

Teriyaki sauce: check for wine and other ingredients

Check a specific sauce

The U.S. Kikkoman Teriyaki Marinade & Sauce product page lists wine in its ingredients. That finding applies to this named product, not all Kikkoman sauces or all teriyaki sauces.

When buying or ordering

Read the exact pack. Ask the restaurant which sauce and recipe it uses. If avoiding wine or alcohol ingredients, choose a recipe and ingredients you have verified to meet that requirement. A kosher marking alone does not resolve that question.

Cooking at home

Use a sauce you have checked for your dietary requirements. The linked chicken recipe retains its preparation flow with updated food-safety advice; it does not endorse the old sauce brands.

Sources checked October 17, 2026. Ingredient evidence alone does not establish halal certification.

[Kikkoman USA: exact Teriyaki Marinade & Sauce](#)

RECIPE: CHICKEN TERIYAKI

Use a teriyaki sauce whose ingredients you have checked for your dietary requirements.

Serve chicken teriyaki over white rice scented with toasted sesame oil and slices of green onions or fresh sliced cucumber. Its sweet and savory flavor is a favorite with adults and children, alike.

INGREDIENTS

- 2 lbs. skinless chicken breast or thighs
- 1 cup teriyaki sauce checked for your requirements
- white rice
- 1 teas. toasted sesame oil
- 1 bunch green onions (optional)
- 1 English cucumber or 4 baby cucumbers (optional)
- sealable plastic bag or container
- bamboo skewers, soaked in water (optional)

DIRECTIONS

You can follow this same recipe using lean, thinly sliced cuts of beef or a whole salmon filet. Allow at least 20 minutes, but preferably 4 to 24 hours, for the chicken meat to marinate. Enjoy with chopsticks or a fork.

1. Do not wash raw chicken. Keep raw juices separate from other foods. Clean hands, utensils and surfaces.
2. SLICE chicken breasts into strips (you'll need skewers), or leave whole.
3. POUR teriyaki sauce into a large sealable plastic bag or container.
4. MARINATE chicken pieces in teriyaki sauce for at least 20 minutes (if using salmon, 20 minutes is enough).
5. COOK rice. Add only sesame oil and salt to the water.
6. SPRAY grill with non-stick cooking spray or rub with oil BEFORE turning on to prevent chicken from sticking during cooking.
7. HEAT grill to medium-high.
8. THREAD sliced chicken onto bamboo skewers.
9. GRILL chicken pieces to 165 F (74 C), measured in the thickest part with a food thermometer.
10. SLICE scallions and/or cucumber.
11. SCOOP rice onto plates, top with chicken pieces and sliced scallions alongside cucumber slices.
12. ENJOY!

Food safety: do not wash raw chicken. Marinate in the refrigerator. Cook to 165 F (74 C), measured in the thickest part with a food thermometer. Use clean utensils and plates for cooked chicken.

USDA: Chicken from Farm to Table. Safety guidance checked October 17, 2026.