

Tomato Sukiyaki with Wagyu



946 kcal
(per serving)



15 min



Sukiyaki is a special occasion dish, here using tomatoes and onions that bring sweetness and tartness that coats the deliciously rich Wagyu sirloin.

Makes 2 servings

Wagyu sirloin (thinly sliced 2–3 mm thick)	350 g
Garlic	1 clove
Onion	1 large (300 g)
Tomatoes	2 medium (400 g)
Olive oil	1 tablespoon
Simmering Sauce	
Sake	30 ml
Mirin	130 ml
Soy sauce	50 ml
Sugar	1 tablespoon

1. On a portable propane burner, heat olive oil in a sukiyaki pot over medium heat and saute sliced garlic. Make the simmering sauce in a separate saucepan by bringing sake and mirin to a boil to reduce alcohol. Add soy sauce and sugar, stirring to melt sugar.
2. When garlic in sukiyaki pot is fragrant, add sliced onions (about 1 cm thick). Add simmering sauce to sukiyaki pot.
3. When sauce has come to a simmer, add sliced tomatoes (1/6 wedges). When onions are soft, drape 2 or 3 slices of Wagyu over onions and tomatoes in pot.
4. Serve sukiyaki when meat is lightly cooked. Continue adding onions, tomatoes, and beef to pot, cooking as desired before serving.