



YUMIKO

ASIAN-INSPIRED SALAD
WITH CHARACTER



Yumiko is a contemporary, Asian-inspired salad that responds to the demand for surprising flavours and attractive presentation. The combination of black rice, pearl couscous and vegetables creates a perfect balance of texture, taste and colour.

A versatile solution for chefs who want to work efficiently without compromising creativity.

WHY CHOOSE YUMIKO?

Ready to use

Ideal during busy service.

Zero waste

No cutting loss, full control over food cost.

5-day shelf life after thawing

More flexibility in the kitchen.

Versatile use

Perfect as a side dish, bowl base or signature component.

PRACTICAL

- ✓ Thaw and serve
- ✓ Ideal for cold applications
- ✓ Suitable for various concepts

READY TO
DISCOVER YUMIKO?



Bring variety and efficiency to your kitchen.

- Request your sample here
- Download the product sheet with recipes

YUMIKO

GRILLED CHICKEN SKEWERS AND TERIYAKI

4 servings

Ingredients:

- 400 g Yumiko
- 8 chicken skewers
- 120 ml teriyaki sauce
- 1 lime
- Chives, fried onions

Preparation:

1. Grill skewers and glaze with teriyaki.
2. Serve on Yumiko and finish with toppings and lime.

IDEAL AS A SHARING DISH.



View the recipe online



YUMIKO

OOSTERSE ZALMTARTAAR

Voor 4 personen

Ingredients:

- 400 g salmon
- 400 g Yumiko
- Soy sauce, lime, sesame oil
- Sour cream, seeds, herbs

Preparation:

1. Dice salmon and mix with marinade.
2. Serve with Yumiko and toppings.

PERFECT AS A STARTER



View the recipe online

ADD THESE DISHES
TO YOUR MENU



Request your sample
and get started