

# UNCLE SOJI'S SUYA SPOT

## ABOUT US

### THE STORY

Uncle Soji's Suya Spot was founded in 2015 by Soji Adeyemi, a master suya maker trained in the traditional methods of Northern Nigeria. After 15 years perfecting his craft in Kano and Abuja, Uncle Soji brought authentic suya culture to Yaba.

### OUR PROMISE

- Fresh meat daily from certified suppliers
- Traditional suya spices (yaji) made in-house
- Halal-certified meat only
- No preservatives or artificial flavoring

### WHAT MAKES US DIFFERENT

We source our yaji ingredients (groundnut, ginger, pepper) directly from Northern Nigeria to maintain authentic taste. Our meat is never frozen before preparation - we buy fresh daily and prepare on-site.

### HYGIENE STANDARDS

- NAFDAC certified kitchen
- Daily health inspections
- Staff trained in food safety
- Gloves and hair nets mandatory

### CUSTOMER REVIEWS

Rated 4.8/5 stars on Google Reviews  
"Best suya in Yaba!" - Jumia Food Reviews  
"Authentic Northern taste!" - The Guardian Food Column

### CONTACT US

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