

# CHEF MYRON'S



For over 30 years, Chef Myron's has been on the leading edge of Asian cuisine. And now, these excellent ready-to-use premium quality sauces are part of the Summit Hill Foods brand family. They are the perfect blend of authentic taste with palate-pleasing texture for your restaurant and foodservice dishes. Institutional kitchens from restaurants & catering to schools to military and healthcare can benefit from these premium flavors and premium quality sauces.

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## Premium Shoyu

A traditional Japanese-style soy sauce. It is slowly fermented from the finest ingredients. Its deep, soft, and mellow character will enhance the umami savory flavor points for any menu item.

## Ponzu Sauce

A bright clean-flavored dipping sauce that is favored in Japan for dressing tempura, steamed vegetables, noodles, and dumplings. Hints of lime enhance the base flavor of soy sauce, with ginger and garlic undertones. Finishes with a rich nutty taste of sesame.

## Rice Wine Vinegar

A delicate vinegar created from white rice and widely used throughout the Pacific Rim in a wide range of culinary applications. This vinegar will impart an authentic flavor to your Asian-style dishes.

## Sweet Chili Sauce

A Chef Myron's rendition of this Sweet Chili Sauce is frequently used as a dipping and dressing sauce for BBQ chicken, spring rolls, and other fried foods. With its sweet and spicy chili-garlic flavor, you will appreciate its versatility in your kitchen. It is also a great flavor addition to seafood.

## Szechuan Sauce

A zesty marinade stir-fry & dipping sauce. A tremendous culinary tool to add sizzle and zip to your menu. For an aromatic and deliciously spicy touch, finish your sauté and stir fry with a kick. It offers strong savory flavor, moderate heat level, and is enhanced by aromatic ginger, garlic, and sesame notes. Brush on meat, poultry, and seafood while grilling or serve as a dip for potstickers, tempura, chicken wings, and fried foods.

## Premium Teriyaki Sauce

A classic Japanese grilling and glazing sauce traditionally basted on grilled meats. It offers a delicious umami flavor with spicy black pepper notes and a hint of sake.

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## OTHER FLAVOR VARIETIES:

- Cantonese Sweet & Sour Finishing Sauce
- Island Jerk Sauce
- Orange Ponzu Glaze
- Szechuan Shiitake Sauce
- Tangy Teriyaki Sauce
- Thai Red Curry Sauce
- Tsukeyaki Sauce
- Yakitori Sauce

