

KORORIN®

HANDHELD, HASSLE-FREE, & DELICIOUSLY DIFFERENT

LOCALLY
MADE IN
CHICAGO



BRING A NEW EXPERIENCE AND
FLAVOR TO YOUR NEXT EVENT!

JAPANESE RICE BALLS

We blend the care of Japanese food culture with the grab-and-go ease of konbini stores, fast, flavorful, and intentional. Simple on the outside, bold at the core. A full, satisfying meal you can hold in one hand.

HOW ONIGIRI WORK

- ✓ Handheld & Mess-Free.
- ✓ Conversation Starters.
- ✓ Flavorful Variety.
- ✓ Nutritious Fillings.



SCAN AND LEARN HOW TO OPEN

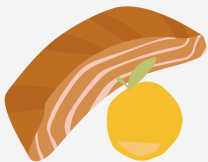
WHAT MAKES OUR PACKAGING SPECIAL?

Our packaging has a purpose: to keep the seaweed separate from the rice until the moment you open it. That means crisp seaweed and tasty rice, every time!

DISCOVER THE FLAVORS

GRILLED YUZU SALMON

FULLY COOKED



GRILLED SALMON
MARINATED IN SOY SAUCE
WITH YUZU KOSHO AND
CHILI PEPPER PASTE.

INGREDIENTS

White rice, salmon, gluten-free
sushi sauce*, mirin, seaweed,
yuzu paste, sugar, sesame oil,
rice vinegar, salt, ginger purée.

CREAMY TUNA MAYO

FULLY COOKED



POPULAR IN JAPAN.
FLAKED TUNA IN A
SMOOTH, CLASSIC
JAPANESE MAYO BLEND.

INGREDIENTS

White rice, tuna, mayonnaise
(contains egg yolk), gluten-free
tamari soy sauce, seaweed,
sesame oil, rice vinegar, salt.

CHILEE CRISP SHRIMP

FULLY COOKED



COOKED SHRIMP,
SCALLIONS, AND LOCALLY
MADE CHILI CRISP
(BY CHILEE OIL).

INGREDIENTS

White rice, shrimp, Chilee
Oil, fish sauce, sesame seeds,
sesame oil, chili flakes,
gluten-free tamari soy sauce,
rice vinegar, scallions,
seaweed, salt.

BLACK GARLIC & MISO TOFU

VEGAN



FRIED TOFU (BY PHOENIX
BEAN), TANGY TAKUAN
RADISH PICKLES, UMAMI MISO
PASTE, AND RICH BLACK
GARLIC PURÉE.

INGREDIENTS

White rice, fried tofu (Phoenix
Bean), pickled radish, miso,
black garlic purée, rice vinegar,
sesame oil, seaweed, salt.

CHIPOTLE TUNA MAYO

FULLY COOKED



FLAKED TUNA, JAPANESE
MAYONNAISE, AND SMOKY
CHIPOTLE. A LIMITED-
EDITION ONIGIRI.

INGREDIENTS

White rice, tuna, mayonnaise
(contains egg yolk), chipotle
paste, gluten-free tamari soy
sauce, seaweed, sesame oil, rice
vinegar, salt.



@onirikororin_riceballs



onirikororin.com



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KORORIN®

FREQUENTLY ASKED QUESTIONS



How to order:

You can contact us via the form on our website: www.onigirikororin.com or you can directly email Monica at mdetres@onigirikororin.com



Order Deadline:

Please place your order at least two days before the required date. For orders of 100 or more onigiri, please place your order at least 7 days in advance.

Price:

1-25 onigiri: \$6 each / 25-100 onigiri: \$5.5 each / 100+ onigiri: \$5 each

How many onigiri should I order per person?

1-2 for a snack and 2-3 for a meal.

Delivery and Pickup:

Available Monday through Saturday, we are closed Sunday.

- Delivery: 11:00am to 4:00pm. Charges within 5 miles: \$16, More than 5 miles \$22, More than 10 miles: \$44 (*from 2021 W Fulton St.)
- Free Pickup: 10:00am to 12:30pm at 2021 W Fulton St. F

Payments:

Payment is due upon order placement. We will send you an invoice with a payment link. If plans change, please let us know at least 24 hours in advance.

Do you offer custom labels?

Yes! We offer custom / private label options. Label designs can be customized to align with your brand needs. If you're interested in private labeling or would like to explore options, please contact us at mdetres@onigirikororin.com, and our team will be happy to help. We need the label design at least 1 month before. We will charge the custom label fee from the printing company separately.

Food safety notes (How to store onigiri):

Our onigiri are freshly prepared daily and kept chilled below 41°F until delivery. For peak flavor and food safety, we recommend enjoying them within 4 hours from delivery unless refrigerated.

What is the allergen information?

All onigiri are gluten-free, made with tamari, gluten-free soy sauce.

Allergen lists as follows:

- Chilee crisp Shrimp- Soy, Shellfish, Fish, Sesame.
- Yuzu Salmon- Soy, Fish, Sesame.
- Creamy Tuna Mayo- Soy, Egg, Fish, Sesame.
- Chipotle Tuna Mayo- Soy, Egg, Fish, Sesame.
- Black Garlic Tofu (vegan)- Soy, Sesame.

For the most up-to-date allergen information, please visit our website onigirikororin.com

Please email mdetres@onigirikororin.com if you have any additional questions regarding allergies.