

# TONKATSU SANDWICH

A classic Korean favorite refreshed with fresh vegetables for a wholesome, balanced taste



## COOKING INSTRUCTIONS

1. Deep-fry pork cutlet until fully cooked, then set aside.
2. Spread mayonnaise on bread slices.
3. Pour tonkatsu sauce over the pork cutlet.
4. Assemble the sandwich with vegetables, pork cutlet, and cheese between the bread slices.



- Tonkatsu sauce with mayonnaise in a 2:1 ratio to create a rich and savory flavor.
- Remove the crusts from the bread and lightly toast or steam it.

## INGREDIENTS

Sliced bread, pork cutlet, mayonnaise, Tonkatsu Sauce, sandwich vegetables (cabbage, lettuce, etc.)

## » FEATURED PRODUCTS

### FLAVOR & TEXTURE DIFFERENTIATION



It's Well Tonkatsu Sauce

SIZE	2 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

- **Balanced Sweet & Savory Profile:**  
A Japanese-inspired tonkatsu sauce with a tangy-sweet profile that enhances the taste of fried dishes

### PRICE COMPETITIVENESS



It's Well Teriyaki Sauce

SIZE	2.1 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

- **Competitive Pricing:**  
Over 10% more cost-effective than comparable products, providing a clear advantage for foodservice buyers

### OPERATIONAL EFFICIENCY



Misoran Fried Egg Filling

SIZE	1,002 g
SHELF LIFE	12 months
STORAGE	Frozen

- **Versatile Block Format:**  
Can be sliced or shaped as needed, ideal for rice bowls, noodle dishes, and Asian fusion menus
- **Frozen for Lasting Freshness:**  
12-month shelf life makes storage simple and operations efficient