



CATALOGUE 2025



Sauces

about



Tempura

about



Nori

about



Snacks

about



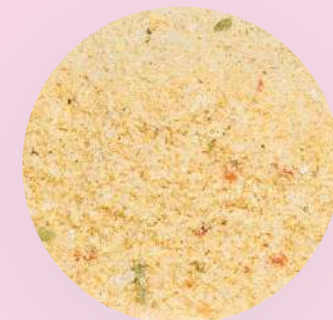
Ginger

about



Wasabi

about



Broths

about



Miso

about



Radish

about




Glass Noodles


about



Tamaki is a **Premium brand** of products for Japanese, Pan-Asian, and fusion cuisine, rich in valuable ingredients, recommended by top brand chefs, and chosen by leading restaurants. Tamaki products are natural and produced for the HoReCa and Retail segments using traditional Japanese technologies at our Tamaki factory.



Tamaki PRO is a **Standard-class** brand that leads in sales because its products are delicious, win the vast majority of blind tastings, and remain surprisingly affordable. This brand offers all essential products in large packages, catering to professional needs.



Tamaki PRO Light is an affordable and budget-friendly brand for economy-segment restaurants. Under this brand, we produce wasabi — fiery and rich in aroma. It hits the nose but doesn't burn the tongue! Made using a traditional Japanese recipe from natural ingredients, it contains 30% horseradish and 70% mustard.



Balsamic Sauce

Cowberry Sauce

Meat Sauce

Plum Sauce

Sriracha Sauce

Balsamic Vinegar

Grill Sauce

Mirin Fu Dressing

Poke Sauce

Sweet Chili Sauce

BBQ Sauce

Habanero Sauce

Mustard Sauce

Ranch Dressing

Sweet & Sour Sauce

Black Pepper Sauce

Honey Mustard Sauce

Onion Sauce

Salad Dressing

Teriyaki Sauce

Black Sriracha Sauce

Jalapeno Sauce

Oyster Sauces

Salsa Sauce

Tonkatsu Sauce

Burger Sauce

Japanese Mayonnaise

Peanut Sauce

Sesame Sauce

Unagi Sauce

Burger Sauce with Pickles

Kimchi Sauce

Pineapple Chili Sauce

Shawarma Sauce

Wasabi Sauce

NEW

Caesar Sauce

Lemongrass Sauce

Pineapple Curry Sauce

Soy Sauce

WOK Sauce

Cheese Sauce

Mango Chili Sauce

Spicy Sauce

Yuzu Sauce

NEW



sauce

catalogue



Tamaki
Balsamic Sauce

0.47 l



Tamaki

BALSAMIC SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0,47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A thick, dark brown sauce with bright fruity notes and a sweet and sour taste. The aroma features hints of clove and cinnamon.

- **Ingredients:**

Made using an Italian recipe with balsamic vinegar and Merlot grape juice.

- **Cooking with Tamaki:**

Used as a topping and added to vegetable salads, it pairs well with burrata cheese and perfectly complements fish, meat, vegetable, and fruit dishes. Also used in desserts (baked goods and ice cream) and serves as an essential tool for sauce art on the plate.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Balsamic Vinegar

0.47 l



Tamaki

BALSAMIC VINEGAR

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A pleasant sweet and sour taste with fruity and woody undertones.

- **Ingredients:**

Only natural wine-based ingredients are used in the production process.

- **Cooking with Tamaki:**

Widely used for dressing various marinades and salads, as well as adding depth to sauces.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
BBQ

1 kg



Tamaki
BBQ

0.47 l



Tamaki

BBQ SAUCE

1.8 l

1.5 l

1 l

1 kg

0,5 kg

0,47 l

0,25 l

0,24 l

0,2 l

25 ml

- **Taste:**

Thick, dark burgundy glossy sauce with a memorable taste. Its piquant sweet and sour notes and appetizing aroma will be appreciated by true gourmets.

- **Ingredients:**

Tomato paste, apple puree, paprika, onion, ginger, black pepper, clove.

- **Cooking with Tamaki:**

Served with braised meat or grilled and barbecued meat. Used for marinating fish and meat. An ideal sauce for burgers, pizza, French fries, and chicken wings.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Black Pepper

0.47 l



Tamaki

BLACK PEPPER SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A spicy pepper sauce with hints of garlic and soy sauce. Glossy, moderately thick, with specks of pepper granules and garlic.

- **Ingredients:**

Black pepper (2 types: one adds sharpness and spiciness, while the other provides aroma), garlic, soy sauce.

- **Cooking with Tamaki:**

It is used as a marinade for preparing dishes with vegetables, meat, tofu, and poultry. This is the secret ingredient essential for making the famous pepper sauce for steaks.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Black Sriracha Sauce

0.47 l



Tamaki

BLACK SRIRACHA SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

Very spicy and flavorful with a taste of dates and a cool hint of mace. It ignites the taste buds, giving any dish a unique, rich, and sharp-spicy flavor.

- **Ingredients:**

Soy sauce, date syrup, chili pepper, black pepper, mace extract, tamarind.

- **Cooking with Tamaki:**

It is perfect for garnishing dishes, used as a topping, and for sauce art. It pairs well with meat, fish, and seafood, spring rolls, wok, rice, and pizza.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Burger Sauce

0.47 l



Tamaki

BURGER SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A tangy flavor with a mild spiciness. The thick, creamy texture makes any patty — meat, fish, or vegetarian—juicy and delicious.

- **Ingredients:**

A rich composition with a variety of spices and herbs. The texture of the sauce features vibrant flecks of mustard, smoked paprika, chili pepper, and oregano.

- **Cooking with Tamaki:**

The sauce spreads evenly on the burger without running, making it very convenient. Its vibrant color enhances the dish and ignites interest in any burger.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki Burger Sauce
with Pickles

1 kg



Tamaki Burger Sauce
with Pickles

0.47 l



Tamaki

BURGER SAUCE WITH PICKLES

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

It gives burgers a juicy, mildly spicy taste of pickled cucumber, with an appealing creamy-orange color. Thick and smooth, with hints of tomato and chili pepper.

- **Ingredients:**

Sunflower oil, sugar, mustard, paprika, tomato, and chili pepper.

- **Cooking with Tamaki:**

The sauce will make nuggets, pizza, hot dogs, sandwiches, and snacks not just appetizing, but truly impressive. It will also make fish, meat, and vegetarian burgers delicious and juicy.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Caesar Sauce

1 kg



Tamaki
Caesar Sauce

0.47 l



Tamaki

CAESAR SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A rich creamy cheese flavor with a balance of salty, tangy tastes, combined with the spiciness and aroma of garlic. One tablespoon is enough for a serving of Caesar salad.

- **Ingredients:**

Parmesan cheese, lemon juice, soy sauce, fish sauce, mustard, garlic, ginger, onion, black pepper, cardamom, turmeric, clove, cinnamon.

- **Cooking with Tamaki:**

Perfect for any variations of Caesar salad: with chicken, shrimp, or salmon. It adds juiciness to pizza, pasta, shawarma, sandwiches, burgers, and even rolls.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Cheese sauce

1 kg



Tamaki
Cheese sauce

0.47 l



Tamaki

CHEESE SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A delicate creamy cheese flavor. Thick, smooth, and heat-resistant.

- **Ingredients:**

Natural Cheddar cheese gives the sauce a tangy aftertaste with a pleasant tartness. Apple juice adds a self-sufficient, well-rounded flavor to the sauce.

- **Cooking with Tamaki:**

It's hard to imagine fries, onion rings, nuggets, or nachos without it! And it makes burger patties juicy, literally melting in your mouth!

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Cowberry

0.47 l



Tamaki

COWBERRY SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and sour sauce with a bright cowberry flavor, spices, and a hint of chili pepper heat.

- **Ingredients:**

Cowberry puree, tomato paste, lemon juice, garlic, and spices.

- **Cooking with Tamaki:**

A great addition to deep-fried dishes, chicken wings, sushi, meatballs, and breaded mozzarella. Perfect for garnishing rolls.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Grill

1 kg



Tamaki
Grill

0.47 l



Tamaki

GRILL SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A rich, creamy tomato flavor with a smoky aftertaste. It helps recreate the taste of the legendary Tasty burger.

- **Ingredients:**

Apple puree, nutmeg, tomatoes, mustard, ground chili pepper, white pepper, paprika extract.

- **Cooking with Tamaki:**

It is perfect for grilled dishes such as meat, poultry, and fish. It adds juiciness to burgers, sandwiches, and hot dogs. It can also be served as a standalone dip sauce.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Habanero

0.47 l



Tamaki

HABANERO SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

Spicy and scorching, with a smoky hint of Habanero — dishes become tastier and more flavorful. Economical, as just a few drops are enough for a bold taste.

- **Ingredients:**

Chili pepper paste, sugar, tomato paste, red Habanero pepper, apple cider vinegar, garlic.

- **Cooking with Tamaki:**

The sauce is used for preparing dishes with meat, poultry, fish, and seafood. It is added to rice and vegetables, soups (gazpacho) and stews, pizzas, and burgers. The famous cocktail "Bloody Mary" is made with Habanero.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Honey Mustard

0.47 l



Tamaki

HONEY MUSTARD SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A balanced combination of sweetness and a tangy-spicy kick. It has a honey-like aftertaste with a hint of bitterness. The sauce boasts a pleasant warm yellow color with appetizing specks of black mustard seeds.

- **Ingredients:**

Sunflower oil, honey, mustard seeds, and mustard powder.

- **Cooking with Tamaki:**

It is perfect for roasting poultry and meat, dressing hot dogs and salads. An excellent dip sauce for snacks. It goes well with almost any dish, adding a spicy kick.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Jalapeno

0.47 l



Tamaki

JALAPENO SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A fiery hot sauce with a subtle tang and a rich flavor of green chili pepper.

- **Ingredients:**

The finest ingredients and two types of green chili peppers combined.

- **Cooking with Tamaki:**

It is perfect as a cold sauce for meat and a spicy marinade, complementing vegetable dishes. It is ideal for preparing beef steaks. Bartenders use it in alcoholic and non-alcoholic drinks, as well as in the preparation of ceviche and carpaccio.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Japanese Mayonnaise

0.5 kg



Tamaki

MAYONNAISE JAPANESE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A creamy, tangy-salty flavor with fishy undertones.

- **Ingredients:**

Sunflower oil, vinegar, fish sauce, egg yolk, apple cider vinegar, white pepper, mustard, sugar, lemon juice.

- **Cooking with Tamaki:**

Perfect for making baked rolls, and also ideal for dressing any salads. It's the secret ingredient, with just a drop bringing out that signature "umami" flavor.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Kimchi

1.8 l



Tamaki PRO
Kimchi

1.5 l



Tamaki
Kimchi

0.47 l



Tamaki / PRO

KIMCHI SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A spicy, rich sauce with a bold, fiery taste and a fragrant aroma. Thick in consistency, with a pleasant texture and a high percentage of vegetables in the composition.

- **Ingredients:**

Tamaki: Chili pepper (40%), garlic, ginger, red paprika, fish sauce.

- **Cooking with Tamaki:**

It is suitable for making traditional spicy soups and kimchi cabbage, udon noodles, cold spicy ramen, pizza, tofu kimchi, and cream cheese dip sauce.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Lemongrass Sauce

0.47 l



Tamaki

LEMONGRASS SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and sour taste with a pleasant hint of spiciness and an interesting citrus aftertaste. The sauce has an amber color and a glossy texture, with specks of Eastern spices.

- **Ingredients:**

A tropical plant lemongrass, along with a bouquet of spices including ginger, coriander, chili, garlic, and lemon juice.

- **Cooking with Tamaki:**

It's perfect for garnishing rolls, dressing salads, and adding a vibrant, trendy Thai flair to any fried dish or appetizer.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Mango Chili Sauce

0.47 l



Tamaki

MANGO CHILI SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and sour taste, slightly spicy, with the aroma of natural mango.

- **Ingredients:**

Mango puree, apple vinegar, fresh garlic, lemon juice, chili pepper paste, curry seasoning, ground ginger, chili pepper.

- **Cooking with Tamaki:**

It pairs perfectly with chicken, shrimp, white fish, rice, beans, and soy sprouts.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Meat Sauce

0.47 l



Tamaki

MEAT SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

With a pleasant mild spiciness and a delicious tomato base, complemented by hints of basil, thyme, rosemary, and oregano. Thick and paste-like, with a noticeable presence of finely chopped natural vegetables.

- **Ingredients:**

Tomato paste, apple cider vinegar, red paprika, onion, garlic, chili pepper paste, and aromatic herbs.

- **Cooking with Tamaki:**

It is perfect for meat, poultry, pizza, barbecue, shashlik, pasta, rice, tomato soups, vegetables, and vegetable caviar.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Mirin Fu Dressing

1.8 l



Tamaki

MIRIN FU DRESSING

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A richly sweet dressing with a bright yellow color and a slightly sticky consistency.

- **Ingredients:**

Rice vinegar and sugar. It has no analogues. Made through natural fermentation.

- **Cooking with Tamaki:**

It is a key ingredient in almost all Japanese dishes. It forms the base for popular sauces, including teriyaki. It harmoniously enhances and brings out the flavor of fish and seafood. Chefs use this dressing as a marinade for meat and vegetables.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Mustard Sauce

1 kg



Tamaki
Mustard Sauce

0.47 l



Tamaki

MUSTARD SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

The soft taste of Dijon mustard is complemented by fruity notes and the spicy aroma of fenugreek. The sauce is thick, heat-stable, and ideal for mixing with Japanese mayonnaise.

- **Ingredients:**

Dijon mustard, vegetable oil, apple puree, mustard powder made from white mustard seeds, turmeric, and fenugreek.

- **Cooking with Tamaki:**

It is especially popular as a dip sauce for classic fast food dishes: rustic or French fries, nuggets and strips, chicken wings or drumsticks. It is also used in hot dogs, burgers, and served with rabbit and beef.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Onion Sauce

0.47 l



Tamaki

ONION SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and sour sauce with a rich flavor of fried onions and hints of garlic.

- **Ingredients:**

Sunflower oil, soy sauce, fried onions, apple cider vinegar, garlic, and sesame seeds.

- **Cooking with Tamaki:**

It is perfect as a dressing for vegetable salads, second courses, burgers, and for adding to wok dishes. The onion sauce is also used to cook mushrooms and vegetables on the grill, and can replace sautéed onions in soups.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Oyster Sauce

1 l



Tamaki
Oyster Sauce

0.47 l



Tamaki

OYSTER SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A rich oyster flavor with a salty-soy aftertaste. Dark brown in color.

- **Ingredients:**

It is made from oyster extract, soy sauce, and fish sauce.

- **Cooking with Tamaki:**

It enhances and fills hot dishes, such as rice, noodles, with vegetables, beef, pork, fish, and seafood, with a rich oyster flavor.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki PRO
Peanut Sauce

1.5 l



Tamaki
Peanut Sauce

0.47 l



Tamaki / PRO

PEANUT SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A creamy sauce with a rich flavor and a strong sesame aroma. Its delicate, creamy consistency beautifully coats the ingredients of any dish.

- **Ingredients:**

Crushed peanuts and double-roasted sesame seeds. The sesame seeds stand out beautifully, creating a striking contrast against the creamy base.

- **Cooking with Tamaki:**

Traditionally served with seaweed salad. Perfect for pairing with vegetable and fish sticks or as a tastier alternative to butter with crackers and crispbread.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Pineapple Chili Sauce

0.47 l



Tamaki

PINEAPPLE CHILI SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and sour sauce with a slight spiciness, featuring the natural aroma of pineapple and spices.

- **Ingredients:**

Pineapple, pineapple juice, apple juice, orange juice, citric acid, turmeric, thyme, ginger, chili pepper, and garlic.

- **Cooking with Tamaki:**

It pairs well with shrimp, rice, vegetables, and seafood. Can be used as a marinade. Ideal for adding to desserts and cocktails.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Pineapple Curry Sauce

0.47 l



Tamaki

PINEAPPLE CURRY SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A spicy fruit sauce with a delicate creamy texture. It looks appetizing on the plate due to its warm honey-mustard color.

- **Ingredients:**

The sauce contains natural pineapple, concentrated pineapple juice, orange juice, curry seasoning, onion, turmeric, apple juice, rice vinegar, sunflower oil, fermented egg yolk, mustard, and ground black pepper.

- **Cooking with Tamaki:**

A traditional recipe with the taste of curry, vibrant tropical fruit notes, and the flesh of ripe pineapple. A bright accent for chicken dishes. It pairs well with fish and seafood and can be used as a dressing for salads with white meat.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Plum Sauce

0.47 l



Tamaki

PLUM SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and sour sauce, mildly spicy, with a red-brown color, flecked with spices and pieces of plum.

- **Ingredients:**

Plum puree, thyme, coriander, fenugreek, cloves, and red pepper.

- **Cooking with Tamaki:**

This is the main sauce for preparing Peking duck. It can also be used in cooking pork, as a salad dressing, or as a dipping sauce.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Poke Sauce

0.47 l



Tamaki

POKE SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

It recreates the umami flavor, balanced in a pleasant proportion of salty, sour, sweet, and spicy notes.

- **Ingredients:**

Soy sauce, sesame oil, lemon juice, and chili pepper. The sauce is so thick that it stays on the dish, giving it a delicious, bright glossy finish.

- **Cooking with Tamaki:**

It's perfect for dressing poke bowls made with rice, quinoa, fish, and vegetables.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Ranch Dressing

1 kg



Tamaki
Ranch Dressing

0.47 l



Tamaki

RANCH DRESSING

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

The flavor is rich and creamy with a garlic punch, while the aroma is fresh and pleasant. The ingredients in the sauce complement each other perfectly, creating an ideal balance of creamy base, fresh garlic, and parsley.

- **Ingredients:**

MaSunflower oil, sugar, dry milk, salt, garlic, mustard, parsley.

- **Cooking with Tamaki:**

It is used for dressing Coleslaw salad, salads with meat and vegetables. Served as a dip for French fries, nuggets, and snacks. It is also suitable for baking and grilling dishes.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Salad Dressing

0.47 l



Tamaki

SALAD DRESSING

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A tangy-salty sauce with a distinct aftertaste of toasted sesame and spices.

- **Ingredients:**

A premium soy sauce with sesame oil, toasted sesame, onion, garlic, mint, basil, and pepper.

- **Cooking with Tamaki:**

Ideal for vegetable and seafood salads, as well as marinating. It has a light, oily consistency.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Salsa Sauce

1 kg



Tamaki
Salsa Sauce

0.47 l



Tamaki

SALSA SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A medium-spicy tomato sauce with vegetable chunks. The sauce is rich and thick, with a bright red color, making it visually appealing on the plate and in the finished dish.

- **Ingredients:**

Only selected ingredients are used in the production: ripe, fragrant tomatoes, onions, garlic, and chili peppers.

- **Cooking with Tamaki:**

It is served as a dip for chips and snacks. It gives tacos and burritos a fresh taste, and adds a spicy kick to salads. It pairs well with fried fish, meat, and vegetables. It can also be used as a base for soups and sauces.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Sesame Sauce

1.8 l



Tamaki
Sesame Sauce

1 l



Tamaki

SESAME SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and sour taste with a warm nutty aftertaste and a smooth consistency.

- **Ingredients:**

Roasted sesame seeds, vinegar, soy sauce, salt, sugar, dried egg yolk, vegetable oil.

- **Cooking with Tamaki:**

An ideal sauce for chuka salad, sushi, rolls, noodles, and rice. Any dish with it will turn out authentic and vibrant.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Shawarma Sauce

1 kg



Tamaki
Shawarma Sauce

0.47 l



Tamaki

SHAWARMA SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A creamy tomato sauce with vegetables and spices. It perfectly enhances both meat and vegetable fillings in shawarma.

- **Ingredients:**

Made with sunflower oil and enriched with tomato paste, chili pepper paste, onion, egg yolk, red paprika, leek, cumin, and mustard.

- **Cooking with Tamaki:**

Used for making shawarma, doner, wraps, sandwiches, paninis, and hot dogs. It pairs well with various types of meat and vegetable garnishes.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki PRO
Soy Sauce

20 l



Tamaki
Soy Sauce

1 l



Tamaki
Soy Sauce

0.47 l



Tamaki / PRO

SOY SAUCE

20 l

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sauce with a concentrated salty-soy flavor and a delicate caramel aftertaste. The consistency is thick, not watery.

- **Ingredients:**

20 / 1: Water, soy, wheat, salt, and sugar.

470: Water, soy, wheat, salt, and sugar, tuna flakes extract.

Made through natural fermentation. Does not precipitate or lose color when diluted.

- **Cooking with Tamaki:**

It works as a salt alternative in any dish. It reveals the flavors of ingredients in a new way, adding authentic notes. It is essential for classic sushi, rolls, and gunkans.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Spicy Sauce

1 l



Tamaki
Spicy Sauce

0.47 l



Tamaki

SPICY SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A creamy spicy sauce with a fruity tang and a light, smooth, and uniform texture. It adds a vibrant color to the dish.

- **Ingredients:**

Sunflower oil, chili pepper paste, apple juice, orange juice, paprika, and garlic.

- **Cooking with Tamaki:**

It's perfect for making sushi and rolls (including baked ones), ideal for plating a dish before serving. You can also use it as a dressing for salads.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Sriracha Sauce

1 l



Tamaki
Sriracha Sauce

0.47 l



Tamaki

SRIRACHA SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A spicy sauce of rich red color. It adds heat, brightness, and the aroma of ripe peppers to dishes.

- **Ingredients:**

Fiery chili pepper, garlic, and beet juice.

- **Cooking with Tamaki:**

A versatile sauce: perfect for wok dishes, burgers, pizza, and rolls. It can also be used as a spicy component in other sauces and dishes.

catalogue

sauces

Recipe

Order



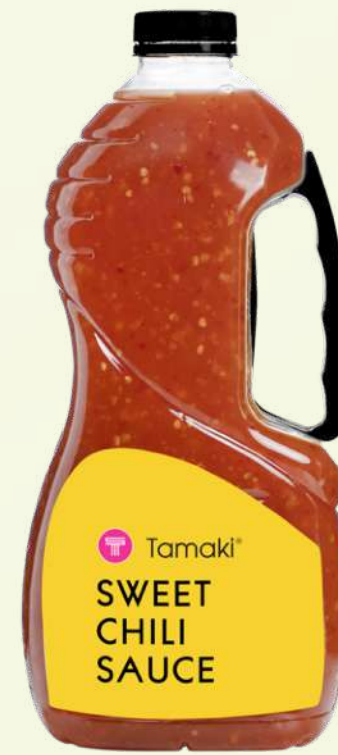
sauce

catalogue



Tamaki
Sweet Chili Sauce

4.5 l



Tamaki
Sweet Chili Sauce

1.8 l



Tamaki
Sweet Chili Sauce

0.47 l



Tamaki

SWEET CHILI SAUCE

4.5 l

1.8 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and spicy sauce with a fresh taste and a garlic aroma. It has a golden-red color.

- **Ingredients:**

Chili pepper (49%), sugar, garlic, vinegar.

- **Cooking with Tamaki:**

Traditionally served with all chicken dishes. Used as a standalone sauce for spring rolls and appetizers, as a dressing for noodles and salads. Adds an attractive look to the dish due to the pieces of chili pepper in the composition.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki PRO
Sweet Chili Sauce

1.5 l



Tamaki PRO

SWEET CHILI SAUCE

1,8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and spicy sauce with a fresh taste and a garlic aroma. It has a golden-red color.

- **Ingredients:**

Chili pepper (30%), sugar, garlic, vinegar.

- **Cooking with Tamaki:**

Traditionally served with all chicken dishes. Used as a standalone sauce for spring rolls and appetizers, as a dressing for noodles and salads. Adds an attractive look to the dish due to the pieces of chili pepper in the composition.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Sweet & Sour Sauce

1 kg



Tamaki
Sweet & Sour Sauce

0.47 l



Tamaki

SWEET&SOUR SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A rich, spicy, sweet-and-sour flavor with vibrant fruity notes and an authentic ginger aftertaste.

- **Ingredients:**

Pineapple juice, lemon juice, apple puree, chopped red paprika, ginger, pepper, onion, garlic, cardamom.

- **Cooking with Tamaki:**

The smooth texture of the sauce allows it to evenly coat and decorate the dish. It is versatile as a marinade, great for serving with fried foods, and pairs well with funchose (glass noodles) and fresh vegetables.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Teriyaki Sauce

1.8 l



Tamaki PRO
Teriyaki Sauce

1.5 l



Tamaki
Teriyaki Sauce

0.47 l



Tamaki / PRO

TERIYAKI SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet soy sauce with a spicy kick from ginger, the aroma of garlic, and a hint of chili pepper. Its consistency is moderately thick and glossy.

- **Ingredients:**

Soy sauce, garlic, ginger, ground red pepper, sugar, salt, vinegar.

- **Cooking with Tamaki:**

It is perfect for marinating and roasting all types of meat, poultry, and fish. It creates an appetizing crust. Can be used in wok dishes, as a dipping sauce, or with tartar.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Tonkatsu Sauce

1.8 l

SOON



Tamaki
Japanese Ketchup

0.47 l



Tamaki

TONKATSU SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A spicy, sweet-and-sour sauce of rich brown color, with a distinctly strong aroma due to its rich blend of spices.

- **Ingredients:**

Soy sauce, tomato paste, apple puree, plum puree, pineapple juice, tkemali paste, garlic, ginger, clove, cinnamon, cardamom, ground red pepper, onion.

- **Cooking with Tamaki:**

It is used as a vibrant condiment for meat, poultry, and tempura. In Japan, Tonkatsu sauce is traditionally served with the namesake pork cutlet.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Unagi Sauce

1.8 l



Tamaki PRO
Unagi Sauce

1.5 l



Tamaki
Unagi Sauce

0.47 l



Tamaki / PRO

UNAGI SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A sweet and salty sauce with subtle smoky notes and a smoky aftertaste. The consistency is very thick.

- **Ingredients:**

Made with naturally fermented soy sauce, sugar, water, and starch.

- **Cooking with Tamaki:**

Perfect for smoked eel, decorating rolls and sushi, rice, and soups following Asian recipes. It caramelizes deliciously when frying and baking.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Wasabi Sauce

1 kg



Tamaki
Wasabi Sauce

0.47 l



Tamaki

WASABI SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

Sweet and creamy with a pronounced wasabi flavor and condensed milk. A thick, smooth sauce with an unusual light green color.

- **Ingredients:**

It is produced based on sunflower oil by intensive whipping with the addition of mustard and turmeric, resulting in an airy and delicate texture.

- **Cooking with Tamaki:**

It is perfect for grilled shrimp and all types of seafood (scallops, oysters, mussels), as well as for meat and vegetables. It is served with rolls and sushi. To surprise guests, herring under a fur coat is infused with this sauce.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
WOK Sauce

0.47 l



Tamaki

WOK SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

A rich soy sauce with a bold garlic and sesame flavor, followed by a fruity aftertaste.

- **Ingredients:**

Soy sauce, apple puree, pear juice, miso paste, garlic, roasted sesame, unrefined sesame oil, red chili pepper.

- **Cooking with Tamaki:**

Essential for wok dishes (noodles, rice). Perfect for meat, poultry, seafood, and vegetables. Softens meat during marination and adds Asian flavors. Can be used as an ingredient in compound sauces.

catalogue

sauces

Recipe

Order



sauce

catalogue



Tamaki
Yuzu Sauce

1 l



Tamaki
Yuzu Sauce

0.47 l



Tamaki

YUZU SAUCE

1.8 l

1.5 l

1 l

1 kg

0.5 kg

0.47 l

0.25 l

0.24 l

0.2 l

25 ml

- **Taste:**

Aromatic, sweet-and-sour, and refreshing, a fruity sauce with a complex flavor and a Japanese flair.

- **Ingredients:**

Concentrated lemon juice, lemon candied peel, apple puree, orange juice, turmeric, lemon-lime essential oil.

- **Cooking with Tamaki:**

It is used as a sauce for fish and seafood, to dress tartares and bowls, and served with sashimi. It pairs well with grilled vegetables, udon noodles, and can also be used as a citrus accent in cocktails.

catalogue

sauces

Recipe

Order



Tamaki PRO
Tempura Batter Mix

about



Tamaki
Breeding Mix

about



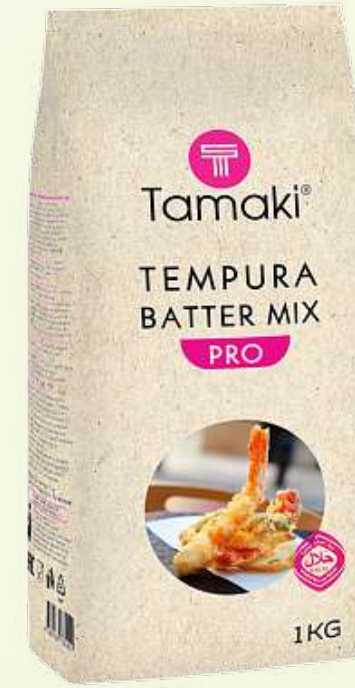
breeding mix

catalogue



Tamaki PRO
Tempura Batter Mix

18 kg



Tamaki PRO
Tempura Batter Mix

1 kg



Tamaki PRO

TEMPURA BATTER MIX

18 kg

10 kg

1 kg

150 g

- **Structure:**

The tempura battered dish appears bulkier, with a golden crust, appetizing appearance, and aroma.

- **Ingredients:**

The production uses premium quality flour, which results in a white batter without impurities. The ingredients include cornstarch, baking powder, salt, and turmeric. From 1 kg of dry mix, 2.5 liters of ready batter are produced. It is a certified halal product.

- **Cooking with Tamaki:**

Used for preparing battered dishes (shrimp and vegetable tempura, meat, poultry, cheese), as well as for hot rolls, which are dipped in tempura batter and coated in Tamaki panko breadcrumbs before frying.

catalogue

Recipe



Order



Tamaki Breading mix
Original

1 kg



Tamaki Breading mix
Spicy

1 kg



catalogue

Tamaki

BREADING MIX

18 kg

10 kg

1 kg

150 g

ORIGINAL

SPICY

- Taste:**
Original breading mix — moderately salty, with a light garlic aroma and a perfect balance of spices.
Spicy breading mix — explosive taste of fiery chili pepper complemented by paprika.
- Structure:**
Economical usage during preparation: 1 kg of dry mix yields 2.7 liters of ready batter. The batter does not retain oil due to its composition.
- Cooking with Tamaki:**
Used for breading to give dishes a spicy kick and a golden crust. The breading mixtures are used to prepare chicken, turkey, vegetables, fish, and seafood.

Recipe

Order



Tamaki
Nori 03

100 l



Tamaki
Nori 05

100 l



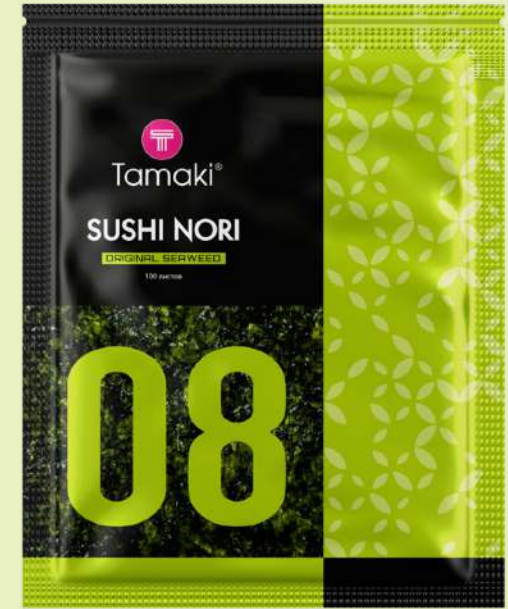
Tamaki
Nori 06

50 l



Tamaki
Nori 07

100 l



Tamaki
Nori 08

100 l



Tamaki

NORI 03

100 l

- **Taste:**

Thin, aromatic sheets with a characteristic iodine flavor of seaweed. Due to the special technology, the taste is more marine rather than fishy.

- **Ingredients:**

Product category "C". Made from Porphyra seaweed, free from impurities. Manufactured in Korea.

- **Cooking with Tamaki:**

Used as a base for rolls, and also added to hot dishes with noodles and fried rice. Nori is used to make sushi burgers, hot dogs, gunkans, and onigiri. Finely sliced seaweed is sprinkled on garnishes, salads, and soups.

catalogue

Recipe

Order



catalogue

Tamaki

NORI 05

100 l

- **Taste:**

Thin, aromatic sheets with a characteristic seaweed taste, with a pleasant sweetness. The beautiful even color and shiny surface give the rolls a perfect appearance.

- **Ingredients:**

Product category "B". Made from Porphyra seaweed. Manufactured in South Korea.

- **Cooking with Tamaki:**

Can be successfully used by both economical sushi delivery services and high-end Japanese restaurants. Nori is used to make hand rolls, sushi burgers, gunkans, and onigiri.

Recipe

Order



Tamaki

NORI 06

50 l

- **Taste:**

Aromatic, crispy sheets with a rich, pronounced iodized taste.

- **Ingredients:**

Seaweed of the Porphyra variety. Made from the upper, more delicate and aromatic part of the seaweed. Manufactured in China.

- **Cooking with Tamaki:**

A base for rolls, as well as an addition to hot dishes with noodles and fried rice. Nori is used to make gunkans and onigiri. Bartenders use nori to garnish cocktails.

catalogue

Recipe

Order



Tamaki

NORI 07

100 l

- **Taste:**

Salty and iodized flavor. The sheets are uniform, crispy, tasty, and aromatic.

- **Ingredients:**

Made from Porphyra seaweed. Product category "C". Manufactured in China.

- **Cooking with Tamaki:**

Perfect for making hot and cold rolls. Ideal for deliveries, stores, and sushi bars, as they hold their shape well, don't break, and don't get soggy.

catalogue

Recipe

Order



Tamaki

NORI 08

100 l

- **Taste:**

Premium raw materials and a unique production process deliver an unmatched iodized flavor and a light sea aroma. The nori sheets are flexible, not over-dried, and bend without breaking.

- **Ingredients:**

Made from Porphyra seaweed. Nori of "B" grade. Produced in China.

- **Cooking with Tamaki:**

Used for making rolls, gunkans, and sandwiches. Added to soups and salads. Perfect for garnishing drink glasses.

catalogue

Recipe

Order



Tamaki Nori chips
with sesame seeds

70/7 g



Tamaki

NORI CHIPS WITH SESAME SEEDS

70/7 g

- **Taste:**

Crispy, sweet-salty with an iodized aroma. Low in calories, easily digestible, and rich in beneficial nutrients.

- **Ingredients:**

Porphyra seaweed, roasted sesame seeds, soy sauce, and roasted crushed rice. The package contains 10 pieces.

- **Cooking with Tamaki:**

An exquisite and unique snack, a healthy and nutritious treat.

catalogue

Recipe

Order



Tamaki PRO
Wasabi

2 kg



Tamaki
Wasabi

1 kg



Tamaki PRO Light
Wasabi

1 kg



Tamaki PRO

WASABI

2 kg

- **Taste:**

Explosive, intense, sharp, and spicy. Natural light green color.

- **Ingredients:**

A seasoning made by drying and grinding juicy Japanese horseradish (60% horseradish, 40% mustard). The yield of the ready paste is 5 kg.

- **Cooking with Tamaki:**

Wasabi is served with rolls and rice, added to soups for spice and aroma. It is also used as a base for sauces for fish dishes.

catalogue

Recipe



Order



catalogue

Tamaki

WASABI

1 kg

- **Taste:**
A rich, explosive spiciness without bitterness. Natural light green color. It does not darken or spread.
- **Ingredients:**
Made from juicy Japanese horseradish (70%) and mustard (30%). 1 kg of dry powder yields 2.5 kg of ready-made paste.
- **Cooking with Tamaki:**
Wasabi is served with rolls and rice, added to soups for spice and aroma. It is used as a base for sauces for fish dishes.

Recipe



Order



Tamaki PRO Light

WASABI

1 kg

- **Taste:**

A fragrant, rich seasoning with a spicy taste, without bitterness. The color is light green. It does not spread or darken when prepared.

- **Ingredients:**

A seasoning with an optimal ratio: 30% horseradish and 70% mustard. When diluted 1:1.5, 1 kg of the product yields 2.5 kg of the ready product.

- **Cooking with Tamaki:**

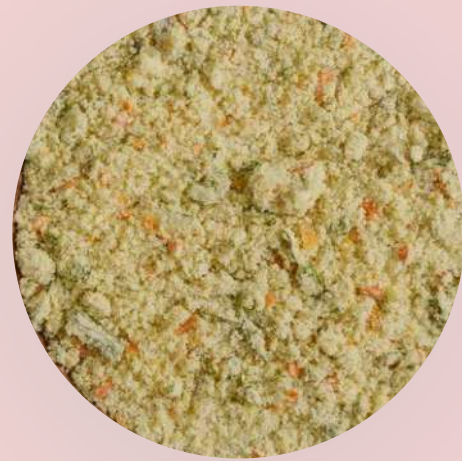
Wasabi is served with rolls and rice, added to soups for spice and aroma. It is used as a base for sauces for fish dishes and is also added to desserts like coffee and ice cream.

catalogue

Recipe



Order



Tamaki
Dry Broth Mixture

about



Tamaki Fish Broth
Yuan Xiang

about



broth

catalogue



Dry mixture
«Beef broth»

2 kg



Dry mixture
«Chicken broth»

2 kg



Dry mixture
«Vegetable»

2 kg



Dry mixture
«Mushroom»

2 kg



catalogue

Tamaki

DRY BROTH MIXURE

BEEF

CHICKEN

VEGETABLE

MUSHROOM

2 kg

- **Taste:**

Gives the finished dish a deep, rich beef flavor. The seasoning is golden-brown in color. To prepare a flavorful broth, use 20 grams per 1 liter of water.

- **Ingredients:**

Beef meat powder, sugar, salt, citric acid, and turmeric.

- **Cooking with Tamaki:**

Used as a universal seasoning to enhance the flavor of soups, broths, meat semi-finished products, preparations, and canned goods.

Recipe

Order



catalogue

Tamaki

DRY BROTH MIXURE

BEEF

CHICKEN

VEGETABLE

MUSHROOM

2 kg

- **Taste:**
A seasoning with a rich chicken flavor, yellow-golden color, and the aroma of homemade broth. To prepare 1 liter of broth, 20 grams of the mix is enough.
- **Ingredients:**
Dried chicken powder, chicken fat, sugar, salt, citric acid, and turmeric.
- **Cooking with Tamaki:**
Used as a universal seasoning to enhance the flavor of soups, broths, meat semi-finished products, preparations, and canned goods.

Recipe

Order



catalogue

Tamaki

DRY BROTH MIXTURE

BEEF

CHICKEN

VEGETABLE

MUSHROOM

2 kg

- **Taste:**

A fragrant, rich vegetable broth with a perfectly balanced blend of vegetables, spices, and seasonings. To prepare a flavorful broth, use 20 grams per 1 liter of water.

- **Ingredients:**

Dried carrot, celery, leek, soy sauce, fenugreek, refined sunflower oil, turmeric, nutmeg, dried parsley.

- **Cooking with Tamaki:**

Used as a universal seasoning to enhance the flavor of soups, broths, preparations, and canned goods.

Recipe

Order



catalogue

Tamaki

DRY BROTH MIXURE

BEEF

CHICKEN

VEGETABLE

MUSHROOM

2 kg

- **Taste:**

A broth with a distinct flavor of white mushrooms. To prepare, use 20 grams per 1 liter of water.

- **Ingredients:**

Dried white mushroom, sugar, salt, citric acid, and turmeric.

- **Cooking with Tamaki:**

Used as a universal seasoning to enhance the flavor of soups, broths, preparations, and canned goods.

Recipe

Order



Yuan Xiang

DRIED FISH BROTH HONDASHI

1 kg

- **Taste:**

A versatile dry seasoning with a pronounced fish flavor and a marine aroma. To prepare 1 liter of broth, only 15 grams are needed.

- **Ingredients:**

Mackerel tuna, salt, and starch.

- **Cooking with Tamaki:**

Used for making miso soup, nigiri, soba, and udon. Also used for marinating fish and meat. When added to soy sauce, it creates a unique seasoning.

catalogue

Recipe

Order



Kaiseki Dark
Miso Paste

1 kg



Kaiseki Light
Miso Paste

1 kg



catalogue

Kaiseki

MISO PASTE

1 kg

DARK

LIGHT

- **Taste:**

The light paste has a sweet-salty taste with a rich umami flavor. The dark paste is intensely salty with a higher protein content.

- **Ingredients:**

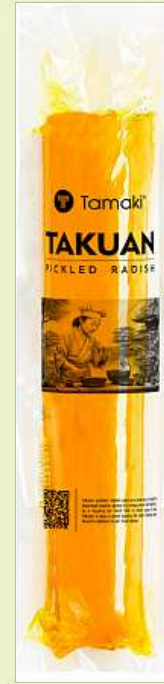
Water, soybeans, rice, salt.

- **Cooking with Tamaki:**

Added to soups, broths, salads, and marinades, making them tastier and healthier. Can be used as a seasoning for various vegetable, fish, and meat dishes.

Recipe

Order



Tamaki
Radish

500 g



catalogue

Tamaki

RADISH

500 g

- **Taste:**
A pleasant sweet-and-sour taste, typical of pickled vegetables.
- **Ingredients:**
Only fresh and young, carefully selected daikon radishes without surface damage are used. This makes them very juicy and glossy when cut.
- **Cooking with Tamaki:**
Served as a standalone dish. Used in the preparation of rolls and sauces for tempura.

Recipe

Order



Tamaki
Glass Noodles

200 g



Tamaki
Glass Noodles

500 g



Tamaki

GLASS NOODLES

200 g

500 g

- **Taste:**

Funchoza has a neutral taste and absorbs sauces and spices well.

- **Ingredients:**

Bean, potato, and corn starch, water. Maintains a fluffy, structured texture while remaining delicate in taste.

- **Cooking with Tamaki:**

Pairs perfectly with meat, fish, seafood, mushrooms, and vegetables. Served hot or cold. Added to salads, spring rolls, soups, and main dishes. Remains clear after cooking.

catalogue

Recipe

Order



Tamaki PRO
White Ginger

1,4 kg



Tamaki PRO
Pink Ginger

1,4 kg



catalogue

Tamaki PRO

GINGER

1,4 kg

WHITE

PINK

- **Taste:**

White: Sweet and sour, moderately spicy.

Pink: Sweet and sour, spicy.

- **Ingredients:**

Thinly sliced petals of peeled ginger made from medium-sized roots. After draining the brine, the net weight of the product is 1 kg.

- **Cooking with Tamaki:**

Served with sushi and rolls, added to soups and salads. For a wow effect, chefs use pickled ginger to make cheesecake.

Recipe

Order