

THE COMPANY

In 1946, a small shoyu manufacturing plant was established in Kalihi by five local Japanese families. Following World War II, the Aloha Shoyu™ Company survived through tough competition to become one of today's market leaders in shoyu sales in Hawaii. Aloha Shoyu™ continues to expand its line of quality products to include barbecue sauce, teriyaki sauce, and a variety of vinegars. Tradition, local roots and flavor make Aloha Shoyu™ products a favorite among locals and visitors alike, so serve up your next favorite dish with a little Aloha.



a burst of flavor

ALOHA SHOYU™ PRODUCTS



Regular Shoyu
5 Gallon Box • Gallon • 1/2 Gallon
24 oz. • 12 oz. • 5 oz. Dispenser
0.26 oz. Packets (200 per case)
The most popular condiment, Aloha Regular Shoyu carries a soft and simple taste with a low acidity flavor.



Lower Salt Shoyu
5 Gallon Box • Gallon • 1/2 Gallon
24 oz. • 12 oz. • 5 oz. Dispenser
0.26 oz. Packets (200 per case)
Aloha Lower Salt Shoyu has a medium salt-sweet balance with a softer taste and contains about 25% less sodium than Aloha Regular Shoyu.



Barbecue Sauce
5 Gallon Box • Gallon
1/2 Gallon • 24 oz.
A zestful combination of shoyu, ginger, garlic and sugar makes this an island favorite for marinating and basting.



Teriyaki Sauce
1/2 Gallon • 24 oz. • 12 oz.
Aloha Teriyaki Sauce is made with shoyu, ginger, garlic, and sugar. The flavor of the Aloha Teriyaki sauce is sweet in taste and is ready to use "as is" or as a foundation for other recipe creations.



White Distilled Vinegar
Gallon • 1/2 Gallon • 24 oz.
White Distilled Vinegar is made from distilled grain vinegar with a 5% acidity level. It's the perfect seasoning for popular dishes such as sweet-and-sour pork and salad dressings.



Apple Cider Vinegar
Gallon • 1/2 Gallon • 24 oz.
Apple Cider Vinegar is made from distilled grain vinegar and apple cider flavoring and has a 5% acidity level.



Sushi No Tomo Vinegar
Gallon • 24 oz.
This convenient vinegar style seasoning is excellent for various local dishes such as sushi and namasu (vinegar salads) with seaweed. Sushi No Tomo is a milder vinegar and has an acidity level of 4.5%.



Somen Tsuyu
12 oz.
An array of flavors from the ocean combined with the soft and simple shoyu flavor, used to enhance the taste of somen (Japanese Noodle).



Dispenser Regular & Lower Salt
5 oz. (12 per case)
These glass dispensers are available in a 5 oz. size and are perfect for the table.



Sampler Gift Set
This Sampler Gift Set contains one 12 oz. bottle of each of the following Aloha Shoyu and sauces: Aloha BBQ Sauce, Aloha Regular Shoyu, Aloha Lower Salt Shoyu, Aloha Teriyaki Sauce, and an Aloha Regular Shoyu Dispenser.



Aloha To Go
15 - 0.26 oz. Packets (20 per case)
15 - 0.26 oz. Regular or Lower Salt Shoyu packets conveniently packaged for picnics or other outdoor activities.

Order Online!

Now you can purchase Aloha Shoyu™ Products online from our Web site at www.alohashoyu.com



Recipes

FULL OF ALOHA

SAM CHOY'S CRUSTED PORK LOIN ROAST

1 pork loin (3 pounds), fat trimmed off

Marinade:

1 cup ALOHA SHOYU
4 tablespoons brown sugar
1 tablespoon minced ginger
1 tablespoon minced garlic
1/2 cup sherry

Crust:

1 1/2 cups flour
4 whole eggs, beaten
3 cups panko
(japanese bread crumbs)
2 cups macadamia nuts, chopped
1/2 cup almonds, chopped

Combine all marinade ingredients and massage into pork for 8 to 10 minutes. Let pork marinate 2 to 3 hours in refrigerator.

Remove pork and blot off excess marinade. Roll the pork in the flour and then in the beaten eggs. Roll the pork into the panko and nut mixture, pressing the bread crumb mixture firmly onto the meat.

Place the crusted pork in a roasting pan (no rack) and roast in a 325° preheated oven for 45 minutes to 1 hour, or until interior temperature reaches 180° on meat thermometer.



JUST PINEAPPLE CHICKEN BABY

RECIPE FEATURED IN OAKLAND RAIDERS COOKBOOK

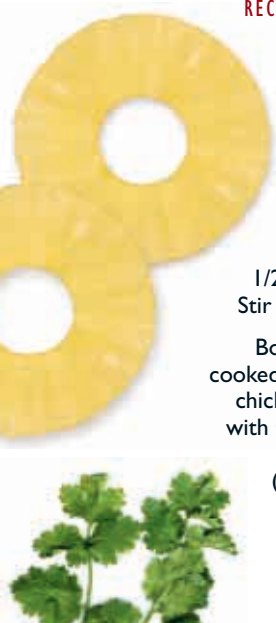
3 pounds chicken wings or drummettes
12 oz. ALOHA BARBECUE SAUCE
16 oz. can pineapple chunks
1/2 cup brown sugar
2 tablespoons ketchup
1/4 cup water
Salt to taste

Thickening Agent

1/2 tablespoon cornstarch, 3 tablespoons water
Stir the cornstarch in the water until it dissolves.

Boil the chicken in a pot of water until it is half cooked. Drain the water from the pot and rinse the chicken off. Add all ingredients into the pot along with the chicken and the juice from the pineapple.

Cook at medium to high heat uncovered (approximately 10 to 15 minutes) or until the chicken is tender. If desired, add and stir thickening agent into the pot to produce a thicker sauce. Garnish the finished product with pineapple chunks.



POUR ON THE ALOHA

Aloha Shoyu™ offers a wide selection of products in sizes

for both the consumer and food service industry.

For pricing or additional information on Aloha Shoyu™ quality products, please contact Aloha Shoyu™ Co. Ltd. at

(808) 456-5929

or visit our Web site at

www.alohashoyu.com

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