coconut flakes, toasted and pulverized	¾ cup
Lemongrass, finely minced	¾ cup
Green onions, finely minced	¾ cup
Ginger, finely minced	¾ cup
Garlic, finely minced	½ cup
Sugarcane swizzle sticks	60 ea.
Kikkoman Sweet Soy Glaze, plus additional for brushing the meat	1 ½ cups
Toasted Sesame Seeds	
Kikkoman Sriracha Hot Chili Sauce	1 ½ cups

Method

1. Preheat a grill or grill pan over medium-high heat.
2. With gloved hands, mix all of the pork mixture ingredients together until evenly combined.
3. Divide into sixty equal portions (about 2-punces each) and, with wet hands, shape into finger-shaped patties around the swizzle sticks.
4. Bring 2- to 3-inches of water to a boil in a large pot. Working in batches as needed, arrange the sticks in a steamer basket, and steam until the pork is 150°F, 6 to 8 minutes.
5. Brush the pork generously with sweet soy glaze and grill, turning as needed, until caramelized on all sides. Sprinkle with sesame seeds.
6. For each serving, pour 2 tablespoons of the sweet soy glaze into a small bowl for dipping and then swirl in an equal portion of sriracha. Set on a plate with 5 skewers.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

TERIYAKI BACON CANDY WRAPS WITH WASABI DIPPING SAUCE

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Teriyaki Bacon Candy</i>	
Thick Cut Pepper Bacon	1 ½ lb.
Kikkoman Teriyaki Glaze	1 cup
Sesame seeds	3 Tbsp.
<i>Sweet Potato Planks</i>	
Sweet potatoes, 6"-8" long, with even thickness throughout	6 ea.
Toasted sesame oil	1 cup
Fine sea salt	2 Tbsp.
Ground white pepper	1 tsp.
Kikkoman Ponzu Citrus Seasoned Dressing & Sauce	½ cup
Butter lettuce leaves	24 ea.
Vietnamese spring roll rice paper wrappers, 6-inch	24 ea.
Cherry/Grape Tomatoes, red & yellow cut in half lengthwise	2 cups
Kikkoman Wasabi Sauce	1 ½ cups

Method

1. *For the Bacon Candy:* Reheat the oven to 325°F. Line a full sheet pan with parchment paper and set a cooling rack over the pan. Alternately, divide between two half sheet pans with two racks.
2. Lay the bacon slices on the rack so they are not touching. Brush the top of each slice generously with the teriyaki glaze and bake for 15 minutes.
3. Turn the slices over, brush generously with the glaze, sprinkle with the sesame seeds, and bake until the desired doneness, 10 to 15 minutes.
4. Remove from the oven, brush lightly with the teriyaki glaze and let cool completely.
5. *For the Sweet Potato Planks:* Peel the potatoes, trim the ends, and cut a thin slice from one of the long sides, creating a stable base. Cut each potato into ¼-inch planks.
6. Lay the planks on the rack so they are not touching. Brush the top of each slice with sesame oil, sprinkle with salt and pepper, bake for 15 minutes.
7. Turn the planks over, brush with sesame oil, and bake until tender, 10 to 15 minutes. Remove from the oven, cut into uneven width strips (to make interesting "fries"), and drizzle with ponzu dressing.
8. *For the Lettuce:* Soak the lettuce leaves in ice water for 10 minutes to crisp and dry well.

9. *To assemble and serve:* Lay a double layer of wet paper towels on the work surface, place 2 rice paper wrappers side-by-side on top, and then cover with another double layer of wet paper towels.
10. Press down gently until the rice paper circles are moistened, soft and translucent.
11. Set the lettuce cup on top of the rice paper, pressing down on the stem end as needed, so it lays flat.
12. Top with a slice of bacon and roll the rice paper, being sure there is exposed rice paper at the bottom end. Holding the roll in one hand, gently push pieces of tomato into each end, and fold up the bottom end to create a seam.
13. Arrange two rolls on each serving plate with sweet potato fries and a ramekin of the wasabi dipping sauce on the side.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

THAI PEANUT NOODLES

Yield: 24 Portions

Ingredients	Amounts
Creamy peanut butter, room temperature	2 ½ cups
Kikkoman Less Sodium Soy Sauce	2 ½ cups
Kikkoman Thai Style Chili Style	2 ½ cups
Distilled white vinegar	1 ¼ cups
Sugar	9 oz.
Vietnamese chili-garlic sauce	1/3 - ½ cup
Oriental sesame oil	3 ½ Tbsp.
Garlic, finely minced	2 Tbsp.
Vegetable oil	2 ½ cups
Spaghetti, cooked, chilled, drained	13 lb. 8 oz.
Boneless, skinless chicken breasts, grilled, julienned	2 lb.
Mung bean sprouts	2 lb.
Green onions, sliced	12 oz.
Cilantro, chopped	6 oz.
Sesame seeds, toasted	8 oz.

Method

1. Whisk peanut butter and Kikkoman Less Sodium Soy Sauce together. Add chili sauce, vinegar, sugar, chili-garlic sauce, sesame oil, and garlic to mixture and blend thoroughly.
2. Gradually whisk vegetable oil until mixture is emulsified.
3. In a large bowl, toss spaghetti with Peanut Dressing and remaining ingredients except sesame seeds.
4. *To serve:* Plate 2 ½ cups spaghetti mixture and sprinkle with 1 tablespoon sesame seeds.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

ENTREES

GRILLED OCTOPUS WITH GINGER MISO BUTTER AND LEMONGRASS SAUCE BY CHEF JOSE MENDIN

Yield: 4 Portions

Ingredients	Amounts
<i>Grilled Octopus</i>	
Spanish octopus tentacles, 6/8 size	4-5 ea.
Duck fat	1 Tbsp.
Garlic, sliced	1 Tbsp.
Shallot slices	2 ea.
<i>Lemongrass Sauce</i>	
Garlic cloves	15 ea.
Ginger	1 pc.
Tom yum paste	2 lb.
Lemon juice, strained	1 qt.
Lime juice, strained	1 qt.
Kikkoman Soy Sauce	½ cup
Canola oil	½ cup
<i>Ginger Miso Butter</i>	
Miso	1 qt.
Clarified butter	1 qt.
Yuzu	½ cup
Ginger, grated	1 ½ oz.
Snipped chives	as needed
Sea salt	as needed
Key lime	as needed
Garlic chips	as needed

Method

1. *For the Grilled Octopus:* Set up sous vide runner in a large plastic container. Add hot water (180°F). Turn sous vide to 176°F.
2. Place octopus, duck fat, garlic and shallots in vacuum bag. Once desired temperature is reached, place octopus bag inside hot water and cook for 7 to 8 hours, or until tender.
3. Once finished, place octopus in a prepared ice bath to cool immediately.
4. *For the Lemongrass Sauce:* Pulverize garlic and ginger in mortar or Japanese grinder. Place ginger, garlic, tom yum paste, lemon and lime juice and soy sauce in blender. Blend, adding oil slowly to emulsify.
5. *For the Ginger Miso Butter:* Blend together miso, clarified butter, yuzu and ginger.
6. *To assemble:* Fry octopus tentacle to achieve a crispy skin then grill. Brush with ginger Miso Butter. Slice and plate. Dress with Lemongrass Sauce. Top with chives, sea salt, key lime and garlic chips.

Source: Jose Mendin, Pubbelly Group, Miami for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

LOMO SALTADO BY CHEF ERIK RAMIREZ

Yield: 4 Portions

Ingredients	Amounts
<i>Chinese Pancakes</i>	
Rice flour	1 cup
All-purpose flour	½ cup
Milk	¾ cup
Water	¾ cup
Salt	1 ¼ tsp.
Egg	1 ea.
Sunflower oil	2 tsp.
Kikkoman Sesame Oil	1 tsp.
Chives, chopped	1/3 cup
<i>Lomo Sauce</i>	
Kikkoman Less Sodium Soy Sauce	¼ cup
Kikkoman Oyster Sauce	1/3 cup
Beef or veal jus	½ cup
Red wine vinegar	¼ cup
<i>Beef Tenderloin Stir-Fry</i>	
Vegetable oil	as needed
Beef tenderloin, cubed	1 lb.
Red onion, cut into ½" pieces	½ ea.
Cherry tomatoes	1 cup
Cilantro	as needed
Habanero pepper, sliced	as needed
<i>To finish</i>	
French fries	as needed
Guacamole	as needed
Green onions, sliced	as needed
Pickled chiles	as needed
Rocoto crema	as needed

Method

1. *For the Chinese Pancakes:* Whisk together flours then gradually add in milk, water, sunflower oil, egg and salt, whisking until smooth and fairly thin. Whisk in Kikkoman Sesame Oil, then chives.
2. To form each pancake, pour a small amount of batter into a nonstick skillet. Cook on both sides until cooked and lightly charred.
3. *For Lomo Sauce:* Stir together all ingredients.
4. *For the Beef Tenderloin Stir Fry:* Heat a small amount of oil in a wok until very hot. Add beef and sear until well browned. Add onion, tomatoes, cilantro and habanero.

5. Catch on fire and toss to cook and let fire burn out. Stir in Lomo Sauce and let cook down.
6. *To finish:* Please stir fry on a large plate and top with French fries. Drizzle with rocoto crema and top with green onions. Spoon into pancakes and serve with pickled chiles and guacamole.

Source: Chef Erik Ramirez, Llama Inn, Brooklyn, New York for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

BANH MI BOWL

Yield: 12 Portions

Ingredients	Amounts
<i>Sweet Chili Lime Sauce</i>	
Kikkoman Thai Style Chili Sauce	3 cups
Kikkoman Less Sodium Soy Sauce	1 cup
Lime juice	1 cup
Kikkoman Rice Vinegar	2 Tbsp.
Ginger, finely minced	2 Tbsp.
Sugar	2 tsp.
<i>Pork Meatballs</i>	
Shiitake Mushrooms, dried, rehydrated cut in ribbons	3 cups
Green onions, minced	1 ½ cups
Cilantro, Minced	1 cup
Ginger, finely minced	1 cup
Garlic, finely minced	¾ cup
Kikkoman Soy Sauce	¼ cup
Fish sauce	1 Tbsp.
Pork, ground	6 lb.
<i>Pickle</i>	
Kikkoman Rice Vinegar	2 cups
Sugar	1 cup
Salt	¼ cup
English cucumber, julienned	3 cups
Carrot, julienned	3 cups
Daikon radish, julienned	3 cups
<i>Garnish</i>	
Vermicelli noodles, soaked in hot water to soften and drained	6 cups
Jalapeño peppers, sliced into paper thin rings	as needed
Cilantro sprigs	as needed
Basil leaves	as needed
Mint leaves	as needed
Kikkoman Sriracha Hot Chili Sauce	as needed

Method

1. *For the Sweet Chili Lime Sauce:* Combine ingredients and blend together using a whisk or an immersion blender.

2. Transfer to a plastic container with a snap on lid. Sauce will hold for several days and can be scaled to desired quantity for production.
3. *For the Pork Meatballs:* Combine mushrooms, onions, cilantro, ginger, garlic, soy and fish sauce in an extra large mixing bowl.
4. Mix together using a rubber spatula. Add the pork and blend into the mushroom mixture with hands. Do not over mix.
5. Make a small patty and cook in a small pan or skillet. Taste and adjust seasoning to taste. Form 1 to 1.5 ounce meatballs.
6. Heat a non-stick skillet with a thin layer of vegetable oil over medium high heat.
7. Add desired number of meatballs and cook to caramelize until internal temperature reads 165°F on an instant read thermometer. A typical portion for meatballs is five.
8. They can be cooked to order or in large batches. If cooking in large batches, do not overcrowd the skillet.
9. *For the Pickles:* Combine vinegar, sugar and salt in a medium saucepan. Heat to a simmer, stirring occasionally, until the sugar and salt dissolve.
10. Turn off heat and add cucumber, carrot and daikon. Stir to coat vegetables with pickling liquid. Allow vegetables to cool in the pickling liquid.
11. Transfer to a plastic container with a snap on lid. Pickles will hold for several days and can be scaled to desired quantity for production.
12. *To serve:* Measure ½-cup of soaked vermicelli rice noodles into bottom of bowl, ladle two to three ounces of Sweet Chili Lime Sauce over the noodles.
13. Arrange meatballs on one side of noodles, arrange pickles opposite of meatballs, then scatter jalapeño rings and fresh herbs in between. Finish with a dollop of sriracha sauce.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

TERIYAKI BIBIMBAP WITH SEASONAL VEGETABLES & PURPLE RICE BY CHEF ESTHER CHOI

Ingredients	Amounts
Kikkoman Teriyaki Marinade & Sauce	1 ½ cup
Garlic clove, thinly sliced	1 ea.
Jalapeño, thinly sliced	½ ea.
Green onion, cut into 2" pcs.	2 ea.
Ribeye steak, thinly sliced	8 oz.
Peas, shelled	¼ cup
Red bok choy	1 cup
Sesame oil	2 Tbsp.
Spinach	1 cup
Bean sprouts	¼ cup
Purslane	½ cup
Zucchini, julienned	½ ea.
Corn starch	1 Tbsp.
Kimchee, sliced thin	¼ cup
Butter, cold, cut into cubes	½ cup
Purple rice, cooked, equal portions white, black and brown	2 cups
Fried egg	1 ea.
Salt	as needed
Ground black pepper	as needed

Method

1. Add ½ cup Kikkoman Teriyaki Marinade & Sauce, garlic, jalapeño and green onion to the beef and mix until well incorporated. Set aside and let it marinate for at least 30 minutes.
2. Meanwhile, prepare your vegetables. Bring a large pot of water to a boil, and season generously.
3. Blanch fresh peas for 1 to 2 minutes, shock in ice water and drain.
4. Next blanch bok choy for 30 seconds and shock in ice water. Strain and pat dry with a paper towel. Add to a small bowl and season with 1 teaspoon sesame oil, pinch of salt and pepper. Repeat same steps with spinach, beansprouts, purslane and zucchini.
5. *To make the sauce:* Heat 1 cup of Kikkoman Teriyaki Marinade & Sauce in a small pot.
6. In a small cup, mix cornstarch and 1 tablespoon of water and mix to dissolve well. Add to the heated teriyaki and let it simmer until slightly thickened.
7. Remove from heat and add the butter, one cube at a time while whisking. Make sure the sauce does not break by whisking vigorously and waiting until each cube melts. It should look thick and glossy when finished.
8. *To cook the beef:* Bring a skillet to high heat and stir-fry for 2 to 3 minutes until browned.
9. *To assemble:* In a shallow dish, place rice and top with vegetables, beef and fried egg. Serve with a side of sauce. To eat, mix everything together and enjoy.

Source: Chef Esther Choi, Mōkbar – Booklyn, NY.
Published with permission of the author. All rights reserved.

GENERAL'S CHICKEN: FRIED CHICKEN, SOY CARAMEL, SMOKED PEANUTS, CHILES AND CILANTRO BY CHEF TOBIAS WOMACK

Ingredients	Amounts
<i>Soy Caramel</i>	
Grapeseed oil	
Garlic, minced, trimmings reserved	¼ cup
Ginger, minced, peels reserved	½ cup
Sugar	1 pt.
Distilled white vinegar	1 cup
Arbol chiles, ground	¼ cup
Shao Hsing rice wine	½ cup
Kikkoman Soy Sauce	1/3 cup
Mushroom powder	2 Tbsp.
 <i>Chile Oil</i>	
Szechuan peppercorns	1 Tbsp.
Black peppercorns	1 Tbsp.
Cumin seeds	1 Tbsp.
Coriander seeds	1 Tbsp.
Fennel seeds	1 Tbsp.
Black cardamom pods	3 ea.
Cloves	3 ea.
Cinnamon sticks	3 ea.
Grapeseed oil	1 qt.
Arbol chiles, ground	½ cup
Bay leaves	3 ea.
Prickly ash oil	2 oz.
 <i>Smoked Peanuts</i>	
Peanuts, blanched and peeled	1 cup
Oil for frying	
 <i>Fried Chicken</i>	
Canola oil	
Hot sauce	¼ cup
Eggs, large	2 ea.
Chickens, broken down into quarters	1 ½ ea.
All-purpose flour	5 cups
 <i>To assemble</i>	
Cilantro	as needed

Citrus wedges

as needed

Method

1. *For the Soy Caramel:* In a saucepan over high flame, heat oil and sauté garlic and ginger until lightly browned. Lower heat to medium, add sugar, and cook until dissolved, stirring constantly.
2. Pour in vinegar and whisk to combine. Add chiles, rice wine, and soy and bring to a boil. Lower heat and simmer mixture 10 minutes, stirring constantly, until mixture is thick.
3. Whisk in mushroom powder and season, as needed, with soy.
4. *For the Chile Oil:* In a sauce pan over medium-high heat, toast peppercorns, cumin, coriander, fennel, cardamom, cloves, and cinnamon. Remove from heat, cool, and coarsely grind.
5. In a large saucepot, combine oil, toasted spices, arbol chiles, bay leaves, ¼ cup garlic and ginger trimmings reserved from Soy Caramel, and prickly ash oil.
6. Simmer for 1 to 6 hours, stirring occasionally. Remove from heat, cool, and strain through a chinois into a squeeze bottle.
7. *For the Smoked Peanuts:* Prepare and heat smoker 200°F. Smoke peanuts for 2 hours. In a deep fryer, heat oil to 350°F and fry peanuts until medium brown.
8. Remove from fryer and drain on paper towels until cool. Add peanuts to a food processor and coarsely grind.
9. *For the Fried Chicken:* In a deep fryer, heat oil to 350°F. In a bowl, whisk to combine hot sauce and eggs. Dip chicken quarters in egg mixture and then flour, shaking off excess. Fry chicken until golden brown, 6 to 10 minutes. Drain on paper towels.
10. *To serve:* To a large skillet or wok over medium heat, add Fried Chicken and drizzle Soy Caramel over top, tossing to coat the meat and further reducing the sauce.
11. Add Peanuts and toss to coat. Plate Fried Chicken and garnish with cilantro and citrus.

Source: Brad Kilgore for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

PORCINI TURNIPS WITH SOY SAUCE DEMI-GLACE BY CHEF DAVID KUZMA

Yield: 10 Portions

Ingredients	Amounts
<i>Turnips</i>	
Purple top turnips	10 ea.
Dried porcini, whole	85 g
Extra-virgin olive oil	as needed
Salt	28.5 g
Ground black pepper	10 g
 <i>Blanched Baby Vegetables – (10) 200 g Portions</i>	
Baby carrots with tops	285 g
Patty pans	300 g
Baby zucchini	300 g
Olive oil	1,140 g
Salt	56 g
Ground black pepper	28 g
Herbs, chopped fine	50 g
 <i>Soy Sauce Demi Glaze – 64 Ounces</i>	
Eggplant	680 g
Cauliflower	720 g
Celery	80 g
Carrots	240 g
Beets	160 g
Shiitake mushrooms	114 g
Celery root	320 g
Broccoli	160 g
Onion	200 g
Garlic	96 g
Tomato paste	16 g
Kombu	16 g
Olive oil	160 g
Water	4,000 g
Soy sauce	100 g

Method

1. *For the Turnips:* Cut the top and bottom off of the turnip and use a 4-inch ring mold to cut it into a steak. The steaks should be about 2.5 inches thick.
2. Grind the porcini in a spice grinder until it's a fine powder.
3. Toss the turnips with olive oil, porcini powder, salt and pepper.

4. Place the turnips in a hotel pan, cover with foil, and bake in a 300°F oven for about 60 to 70 minutes until tender. Let cool. Just before service, and heat in a 400°F oven until caramelized.
5. *For the Blanched baby Vegetables:* Cut carrots in half long ways. Blanch the carrots for 4 to 5 minutes in salted water, remove and shock in ice water.
6. Cut the patty pans and baby zucchini in half top to bottom. Blanch the patty pans and zucchini for 2 to 3 minutes in salted water and shock in ice water.
7. When the vegetables are cooled, remove and place them on a rack to dry.
8. Heat and sauté pan, and add the olive oil. Add the carrots and sauté until they have become lightly caramelized, about 2 minutes. Add the patty pans and zucchini, and season with salt and pepper.
9. Just before plating, toss with the fine herbs.
10. *For the Soy Sauce Demi Glaze:* Shred all of the vegetables and Kombu in a food processor, and toss with tomato paste and olive oil.
11. Place the shredded vegetable mixture on sheet pans. Roast for 60 minutes until golden brown, stirring every 20 minutes and taking care that they don't burn. The key to making a flavorful sauce is properly roasting the vegetables.
12. Place the sheet pans on the stove top, and add enough water to cover the vegetables. Bring to a boil and turn back to a simmer, scraping off the caramelized bits from the bottom of the pan.
13. Add the soy sauce, and simmer the sauce overnight on low.
14. The next morning, purée the sauce in a blender until smooth. Strain.
15. *To serve:* Plate the turnips and blanched baby vegetables drizzled with the demi-glaze and serve.

Source: David Kuzma for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

GRILLED BLACK COD WITH ESCABECHE OF BEECH MUSHROOMS BY CHEF MARK DOMMEN

Yield: 4 Portions

Ingredients	Amounts
California Olive Ranch Arbequina olive oil	1 ½ cups
Thyme sprigs	4 ea.
Rosemary sprig	1 ea.
Bay leaf	1 ea.
Garlic cloves	3 ea.
Beech mushrooms clusters, half white and half brown	4 ea.
Grape seed oil	as needed
Sweet paprika	2 Tbsp.
Sherry vinegar	¼ cup
Kikkoman Soy Sauce	¼ cup
Salt	as needed
Ground black pepper	as needed
Black cod, 8-ounce pcs.	4 ea.
Parsley, for garnish	as needed
Micro parsley, for garnish	as needed

Method

1. Heat the oil to 170°F, and add the thyme, rosemary, bay leaf and garlic. Maintain the oil at this temperature for 5 to 10 minutes and then strain, removing the garlic and herbs.
2. While the oil is infusing, sauté the beech mushrooms in grape seed oil until they are tender. Set the mushrooms aside.
3. After the infused oil is strained, add the paprika and mushrooms, and return the oil to 170°F for another 5 minutes. Add the vinegar and soy sauce. Season to taste with salt, pepper, vinegar or soy sauce.
4. Grill the black cod until cooked through.
5. Spoon the mushroom escabeche onto each plate, and place a piece on grilled fish on top. Garnish the fish with a chiffonade of parsley and micro parsley and serve.

Source: Mark Dommen for Kikkoman Sales, USA.
Published with permission of the author. All rights reserved.

SWEET & SOUR VIETNAMESE MEATBALL BANH MI BY CHEF GARRET BERDAN

Yield: 60 Portions

Ingredients	Amounts
Sugar	1 cup
White vinegar	1 cup
Water	½ cup
Carrots, grated	3 lb. 4 oz.
Red onion, raw, julienned	2 lb. 8 oz.
Turkey meatballs, frozen	10 lb.
Kikkoman Low Sodium Gluten-Free Sweet & Sour Sauce	6 cups
Kikkoman Rice Vinegar, unseasoned	1 ½ cups
Flatbread, whole grain rich, 2 oz. ea.	60 ea.
Cucumber, raw, thinly sliced	2 lb. 8 oz.
Cilantro, rough chopped	3 ¾ cups

Method

1. In a medium container, whisk together the sugar, white vinegar and water until dissolved.
2. Add the grated carrots and julienned red onion. Hold chilled at 40°F or below until service. Prepare these pickled vegetables at least 30 minutes before serving, and up to 1 day before serving. Drain off the liquid before assembling the sandwiches.
3. Preheat the oven to 350°F. Spray 2 full-size 2-inch steam table pans with pan release spray. Place 5 pounds of turkey meatballs in each prepared pan.
4. In a 2-quart liquid measuring pitcher combine the Kikkoman Low Sodium Gluten-Free Sweet & Sour Sauce and the Kikkoman Rice Vinegar. Stir until well combined.
5. Divide the sauce evenly between each pan of meatballs. Stir the meatballs until they are evenly coated with the sauce.
6. Bake, uncovered, in the preheated oven for about 20 to 25 minutes, or until the sauce bubbles and begins to glaze the meatballs.
7. CCP: Cook to a minimum internal temperature of 135°F.
8. CCP: Hold hot, covered, at 135°F or higher.
9. *To Assemble:* Place a flatbread on a serving tray and place 4 meatballs down the center of the flatbread.
10. Lay 4 slices of cucumber on the flatbread along one side of the meatballs. Place ¾ cup of the pickled carrot and red onion along the other side of the meatballs.
11. Sprinkle 1 tablespoon of the rough chopped cilantro over the top of the meatballs.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

STEAMED SNAPPER WITH SIZZLING SOY

Yield: 4 Portions

Ingredients	Amounts
<i>Snapper</i>	
Branzino or Flounder, whole, 10"-12" Approx. 1 ½ lb.	1 ea.
Sea salt	2 tsp.
Kikkoman Lime Ponzo Citrus Seasoned Dressing & Sauce	2 Tbsp.
Napa cabbage, large leaves	6 ea.
Fermented black beans, coarsely chopped	¼ cup
Ginger, peeled, julienned	¼ cup
<i>Vegetable Salad</i>	
Red bell peppers, julienne	½ cup
Green onions, julienne	½ cup
Jalapeño peppers, cut into paper thin rings	¼ cup
Fresno red chilies, cut into paper thin rings	¼ cup
Cilantro sprigs	½ cup
Kikkoman Less Sodium Soy Sauce, heated	½ cup

Method

1. *For the Snapper:* Score snapper slicing several bias cuts into the flesh, approximately 2 inches apart, on both sides. Season both sides lightly with sea salt and Ponzu, taking care to season inside the scoring.
2. Line a bamboo steamer basket (or similar perforated pan) with large leaves of Napa cabbage. Place snapper directly on cabbage leaves. The cabbage will keep the fish moist while steaming and will help to lift the fish from the steamer basket after being cooked.
3. Season the topside of the fish generously with fermented black beans and fresh ginger and steam for 10 to 12 minutes, depending on size. The flesh will be opaque when done.
4. *To order:* Carefully remove fish by lifting the cabbage leaves and transfer to a very hot metal serving platter.
5. Top the fish with approximately 2 cups vegetable salad and pour hot soy sauce over the top to wilt the salad and sizzle the platter.

Note: The best way to serve the whole fish is family-style, and for guests to each take some of the salad and pick bite-sized pieces of the soft and succulent fillets.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

MEATBALL LETTUCE WRAPS

Yield: 12 Entrée Portions; 36 2-Ounce Meatballs

Ingredients	Amounts
<i>Meatballs</i>	
Shrimp, peeled and deveined	2 lb.
Kikkoman Panko Japanese Style Toasted Bread Crumbs	1 ½ cups
Eggs, large, whisked	3 ea.
Green onions, thinly sliced	½ cup
Cilantro, minced	½ cup
Garlic, minced	3 Tbsp.
Ginger, minced	3 Tbsp.
Red pepper flakes	1 Tbsp.
Ground pork	3 lb.
Vegetable oil	as needed
Kikkoman Thai Style Chili Sauce	¾ cup
<i>Lime Ponzu Mirin Dipping Sauce</i>	
Kikkoman Lime Ponzu Citrus Seasoned Dressing & Sauce	1 cup
Kikkoman Aji-Mirin	½ cup
Kikkoman Thai Style Chili Sauce	½ cup
Kikkoman Rice Vinegar	¼ cup
Sugar	¼ cup
Lime juice	¼ cup
Water	¼ cup
Fish sauce	2 tsp.
Lime zest, grated	2 tsp.
<i>Lettuce Wraps</i>	
Butter lettuce leaves	36 ea.
Deep-fried crispy rice noodles	2 ¼ cups
Cucumber, julienned	1 cup
Carrot, julienned	1 cup
Thai basil leaves, torn	36 ea.
Mint leaves, medium	36 ea.
Green onions, julienned	¾ cup
Lime wedges, optional	

Method

1. *For the meatballs:* Purée the shrimp in batches in a food processor, transferring all but the last batch to a large bowl.
2. Add the panko, eggs, green onions, cilantro, garlic, ginger, and red pepper flakes to the last batch, process until smooth, and transfer to the bowl along with the ground pork.

3. With gloved hands, mix the ingredients together until evenly combined. Using a small scoop, divide into thirty-six 2-ounce portions, and, with wet hands, roll into balls.
4. Heat a generous film (about 1/8-inch) of oil in a large sauté pan over medium-high heat and fry the meatballs in batches, adding additional oil as needed between batches, turning the meatballs to brown evenly, until they reach an internal temperature of 165°F, 2 to 3 minutes.
5. Drain on paper towels, transfer to a bowl, and toss to coat in the chili sauce.
6. *For the Dipping Sauce:* Blend all of the dipping sauce ingredients in a nonreactive container with an immersion blender.
7. *For the Lettuce Wraps:* Soak the lettuce leaves in ice water for 10 minutes to crisp and dry well.
8. *To serve:* Arrange 3 lettuce leaves per individual plate or 36 on a large platter. In each leaf, create a bed of crispy noodles, cucumber and carrot.
9. Set a meatball in the center and garnish with basil, mint, and green onions.
10. Serve individual plates with a 2-ounce serving of the dipping sauce and lime wedge(s), if using.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SWEET-HOT SHORT RIBS

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Short Rib Marinade</i>	
Kikkoman Less Sodium Soy Sauce	½ cup
Balsamic Vinegar	¼ cup
Honey	¼ cup
Kikkoman Sriracha Hot Chili Sauce	2 Tbsp.
Toasted sesame oil	2 Tbsp.
Ginger, minced	1 Tbsp.
Garlic, minced	1 Tbsp.
Short ribs, boneless, 8 oz. ea.	12 ea.
<i>Sriracha Honey Dipping Sauce</i>	
Honey	1 cup
Kikkoman Sriracha Hot Chili Sauce	½ cup
Kikkoman Less Sodium Soy Sauce	¼ cup
Kikkoman Aji-Mirin	¼ cup
Ground sesame seeds	¼ cup
<i>Coconut Pineapple Rice</i>	
Water	4 cups
Coconut milk	3 cups
Butter	4 Tbsp.
Basmati rice, rinsed with cold water until the water runs clear	4 cups
Kikkoman Sushi Vinegar	2 Tbsp.
Sugar	2 Tbsp.
Fine sea salt	1 tsp.
Pineapple, diced into ¼" pc.	1 cup
Coconut flakes, sweetened	½ cup
<i>Asian Pear Slaw</i>	
Peanut oil	1 cup
Kikkoman Sushi Vinegar	1/3 cup
Sugar	2 Tbsp.
Red pepper flakes	1 tsp.
Asian pears, peeled and julienned	6 ea.

Method

1. *For the Marinade and Short Ribs:* Blend all of the marinade ingredients in a nonreactive container with an immersion blender.

2. Put the short ribs in pouches or re-sealable plastic bags and divide the marinade evenly between the bags. Vacuum seal or remove as much air as possible and refrigerate for 4 to 6 hours.
3. Remove the steaks from the marinade, blot dry with paper towels, and cover loosely with butcher's paper or plastic wrap.
4. Preheat a grill or grill pan over medium-high heat.
5. *For the Dipping Sauce:* Blend all of the dipping sauce ingredients in a nonreactive container with an immersion blender.
6. *For the Rice:* Combine the water, coconut milk, and butter in a large saucepan over medium-high heat.
7. Bring the liquid to a boil, stir in the rice, cover with a tight-fitting lid, reduce the heat to low and simmer until the water is absorbed, about 20 minutes. Remove from the heat and leave covered for 15 minutes.
8. *To Complete:* Grill the short ribs to desired doneness and let rest for 10 minutes.
9. Meanwhile, combine the vinegar, sugar, oil, and red pepper flakes for the slaw, add the pears, and toss to coat.
10. Pour the rice into a large bowl, fluffing it with a fork, and adding the remaining rice ingredients.
11. *To Serve:* Slice the short ribs into ½-inch medallions and fan the pieces around a spoonful of the dipping sauce on each plate. Add the rice and slaw.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

CHICKEN TERIYAKI RICEBURGER

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Lotus Chips</i>	
Lotus root, 24" pc.	1 ea.
Vegetable oil, for frying	
Fine sea salt	
<i>Rice-Cake Buns</i>	
Short grain rice, rinsed with cold water until the water runs clear	4 cups
Water	4 ½ cups
Kikkoman Sushi Vinegar	3 Tbsp.
Sugar	3 Tbsp.
Fine sea salt	1 tsp.
<i>Sesame Glaze</i>	
Kikkoman Teriyaki Marinade & Sauce	1 ½ cups
Ketchup	1 ½ cups
Black sesame seeds, toasted	1 Tbsp.
<i>Chicken Burger</i>	
Chicken, leg and thigh, ground	3 lb.
Kikkoman panko Japanese Style Toasted Bread Crumbs	½ cup
Kikkoman Teriyaki Marinade & Sauce	½ cup
Green onions, minced	½ cup
Garlic, chopped	½ cup
Ginger, grated	½ cup
<i>Peanut oil, for the pans</i>	
Tomato, ½" slices	24 ea.
Baby arugula	6 oz.

Method

1. *For the Lotus Chips:* Separate the lotus root segments by snapping them apart and wash well. Trim the stem ends and peel the root with a vegetable peeler.
2. Using a mandolin, slice crosswise into ¼-inch slices and soak in cold water to remove the starch and any remaining dirt. Rinse again, dry in a salad spinner, and blot dry on paper towels.
3. Heat the vegetable oil to 350°F in a deep-fryer or wide deep pot and line a sheet pan with a paper towels. Fry until golden brown and crispy. Transfer to the sheet pan, drain briefly on the paper towels, and sprinkle with salt.

4. *For the Rice-Cake Buns:* Combine the rice and water in a saucepan over medium-high heat. Bring the water to a boil, cover with a tight-fitting lid, reduce the heat to low and simmer until the water is absorbed, 15 to 20 minutes. Remove from the heat and leave covered for 15 minutes.
5. Pour the rice into a large bowl, fluffing it with a fork, and adding the remaining ingredients. Let cool.
6. Brush four half sheet pans with peanut oil. Divide the rice between two of the pans, pressing to $\frac{3}{4}$ -inch thickness.
7. Using a lightly oiled 3-inch circular cutter, cut 12-rounds from each pan and arrange on the remaining sheet pans. Lay parchment paper over the top and refrigerate overnight, allowing the rice to dry and set.
8. *For the Glaze:* Stir all of the ingredients together in a nonreactive container.
9. *For the Chicken Burgers:* With gloved hands, mix together all of the ingredients until well combined. Divide into twelve equal portions (about 5-ounces each) and shape into 4-inch patties.
10. *To complete:* Pour a generous film of peanut oil into a large sauté pan and heat over medium heat. Working in batches, cook the chicken patties, turning once, until the internal temperature is 165°F, about 10 minutes.
11. Reserve $\frac{1}{4}$ cup of the glaze for serving. Brush the remaining glaze on both sides of the patties. Return the patties to the pan just set the glaze.
12. *To serve:* Set a rice cake crisped side down on each plate. Top with a chicken burger, drizzle with glaze, top with 2 tomato slices, arugula, and another rice-cake, crisped side up.
13. Serve with the lotus chips on the side.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SPICY ORANGE SAUCE CHICKEN

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Orange Sauce</i>	
Kikkoman Orange Sauce	3 cups
Kikkoman Ponzu Citrus Seasoned Dressing & Sauce	½ cup
Orange juice concentrate	¼ cup
Water	¼ cup
Kikkoman Sriracha Hot Chili Sauce	2 Tbsp.
Toasted sesame oil	1 Tbsp.
Ginger, minced	1 Tbsp.
Ground white pepper	1 tsp.
Potato starch, lightly seasoned with salt ground black pepper	
Eggs, large, whisked	12 ea.
Chicken breast, boneless, skinless, cut into 1" pieces	5 lb.
Peanut oil, for frying	as needed
Deep-fried crispy rice noodles	6 cups
Orange slices	
Green onion threads	

Method

1. In a large saucepan blend together the sauce ingredients and bring to a simmer over medium heat whisking occasionally. Keep warm.
2. Set up three swallow bowls at the work-station and line a half sheet pan with parchment paper.
3. Fill the first and third bowls with seasoned potato starch and the second with eggs. Dredge the chicken in the first bowl of potato starch, tapping off any excess.
4. Dip into the center bowl of the eggs and then dredge in the second bowl of potato starch. Dip in the eggs, again, and then a final dip in the potato starch.
5. Set on the parchment lined pan. Repeat with the remaining pieces of chicken.
6. Heat the oil to 350°F in a deep-fryer or wide deep pot and line a sheet pan with paper towels. Working in batches, fry the chicken until golden brown, with an internal temperature to 165°F, 2 to 3 minutes.
7. Drain briefly on the paper towels to remove any excess oil, transfer to a large bowl, and toss with the orange sauce (approximately 3 ounces of sauce per 1 pound of chicken).
8. *To serve:* Divide the crispy rice noodles between 12 Chinese takeout containers or serving bowls.
9. Spoon approximately 6 ounces of orange chicken per serving over the noodles and garnish with orange slices and green onion threads.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

PORK RAMEN BOWL

Yield: 12 Entrée Portions

Ingredients	Amounts
<i>Slow-Roasted Pork Belly</i>	
Pork belly, fat and skin on	4 lb.
Peanut oil	¼ cup
Leeks, chopped, white portion only	1 cup
Garlic cloves, smashed	12 ea.
Ginger, 1" pc., smashed	2 ea.
Kikkoman Soy Sauce	1 cup
Kikkoman Aji-Mirin	1 cup
Kikkoman Hoisin Sauce	½ cup
 <i>Ramen Soup Broth</i>	
Kikkoman Tonkotsu Ramen Soup Mix	1 ½ cups
Water	1 gal.
Kikkoman Less Sodium Soy Sauce	¾ cup
Eggs, large	12 ea.
Ramen Noodles, cooked	24 oz.
Green onions, thinly sliced	1 cup
Bean sprouts	1 cup
Bamboo shoots, sliced lengthwise*	1 cup
Nori, cut into strips*	
Chili threads*	

Method

1. *For the Pork Belly:* Preheat the oven to 300°F.
2. Set the pork belly, fat-side down on the work-surface. Roll into a cylinder and tie across the center and at both ends with butcher's twine.
3. Heat the oil in a roasting pan over medium-high. Add the leeks, garlic, and ginger and cook until softened and fragrant, 3 to 5 minutes.
4. Whisk in the soy sauce, mirin, and hoisin. Set the pork belly, with its fattiest side up, in the liquid, adding water to bring the level half way up the roll.
5. Bring the liquid to a boil, cover the top of the pan loosely with foil. Braise for 2 hours, baste the pork braise for another hour, and then baste again.
6. Continue to braise, basting every 15 minutes, until the pork is fork tender, about 1 hour more. Carefully remove the pork and set on a cooling rack.
7. The braising liquid can be reserved for another use. Strain, discard the solids, and skim off the fat. Among other uses, the liquid will give a flavor boost to finished soups.
8. *For the broth and eggs:* Whisk together the soup mix and water in a soup pot over medium-high heat. Bring to a simmer and then reduce the heat to low. Add soy sauce to taste. Keep warm.

9. Fill a large bowl with ice water. Choose a sauté pan or shallow saucepan with enough to hold the eggs in an even layer and add just enough water to cover them.
10. Bring the water to a boil over high heat, gently set the eggs in the pan, and cook for 6 minutes.
11. Immediately transfer the eggs to the ice water. Cook for a few minutes, crack on the wide rounded side, this accesses the air pocket separating the shell from the inner skin.
12. Peel the eggs under the water, this helps to remove the shell without damaging the white. Remove the eggs from the ice water.
13. The eggs can be refrigerated for up to 24 hours, but should be brought to room temperature before adding to the soup.
14. *To complete:* Slice the pork, across the roll, into 3/8-inch slices.
15. *For each portion:* Twist about 2 ounces of the ramen noodles and next in the bottom of a large soup bowl, preferably Asian-style.
16. Arrange the pork slices over the ramen and ladle 10 ounces of broth into the bowl. Top with green onions, bean sprouts, and bamboo shoots, a generous tablespoon of each.
17. Set an egg in the bowl, cut in half if desired, and garnish with the nori and chili threads.

Note: * Ingredients available at Asian grocery stores and through specialty food distributors.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

ALASKAN BLACK COD WITH MUSHROOM TOSAZU

Yield: 24 Portions

Ingredients	Amounts
<i>Soy-Mirin Marinated Black Cod</i>	
Kikkoman Organic Soy Sauce	2 qt.
Kikkoman Salted Mirin	1 qt.
Green onions, sliced	4 cups
Lime juice	2 cups
Ginger slices, peeled, smashed	½ cup
Alaskan Black Cod Fillets, 7 oz. ea.	24 ea.
<i>Tosazu Broth</i>	
Dashi	7 ½ cups
Kikkoman Organic Soy Sauce	1 ¼ cups
Rice vinegar	1 ¼ cups
Sugar	5 Tbsp.
Bonito Flakes	1 ¼ cups
Mushrooms, cleaned, sliced shiitake, Portobello, oyster, enoki	1 ½ lb.
Green onions, bias cut	1 ½ cups
Micro arugula	1 ½ cups
Lemon zest, grated	1 Tbsp.

Method

1. *For the Soy-Mirin Marinated Black Cod:* In a large pan, combine soy sauce, mirin, green onions, lime juice and ginger. Add black cod; turn to coat well. Marinate at least 1 hour.
2. *For the Tosazu Broth:* In a non-reactive saucepan, bring dashi, soy sauce, vinegar and sugar to a simmer.
3. Add bonito flakes; bring to a simmer. Immediately remove from heat; strain through cheesecloth-lined strainer.
4. *To serve:* Place 1 fillet Marinated Black Cod on a sizzle platter; roast in wood-burning or gas oven at 600°F for 5 minutes or just until fish can be flaked with a fork.
5. Transfer to shallow serving bowl. While fish is cooking, heat 1 mushroom in 6 tablespoons Tosazu Broth. Pour Broth and mushrooms over fish.
6. Garnish with 1 tablespoon green onions, 1 tablespoon micro arugula and ⅛ teaspoon lemon zest.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

LAMB MEDALLIONS IN SOY-MUSTARD SAUCE

Yield: 24 Portions

Ingredients	Amounts
<i>Soy-Mustard Glaze</i>	
Kikkoman Soy Sauce	1 cup
Dijon-style mustard	½ cup
Garlic, minced	¼ cup
Lemon juice	2 ½ Tbsp.
Dried thyme leaves	4 tsp.
Ginger root, minced	1 Tbsp.
Ground black pepper	2 tsp.
Rosemary, chopped	2 tsp.
Vegetable oil	as needed
Boneless lamb loin chops, cut in half, well trimmed, 8 oz. ea.	12 ea.
Veal stock	2 qt.
Butter	4 oz.
Tarragon leaves, chopped	as needed
Salt	as needed
Ground black pepper	as needed

Method

1. *For the Soy-Mustard Glaze:* In bowl, whisk together all glaze ingredients. Chill until service.
2. *To serve:* In sauté pan, heat vegetable oil over medium heat. Sear 1 4-ounce piece lamb, about 2 minutes per side. Pour off oil, if necessary.
3. Brush lamb with 4 teaspoons Soy-Mustard Glaze. Place in 350°F oven about 5 minutes or until medium rare. Remove lamb from pan, keep warm.
4. Deglaze pan with 1/3 cup veal stock; reduce until slightly thickened. Whisk in 1 teaspoon butter and a pinch of tarragon.
5. Season to taste with salt and pepper. Slice lamb into 3 medallions. Spoon reduced glaze over lamb.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

MANGO-SOY GLAZED DUCK BREAST

Yield: 24 Portions

Ingredients	Amounts
Kikkoman Soy Sauce	3 cups
Mango Purée	1 ½ cups
Rice wine vinegar	¾ cup
Sugar	⅓ cup
Sambal oelek or chili paste	3 Tbsp.
Duck breasts, boneless, skin on	24 ea.
Salt	as needed
Ground black pepper	as needed

Method

1. In medium saucepan, combine soy sauce, mango purée, vinegar, sugar, and sambal oelek, Simmer 40 to 45 minutes, or until reduced to 4 ½ cups; refrigerate until needed.
2. Score skin of 1 duck breast at 1-inch intervals in crosshatch pattern without cutting meat; season with salt and pepper.
3. Sauté skin side down over medium heat, until skin is browned and crisp. Turn and sauté flesh side until lightly browned.
4. Brush both sides with mango-Soy Glaze; transfer to 350°F oven, skin side down.
5. Cook for 3 minutes, brush both sides with glaze and turn breast over. Cook 3 minutes more, and until desired doneness; let rest at least 2 minutes before slicing.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

OYSTERS WITH SOY, GINGER, GARLIC AND CHILE

Yield: 4 Portions

Ingredients	Amounts
Malpeque oysters	12 ea.
Kikkoman Soy Sauce	3 Tbsp.
Ginger, minced	1 tsp.
Garlic, minced	1 tsp.
Red Thai Bird Chili, sliced/minced fine	3 ea.
Lime juice	1 Tbsp.
Green onions, sliced very fine	¼ cup

Method

1. Wash and shuck the oysters and loosen them from the shells, making sure not to lose any oyster liquor. Cover oysters and chill until service.
2. Combine soy sauce, ginger, garlic, chili and lime in a bowl; stir to combine. Reserve chilled.
3. Just before service, arrange the oysters on chilled plates. Stir green onions into soy sauce mixture. Spoon some of the soy sauce mixture over each oyster before serving, and serve the rest of the sauce on the side.

Note: When selecting oysters, choose oysters that do not have a strong briny flavor.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

BRAISED SHORT RIBS WITH RED WINE SAUCE

VACA FRITA

Yield: 20 Portions

Ingredients	Amounts
<i>Braised Short Ribs</i>	
Onions, julienned	3 lb.
Vegetable oil	5 cups
Red wine vinegar	2 cups
Kikkoman soy sauce	1 cup
Ancho chiles	3 oz.
Salt	2 ½ oz.
Granulated garlic	2 oz.
Cumin, ground	2 oz.
Ground black pepper	½ oz.
Bay leaf	½ oz.
Beef short ribs	20 lb.
Red wine	4 cups
Vegetable base	½ lb.
 <i>Red Wine Sauce</i>	
Carrots, diced	½ lb.
Onions, diced	½ lb.
Granny smith apples, cored, chopped	¼ lb.
Celery, diced	¼ lb.
Vegetable oil	3 Tbsp.
Brown sugar	3 oz.
Red wine	7 cups
Demiglace	2 ½ qt.

Method

1. *For the Braised Short Ribs:* In a nonreactive container, combine onions, oil, vinegar, soy sauce, chiles, salt, garlic, cumin, pepper and bay leaf. Add short ribs; turn to coat well with marinade. Refrigerate 24 hours.
2. Sear short ribs in large sauté pan or rondo; remove from pan. Deglaze with red wine and marinade; simmer about 20 minutes.
3. Add vegetable base and 1 gallon of water. Cover and braise in a 350°F oven about 1 ¾ hours or until tender. Cool short ribs in braising liquid; remove, trim and portion into 6-ounce rectangles. Split each 6-ounce rectangle into two 3-ounce rectangles per portion.
4. *For the Red Wine Sauce:* Sauté carrots, onions, apples and celery in oil until soft.
5. Add sugar; cook until sugar melts and starts to caramelize. Add red wine; reduce to syrupy consistency.

6. Add demiglace; simmer on very low heat, skimming away scum as it forms; do not allow sauce to over-reduce. Strain gently, first through a large-holed strainer, then through a fine chinois.
7. For each serving, in a hot pan, crisp 1 portion short ribs in small amount of oil, serve with ½ cup red wine sauce.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

THAI PEANUT NOODLES

Yield: 24 Portions

Ingredients	Amounts
Creamy peanut butter, room temperature	2 ½ cups
Kikkoman Less Sodium Soy Sauce	2 ½ cups
Kikkoman Thai Style Chili Style	2 ½ cups
Distilled white vinegar	1 ¼ cups
Sugar	9 oz.
Vietnamese chili-garlic sauce	1/3 - ½ cup
Oriental sesame oil	3 ½ Tbsp.
Garlic, finely minced	2 Tbsp.
Vegetable oil	2 ½ cups
Spaghetti, cooked, chilled, drained	13 lb. 8 oz.
Boneless, skinless chicken breasts, grilled, julienned	2 lb.
Mung bean sprouts	2 lb.
Green onions, sliced	12 oz.
Cilantro, chopped	6 oz.
Sesame seeds, toasted	8 oz.

Method

8. Whisk peanut butter and Kikkoman Less Sodium Soy Sauce together. Add chili sauce, vinegar, sugar, chili-garlic sauce, sesame oil, and garlic to mixture and blend thoroughly.
9. Gradually whisk vegetable oil until mixture is emulsified.
10. In a large bowl, toss spaghetti with Peanut Dressing and remaining ingredients except sesame seeds.
11. *To serve:* Plate 2 ½ cups spaghetti mixture and sprinkle with 1 tablespoon sesame seeds.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

PLT SANDWICH: COUNTRY FRIED PORK BELLY, LETTUCE, AND TOMATO SANDWICH

Yield: 1 Sandwich

Ingredients	Amounts
<i>Prepared Pork Belly or Slab Bacon</i>	
Pork belly or slab bacon, 6-8" long pieces, sliced ¼ inch thick	2 ea.
<i>Tempura Panko Breading</i>	
Kikkoman® Panko Japanese Style Toasted Breadcrumbs	2 cups
Potato chips, crushed	1 cup
Kikkoman® Japanese Style Tempura Batter Mix	3 cups prepared
Vegetable oil (for frying)	as needed
Brioche bread, 2 slices per sandwich	2 ea.
Butter, softened	2 Tbsp.
Sesame seeds	2 tsp.
Kikkoman® Wasabi Sauce	2-3 ounces per sandwich
<i>Sandwich Fixings:</i>	
Iceberg lettuce, shredded	1 cup
Tomatoes, thick slices	2 ea.
Kikkoman® Wasabi Sauce	as needed

Method

1. *For the Prepared Pork Belly or Slab Bacon:* Using a deli slicer, slice the pork belly or slab bacon into ¼ inch long slices.
2. *For the Tempura Panko Breading:* Place the Kikkoman® Panko Japanese Style Toasted Breadcrumbs and crushed potato chips into a food processor and blend until both are semi-fine and well combined.
3. Transfer the potato chip panko mixture into a 2 ½-inch deep hotel pan. In a medium size bowl, prepare the Kikkoman® Tempura Mix according to package instructions, whisking to eliminate any lumps.
4. Dip the pork belly/bacon in the prepared tempura batter, then dredge in the potato chip-panko mixture. Press slices gently to ensure the panko sticks the tempura batter.
5. Arrange the slices in a single layer on parchment lined sheet pans and refrigerate if frying immediately or freeze if producing a large batch size for later.
6. Fry the bacon/belly slices to order until crispy and a deep golden brown.
7. *To Assemble:* Spread the softened butter on both sides of the brioche bun. Sprinkle sesame seeds onto the buttered slices and press gently to set them in the butter.

8. Griddle the bread to warm and toast lightly. Drizzle a generous amount of wasabi sauce on each slice of bread. On one side arrange both slices of pork belly/bacon on a slight bias leaving a slight gap between the slices.
9. Arrange a tomato slice on top of the pork belly/bacon and top with a generous amount of shredded iceberg lettuce. Drizzle more wasabi sauce over the lettuce. Place a second slice of brioche on top and cut the sandwich in half.

Source: As presented to The Culinary Institute of America and Kikkoman by Chef Andrew Hunter, 2023

SAVORY EGG TARTLETS: CHAWANMUSHI-STYLE DAN TATS

Yield: 6-8 Tartlets

Ingredients	Amounts
<i>Crust</i>	
All-purpose flour	2 cups
Salt	¼ tsp.
Parmesan cheese, grated	¼ cup
Butter, cold diced	12 Tbsp.
Eggs, large	1 ea.
Kikkoman® Rice Vinegar	1 Tbsp.
Water, iced	2-3 Tbsp.
 <i>Frizzled Ginger</i>	
Ginger, fresh knobs	1-2 ea.
Oil	as needed
 <i>Dashi Broth</i>	
Water, distilled	3 cups
Kombu	¼ cup
Bonito flakes (katsuobushi)	¼ cup
Fresh chervil, stems and leaves separated	1 bu.
Kikkoman® Gluten-Free Tamari Soy Sauce	1 Tbsp.
 <i>Custard</i>	
Whole eggs, lightly beaten	2 ea.
Egg yolks	2 ea.
Evaporated milk	½ cup
Kikkoman® Gluten-Free Tamari Soy Sauce	¼ cup.
Bonito flakes (katsuobushi)	3 ¾ cups
 <i>Garnish</i>	
Kikkoman® Gluten-Free Tamari Soy Sauce	1 tsp. per tart to drizzle
Parmesan cheese	as needed
Frizzled ginger	as needed
Chervil leaves	as needed

Method

1. *For the Crust:* Combine the flour, salt, and parmesan cheese in a food processor and pulse to combine. Add the butter and pulse until the mixture becomes sandy in texture.
2. Whisk the eggs and vinegar together and pulse to combine with the flour mixture. Add the ice water, 1 tablespoon at a time, as needed until the dough comes together.

3. Scatter flour lightly on the tabletop and knead until the dough comes together and is soft and smooth.
4. Press the dough into two round discs, cover with plastic wrap, and refrigerate for at least 1 hour.
5. Remove the pastry dough discs from the refrigerator at least 30 minutes before rolling. Scatter flour lightly on the tabletop and press the dough discs to soften and stretch.
6. Roll each dough disc into a large circle, approximately ¼-inch thick.
7. Cut the dough into 3-inch rounds and press into 2-inch fluted pie tins with removable bottoms. Freeze the shells for 20 minutes then line the shells with parchment paper circles and fill with dried beans.
8. Bake the crust in 350°F oven until the edges are golden brown and the bottoms are set for approximately 20-25 minutes. Remove the parchment and beans and bake for another 10 minutes or until the bottoms are golden brown.
9. *For the Frizzle Ginger:* Peel the ginger knobs. Using a mandolin, shave the ginger lengthwise into very thin sheets. Julienne the ginger and fry in hot oil until golden brown. The ginger will disperse quickly in the oil, so it is best to contain it in a fry basket, pasta basket, or a Chinese/Japanese noodle basket/strainer.
10. *For the Dashi Custard:* Heat water to 200°F in a stainless-steel saucepan. Add the chervil stems (leaves reserved for garnish), kombu, and bonito flakes, and simmer for 15 minutes. Turn off the heat, add the gluten-free tamari, and let steep for another 15 minutes.
11. Strain the dashi through a fine sieve and return to the saucepan, and keep hot over the lowest possible heat.
12. Whisk together the eggs, egg yolks, tamari sauce and evaporated milk to combine. Whisk gently to create as few bubbles as possible.
13. Drizzle in hot dashi a few tablespoons at a time to temper the eggs, then a few ounces at a time to make approximately 2 ½ cups (you will lose some of the initial 3 cups through evaporation and absorption by kombu).
14. Pour the custard through a fine sieve into a stainless-steel bowl, cover and refrigerate overnight. Any bubbles in the custard will dissipate while resting in the refrigerator.
15. Ladle the refrigerated custard into the baked shells, about ¼-inch below the rim. Arrange on a parchment lined sheet pan and bake for 20 minutes, or until custard is set.
16. *To Plate:* Remove the custard from the baking tin and arrange on a small plate. Using a small squeeze bottle with a very fine tip opening or an eyedropper filled with tamari, drop 3 to 4 droplets of tamari on top of each custard.
17. Using a micro plane, zest a “snow drift” of parmesan cheese over the tarts and garnish with chervil leaves and frizzled ginger.

Source: As presented to The Culinary Institute of America and Kikkoman by Chef Andrew Hunter, 2023

RICE PAPER “CHIMICHANGAS”

Yield: 12 Servings

Ingredients	Amounts
<i>Sushi Rice</i>	
Japanese sushi rice	8 cups
Water	9 cups
Kikkoman® Rice Vinegar	6 Tbsp.
Sugar	6 Tbsp.
Salt	1 Tbsp.
Thai basil, stems, and leaves separated	1 bu.
Cilantro, stems, and leaves separated	1 bu.
Mint, stems, and leaves separated	1 bu.
<i>Roasted Poblano and Onions</i>	
Poblano chiles	5 ea.
Onion, cut in quarters with stem attached	2 cups
Ginger, minced	3 Tbsp.
Garlic, minced	3 Tbsp.
Scallions, minced	1 Tbsp.
<i>Thai Chili Brushed Halibut</i>	
Halibut filets, 3-4-ounce per chimichanga	48 oz.
Peanut-sesame oil blend, 3-1 part	as needed
Kikkoman® Gluten-Free Thai Chili Sauce	2 cups
<i>To Assemble</i>	
Rice paper sheets	as needed
Nori sheets	as needed
Peanut and sesame oil blend, 3:1 part ratio	as needed
Kikkoman® Gluten-Free Thai Chili Sauce, for dipping	approximately 2 ounces per chimichanga

Method

1. *For the Sushi Rice:* Rinse the rice with water several times, pouring through a colander, until the water runs clear. Combine the rinsed rice and cool fresh water in a saucepot.
2. Turn the heat to medium high and bring the water to a simmer. Turn the heat to low, cover, and continue cooking for another 15-20 minutes, or until the rice is tender and water is absorbed.
3. Remove the pot from the burner, keep covered and allow the rice to cool for 15 minutes.
4. Turn the rice out of the pot and into a large bowl and gently fluff with a rice spoon to separate the grains. Add the Kikkoman® Rice Vinegar, sugar, and salt, and continue fluffing until well blended.

5. Allow the rice to cool completely and gently mix in fresh herbs.
6. *For the Roasted Peppers and Onions:* Char the poblano chiles and onions on all sides on a hot grill or open burner.
7. Transfer the charred poblanos and onions to a bowl, cover the bowl tightly with plastic wrap, and allow to steam until cool.
8. Scrape off the charred skin of the poblanos, remove the seeds, and coarsely chop.
9. Trim off the stem ends of the onions and coarsely chop.
10. In a skillet, heat oil over medium low heat and cook ginger, garlic, and scallions, add the poblanos and onions and continue cooking until completely coated in aromatics. Remove from the heat and cool.
11. *For the Roasted Halibut:* Preheat the oven to 350°F. Heat a non-stick or cast-iron skillet with the oil blend. Sear the halibut filets, in batches, on one side until golden brown.
12. Brush the topside of the halibut liberally with Kikkoman® Gluten-Free Thai Chili Sauce, then turn the halibut over and brush the seared side with additional Thai chili sauce. Roast it in the oven until just opaque throughout. Remove from the oven, allow to cool, and break apart into bite size pieces.
13. *For the Chimichangas:* Brush water on your workstation and dip two sheets of rice paper in a bowl of water to moisten.
14. Arrange the two sheets of moistened rice paper end-to-end to form a long rectangle.
15. Lay a sheet of nori topped with herbed sushi rice close to the bottom edge of the rice paper. Scatter the roasted poblanos and onions over the rice.
16. Gently break apart the glazed halibut into medium small pieces and arrange crosswise 3 inches from the top edge of the second rice paper, and drizzle with a little extra Thai chili sauce.
17. Lift the lower edge of the rice paper and nori, fold it over and start rolling up the chimichanga. Once the bottom edge is folded all the way over, fold in the left and right side and finish rolling up the chimichanga to the end.
18. Repeat until all the rolls are complete, taking care to make the chimichanga tight and compact.
19. Pan-fry the chimichangas in about 1-inch of hot oil blend on medium heat for a few minutes on the bottom until lightly golden, leaving the top unfired. Serve with additional Thai chili sauce for dipping.

Source: As presented to The Culinary Institute of America and Kikkoman by Chef Andrew Hunter, 2023

SAUCES, SPREADS & DRESSINGS

UMAMI-EASY PEANUT SAUCE

Yield: 6 ½ Cups

Ingredients	Amounts
Kikkoman Less Sodium Soy Sauce	¾ cup
Vegetable broth	2 ½ cups
Rice vinegar	2/3 cup
Water	2/3 cup
Sesame oil	5 tsp.
Garlic, minced	2 ½ tsp.
Ginger, grated	2 ½ tsp.
Sugar	1 ½ tsp.
Chunky peanut butter	2 cups
Red pepper flakes	1 ½ tsp.

Method

1. In a container or blender, combine the soy sauce, vegetable broth, rice vinegar, water, Asian sesame oil, garlic, ginger and sugar.
2. Add peanut butter; blend to emulsify.

Note: Serve with grilled fish or chicken, or with roast pork.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SOY-DIJON GLAZE FOR ROASTED MEATS

Yield: 3 Cups

Ingredients	Amounts
Brown sugar	14 oz.
Dijon mustard	1 1/3 cups
Kikkoman Soy Sauce	3/4 cup

Method

1. Combine the sugar, Dijon and soy sauce, mix well.

Note: Use to glaze roast pork, ham, lamb or meatloaf.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

FAJITA MARINADE

Yield: 1 Quart

Ingredients	Amounts
Pineapple juice	3 cups
Kikkoman Soy Sauce	1 cup

Method

1. Combine the pineapple juice and soy sauce.

Note: Use ½ cup of marinade per 4 pounds of beef skirt steak. Grill beef, slice and serve with warm flour tortillas, pico de gallo and fajita garnishes.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

UMAMI SECRET SAUCE

Yield: 4 ¾ Cups

Ingredients	Amounts
Mayonnaise	4 cups
Kikkoman Soy Sauce	½ cup
Dijon Mustard	¼ cup

Method

1. Mix mayonnaise, soy sauce, and Dijon mustard.

Note: Use as sauce for fish, dip vegetables or spread for burgers and sandwiches.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

LEMON AIOLI

Yield: 1 Quart

Ingredients	Amounts
Mayonnaise	4 cups
Kikkoman Soy Sauce	¼ cup
Garlic, minced	1 ½ oz.
Lemon peel, grated	2 Tbsp.
Lemon juice	4 tsp.

Method

1. Mix mayonnaise, soy sauce, garlic, lemon peel and juice.

Note: Serve with grilled or breaded fish or shrimp, fried calamari, steamed artichokes or asparagus.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SPICY ASIAN KETCHUP

Yield: 1 Cup

Ingredients	Amounts
Tomato ketchup	1 cup
Kikkoman Soy Sauce	2 tsp.
Chili paste	2 tsp.
Ginger	½ tsp.
Dark brown sugar or palm sugar	2 Tbsp.

Method

1. Spike tomato ketchup with soy sauce, chili paste, and ginger.
2. Sweeten with dark brown sugar or palm sugar.

Note: Serve with teriyaki burgers or French fries.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

KIKKOMAN PONZU CITRUS SEASONED DRESSING & SAUCE

Yield: ½ Cup

Ingredients	Amounts
Whole-grain mustard	½ cup
Kikkoman Soy Sauce	2 tsp.
Kikkoman Ponzu Sauce	2 tsp.
Sesame oil	2 tsp.

Method

1. Whisk together whole-grain mustard, soy sauce, ponzu sauce and sesame oil.

Note: Great on ham, beef or turkey sandwiches.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SOY-WHITE TRUFFLE OIL VINAIGRETTE

Yield: 3 Cups

Ingredients	Amounts
Kikkoman Soy Sauce	¾ cup
Lemon juice	6 Tbsp.
Balsamic vinegar	3 Tbsp.
White truffle oil	3 Tbsp.
Olive oil	1 ½ cups
Salt	as needed
Ground black pepper	as needed

Method

1. In a bowl, whisk together soy sauce, lemon juice, balsamic vinegar, white truffle oil, and olive oil. Season with salt and pepper.
2. Whisk or shake well before using.

Note: Drizzle over grilled vegetables, such as zucchini, eggplant and corn, or roasted root vegetables.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SESAMISO DRESSING

Yield: 1 Cup

Ingredients	Amounts
Mayonnaise	$\frac{2}{3}$ cup
White sesame seeds, toasted, ground	$\frac{1}{4}$ cup
Kikkoman Soy Sauce	$\frac{1}{4}$ cup
Rice vinegar	$\frac{1}{4}$ cup
White miso	2 Tbsp.

Method

1. Whisk together mayonnaise, ground, toasted white sesame seeds, soy sauce, rice vinegar and white miso.

Note: Great with romaine lettuce salad or steamed vegetables.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SONOMA SOY

Yield: 1 ½ Cups

Ingredients	Amounts
Extra-virgin olive oil	1 cup
Thyme leaves	2 Tbsp.
Meyer lemon, zest of	1 ea.
Mixed herbs, such as basil, parsley, and cilantro	2 cups
Lemon juice	¼ cup
Kikkoman Soy Sauce	2 Tbsp.

Method

1. Heat the extra-virgin olive oil with the thyme leaves and lemon zest until the thyme bubbles.
2. Cool, strain and purée with mixed herbs, such as basil, parsley and cilantro, the lemon juice, and soy sauce.

Note: Drizzle over avocado halves or cold poached shrimp.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

SOY-SHERRY SYNERGY DRESSING

Yield: 1 Quart

Ingredients	Amounts
Olive oil	2 cups
Sherry vinegar	1 cup
Kikkoman Soy Sauce	$\frac{3}{4}$ cup
Dijon mustard	$\frac{1}{3}$ cup
Ground black pepper	as needed

Method

1. Combine olive oil, sherry vinegar, soy sauce, and Dijon mustard.
2. Season with ground black pepper.

Note: Use to dress salads with sturdy greens such as romaine lettuce, watercress or arugula.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

FAT-FREE ASIAN DRESSING

Yield: 1 Cup

Ingredients	Amounts
Kikkoman Mirin	½ cup
Rice vinegar	¼ cup
Kikkoman Soy Sauce	2 Tbsp.
Shallots, minced	2 Tbsp.

Method

1. Whisk together Mirin, rice vinegar, soy sauce, and shallots.

Note: Toss with shredded red or green cabbage and grated carrots for a healthy Asian slaw.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

RANCH DRESSING

Ingredients

Amounts

Kikkoman Teriyaki Sauce & Marinade
Or Kikkoman Soy Sauce
Ranch Dressing

Method

1. Whisk teriyaki sauce and marinade or soy sauce, to taste, into ranch dressing.

Note: Serve this dipping sauce for chicken wings.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Kikkoman Sales, USA. All rights reserved.

FAT WASHED PONZU

Yield: Butter becomes 12-14 oz, Fat-washed Ponzu sauce becomes 30-32 oz

Ingredients	Amounts
<i>Fat Washed Citrus Seasoned Ponzu:</i>	
Butter	16 oz.
Garlic, coarsely chopped	¼ cup
Ginger, coarsely chopped	½ cup
Kikkoman® Ponzu Citrus Seasoned Dressing and Sauce	32 oz.
<i>Beurre Blanc:</i>	
Shallot, minced	1 Tbsp.
Kikkoman® Rice Vinegar	¼ cup
Sake	½ cup
Cream	¼ cup
Butter cubes, reserved from fat washing ponzu	8 oz.

Method

1. *For the Fat Washed Citrus Seasoned Ponzu:* In a stainless-steel saucepan, combine the butter, garlic, and ginger. Cook over medium low heat to allow the garlic and ginger to toast in the butter fat.
2. Pour the Kikkoman® Ponzu Citrus Seasoned Dressing and Sauce into a saucepan with the infused butter, and whisk together over medium heat just until it simmers.
3. Set a fine mesh strainer into a foodservice container with a snap on lid and pour fat washed ponzu through the strainer to strain out the garlic and ginger. Snap on the lid and refrigerate for 24 hours, or until the butter congeals and rises to the top to form a raft.
4. Cut 1-inch square hole in the butter raft and carefully pour the fat washed ponzu again through a fine sieve into a clean container.
5. Remove the butter from the container in a saucepan and strain through a fine sieve into a quarter sheet pan. Refrigerate until butter is solid, then cut into cubes and refrigerate again for future uses.
6. *For the Beurre Blanc:* In a stainless-steel saucepan, combine the shallots, Kikkoman® Rice Vinegar, sake, and cream. Cook over medium high heat to a simmer. Simmer to reduce the liquid to 2 tablespoons. Turn off the heat and allow the reduction to cool for a few minutes.
7. Remove the butter from the refrigerator and whisk into the reduction, one cube at a time. As the butter melts and incorporates into the reduction, continue whisking in butter cubes. If the butter stops melting, turn the heat to low and continue whisking until all the butter is incorporated.
8. Spoon the beurre blanc sauce and fat-washed ponzu sauce over the roasted halibut or your favorite fish and garnish with fresh herbs of choice.

Source: As presented to The Culinary Institute of America and Kikkoman by Chef Andrew Hunter, 2023

RECIPE INDEX

A

<i>Ahi Poke Salad</i>	10, 27
Alaskan Black Cod with Mushroom Tosazu	64
<i>Asian Pear Slaw</i>	56
Asian Quick Pickles.....	13
Avocado Canelones with Tomato Caviar and Soy Air by Chef Jose Andres	7
<i>Avocado Mix</i>	29

B

Banh Mi Bowl	42
<i>Beef Tenderloin Stir-Fry</i>	40
<i>Blanched Baby Vegetables</i>	48
<i>Braised Short Ribs</i>	68
Braised Short Ribs with Red Wine Sauce	68
Burmese Ginger Salad	19

C

<i>Chicken Burger</i>	58
Chicken Teriyaki Riceburger.....	58
<i>Chile Oil</i>	46
<i>Chinese Pancakes</i>	40
<i>Coconut Pineapple Rice</i>	56

D

<i>Dumplings</i>	25
------------------------	----

E

<i>Edamame Purée</i>	23
----------------------------	----

F

Fajita Marinade.....	74
Fat-Free Asian Dressing	83
<i>Fried Chicken</i>	46

G

General's Chicken Fried Chicken, Soy Caramel, Smoked Peanuts, Chiles and Cilantro by Chef Tobias Womack 46	
Grilled Black Cod with Escabeche of Beech Mushrooms by Chef Mark Dommen	50
Grilled Calamari Salad with Chile-Soy Dressing and Tempura-Fried Nori.....	20
Grilled Octopus with Ginger Miso Butter and Lemongrass Sauce by Chef Jose Mendin	38

H

Haystack Tempura.....	8
Honey-Sriracha Chicken Wings	11

K

Kikkoman Ponzu Citrus Seasoned Dressing & Sauce	78
--	----

L

Lamb Medallions in Soy-Mustard Sauce.....	65
Lemon Aioli.....	76
<i>Lemongrass Pork Mixture</i>	14, 33
<i>Lettuce Wraps</i>	31, 54
<i>Lime Ponzu Mirin Dipping Sauce</i>	31, 54
<i>Lime Ponzu Vinaigrette</i>	19
Lomo Saltado by Chef Erik Ramirez.....	40
<i>Lomo Sauce</i>	40
<i>Lotus Chips</i>	58

M

Mango-Soy Glazed Duck Breast	66
Meatball Lettuce Wraps.....	31, 54
<i>Meatballs</i>	31, 54

O

Onigiri Rice Balls by Chef Shuai Wang.....	28
Open-Faced Seared Tuna Sandwich with Edamame Purée by Chef Susan Feniger.....	23
Orange Chicken Shaker Salad by Chef Garrett Berdan.....	18
Orange Sauce.....	60
Oysters with Soy, Ginger, Garlic and Chile.....	67

P

Pickle.....	42
Pickled Red Onions.....	29
Ponzu Ginger Dressing.....	10, 27
Ponzu Poke.....	10, 27
Porcini Turnips with Soy Sauce Demi-Glace by Chef David Kuzma.....	48
Pork Meatballs.....	42
Pork Ramen Bowl.....	62

R

Ramen Soup Broth.....	62
Ranch Dressing.....	84
Red Wine Sauce.....	68
Rice-Cake Buns.....	58

S

Salad.....	19, 20
Sesame Glaze.....	58
Sesamiso Dressing.....	80
Short Rib Marinade.....	56
Slow-Roasted Pork Belly.....	62
Smoked Peanuts.....	46
Snapper.....	52
Sonoma Soy.....	81
Soy Caramel.....	46
Soy Sauce Demi Glaze.....	48
Soy-Dijon Glaze for Roasted Meats.....	73
Soy-Mirin Marinated Black Cod.....	64

Soy-Mustard Glaze.....	65
Soy-Sherry Synergy Dressing.....	82
Soy-White Truffle Oil Vinaigrette.....	79
Spicy Asian Ketchup.....	77
Spicy Orange Sauce Chicken.....	60
Sriracha Egg Sauce.....	29
Sriracha Honey Dipping Sauce.....	56
Sriracha–Soy Dipping Sauce.....	25
Starch Slurry Wings.....	25
Steam Snapper with Sizzling Soy.....	52
Sugarcane Pork Pickup Sticks.....	14, 33
Sweet & Sour Vietnamese Meatball Banh Mi by Chef Garret Berdan.....	51
Sweet Chili Lime Sauce.....	42
Sweet Potato Planks.....	15, 34
Sweet-Hot Short Ribs.....	56

T

Tempura Fried Nori.....	20
Teriyaki Bacon Candy.....	15, 34
Teriyaki Bacon Candy Wraps with Wasabi Dipping Sauce.....	15, 34
Teriyaki Bibimbap with Seasonal Vegetables & Purple Rice by Chef Esther Choi.....	44
Thai Peanut Noodles.....	36, 70
Tosazu Broth.....	64
Tuna Avocado Toast by Chef Harold Jurado.....	29
Tuna Tartar.....	29
Turnips.....	48

U

Umami Secret Sauce.....	75
Umami-Easy Peanut Sauce.....	72

V

Vaca Frita.....	68
Vegetable Salad.....	52

W

Winged Pot Stickers25