



Sukiyaki

Recommended
cut

Sirloin, Ribloin

Cooking
time

20
min

Level of
difficulty



Ingredients (serves four)

Japanese Wagyu (thinly sliced sirloin or ribloin, etc.) 500g (17.6 oz)
Beef tallow 2 pieces
Leeks 2

Onion 1
Shungiku (chrysanthemum greens) 1/2 bunch (80g (2.8 oz))

(A)
Sugar 50g (1.8 oz)
Sake 150cc (0.6 US cup)
Soy sauce 80cc (0.3 US cup)

● Tofu and shiitake mushrooms are recommended to enrich the flavor.
Shungiku can be replaced with Chinese cabbage.

How to cook

1. Cut leeks diagonally into 1 cm (0.4 in) slices. Cut the onion in half from the top. Then cut it across the fibers in 0.8 cm (0.3 in) thick slices. Remove the shungiku leaves from their stems and cut the stems into 5 cm (2 in) chunks.
2. Heat the iron sukiyaki pot, add 1 piece of beef tallow to the pot and let it melt. Spread 1/3 of the meat flat in the pot and lightly brown the bottom of the meat. Pour 1/3 of (A) over the meat. Lightly simmer and eat.
3. Wipe the bottom of the pot clean and add the remaining beef tallow. Add the leeks and onions and let them simmer. Move the vegetables to the edges of the pot, add the remaining meat to the middle of the pot and let the meat cook. Add the remaining A and shungiku and cook until ready to eat.

\ arrange menu /



**Udon (thick noodles)
in leftover sukiyaki**

Add noodles, noodle sauce and stock to the morsels in the pot. Cook and eat.