



ASIAN ACTION STATIONS ARE HOT

AN EASY GUIDE TO OFFERING JAPANESE,
CHINESE AND KOREAN CUISINES

GET STARTED ➤



BENEFITS

TIPS FOR SUCCESS

JAPANESE MENU DAY

CHINESE MENU DAY

KOREAN MENU DAY

PRODUCTS

CREATE YOUR SAUCES

MORE INGREDIENTS

WE'RE HERE TO HELP



THE **BENEFITS** OF ASIAN ACTION STATIONS

- › Asian cuisine is **growing in popularity**
- › Adds **menu diversity** which cuts down menu fatigue
- › Offers **flexibility** and customization to patrons

GIVE THEM WHAT THEY WANT

#1

Stir fry is the top
menued Asian entrée
format in hospitals¹

#3

Stir fry is the #3
menued Asian entrée
format in C&U¹

59%

59% of patrons would
buy action station stir
fry if offered²



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TIPS FOR SUCCESS



- ✓
- ✓
- ✓

Highlight the region: Show off the unique varieties of Asian cuisine by calling out "Japanese," "Chinese" and "Korean" for your guests to see

Keep it easy and fun: Offer complete meals as well as build-your-own options

Add more: Appetizers and upgraded starches are a simple way to increase sales

USE OUR TOOLS AND MAKE IT YOURS

Get inspired and add variety to your action station with our example menu boards, line set-ups, recipe inspiration and product lists.



BENEFITS

TIPS FOR SUCCESS

JAPANESE MENU DAY

MENU BOARD

LINE SET-UP

BEEF TERIYAKI UDON STIR FRY

JAPANESE CHICKEN FRIED RICE

CHINESE MENU DAY

KOREAN MENU DAY

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JAPANESE MENU DAY

Japanese is the 2nd most popular Asian cuisine in the US.¹
Here's what your Japanese menu setup could look like.



BEEF TERIYAKI UDON STIR FRY

Udon noodles, flank steak, bell peppers, yellow onion, celery, snow peas, mushrooms, teriyaki sauce, toasted sesame seeds



JAPANESE CHICKEN FRIED RICE

Rice, diced grilled chicken, broccoli, corn, edamame, carrots, sweet sesame sauce, toasted sesame seeds

BUILD YOUR OWN

Choose one of each:



STARCHES

Udon noodles, vegetable fried rice, cooked white rice



PROTEINS

Flank steak, diced grilled chicken, crispy fried tofu



VEGETABLES

Bell peppers, yellow onion, celery, snow peas, mushrooms, broccoli, corn, edamame, carrots



SAUCES + TOPPINGS

Teriyaki sauce, sweet sesame sauce, toasted sesame seeds, furikake seasoning



APPETIZERS

Vegetable egg roll, chicken lemongrass potsticker



BENEFITS

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JAPANESE LINE SET-UP

Use this arrangement of hot and cold wells,
or customize it to fit your operation.



STARCHES

TWIN MARQUIS®
JAPANESE STYLE
UDON NOODLES
66930

MINH®
VEGETABLE
FRIED RICE
59372

COOKED
WHITE
RICE

PROTEINS

FLANK
STEAK

DICED
GRILLED
CHICKEN

CRISPY
FRIED
TOFU

VEGETABLES

BELL
PEPPERS

SNOW
PEAS

YELLOW
ONION

MUSHROOMS

CARROTS

CORN

BROCCOLI

EDAMAME

CELERY

APPETIZERS

CHEF ONE®
0.8 OZ CHICKEN
LEMONGRASS
POTSTICKER
60583

MINH®
3.0 OZ
VEGETABLE
EGG ROLL
69039

MINH®
LESS SODIUM
TERIYAKI SAUCE
69144

TOASTED
SESAME SEEDS

SWEET
SESAME SAUCE
69144 TERIYAKI
+ SESAME OIL

FURIKAKE
SEASONING



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BEEF TERIYAKI UDON STIR FRY



TWIN MARQUIS®
JAPANESE STYLE
UDON NOODLES
66930



FLANK STEAK



BELL PEPPERS



YELLOW
ONION



CELERY



SNOW
PEAS



MUSHROOMS



MINH®
LESS SODIUM
TERIYAKI SAUCE
69144



TOASTED
SESAME
SEEDS



NOODLES WERE RANKED THE 2ND MOST
PREFERRED ASIAN STARCH TO EAT BY
CONSUMERS, BEHIND FRIED RICE

NPD Category Assessment Report: Noodles and Rice, 2019

OFFER
AN APPETIZER TO UP
YOUR CHECK AVERAGE



MINH® 3.0 OZ
VEGETABLE EGG ROLL
69039



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JAPANESE CHICKEN FRIED RICE



RICE



DICED
GRILLED
CHICKEN



BROCCOLI



CORN



CARROTS



EDAMAME



SWEET SESAME
SAUCE
(69144 TERIYAKI
+ SESAME OIL)



TOASTED
SESAME
SEEDS



MENU ADOPTION OF JAPANESE
DISHES ARE EXPECTED TO GROW
48% IN THE NEXT 4 YEARS

Datasential Keynote Report, Appetizer, 2021

OFFER
AN APPETIZER TO UP
YOUR CHECK AVERAGE



**CHEF ONE® 0.8 OZ CHICKEN
LEMONGRASS POTSTICKER**
60583



BENEFITS

TIPS FOR SUCCESS

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CHICKEN LO MEIN NOODLE BOWL

CHICKEN POTSTICKER STIR FRY

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PRODUCTS

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CHINESE MENU DAY

82% of Americans have tried and like Chinese food.¹
This is how your Chinese menu could come to life.



CHICKEN LO MEIN NOODLE BOWL

Lo mein noodles, grilled chicken, corn, carrots, snow peas, bean sprouts, Szechwan sauce, scallions



CHICKEN POTSTICKER STIR FRY

Chicken lemongrass potstickers, bean sprouts, broccoli, carrots, mushrooms, garlic, ginger, sweet & spicy stir fry sauce

BUILD YOUR OWN

Choose one of each:



STARCHES

Lo mein noodles, vegetable fried rice, cooked white rice



PROTEINS

Grilled chicken, chicken lemongrass potstickers, crispy fried tofu



VEGETABLES

Corn, carrots, snow peas, bean sprouts, broccoli, mushrooms, garlic, ginger, scallions, bok choy



SAUCES + TOPPINGS

Szechwan sauce, sweet & spicy stir fry sauce, chile crisp



APPETIZERS

Chicken teriyaki potsticker, pork & vegetable egg roll



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CHINESE LINE SET-UP

Use this arrangement of hot and cold wells,
or customize it to fit your operation.



STARCHES

TWIN MARQUIS®
LO MEIN
NOODLES
66939

PROTEINS

CHEF ONE®
0.8 OZ CHICKEN
LEMONGRASS
POTSTICKER
60583

VEGETABLES

BEAN
SPROUTS

MUSHROOMS

SCALLIONS

APPETIZERS

CHEF ONE®
0.8 OZ CHICKEN
TERIYAKI
POTSTICKER
60582

SAUCES + TOPPINGS

MINH®
LESS SODIUM
ORANGE SAUCE
69143

SWEET & SPICY
STIR FRY SAUCE
69143 ORANGE
+ RED MISO PASTE

CHILE CRISP

MINH®
VEGETABLE
FRIED RICE
59372

GRILLED
CHICKEN
SLICED 1/4" THICK

BROCCOLI

CORN

BOK
CHOY

COOKED
WHITE
RICE

CRISPY
FRIED
TOFU

CARROTS

SNOW
PEAS

MINCED
GARLIC &
GINGER

MINH®
3.0 OZ
PORK &
VEGETABLE
EGG ROLL
69100



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CHICKEN LO MEIN NOODLE BOWL



TWIN MARQUIS®
LO MEIN
NOODLES
66939



GRILLED
CHICKEN



CORN



CARROTS



SNOW PEAS



BEAN
SPROUTS



MINH®
LESS SODIUM
ORANGE SAUCE
69143



SCALLIONS



CHINESE FOOD IS THE THIRD
MOST POPULAR FOOD THAT
OPERATORS MENU, BEHIND
MEXICAN AND ITALIAN FOOD

Global Food & Beverage Consumer Trend Report, Technomic, 2021

OFFER
AN APPETIZER TO UP
YOUR CHECK AVERAGE



CHEF ONE® 0.8 OZ CHICKEN
TERIYAKI POTSTICKER
60582



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CHICKEN POTSTICKER STIR FRY



CHEF ONE®
CHICKEN
LEMONGRASS
POTSTICKERS
60583



BEAN
SPROUTS



BROCCOLI



CARROTS



MUSHROOMS



GARLIC



GINGER



SWEET & SPICY
STIR FRY SAUCE
(69143 ORANGE +
RED MISO PASTE)



47% OF CUSTOMERS ADD AN EGG
ROLL WHEN THEY ORDER ASIAN FOOD

Datasential Keynote Report, Appetizer, 2021



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KOREAN BBQ BEEF NOODLES

KIMCHI CHICKEN FRIED RICE

PRODUCTS

CREATE YOUR SAUCES

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KOREAN MENU DAY

Korean is on the rise: Bonchon, a Korean fried chicken restaurant, is currently the fastest growing Asian FSR chain.¹ When you add a Korean Action Station to capitalize on this popularity, it could look something like this.



KOREAN BBQ BEEF NOODLES

Yakisoba noodles, flank steak, baby spinach, bell peppers, mushrooms, carrots, sweet soy stir fry sauce, scallions, toasted sesame seeds



KIMCHI CHICKEN FRIED RICE

Rice, grilled chicken, corn, kimchi, snow peas, scallions, hot & sweet bibigo™ gochujang sauce, toasted sesame seeds

BUILD YOUR OWN

Choose one of each:



STARCHES

Yakisoba noodles, vegetable fried rice, cooked white rice



PROTEINS

Flank steak, grilled chicken, crispy fried tofu



VEGETABLES

Baby spinach, bell peppers, mushrooms, carrots, corn, kimchi, snow peas, scallions, broccoli



SAUCES + TOPPINGS

Sweet soy stir fry sauce, hot & sweet bibigo™ gochujang sauce, toasted sesame seeds, coarse grind Korean chili (gochugaru)



APPETIZERS

Chicken lemongrass potsticker, vegetable egg roll



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KOREAN LINE SET-UP

Use this arrangement of hot and cold wells,
or customize it to fit your operation.



STARCHES	PROTEINS	VEGETABLES	APPETIZERS	SAUCES + TOPPINGS
TWIN MARQUIS® YAKISOBA NOODLES 66932	FLANK STEAK	BELL PEPPERS	BABY SPINACH	KIMCHI
MINH® VEGETABLE FRIED RICE 59372	GRILLED CHICKEN	MUSHROOMS	SCALLIONS	SWEET SOY STIR FRY SAUCE 69144 TERIYAKI + 54097 BIBIGO™ GOCHUJANG SAUCE
COOKED WHITE RICE	CRISPY FRIED TOFU	CARROTS	CORN	TOASTED SESAME SEEDS
		BROCCOLI		COARSE GRIND KOREAN CHILE (GOCHUGARU)
			CHEF ONE® 0.8 OZ CHICKEN LEMONGRASS POTSTICKERS 60583	
			MINH® 3.0 OZ VEGETABLE EGG ROLL 69039	



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KOREAN BBQ BEEF NOODLES



TWIN MARQUIS®
YAKISOBA
NOODLES
66932



FLANK STEAK



BABY SPINACH



BELL PEPPERS



MUSHROOMS



CARROTS



SWEET SOY STIR
FRY SAUCE
(69144 TERIYAKI)



SCALLIONS



TOASTED
SESAME
SEEDS



MENU ADOPTION OF KOREAN DISHES
ARE EXPECTED TO GROW 24% IN THE
NEXT 4 YEARS

Asian Deep Dive, Datasessential, 2019

OFFER
AN APPETIZER TO UP
YOUR CHECK AVERAGE



MINH® 3.0 OZ
VEGETABLE EGG ROLL
69039



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KIMCHI CHICKEN FRIED RICE



RICE



GRILLED CHICKEN



CORN



KIMCHI



SNOW PEAS



HOT & SWEET
GOCHUJANG SAUCE
(69144 TERIYAKI +
54097 BIBIGO™ GOCHUJANG)



SCALLIONS



TOASTED
SESAME
SEEDS



78% OF CONSUMERS HAVE AN APPETIZER ADD-ON WITH THEIR DINNER AT LEAST ONCE PER MONTH

Datassential Keynote Report, Appetizer, 2021

OFFER
AN APPETIZER TO UP
YOUR CHECK AVERAGE



CHEF ONE® 0.8 OZ CHICKEN
LEMONGRASS POTSTICKER
60583



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PRODUCTS TO BUILD YOUR STATIONS

With these ingredients from CJ Schwan's, plus your own pantry items, you can create easy, memorable Asian action stations. Follow the links to see details about each product.



JAPANESE MENU DAY



[66930 TWIN MARQUIS® Japanese Style Udon Noodles](#)



[59372 MINH® Vegetable Fried Rice](#)



[69144 MINH® Less Sodium Teriyaki Sauce](#)

APPETIZERS



[69039 MINH® 3.0 oz Vegetable Egg Roll](#)



[60583 CHEF ONE® 0.8 oz Chicken Lemongrass Potsticker](#)

CHINESE MENU DAY



[60583 CHEF ONE® 0.8 oz Chicken Lemongrass Potsticker](#)



[66939 TWIN MARQUIS® Lo Mein Noodles](#)



[59372 MINH® Vegetable Fried Rice](#)



[69144 MINH® Less Sodium Teriyaki Sauce](#)

APPETIZERS



[69100 MINH® 3.0 oz Pork & Vegetable Egg Roll](#)



[60582 CHEF ONE® 0.8 oz Chicken Teriyaki Potsticker](#)

KOREAN MENU DAY



[66932 TWIN MARQUIS® Yakisoba Noodles](#)



[59372 MINH® Vegetable Fried Rice](#)



[69144 MINH® Less Sodium Teriyaki Sauce](#)



[54097 bibigo™ Gochujang sauce](#)

APPETIZERS



[69039 MINH® 3.0 oz Vegetable Egg Roll](#)



[60583 CHEF ONE® 0.8 oz Chicken Lemongrass Potsticker](#)



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CREATE YOUR SAUCES

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CREATE YOUR SAUCES



IN YOUR JAPANESE LINE SET-UP



2 cups
69144 MINH® Less
Sodium Teriyaki Sauce

+



1/3 cup
sesame oil

SWEET SESAME SAUCE

IN YOUR CHINESE LINE SET-UP



2 cups
69143 MINH® Less
Sodium Orange Sauce

+



1/3 cup
red miso paste

SWEET & SPICY STIR FRY SAUCE

IN YOUR KOREAN LINE SET-UP



2 cups
69144 MINH® Less
Sodium Teriyaki Sauce

+



1/3 cup
gochujang paste

HOT & SWEET BIBIGO™
GOCHUJANG SAUCE

DIRECTIONS

Thaw sauce according to package instructions. Whisk ingredients together. Add more or less to reach desired flavor.



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KOREAN MENU DAY

PRODUCTS

CREATE YOUR SAUCES

MORE INGREDIENTS

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MAKE IT YOUR OWN WITH MORE CJ SCHWAN'S INGREDIENTS



SAUCES

MINH® Less Sodium Teriyaki Sauce
69144

MINH® Less Sodium Orange Sauce
69143

MINH® Less Sodium Sweet & Sour Sauce
69142



STARCHES

TWIN MARQUIS® Yakisoba Noodles
66932

TWIN MARQUIS® Whole Wheat Yakisoba Noodles
66931

TWIN MARQUIS® Lo Mein Noodles
66939

TWIN MARQUIS® Udon Noodles
66930

TWIN MARQUIS® Ramen Noodles
66940

MINH® Vegetable Fried Rice
59372

MINH® Whole Grain Vegetable Fried Rice
69074



DUMPLINGS

CHEF ONE® Chicken Teriyaki Potsticker
60582

CHEF ONE® Chicken Lemongrass Potsticker
60583

CHEF ONE® Edamame Dumpling
60588

CHEF ONE® Pork & Napa Cabbage Dumpling
60591

CHEF ONE® Pork & Vegetable Dumplings
60689

CHEF ONE® Vegetable Dumpling
60695

CHEF ONE® Whole Wheat Chicken & Vegetable Dumpling
60588



ROLLS

MINH® Pork & Vegetable Egg Roll
69100

MINH® Vegetable Egg Roll
69039

MINH® Chicken Egg Roll
69049

MINH® Breakfast Egg Roll
70249

MINH® Philly Cheesesteak Egg Roll
70250

MINH® Buffalo Chicken Egg Roll
70256

MINH® Vegetable Spring Roll
69022



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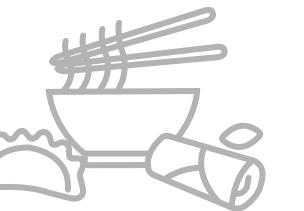
WE'RE HERE TO HELP

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No matter where you are on your Asian cuisine journey, we'll help you save time and labor so you can build a menu that guests love.



CONNECT
WITH A REP



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ASIAN PRODUCTS



GET THE BYO
BOWL GUIDE



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CJ SCHWAN'S