



Beef Shigureni

Cooking time

20 min

Recommended cut

Top-round, Gooseneck round

Level of difficulty



Ingredients (serves four)

Japanese Wagyu (thinly sliced top round, gooseneck round) 400g (14 oz)
 Ginger 20g (0.7 oz)

(A)
 Water 100cc (0.4 US cup)
 Sugar 30g (1 oz)
 Sake 80cc (0.3 US cup)

Mirin (sweet rice wine) 30cc (2 tablespoons)
 Soy sauce 50cc (0.2 US cup)

How to cook

1. Cut the beef into 3cm (1.2 in) strips. Finely julienne the ginger.
2. Blanch the beef in boiling water then strain it to drain off the water.
3. Add all of **(A)** to a pot and boil it at medium heat until the amount is reduced to about half. Add the beef and ginger to the pot and stir while cooking for approx. 5 minutes. Remove from the heat before the cooking sauce becomes dry. Let it cool to allow the flavor to blend.

\ arrange menu /



Ochazuke

Top a bowl of rice with beef shigureni and shiso (perilla) leaves. Then pour tea or dashi stock over it.