

How to Step Up Your Grilling Game

Kikkoman® Teriyaki Sauces provide a bold, sweet-and-savory boost that takes grilled classics into new territory.

A backyard grill is the home cook's secret weapon. There's something about the kiss of the flame, the way it dials up the flavor in the simplest ingredients, that adds a little magic to any meal. But even with that built-in intrigue, grilling up the same-old, same-old starts to feel—dare we say it?—boring. This season, give your go-to favorites a legendary upgrade with Kikkoman® Teriyaki BBQ Sauce.

It adds the kind of deep, umami-packed flavor that makes ordinary meals irresistible. Drawing from more than 300 years of Japanese brewing tradition, Kikkoman has developed a bold, versatile blend that instantly updates summer classics. So, get ready to fire up the grill. Your cookouts are about to get a lot more interesting.



UPGRADE: FLATBREAD PIZZA MEETS KOREAN BBQ

Weeknight grilled pizza starts with a prepared flatbread crust and melty cheese. A bulgogi-inspired twist makes it special. Kikkoman® Teriyaki BBQ Sauce - Korean BBQ tenderizes grilled steak Korean barbecue-style, infusing it with a complex blend of pear and apple, soy sauce, garlic, and sesame. When that thick gloss meets the grill's high heat, it develops a caramelized, smoky char. Resist the urge to sneak a taste after the meat comes off the grates—crisp up the crust, get the cheese nice and gooey, and roughly chop kimchi and scallions before slicing the steak. Put it all together and watch everyone clamor for seconds.

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UPGRADE: TURKEY BURGERS GO SAUCY, CRUNCHY, AND CRAVEABLE

Turkey burgers sizzle on backyard grills all summer long, but it's only when you add Kikkoman® Teriyaki BBQ & Glaze Sauce that they start to turn heads at the barbecue. A few tablespoons, along with aromatic garlic and ginger, transform mild ground turkey into a mouthwatering experience. Pop the patties on the grill and brush with additional sauce for

a gorgeous glaze, then transfer to a bun and top with a quick, crunchy slaw dressed with lime juice and sesame oil (add a little jalapeño for some extra zing).

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UPGRADE: BEEF KABOBS GET A SALTY-SWEET GLOW-UP

Humans have been cooking meat on a stick since we first mastered fire, but modern tastes demand something with more finesse. Enter the rich, umami-packed flavor of Kikkoman® Teriyaki Marinade & Sauce. In the time it takes to get your grill good and hot, you can imbue thinly sliced beef with traditionally brewed soy sauce, a touch of sweetness, and a hint of spice. Thread the strips onto skewers and grill just long enough to char all those edges. Serve your skewers with chopped green onions—the fresh, sharp notes provide a perfect contrast.

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UPGRADE: GRILLED CHICKEN THIGHS SMOLDER WITH A HINT OF HEAT

Just two ingredients turn a weeknight staple into a summer standout. Combine Kikkoman® Gluten Free & Less Sodium Teriyaki Marinade & Stir-Fry Sauce with a dash of Kikkoman® Gluten-Free Sriracha Hot Chili Sauce to create a contemporary take on teriyaki chicken. Each thigh comes off the grill just as sticky, bronzed, and smoky as you'd expect, but with a vibrant, peppery tang. The best part? Nobody will suspect it took you less than ten minutes to toss together. And if you double the recipe, the leftovers will supercharge your next grain bowl.

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UPGRADE: FRESHEN UP YOUR PLANT-BASED OFFERINGS

The days of ho-hum veggie burgers, tofu kabobs, and portobello mushroom caps have ended. Expand your veggie horizons with the perfectly balanced flavors of Korean cuisine. Here, the fruity-savory punch of Kikkoman® Teriyaki BBQ Sauce - Korean BBQ soaks into tempeh before it hits the grates. High heat enhances the nutty protein's umami qualities and creates golden, slightly crisp edges. Grill your favorite fresh veggies alongside until lightly charred, and serve it all with cooked rice—don't forget to drizzle with more of that sophisticated sauce. It's the key to easy, irresistible meat-free grilling that appeals to both eyes and appetites.

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**These iconic sauces make backyard classics legendary.
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