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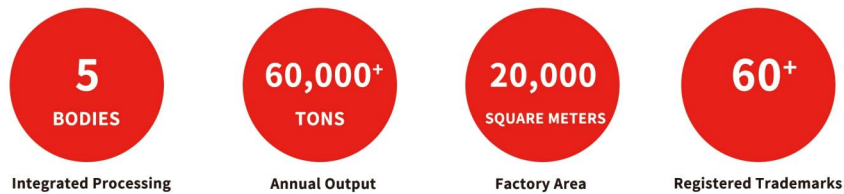


Official Website



YINGHOK - YOUR PARTNER IN AUTHENTIC ASIAN TASTE

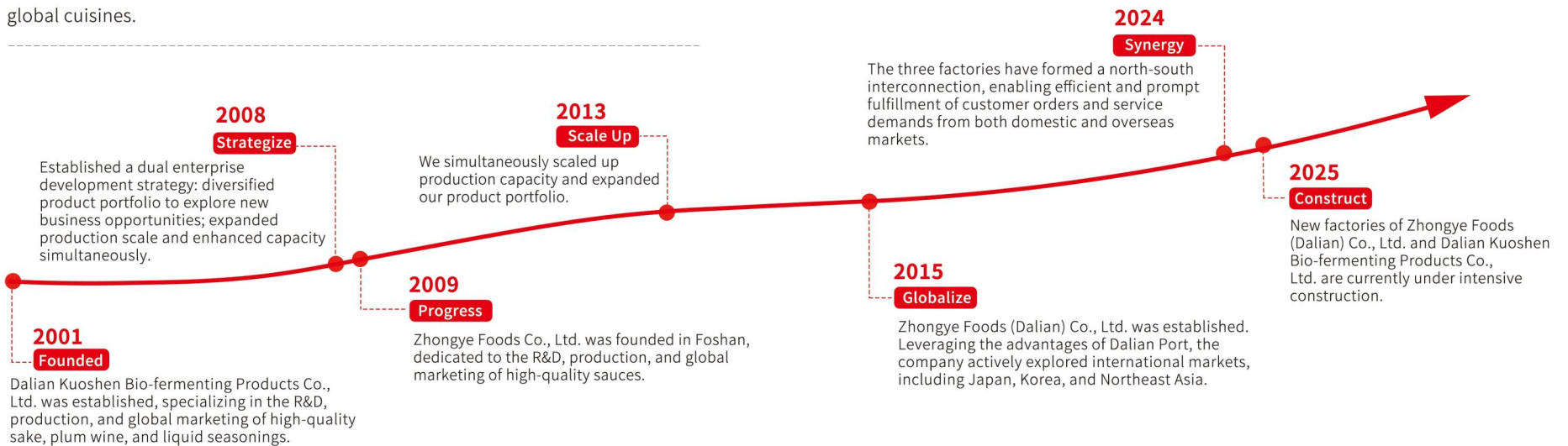
Yinghok, a renowned name in the global food industry, is backed by a large, fully integrated food enterprise specializing in the R&D, customization, production, and distribution of premium seasonings. It operates five advanced manufacturing bases in Dalian and Foshan, China.



With over 200 employees and a 20,000 m² workshop, we possess comprehensive food production certifications and adhere to stringent international food safety standards. Our diverse product line includes Asian sauces, mirin series, sake series, and specialty condiments, widely used in Japanese, Korean, Chinese, and other global cuisines.

Backed by unwavering quality standards and professional customization expertise, our products are trusted and sold in South Korea, Japan, Europe, North America, and beyond. We provide premium, reliable flavor solutions for global catering, food processing, and retail sectors, empowering clients to craft authentic flavors and drive culinary innovation.

Our vision is to co-create a vibrant, joyful food culture. By partnering with global collaborators, we aim to foster the development of a refined culinary culture and enrich dining experiences worldwide with our authentic sauces and seasonings.





CONTENTS

GLOBAL SALES NETWORK

- Exported to more than 40 countries and regions.
- With over 10 years of export experience.
- Consistent and stable product quality.
- Comprehensive after-sales service system.



LEADING ASIAN SAUCE MANUFACTURER

- Since 2001 · Low MOQ · Free samples · Prompt delivery ·



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Yinghok SEASONING

Gently neutralizes fishy odors, subtly elevates aromas, and unlocks the natural freshness, sweetness, tenderness, and depth of ingredients.



COOKING SAKE



Net Content:
1.8L×6 / 18L

Product Features:

Mellow, smooth flavor that boosts the umami of various dishes.
Ideal for marinating, simmering, and seasoning.

Yinghok SEASONING

Eliminates fishiness, boosts umami, adds sweetness, and enhances gloss.

HON MIRIN



Net Content:
1.8L×6 / 18L

Product Features:

A harmonious balance of sweet and savory notes that imparts a beautiful, glossy sheen to dishes.
Perfect for glazing, dipping, and stir-frying to elevate any culinary creation.
Alcohol content: 8%–13.5% by volume.
Brix: 33%–46%.

SWEET COOKING SAUCE (MIRIN FU)



Net Content:
1.8L×6 / 18L

Product Features:

Rich sweetness balanced with subtle umami, masking unpleasant aftertastes for smoother flavors.
Ideal for a wide range of Asian dishes.
Alcohol-free (perfect for recipes with alcohol restrictions).
Brix: 35%–55%.





SUSHI VINEGAR HOT SALE



Net Content:
1.8L x 6 / 18L

Product Features:
A balanced sweet-sour flavor profile with a mild, smooth texture.
Enhances the depth of flavor in sushi rice.
Locks in the tender texture and long-lasting freshness of sushi rice.

GRAIN VINEGAR



Net Content:
1.8L x 6 / 18L / 20L

Product Features:
Authentic, traditional taste.
A robust, clean aroma with well-balanced acidity.
Ideal for pickling, seasoning, and everyday cooking.
Acidity: 4.2%-9%

RICE VINEGAR



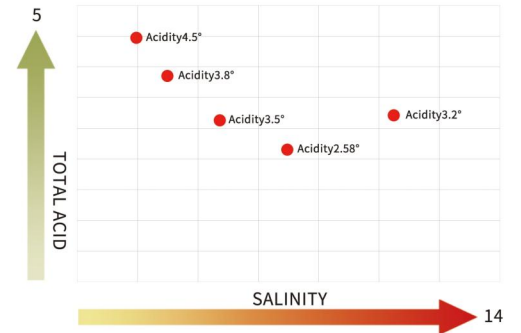
Net Content:
1.8L x 6 / 18L / 20L

Product Features:
A mild, clean taste paired with a fresh, crisp aroma.
Gentle acetic acid content (low, well-balanced acidity).
Ideal for salads, sushi, sashimi, and light seasoning.
Acidity: 4.2%-9%



VINEGAR

Brewed from rice and other cereals through fermentation, offering a rich, mellow flavor and adjustable acidity.



JU VINEGAR



Net Content:
1.8L x 6 / 18L / 20L

Product Features:
Fruity, aromatic notes that boost umami, with a gentle, clean finish.
Aids in food preservation and maintains freshness.
Ideal for salads, sauces, and seafood dishes.
Acidity: 4.2%

WHITE VINEGAR



Net Content:
1.8L x 6 / 18L / 20L

Product Features:
100% rice-brewed (free of glacial acetic acid, pure and natural).
A clear, transparent appearance with sharp yet well-balanced acidity.
Versatile: ideal for culinary applications including pickling and acidification.
Acidity: 4.2%-9%



Japanese Craftsmanship – The Perfect Match for Sashimi, Delivering Penetrating Freshness.



SASHIMI SOY SAUCE



Net Content:
1.8L X 6 / 18L

Product Features:

A clear, bright hue with a mild, pleasant aroma. Pure, rich umami with perfectly balanced, mild sweetness. Elevates the natural freshness of sashimi and raw seafood.

SASHIMI KONBU SOY SAUCE



Net Content:
1.8L X 6 / 18L

Product Features:

Infused with natural konbu (kelp) extract. A mellow, smooth taste with well-balanced savory and natural umami. Ideal for sashimi, sushi, dipping, broths, and marinades.



KOIKUCHI SHOYU



Net Content:
1.8L x 6 / 18L

Product Features:
A deep, rich dark hue.
Well-balanced saltiness and robust umami.
Versatile for everyday cooking,
marinades, and dipping.

USUKUCHI SHOYU



Net Content:
1.8L x 6 / 18L

Product Features:
A pale, clear hue that preserves the natural
color of ingredients in dishes.
High salt content paired with mild, subtle
umami notes.
Ideal for soups, delicate dishes, and light
Japanese-style cooking.



Japanese Craftsmanship — The Perfect Match for Sashimi, Delivering Penetrating Freshness.



SWEET SOY SAUCE



Net Content:
1.8L x 6 / 18L

Product Features:
An authentic Japanese sweet soy sauce profile.
A sweetened, umami-boosted taste with a
glossy, smooth consistency.
Ideal for glazing, stir-frying, and barbecuing.



WASABI

A Fresh, Spicy Kick — Wasabi, the Perfect Match for Sashimi.



WASABI PASTE



Net Content:
2.5g×500×8

Product Features:
An authentic, zesty wasabi flavor.
A fresh, spicy aroma.
Ideal for sashimi and sushi.

WASABI



Net Content:
43g×100

Product Features:
An authentic, zesty wasabi flavor.
A fresh, spicy aroma.
Ideal for sashimi and sushi.

WASABI POWDER



Net Content:
1kg×20

Product Features:
Easy to reconstitute.
A smooth, thick, spread-friendly texture.
An intense, spicy taste.
Ideal for culinary and catering applications.



RICE BOWL SAUCES

A single scoop of this versatile sauce elevates any dish. Available in a variety of rich, savory, and delicious flavors, it's the perfect complement to everything.



BIBIMBAP SAUCE(SPICY)



Net Content:
1.8L×6

Product Features:
An authentic Korean spicy-savory flavor.
A rich, mellow flavor.
Ideal for bibimbap and mixed rice dishes.

RICE MIXING SAUCE



Net Content:
1.8L×6

Product Features:
A sweet-savory, aromatic flavor.
A mellow, rice-friendly taste.
Easy to mix; ideal for rice bowls and grain dishes.

BEEF BOWL SAUCE



Net Content:
1.8L×6

Product Features:
A sweet-savory, fragrant flavor.
Tenderizes beef.
Ideal for gyudon and beef rice bowls.

TENGQIAO PEPPER RICE MIXING SAUCE



Net Content:
1.8L×6

Product Features:
A fresh Sichuan (prickly ash) pepper aroma.
A numbing, spicy flavor.
Rice-friendly; deepens the flavor of rice and grain dishes.

Yinghok BESTSELLING SAUCES

A single scoop of this versatile sauce elevates any dish. Available in a variety of rich, savory, and delicious flavors, it's the perfect complement to everything.

UNAGI SAUCE



Net Content:
1.8L x 6

Product Features:
Glossy texture with a rich, mellow flavor profile. Ideal for glazing grilled eel (unagi) and other grilled dishes.

TERIYAKI SAUCE



Net Content:
1.8L x 6

Product Features:
Vibrant hue with a balanced sweet-savory taste and rich umami. Versatile for grilling, marinating, and dipping.



BARBECUE SAUCE



Net Content:
1.8L x 6

Product Features:
Salty, savory, and smoky-sweet flavor that is crisp, refreshing, and rich with a mellow taste. Bold flavor ideal for BBQ, grilling, and roasting.

YAKINIKU SAUCE



Net Content:
1.8L x 6

Product Features:
Savory-sweet flavor that tenderizes meat, with a rich aroma of ginger and garlic. Ideal for Korean and Japanese barbecue.

YAKITORI SAUCE



Net Content:
1.8L x 6

Product Features:
Rich, glossy texture with a savory aroma and a subtle hint of ginger. Ideal for yakitori and grilled meats.

TONKATSU SAUCE



Net Content:
1.8L x 6

Product Features:
Well-balanced sweet-sour profile that is appetizing and grease-relieving. Ideal for tonkatsu and fried foods.

TAKOYAKI SAUCE



Net Content:
1.8L x 6

Product Features:
Balanced sweet-sour profile with a rich, fragrant flavor. Ideal for takoyaki (octopus balls) and street foods.

BLACK PEPPER SAUCE



Net Content:
1.8L x 6

Product Features:
Premium black pepper flavor that is rich, layered, savory, and slightly spicy. Ideal for steaks, stir-fries, and pasta.

Yinghok RAMEN SOUP BASES

Craft a richly savory broth with just one spoon. Available in a range of deeply aromatic flavors.



JIGOKU RAMEN SOUP



Net Content:
1.8L x 6

Product Features:
Spicy, zesty, and rich with a bold flavor and lingering aftertaste.
Preparation ratio: 1:8 / 1:10
Ideal for authentic Japanese spicy ramen (jigoku ramen).

VEGETARIAN JIGOKU RAMEN BASE



Net Content:
1.8L x 6

Product Features:
Spicy and savory, with a plant-based profile.
Suitable for vegetarians.
Preparation ratio: 1:4

SHOYU RAMEN SOUP



Net Content:
1.8L x 6

Product Features:
Soy-based, with a well-balanced salty-savory umami broth and rich flavor layers.
Preparation ratio: 1:10 / 1:15
Ideal for authentic Japanese shoyu ramen flavor.

TONKOTSU RAMEN SOUP (DARK)



Net Content:
1.8L x 6

Product Features:
Rich, intense pork bone flavor that is savory-fresh, salty-savory, and tasty.
Preparation ratio: 1:10 / 1:15

TOMATO RAMEN SOUP



Net Content:
1.8L x 6

Product Features:
Sweet & sour, tangy tomato flavor
Rich, fragrant tomato broth
Preparation ratio: 1:6
Ideal for tomato-based ramen

VEGETARIAN TOMATO RAMEN BASE



Net Content:
1.8L x 6

Product Features:
Fresh tomato taste, plant-based profile
Suitable for vegetarians
Preparation ratio: 1:4

TONKOTSU RAMEN SOUP (LIGHT)



Net Content:
1.8L x 6

Product Features:
Mild and umami-rich pork bone broth.
Ideal for delicate tonkotsu ramen.
Preparation ratio: 1:8 / 1:10

VEGETARIAN CREAMY TONKOTSU RAMEN BASE



Net Content:
1.8L x 6

Product Features:
Creamy, plant-based broth with a savory taste.
Suitable for vegetarians.
Preparation ratio: 1:4

MISO RAMEN SOUP



Net Content:
1.8L x 6

Product Features:
Rich, savory, fermented miso flavor with a Japanese-style profile.
Ideal for authentic miso ramen with a clear broth.
Preparation ratio: 1:10 / 1:15

VEGETARIAN MISO RAMEN BASE



Net Content:
1.8L x 6

Product Features:
Plant-based miso flavor, with an umami-rich profile.
Suitable for vegetarians.
Preparation ratio: 1:4

CURRY RAMEN SOUP



Net Content:
1.8L x 6

Product Features:
Rich curry aroma that is salty-savory, mellow, and spicy.
Preparation ratio: 1:6

CHICKEN BONE RAMEN SOUP



Net Content:
1.8L x 6

Product Features:
Rich bone aroma, savory and mellow, with a lingering taste of clear chicken broth.
Preparation ratio: 1:10 / 1:15



NOODLE SAUCES

The All-Purpose Staple Sauce: Rich, Savory Flavor for Any Noodle – broth, tossed, or chilled.

SPICY FRAGRANT BEEF SOUP

**Net Content:**

1.8L X 6

Product Features:

Spicy, umami, palatable, and savory, with a rich aroma that cuts through grease and is satisfying. Ideal for spicy beef noodle soup.



SPICY FRAGRANT NOODLE DRESSING

**Net Content:**

1.8L X 6

Product Features:

Hick and spicy-savory, instantly flavorful for tossed noodles.



COLD NOODLE SOUP

**Net Content:**

1.8L X 6

Product Features:

Refreshing, sweet, and sour tangy taste with an authentic Korean-style flavor. Ideal for summer cold noodles. Preparation ratio: 1:7



SCALLION FRAGRANT NOODLE DRESSING

**Net Content:**

1.8L X 6

Product Features:

Mild scallion aroma that boosts umami for tossed noodles.



UDON NOODLE SOUP

**Net Content:**

1.8L X 6

Product Features:

Refreshing, sweet, and sour tangy taste with an authentic Korean-style flavor. Ideal for summer cold noodles. Preparation ratio: 1:7



YAKISOBA SAUCE

**Net Content:**

1.8L X 6

Product Features:

Rich and intense aroma, with flavor-penetrating and umami-boosting properties.



Yinghok SALAD & KIMCHI SAUCES

The Perfect Pair for Light Meals: Our Salad Dressing Series & Soul-Stirring Kimchi Sauce. Awaken Your Taste Buds.

KIMCHI SAUCE



Net Content:

1.8L x 6

Product Features:

Korean-style flavor with sour and spicy notes in perfect balance.

SWEET CHILI SAUCE



Net Content:

1.8L x 6

Product Features:

Well-balanced sweet and spicy taste with a smooth consistency, easy to use. Ideal for dipping, stir-fry, and marinade.

JAPANESE VINAIGRETTE



Net Content:

1.8L x 6

Product Features:

Sesame and fruit-vegetable aroma. The perfect companion for light meals.

WASABI SALAD DRESSING



Net Content:

1.8L x 6

Product Features:

Fresh and savory pungent aroma that is appetizing and grease-cutting.

PONZU SAUCE



Net Content:

1.8L x 6

Product Features:

Refreshing texture with rich flavor layers. Ideal for sashimi, salads, and dipping.

POKE SAUCE



Net Content:

1.8L x 6

Product Features:

Hawaiian-style flavor that is savory, mellow, and non-greasy.

Yinghok SIMMERING SAUCES

True Japanese Essence | Artisan-Crafted Flavors | Intensely Savory.



SUKIYAKI SAUCE



Net Content:

1.8L x 6

Product Features:

Sweet-savory and mellow with an authentic Japanese original flavor. Preparation ratio: 1:4

KONBU TSUYU



Net Content:

1.8L x 6

Product Features:

Rich konbu flavor that is pure and authentic. Suitable for dipping, soups, and noodle broths.

ODEN SAUCE



Net Content:

1.8L x 6

Product Features:

Japanese-style cooking sauce with a light taste and natural savory aroma. Preparation ratio: 1:4

SPICY HOTPOT SAUCE



Net Content:

1.8L x 6

Product Features:

Moderate numbing and spicy with a rich, bold flavor. Preparation ratio: 1:10 / 1:15

Yinghok CHINESE CUISINE SAUCES

The warmth of daily life hidden in the bottle unlocks a thousand flavors of Chinese cuisine.



CHAR SIU SAUCE



Net Content:
2KG×6

Product Features:

Rich, fresh ginger and soy sauce aroma.
Enjoy Hong Kong-style char siu anytime.

STIR FRIED SAUCE



Net Content:
2KG×6

Product Features:

For Chinese-style stir-fries.
Fresh, bright, and full-flavored.

SEAFOOD JUICE



Net Content:
2KG×6

Product Features:

Removes fishiness, enhances umami,
and locks in umami and moisture.

BRAISED PORK SAUCE



Net Content:
2KG×6

Product Features:

Sweet and umami-rich
taste with a deep red color.

(CHAOSHAN)CLAY POT CONGEE SAUCE



Net Content:
2KG×6

Product Features:

Authentic Chaoshan-style flavor
that is sweet, smooth, and palatable.
Savory and aromatic, complementing
clay pot congee and rice dishes.

ROAST DUCK DRIZZLING SAUCE



Net Content:
2KG×6

Product Features:

Hong Kong-style roast duck
pairing drizzling sauce.
Salty-fresh and non-greasy,
smooth and palatable.
Perfect for drizzling over
roast duck and poultry.



RETAIL-PACK PRODUCTS

Portable sizes, perfect for daily cooking & retail. Easy to use, always fresh.



180ML PLASTIC BOTTLE



450ML PLASTIC BOTTLE



1L PLASTIC BOTTLE



200ML GLASS BOTTLE



230ML PLASTIC BOTTLE





SAKE

With rice as its soul and water as its backbone, we brew a cup of serene joy through time.

Brief Introduction

- Alcohol content: 14-16% vol
- Rich in amino acids, vitamins, and essential nutrients.
- Balanced flavor profile: sweet, sour, bitter, and spicy.
- Store in a cool, dark place.



SAKE
A traditional fermented beverage crafted from rice, brewed with koji mold and yeast for authentic flavor.

Name	Dai-ginjo Sake	Ginjo Sake	Junmai Sake
Milling Rate	50% or less	60%	70%
Materials	water, rice, rice koji		
Description	<ul style="list-style-type: none"> •Crafted from white rice polished to 50% or less of its original grain. •Features a delicate fruity-floral aroma with a clean, crisp taste. 	<ul style="list-style-type: none"> •Crafted exclusively from white rice, rice koji, and pure water. •Features a mellow aroma with a rich, smooth flavor profile. 	<ul style="list-style-type: none"> •Renowned for its delicate aroma and refreshingly crisp taste.



FORTUNE CAT SAKE 500mL

HOT SALE

FINE SAKE IN CERAMIC 2.5KG

BLUE AND WHITE PORCELAIN SAKE 200mL

CRANE CERAMIC SAKE 200mL

HOT SALE

WU-LADY SAKE/PLUM WINE 180mL

HOT SALE

MOE-BABY SAKE/PLUM WINE 180mL

SAKE 350mL/720mL/730mL/750mL/1.8L



PLUM WINE

BRIEF INTRODUCTION

Refreshingly Sweet Blend: A sake-based wine with vibrant fruity notes and a delicate wine-like aroma.
Taste Enhancer: Elevates the flavor profile of plum wine.
Alcohol Content: 10%-17% vol.
Storage: Keep in a cool, dark place.

How to Enjoy Plum Wine



Serving Suggestions:
 Best enjoyed chilled or at room temperature.



For Richer Flavor:
 Mix with juice to enhance its natural sweetness.



For Bolder Taste:
 Blend with white wine to intensify its depth and strength.



Net Content:
 350mL × 12/CTN



Net Content:
 720mL × 12/CTN



Net Content:
 750mL × 12/CTN



Net Content:
 1.8L × 6/CTN



BROWN SUGAR PLUM WINE

- Mellow plum juice base
- Artfully blended with brown sugar
- Deep, rounded sweetness

Net Content:
 500mL × 6/CTN



FRUIT SAKE

Type	Green Plum Sake	Peach Sake	Pineapple Sake	Pomelo Sake	Cherry Sake	Hawthorn Sake
Brief Introduction	<ul style="list-style-type: none"> • Made with concentrated fresh green plums. • Distinctive tart-sweet flavor. • A cherished traditional Japanese Sake. 	<ul style="list-style-type: none"> • Brewed with fresh peach juice. • Silky texture with a vibrant peach aroma. • Sweet, lingering finish. 	<ul style="list-style-type: none"> • Crafted from fragrant pineapple juice. • Tropical sweetness with a refreshing sweet-sour balance. 	<ul style="list-style-type: none"> • Infused with concentrated pomelo juice. • Zesty citrus aroma with a bright acidity. • Pure with concentrated juice. 	<ul style="list-style-type: none"> • Seasonal Dalian cherries. • Low-temperature fermented with amber hue, crisp purity. • Nutrient-rich. 	<ul style="list-style-type: none"> • Brewed with in-season Southern Liaoning hawthorns. • Blended with concentrated hawthorn juice. • Bright sweet-sour balance (cuts greasiness).



SERVING SUGGESTIONS

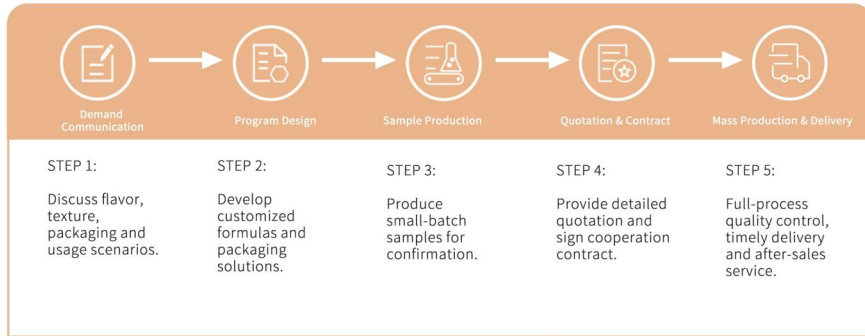
- Discover endless possibilities:
- Sparkling Citrus: Fruit sake + Lemon + Ice + Soda
 - Refreshing Spritzer: Fruit sake + Sprite + Lemon + Ice
 - Yakult Fusion: Fruit sake + Ice + Yakult



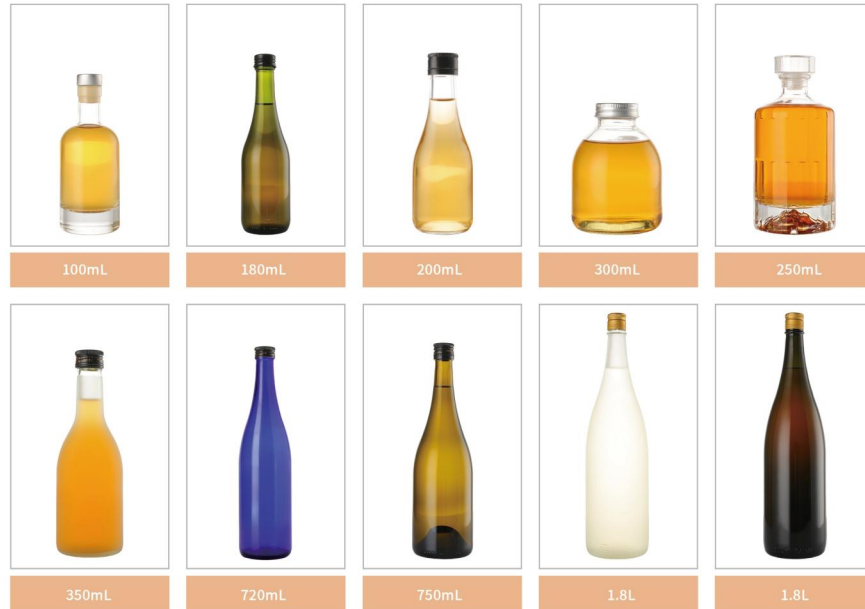


◎ Customization Process

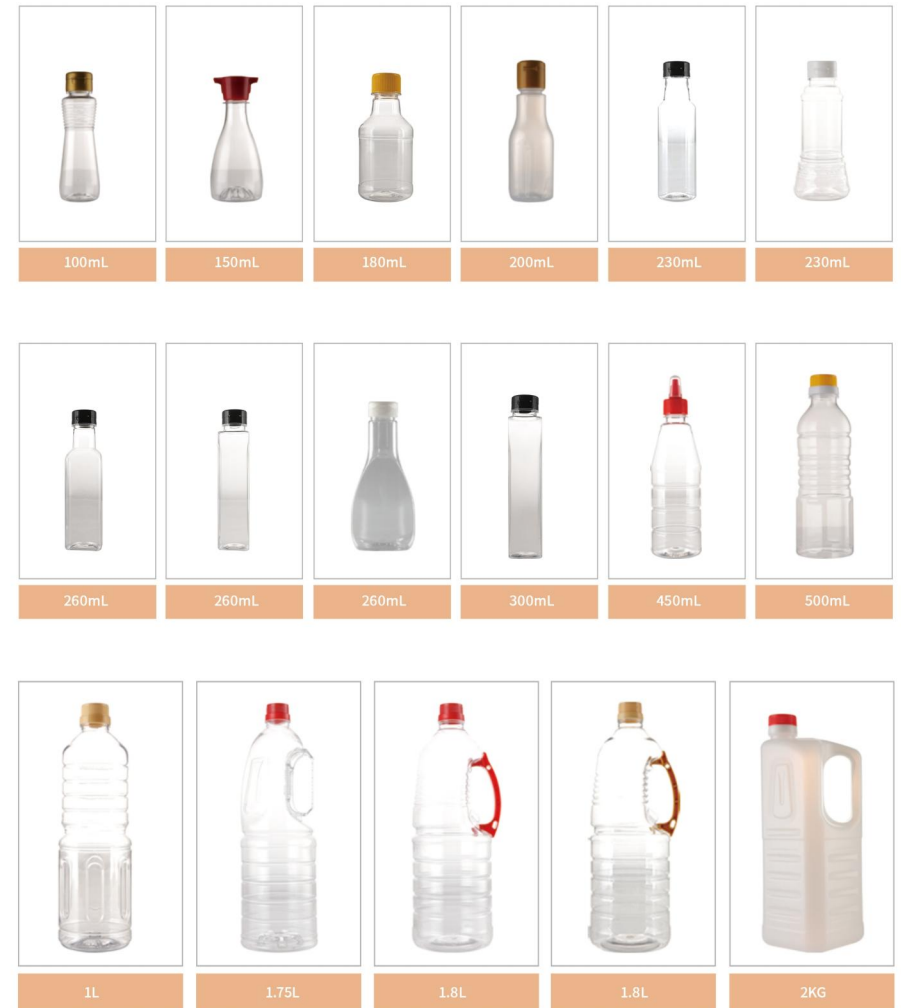
Reject one-size-fits-all flavors; let every sip of mellowness and every taste of fresh aroma be tailored to your preference — unlock the personalized customization of sauces and sake, and infuse your partiality and rituals into every bite and moment.



◎ Glass bottle for sake



◎ Plastic bottle for sauce



◎ Plastic bag for sauce



200g\1kg



500g\1kg



500g\1kg



3g



5g



10g



40g/60g

◎ Plastic drum for sauce



3.78L



5L



5L



5L\10L

◎ Glass bottle for sauce



200mL



500mL

◎ BIB(with outer carton)



18L/20kg



18L/20L