



Nippon Shokken



TEMPURA BATTER

A multi-purpose batter that creates a crisp and light texture. Can be used for anything that can be battered and fried; simply add cold water, beer, or club soda. 3.3# bag.

TERIYAKI SAUCE

Can be used as a glaze or marinade. Contains prune juice as a sweetener. 5.4# container.



PEANUT SAUCE

Made with roasted peanuts, peanut butter and lemon. Use as a dipping sauce or peanut dressing for cold noodles & salads. 4.4# container.

GINGER SAUCE

Use as a marinade and stir-fry sauce. Contains fresh ginger and miso paste.



BLACK PEPPER SAUCE

A nice balance of sweet and peppery. Use as a marinade, sauce, and glaze for meats and seafood. 4.8# container.

YAKINIKU SAUCE

A Japanese citrus BBQ sauce. Use as a marinade & glaze or add to stir-frys. 4.9# container.



KARAAGE BATTER

Use for crispy fried chicken, onion rings, fish and chips, and calamari. 3.3# bag.



In August of 2013 Nippon Shokken, a Japanese seasoning company, opened its new 70,000-square-foot U.S. headquarters in West Sacramento's Southport Business Park. The company develops, produces and sells their products all over the world. Nippon Shokken chose Yolo County for its rich agricultural land and high quality water supply. We are pleased to offer several products made locally in their new facility. Nippon Shokken does not use MSG, High Fructose Corn Syrup, artificial flavors or preservatives.



Call 916-446-8918 today for pricing

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