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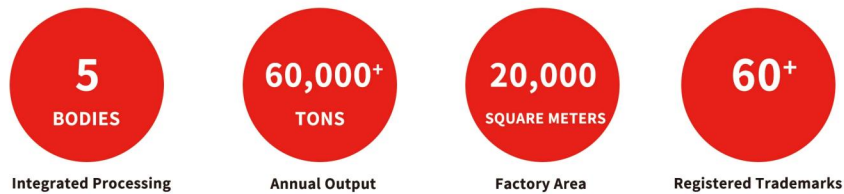


Official Website

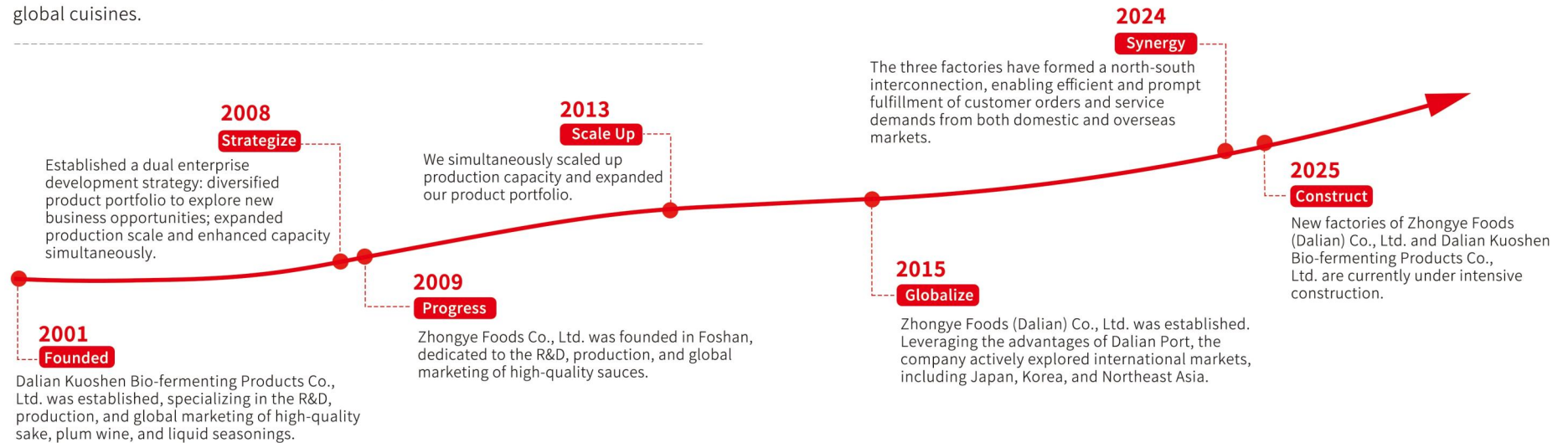


YINGHOK - YOUR PARTNER IN AUTHENTIC ASIAN TASTE

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.



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



FINE SAKE IN CERAMIC 2.5KG



BLUE AND WHITE PORCELAIN SAKE 200mL



CRANE CERAMIC SAKE 200mL



WU-LADY SAKE/PLUM WINE 180mL



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



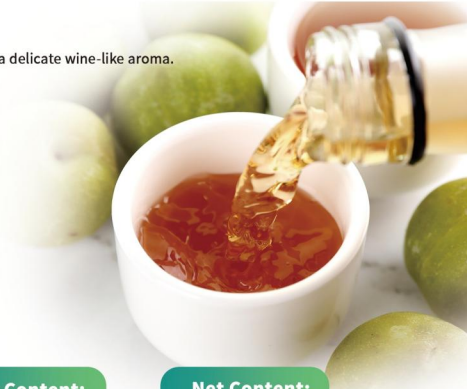
Serving Suggestions:
 Best enjoyed chilled or at room temperature.



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



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



<p>Net Content: 350mL × 12/CTN</p> 	<p>Net Content: 720mL × 12/CTN</p> 	<p>Net Content: 750mL × 12/CTN</p> 	<p>Net Content: 1.8L × 6/CTN</p> 
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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).

<p>CHERRY SAKE</p> 	<p>POMELO SAKE</p> 	<p>GREEN PLUM SAKE</p> 	<p>HAWTHORN SAKE</p> 	<p>PINEAPPLE SAKE</p> 	<p>PEACH SAKE</p> 
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SERVING SUGGESTIONS

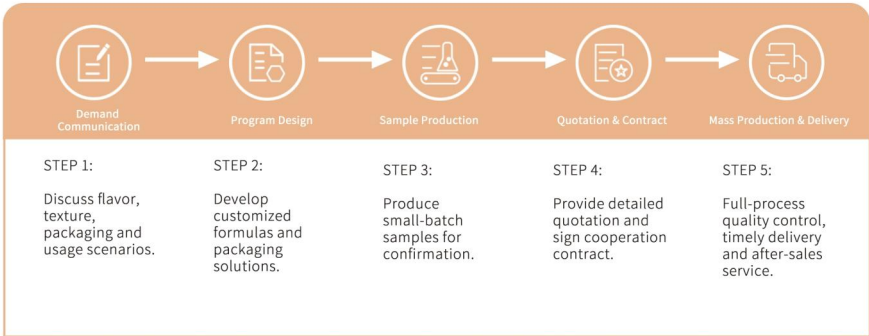
- Discover endless possibilities:
- Sparkling Citrus: Fruit sake + Lemon + Ice + Soda
 - Refreshing Spritzer: Fruit sake + Sprite + Lemon + Ice
 - Yakult Fusion: Fruit sake + Ice + Yakult





◎ 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

