

KING &
PRINCE[®]
SEAFOOD

Sea. Taste. Enjoy!

SAVOR THE
Asian
FLAVOR



INNOVATIVE MENU INSPIRATIONS

SAVOR THE
Asian
FLAVOR

NEW

SHRIMP
SHUMAI



SUSHI STYLE
SMOKED
SALMON



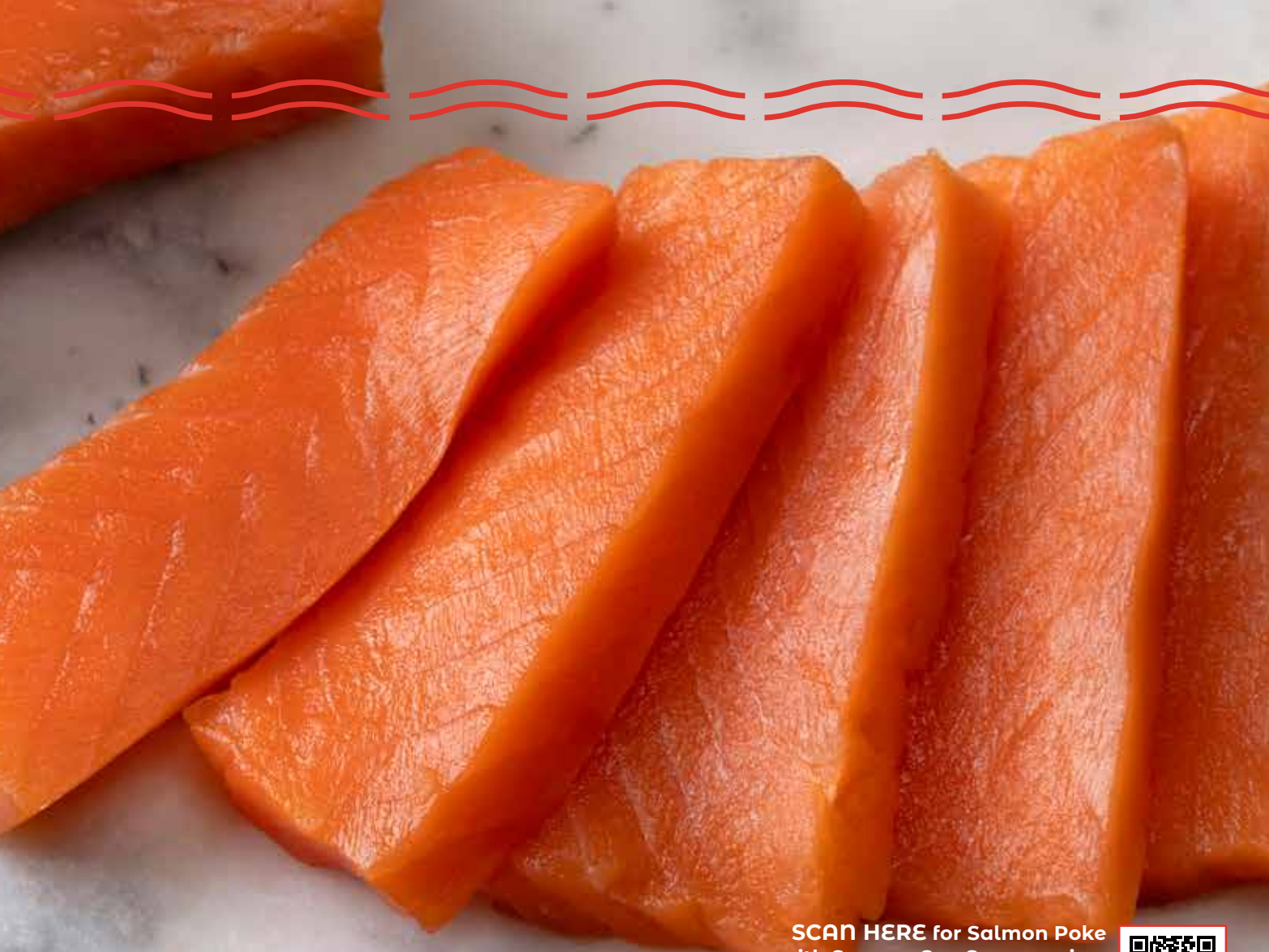
TAKOYAKI



OUR ASIAN
ROOTS

A GLOBAL JOURNEY OF
FLAVOR AND QUALITY

At King & Prince Seafood®, our heritage runs deep. As part of Nissui, one of the world's largest seafood manufacturers, our commitment to excellence spans the globe. Join us on a culinary voyage where tradition meets innovation, and together, we savor the best of the sea.



SUSHI STYLE SMOKED SALMON

Indulge in premium ready-to-eat salmon fillets effortlessly! Savor the delicate texture and mild flavor of Coho salmon with its vibrant natural color and a guaranteed 100% yield. Elevate your menu with these versatile salmon fillets.

WHOLE FILLET
100% YIELD
HIGH IN OMEGA-3
VERSATILE:
SUSHI
SALADS
POKE BOWLS
CHARCUTERIE
& MORE

SCAN HERE for Salmon Poke with Sesame Soy Sauce recipe:



SHRIMP SHUMAI

These delectable dumplings are filled with a blend of succulent shrimp, Wild Alaska Pollock, and fresh vegetables, creating a burst of flavor in every bite. Conveniently packed 10 pieces per pack. From steaming to frying, these dumplings offer versatile cooking options.

UNIQUE OPPORTUNITY:

1.9%
current menu penetration

+35%
growth on the menu since 2013

TOP DRAW:
51%

Top performer for 'Draw' among those who like the shumai concept

Datassential, 2023



72%

of guests would be interested in having shumai in a restaurant

Datassential, 2023

TAKOYAKI

Octopus fritters filled with delicious cabbage, octopus, green onion and ginger. These fritters offer a unique menu appeal. They have a crispy exterior and a tender, flavorful center. Takoyaki is a delicious and popular street food in Japan.

BE UNIQUE:



Perceived as exceptionally new & different, with a five star rating for uniqueness.

Datassential, 2023

TOP DRAW:

51%

Top performer for 'Draw' among those who like the concept.

Datassential, 2023



SAUCY RECOMMENDATIONS

Pairing with a tasty sauce is key when serving these items. Our Chef recommends trying these sauces. Go traditional for a proven win, or try something different to create a dish that's exciting and uniquely yours.

SHRIMP SHUMAI



THAI CHILI SAUCE

Sweet, with just a little heat, this is a traditional sauce that shumai is paired with

DUMPLING SAUCE

Salty, sweet, spicy & a bit of tang

SUSHI STYLE SMOKED SALMON



SOY SAUCE

The classic, with a strong umami flavor

CLASSIC PONZU SAUCE

Citrus-based sauce with a tart, tangy flavor

TAKOYAKI



TAKOYAKI SAUCE

A traditional bold, tangy sauce that enhances seafood & stir-fry

KEWPIE MAYO

This Japanese mayonnaise is known for its umami-rich, tangy-sweet taste. Smooth texture and a deeper yellow color than American mayo.

KING & PRINCE® SUSHI STYLE SMOKED SALMON FILLETS

PROD#	SIZE	CASE PACK	AVG. COUNT/BOX.	EST. OPER. COST/OZ.
056400	2.2 lbs.	1/22#	10	\$1.01



KING & PRINCE® TAKOYAKI

PROD#	SIZE	CASE PACK	AVG. COUNT/LB.	EST. OPER. COST/PIECE
025125	0.71 oz	12/1.1 lb	23	\$0.32



**SAVOR THE
Asian
FLAVOR**

KING & PRINCE® SHRIMP SHUMAI

PROD#	SIZE	CASE PACK	AVG. COUNT/LB.	EST. OPER. COST/PIECE
025107	1.05 oz	24/10.5 oz.	15	\$0.51



**CONTACT US FOR
A CUTTING TODAY:**



**UNIQUE DRAW
EASY PREP**

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**VERSATILE
AUTHENTIC**

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