



# Gyudon

Recommended  
cut

Shoulder clod, Chuck roll

Cooking  
time

20  
min

Level of  
difficulty



## Ingredients (serves two)

Japanese Wagyu (thinly sliced shoulder clod, chuck roll, etc.) ..... 200g (7 oz)  
Onions (medium size) ..... 1  
Green onion ..... 1  
Eggs ..... 2  
Cooked rice ..... 300g (10 oz)

### (A)

Dashi stock ..... 200cc (0.8 US cup)  
Sugar ..... 45g (3 tablespoons)  
Soy sauce ..... 45cc (3 tablespoons)  
White wine ..... 30cc (2 tablespoons)

## How to cook

1. Prepare onsen tamago by placing eggs brought to room temperature in a pot, slowly pouring boiling water over the eggs until they are covered with water, placing a lid on the pot, and letting the pot sit for 15 to 20 minutes. Then cool the eggs down in cold water.
2. Cut the meat into large bite-sized chunks. Cut the onion along its fibers in 0.5cm (0.2 in) thick slices. Finely chop the green onion.
3. Place **(A)** in a pot over strong heat, add the sliced onion and heat until tender. Lower the heat to medium, spread out the beef in the pot and lightly stir while cooking for 2 minutes.
4. Place rice in a bowl, top it with the simmered beef and onions from step 3, place the onsen tamago from step 1 in the center, and sprinkle chopped spring green onion over it.