

# Chef Myron's micro-brewed Asian sauces.

Pacific Rim flavors you'll be proud to call your own.

“In terms of quality and taste, similar products from other companies were not even close.”

--David Miller, SYSCO Corporate Product Manager, International and Specialty Foods

**C**HEF MYRON was first exposed to Asian cooking when he was in the U.S. Navy stationed in Yokohama, Japan in the 1960s. When not intercepting Russian radio messages, Myron and his friends would eat at Yakitori houses. To find out how the chefs created their delicious sauces, Myron hid behind barrels in the back of restaurant kitchens until the chefs discovered him and threw him out.

When he returned to the U.S., Myron found that the commercial Asian sauces available were overly salty, corn syrupy and gum laden. They bore no resemblance to the mellow, deeply flavored sauces he remembered in Japan.

Chef Myron's sauces start with naturally brewed, long-aged shoyu (soy sauce) high in “umami” (savory flavor points) and adds exclusive spices, saké, ginger, and garlic. They are versatile, certified Star-K kosher, no MSG, subtly balanced and NOT salty. Many serious chefs who would not normally use a “value added” sauce are finding Chef Myron's to be a kitchen staple.



Decrease food and labor costs and increase quality, consistency and sales.

5271665	2/1 gal.	<b>AGED SHOYU SOY SAUCE</b> Highest quality Japanese-style soy sauce. Naturally brewed and aged to a deep, mellow, full bodied flavor. High in <i>umami</i> . Very low salt profile. Powerfully enhances the savory flavor points of protein.
5303417	2/64 oz.	<b>PREMIUM TERIYAKI</b> Classical Japanese grilling or broiling sauce which results in a deep, rich glaze. Deep soy base notes tempered with saké contrasting with prominent garlic and pepper. Moderate viscosity.
5303433	2/64 oz.	<b>SZECHUAN STIR FRY</b> Faithful rendition of a deliciously spicy sauce used in central and southern China. Evident but restrained and balanced chili spiciness. Great finish for deep fried or roasted meats, seafood, vegetables.
5303573	2/64 oz.	<b>PONZU DIPPING SAUCE</b> Clean-flavored with citrus and ginger overtones. Soy, vinegar, and lime contrasts with nutty sesame aromatics. Favored in Japan as a dipping sauce and dressing for appetizers, vegetables, fried foods.
5303581	2/64 oz.	<b>ORIGINAL YAKITORI SAUCE</b> A light teriyaki, mellow and balanced, with delicate nuances of garlic, ginger, and star anise. Deep soy flavor points. Not particularly sweet. An extremely versatile sauce.
9128422	2/64 oz.	<b>EURASIAN FUSION</b> “A Teriyaki that went to Europe and got attitude.” Deep and a bit brazen with a red wine-soy base, a peppery/garlicky bite, and “woody” juniper berry finish. Perfect marinade for game, strong meats and fish.
9816380	2/64 oz.	<b>TSUKEYAKI SAUCE</b> A light, bright, piquant ginger/lemon teriyaki perfect for seafood. Exceptional as a marinade, stir fry, sauté, or dressing/dipping sauce for appetizers, vegetables, fried foods, seafood and dumplings.
7367448	2/64 oz.	<b>TANGY TERIYAKI</b> A sweet & sour sauce, light viscosity, savory soy sauce (Aged Shoyu) base, Saké mellows it. A touch of dried Thai chili lends a slight kick.

Myron's Fine Foods ships daily via FedEx ground.

