



24



**461 kcal**  
(per serving)



**25 min**



A rice burger that is a cross between an onion ring and an onigiri, fried to perfection with a juicy meat filling and bright-tasting shiso leaf.

## Makes 2 servings

Wagyu flank (sliced)	50 g
Cooked bamboo shoots	10 g
Onion rings (2 cm thick)	2
Cooked rice	110 g
Potato starch	1 tablespoon
Shiso leaves	2
Oil for frying	

## Seasonings

Soy sauce	1 tablespoon
Sake	1 tablespoon
Mirin	1 tablespoon
Sugar	1 tablespoon

## Breading Ingredients

Flour	1 and 2/3 tablespoons
Egg	1/2
Panko	15 g

1. Dice the cooked bamboo shoots into 5 mm pieces. Heat oil in a frying pan and saute the Wagyu flank and diced bamboo shoot. Add the seasonings (soy sauce, sake, mirin, sugar).
2. Cut 2 cm thick rounds from an onion. Set aside two onion rings for the burgers.
3. Add the potato starch to the cooked rice. Mix thoroughly.
4. Stuff each onion ring with a layer of cooked rice, topped by the sauteed beef and bamboo shoot, another layer of rice, and shiso leaf on top.
5. Bread the stuffed onion rings by coating in flour, dipping in beaten egg, and coating with panko.
6. Heat oil in a pan. Deep fry the breaded stuffed onion rings at 170°C. Transfer to a plate.