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Japanese Steakhouse Yum Yum Sauce

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Serves: 1½ cup

Ingredients

- 1¼ cup real mayonnaise
- ¼ cup ketchup or chili sauce
- 2 Tbsp butter, melted
- 2 Tbsp rice wine or apple cider vinegar
- 1 Tbsp granulated sugar
- 1 tsp garlic salt
- 1 tsp sriracha sauce [more or less to taste]
- ½ tsp smoked paprika
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp toasted sesame seed oil

Instructions

1. Place all of the ingredients in a bowl and whisk until combined.
2. Cover and chill thoroughly for several hours or overnight.

Recipe by [melissassouthernstylekitchen.com](https://www.melissassouthernstylekitchen.com) at <https://www.melissassouthernstylekitchen.com/japanese-steakhouse-yum-yum-sauce/>

