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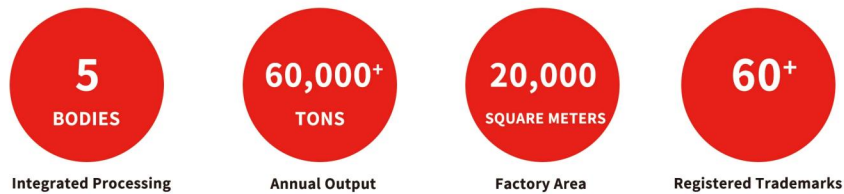


Official Website

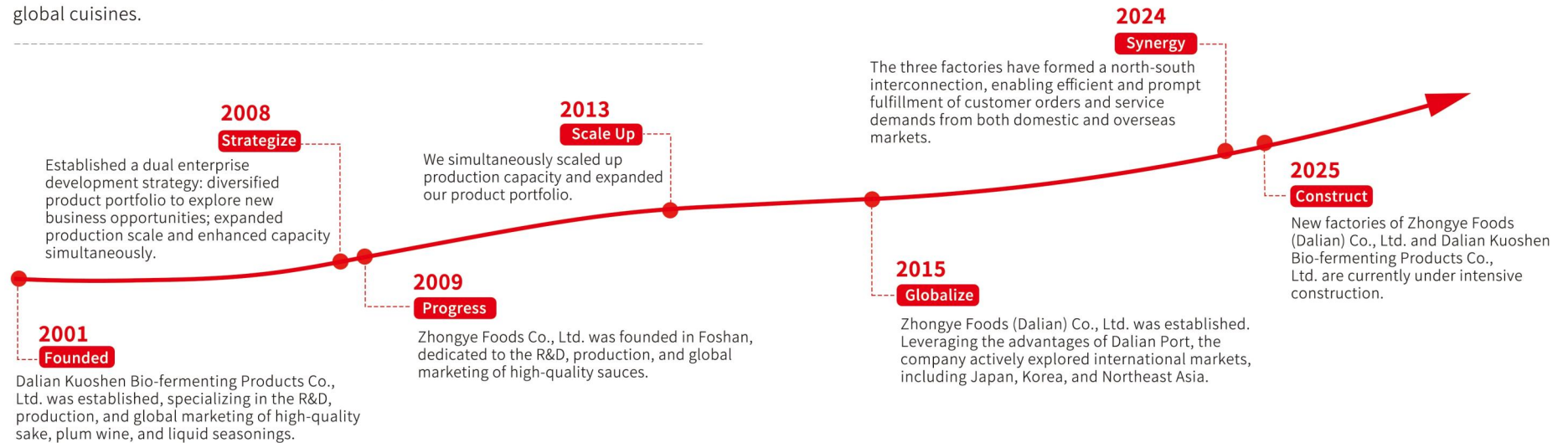


YINGHOK - YOUR PARTNER IN AUTHENTIC ASIAN TASTE

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.



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 ·





SUSHI VINEGAR



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%



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



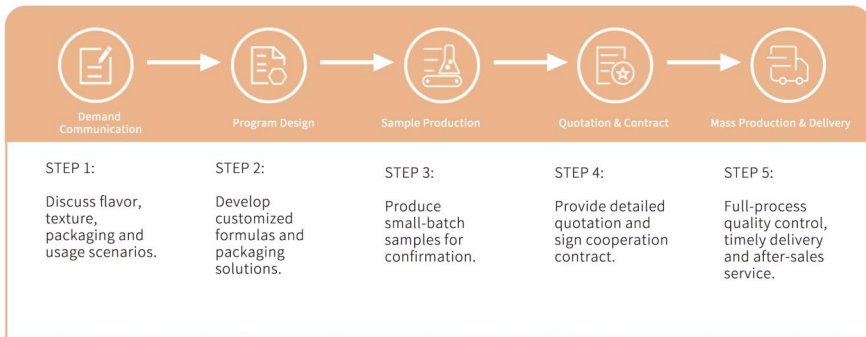
Net Content:
1kg × 20

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

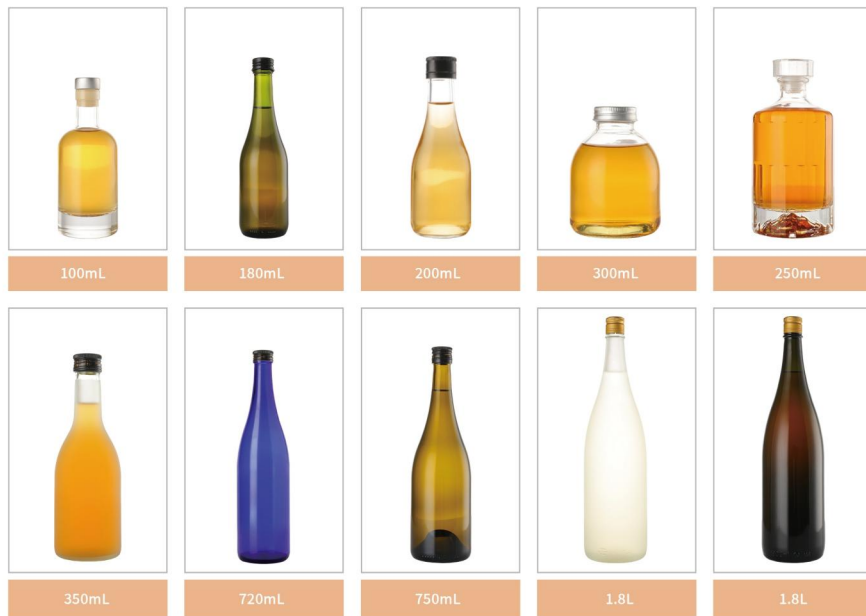


◎ Customization Process

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 bag for sauce



200g\1kg



500g\1kg



500g\1kg



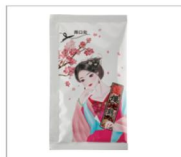
3g



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