

NINJA TERIYAKI SAUCE s exotic blend of secret spices will turn ordinary meats and vegetables into an all new culinary experience!

SPECIAL TIPS - Completely cover meat and fish while marinating. And don't forget to baste while broiling, grilling and barbecuing!

STEAKS - Marinate 1/2-1 inch steaks for 3-6 hours. Flip occasionally, CHICKEN - Prick with fork for thorough absorption. Marinate overnight. Turn occasionally.

RIBS - Marinate for 2-4 hours. Turn occasionally.

FISH - Marinate fillets and steaks for 2-3 hours. For a tasty glaze, baste well just before fish is done. Excellent on salmon, orange roughy and ahi tuna!

HAMBURGER - Mix 1/2 cup NINJA sauce with each pound of ground beef.

STIR FRY - Enhance your favorite recipe with a splash of NINJA.

VEGETABLES - Use NINJA to sauté mushrooms and onions.

Ninja Teriyaki Sauce
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NINJA

GREAT FOR BARBECUES, MARINADES & SEASONING



NET 1 GALLON (3.78 LITERS)

TM

INGREDIENTS: Soy sauce (water, wheat, soy beans, salt), sugar, garlic powder, ginger powder, spices.

*Percent Daily Values are based on a 2,000 calorie diet.

Not a significant source of dietary cholesterol or fiber.

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

Protein 1g

Sugars less than 8g

Total Carbohydrate 9g

Sodium 580mg

Cholesterol 0mg

Saturated Fat 0g

Total Fat 0g

% Daily Value*

Calories 40

Amount Per Serving

Servings Per Container 252

Serving Size 1 Tbsp. (15ml)

Nutrition Facts

Calories from Fat 0