

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

Phone: 0803-555-7892

WhatsApp: 0803-555-7892

Email: orders@unclesojisuya.com

Instagram: @UncleSojisSuya