



SOY SAUCE

SAUCE DE SOJA

A PREMIUM NATURALLY BREWED SOY SAUCE

Baked Teriyaki Chicken

| | |
|-----------------------|----------------------------|
| 1 T cornstarch | 1 clove garlic |
| 1 T cold water | ½ t ground ginger |
| ½ cup sugar | ¼ t ground black pepper |
| ½ cup Amano Soy Sauce | 12 skinless chicken thighs |
| ¼ cup cider vinegar | |

In a small saucepan, combine cornstarch, water, sugar, soy sauce, vinegar, garlic, ginger and pepper over a low heat.

Preheat oven to 425 degrees F (220 degrees C).

Place chicken pieces in a lightly greased dish. Brush both sides of the chicken with sauce.

Bake for 30 minutes. Brush with sauce every 10 minutes.

Turn pieces over and bake for a further 30 minutes until chicken is cooked and juices run clear, brushing with sauce every 10 minutes.



Since 1939, the Amano family name has stood for quality in naturally aged whole bean soy sauce. Amano Soy Sauce is created with select organic ingredients including whole soybeans, wheat, filtered water and sea salt. Drawing on three generations of Japanese brewing tradition, Amano Soy Sauce is hand crafted and naturally aged for up to one full year.



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TAMARI SOY SAUCE

Amano Tamari is our premium natural brewed soy sauce. Carefully aged and preservative free, the result is a superior Tamari with a delicate finish, the perfect accompaniment for sushi, sauces, marinades or dressings. Organic and Kosher certified.

INGREDIENTS: Filtered Water, Certified Organic Whole Soy Beans, Certified Organic Wheat, Sea Salt, Brewing Starter (*Aspergillus Sojæ*)

NUTRITIONAL FACTS:

| Serving Size: 6 g | | Servings per Container: 62 | | Calories from Fat: 0 | |
|---------------------|--------|----------------------------|---------------------|----------------------|-----|
| Amount Per Serving: | | Calories: 15 | | | |
| % Daily Value* | | % Daily Value* | | | |
| Total Fat | 0 g | 0 % | Total Carbohydrates | 2 g | 1 % |
| Saturated Fat | 0 g | 0 % | Dietary Fiber | 0 g | 0 % |
| Cholesterol | 0 mg | 0 % | Sugar | 1 g | |
| Sodium | 170 mg | 7 % | Protein | 1 g | |
| Vitamin A | 0% | Vitamin C | 0% | Calcium | 0% |
| | | | | Iron | 0% |

WHEAT FREE TAMARI SOY SAUCE

INGREDIENTS: Water, Soy Beans, Sea Salt, Brewing Starter (*Aspergillus Sojæ*), Alcohol

NATURALLY BREWED SOY SAUCE

INGREDIENTS: Filtered Water, Certified Organic Whole Soy Beans, Certified Organic Wheat, Salt, Sugar, Caramel, Sodium Benzoate (less than 1/10 of 1% as a preservative), Brewing Starter (*Aspergillus Sojæ*)

DARK SOY SAUCE

INGREDIENTS: Filtered Water, Certified Organic Whole Soy Beans, Certified Organic Wheat, Salt, Sugar, Caramel, Corn Starch, Sodium Benzoate (less than 1/10 of 1% as a preservative), Brewing Starter (*Aspergillus Sojæ*)

LIGHT SOY SAUCE

INGREDIENTS: Filtered Water, Certified Organic Whole Soy Beans, Certified Organic Wheat, Salt, Sugar, Sodium Benzoate (less than 1/10 of 1% as a preservative), Brewing Starter (*Aspergillus Sojæ*)

TERIYAKI SAUCE

INGREDIENTS: Water, Organic Whole Soy Beans, Organic Wheat, Sea Salt, Brewing Starter (*Aspergillus Sojæ*)

Sesame Dressing

- 1 t Amano Tamari Soy Sauce
- 2 T Amano Miso
- 2 T ground roasted sesame seeds
- 2 T vinegar
- 2 T oil

Combine all ingredients, mixing well. Serve with tossed green salad or any fresh vegetables.

Ginger Soy Marinade

- 1/4 C Amano Tamari Soy Sauce
- 2 T Mirin or Sweet wine
- 2 T Fresh Ginger grated
- 1 t onion powder
- 1/2 t pepper
- 1 clove garlic pressed

Marinate your favorite meat, fish or vegetable cubes for 30 minutes before cooking. Enjoy.

Salmon Miso Yaki

- 2 lbs Salmon steaks
- 1/2 cup Amano miso
- 2 T mirin or sweet wine
- 2 T Sugar
- 1 T Amano Tamari Soy Sauce
- 1 T Fresh ginger (grated)
- 2 Stalks diced green onion

Mix the above ingredients and spread a thin layer over the salmon. On a foil lined baking sheet, broil in oven preheated to 450°F for 10 minutes per each inch thickness of salmon.

PRODUCT INFORMATION

Size: 18 litre
 Pack: 1 x 18 litre
 Case: 12 1/2" x 12 1/2" x 15"
 Gross Weight: 48 lb
 Per Pallet: 36
 Country of Origin: Canada

Size: 4 litre
 Pack: 4 x 4 litre
 Case: 12" x 12" x 11 1/16"
 Gross Weight: 45 lb
 Per Pallet: 48
 Country of Origin: Canada

Size: 500 ml
 Pack: 12 x 500 ml
 Case: 11 1/4" x 8 5/16" x 8 1/4"
 Gross Weight: 17 lb
 Per Pallet: 108
 Country of Origin: Canada

Size: 250 ml
 Pack: 12 x 250 ml
 Case: 9 3/8" x 7 1/8" x 6"
 Gross Weight: 10 lb
 Per Pallet: 208
 Country of Origin: Canada