



The Ultimate Finishing Touch

Yamasa Nikiri Soy Sauce

Bring True, Authentic Flavor To Your Plate

What is Nikiri?

In high-end sushi, masters never ask guests to dip. Instead, they finish each piece with Nikiri, a delicate glaze infused with kombu umami, brushed on to perfectly balance and highlight the fish. Yamasa Nikiri Soy sauce elevates your craft with a professional, lustrous finish.

Four Reasons It's Chosen

1. Refined Depth of Umami

Centuries of craft in one brush — perfectly focusing the flavor of the fish.

2. One Brush, High-End Shine

Brush it on and your sushi gets a crystal-clear, premium gloss that stands out on the counter.

3. Zero Prep. Zero Guesswork

No simmering. No adjusting. Open, brush, serve. Speed without sacrificing quality.

4. Consistency You Can Trust

Even in high-volume settings, achieve the exact finish you intend. Recreate the perfect bite and deliver a reliable, memorable experience to every guest.

Product Specification

Yamasa Nikiri Soy Sauce:

Finishing & Dipping Soy Sauce for Sushi

Size: 6/60.9 fl.oz

Ingredients: Soy Sauce (water, wheat, soybeans, salt), Corn Syrup, Mirin (sake (water, rice), sugar, water, salt, yeast extract), Sugar, Sake (water, rice, koji, salt), Kombu Extract Powder (maltodextrin, kombu extract, salt)

Contains: Soy, Wheat

