**JAHMHEL GIO V CUYAG**

**HOME**

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<title>Shokugeki-Diner</title>

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<h2 align="center" style="color: white">WELCOME TO SHOKUGEKI-DINER!</h2>

<h4 align="center" style="color: white">learn to cook website!<h4>

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<h3 align="center" style="color:white" ><a href="ramensite.html">RAMEN</h3>

<center><a href="sushisite.html"><img src="pics/sushi.jpeg" style="width:60%;height:60%"></a></center>

<center><h3><a href="sushisite.html">SUSHI</a></h3></center>

<center><a href="currysite.html"><img src="pics/chickencurry.jpeg" style="width:60%;height:60%"></a></center>

<center><h3><a href="currysite.html">CHICKEN CURRY</a></h3></center>

<center><a href="okonosite.html"><img src="pics/okonomiyaki.jpeg" style="width:60%;height:60%"></a></center>

<center><h3><a href="okonosite.html">OKONOMIYAKI</a></h3></center>

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<center><h3><a href="takoyakisite.html">TAKOYAKI</a></h3></center>

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**ABOUT**

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<h1 align="center" style="color: white">ABOUT</h1>

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<h2 style="color:white">

In this website its all about learning how to cook special dishes from well known country of japan.

and in this website im showing the main top dishes of japan and learn how to cook it at home.

savor the taste of this different kinds of dishes and enjoy. i make this website because i really

idolize the country of japan because of their beautyful sights and delicious foods in every parts of

there country. i really recomment you to visit the country of japan and when you see it, im pretty sure that

youll love it..

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<h1 style="color:white" align="center" >This html site was created by<h1>

<h2 style="color:white" align="center">Jahmhel Gio V. Cuyag</h2>

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**RAMEN**

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<h2 align="center" style="color: white">HOW TO COOK RAMEN</h2>

<h4 align="center" style="color: white">HERE'S THE INGREDIENTS<h4>

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<h3 style="color:white"><center>INGREDIENTS</center><h3>

<ul style="color:white">

<h3 style="color:white">FOR CHICKEN DASHI (STOCK)<h3>

<li>8 c. low-sodium chicken broth</li>

<li>16 dried shiitake mushrooms</li>

<li>30 g kombu (about a 10" square piece)</li>

<li>20 g dried bonito flakes (about 2 c. loosely packed)</li>

<h3 style="color:white">FOR TARE AND CHASHU</h3>

<li>1 1/4 c. low-sodium soy sauce</li>

<li>1 1/4 c. mirin</li>

<li>1/2 c. sake</li>

<li>1 1/2 c. water</li>

<li>1/4 c. granulated sugar</li>

<li>2 tbsp. packed brown sugar</li>

<li>1 2" piece fresh ginger, sliced</li>

<li>3 cloves garlic, peeled and smashed</li>

<li>3 green onions, halved</li>

<li>1 lb. pork belly, skin on, cut into 2"-wide strips</li>

<h3 style="color:white">FOR NITAMAGO<h3>

<li>4 cold large eggs</li>

<li>2 1/2 c. reserved chashu-tare liquid</li>

FOR GARLIC LA-YU (CHILI OIL)</li>

<li>8 cloves garlic, sliced</li>

<li>1/2 c. canola oil</li>

<li>1 tbsp. ground chili or 1 1/2 tbsp. crushed red pepper flakes</li>

<li>2 tsp. sesame seeds</li>

<h3 style="color:white">FOR EACH SERVING </h3>

<li>4 oz. fresh ramen noodles</li>

<li>1 1/2 c. chicken dashi</li>

<li>2 reserved shiitake mushrooms, sliced</li>

<li>3 tbsp. or more tare, to taste</li>

<li>2 slices chashu</li>

<li>1 nitamago, halved</li>

<li>1 green onion, white and light green parts only, very thinly sliced</li>

<li>2 tsp. la-yu</li>

<li>Nori (optional)</li>

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<h3 align="center" style="color:white">INSTRUCTIONS</h3>

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<h3 style="color:white">MAKE DASHI (STOCK)</h3>

<li>In a medium saucepan over medium heat, bring chicken broth to a bare simmer. Remove from heat and let cool 2 minutes. Add in shiitake and kombu and let steep 5 minutes. Then, add in bonito and let steep 5 more minutes. Strain and save solids for nitamago process and serving.

Store dashi chilled, up to 1 week.</li>

<h3 style="color:white">MAKE TARE AND CHASHU (MARINADE AND PORK)</h3>

<li>In a medium saucepan over medium heat, bring all ingredients except pork to a low simmer and reduce heat to low.

Meanwhile, in another medium pot over medium heat, bring pork and 6 cups water to a low simmer. Drain immediately and gently rinse pork.

Place pork in tare pot and bring to a simmer. Cover and continue to cook on low until tender, turning pork occasionally, about 1 hour 20 minutes.

Let cool for 20 minutes, then strain and reserve liquid for serving. Refrigerate pork and remaining liquid separately. Slice pork before serving, lightly torched, if desired.</li>

<h3 style="color:white">MAKE NITAMAGO (MARINATED EGGS</h3>

<li>In a medium saucepan over high heat, bring 6 cups water to a rolling boil. Carefully prick rounded bottoms of each egg with a pin. Gently lower eggs into pot with a slotted spoon, then reduce heat to medium-low and simmer eggs for 6 minutes. Drain.

Transfer eggs to an ice bath and let rest for 5 minutes. Thoroughly crack eggshells very gently, knocking one egg against another, then return to ice bath for 10 more minutes. Peel carefully.

Place eggs in a medium bowl and pour reserved chashu-tare liquid over. Weigh down eggs with reserved spent kombu to fully immerse in liquid. Let marinate in the refrigerator for at least 4 hours, up to 12 hours.</li>

<h3 style="color:white">MAKE GARLIC LA-YU (CHILI OIL)</h3>

<li>In a small saucepan over the lowest possible heat, simmer garlic in oil until tender and translucent, stirring occasionally, about 15 minutes. Keep the heat level low enough to avoid frying the garlic.<br>

Remove from heat and immediately stir in chili. Let rest 2 minutes, then stir in sesame.

Once completely cool, store refrigerated in a closed container for up to 2 weeks.</li>

<h3 style="color:white">TO SERVE</h3>

<li>In a pot of salted boiling water, cook ramen, stirring with tongs or chopsticks until al dente, about 1 minute. (If using instant ramen, discard seasoning packet and follow packet instructions to cook until al dente.) Drain well.

In a small saucepan over medium heat, warm dashi and shiitake until barely simmering. Cook for 1 minute and remove from heat. Set shiitake aside.

Add dashi, tare, and noodles to serving bowl. Top with chashu, nitamago, shiitake, green onion, a drizzle of la-yu, and nori, if using.</li>

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**SUSHI**

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<h2 align="center" style="color: white">HOW TO COOK SUSHI</h2>

<h4 align="center" style="color: white">HERE'S THE INGREDIENTS<h4>

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<h3 style="color:white">INSTRUCTIONS<h3>

<li>To make sushi rice, Japanese white rice is mixed with a special sushi rice vinegar.</li>

<li>Once you have your sushi rice prepared, you will need to begin by laying out a preparation area with your makisu rolling mat.</li>

<li>Place a sheet or nori on the mat and cover two thirds of one side of your nori seaweed with your sushi rice approximately 1cm high.</li>

<li>Add your ingredients in a line on top of the rice in the centre. You can choose any combination of ingredients that compliment each other well. We went for salmon, salad and mayonnaise for this one.</li>

<li>Now for the fun bit. Using the wooden rolling mat, start rolling up the ingredients away from you, while keeping the roll tight. The moisture from the rice will help it stick together.<li>

<li>You can then cut your roll into 6-8 pieces and serve with some soy sauce, wasabi, sushi ginger and cup of sencha green tea.</li>

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<h3 style="color:white">Tips and Information</h3>

<li>Try wrapping your sushi rolling mat with cling film before you start rolling as this will not only make the mat easier to clean after using, but helps the sticky rice from getting stuck on the mat.</li>

<li>It is a good idea to have a bowl of water next to you when you are making makizushi as it is important to keep your fingers wet so that the rice doesn’t stick to them. It is also a good idea to keep the knife wet when you cut it to guarantee that you get a clean cut.</li>

<li>You can make what’s called an Uramaki roll, or an inside out roll. This is made with the nori on the inside and the rice on the outside of the roll. Uramaki is great sprinkled with roasted white sesame seeds.</li>

<li>Makizushi usually come in two types, futomaki and hosomaki. Futomaki is a thick roll like the one we are making in the photos above with a selection of ingredients inside. Hosomaki is a thinner version, usually containing just one ingredient such as tuna, salmon or cucumber.</li>

<li>You can use any types of ingredients for sushi rolls. Many of the popular ones like California Roll (Crab Sticks, Avocado & Cucumber) and the Philadelphia Roll (Smoked Salmon, Cream Cheese & Cucumber) were both invented outside Japan.</li>

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**CHICKEN CURRY**

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<h3 style="color:white"><center>HOW TO PREPARE</center><h3>

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<li>1.2 lb boneless skinless chicken thighs (or beef, pork, seafood, tofu, or vegetables)</li>

<li>salt (kosher or sea salt; use half if using table salt)</li>

<li>Freshly ground black pepper</li>

<li>2 carrots</li>

<li>2 onions</li>

<li>1-2 potatoes</li>

<li>½ Tbsp ginger</li>

<li>2 cloves garlic</li>

<li>1½ Tbsp neutral flavor oil (vegetable, canola, etc)</li>

<li>1 QT water (1 QT = 4 cups or 1000 ml) (or chicken stock)</li>

<li>1 apple (I used Fuji apple)</li>

<li>1 Tbsp honey</li>

<li>2 tsp salt (kosher or sea salt; use half if using table salt)</li>

<li>1 box Japanese curry roux (1 box = 7 oz or 200 g) (See Notes for homemade recipe)</li>

<li>1½ Tbsp soy sauce</li>

<li>1 Tbsp ketchup</li>

<h3 style="color:white">Toppings:</h3>

<li>soft/hard-boiled egg</li>

<li>Fukujinzuke (red pickled daikon)</li>

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<h3 style="color:white">INSTRUCTION</h3>

<ol style="color:white">

<li>Gather all the ingredients.<li>

<li>Discard the extra fat from the chicken and cut it into bite size pieces. Season with a little bit of salt and pepper.</li>

<li>Peel and cut the carrot in rolling wedges (Rangiri) and cut the onions in wedges.</li>

<li>Cut the potatoes into 1.5 inch pieces and soak in water for 15 minutes to remove excess starch.</li>

<li>Grate the ginger and crush the garlic.</li>

<li>Heat 1 1/2 Tbsp vegetable oil in a large pot over medium heat and sauté the onions until they become translucent.

<li>Add the ginger and garlic.</li>

<li>Add the chicken and cook until the chicken changes color.</li>

<li>Add the carrot and mix.</li>

<li>Add the chicken broth (or water).</li>

<li>Bring the stock to boil and skim the scrum and fat from the surface of the stock.</li>

<li>Peel the apple and coarsely grate it.</li>

<li>Add the honey and salt and simmer uncovered for 20 minutes, stirring occasionally.</li>

<li>Add the potatoes and cook for 15 minutes, or until the potatoes are tender, and turn off the heat. Meanwhile you can make homemade curry roux.</li>

<li>When the potatoes are ready, add the curry. If you use the store-bought curry roux, put 1-2 blocks of roux in a ladle and slowly let it dissolve with spoon or chopsticks. Continue with the rest of blocks. Then go to Step #17.

If you are using homemade curry roux, add a ladleful or two of cooking liquid from the stock and mix into the curry paste. Add more cooking liquid if necessary and mix well until it’s smooth.</li>

<li>Add the roux paste back into the stock in the large pot and stir to combine.</li>

<li>Add soy sauce and ketchup. Simmer uncovered on low heat, stirring occasionally, until the curry becomes thick.</li>

<li>Serve the curry with Japanese rice on the side and garnish with soft boiled egg and Fukujinzuke. You can store the curry in the refrigerator up to 2-3 days and in the freezer for 1 month. Potatoes will change the texture so you can take them out before freezing.</li>

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**OKONOMIYAKI**

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<h2 align="center" style="color: white">HOW TO COOK OKONOMIYAKI</h2>

<h4 align="center" style="color: white">HERE'S THE INGREDIENTS<h4>

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<h3 style="color:white"><center>HOW TO PREPARE</center><h3>

<ul style="color:white">

<li>1 cup all-purpose flour (120 g)</li>;

<li>¼ tsp salt (kosher or sea salt; use half if using table salt)</li>r

<li>¼ tsp sugar</li>

<li>¼ tsp baking powder</li>

<li>2-3 inch Nagaimo/Yamaimo (5-8 cm, 160 g, 5.6 oz)</li>

<li>¾ cup dashi (180 ml) </li>

<li>1 large cabbage head (1.6 lb or 740 g)</li>

<li>½ lb sliced pork belly (227 g)</li>

<li>4 large eggs</li>

<li>½ cup Tenkasu/Agedama (tempura scraps) (8 Tbsp)</li>

<li>¼ cup pickled red ginger (beni shoga or kizami beni shoga) (4 Tbsp)</li>

<li>neutral flavor oil (vegetable, canola, etc)</li>

<h3 style="color:white">Okonomiyaki Sauce</h3>

<li>1 ½ Tbsp sugar</li>

<li>2 Tbsp oyster sauce</li>

<li>4 Tbsp ketchup</li>

<li>3 ½ Tbsp Worcestershire sauce</li>

<h3 style="color:white">Toppings</h3>

<li>Japanese mayonnaise</li>

<li>Katsuobushi (dried bonito flakes)</li>

<li>Aonori (dried green seaweed)</li>

<li>Green onions/scallions</li>

<li>pickled red ginger (beni shoga or kizami beni shoga)</li>

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<h3 style="color:white">INSTRUCTION</h3>

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<ol style="color:white">

<li>Gather all the ingredients.</li>

<h3 style="color:white">Prepare Okonomiyaki Batter</h3>

<li>In a large bowl, combine 1 cup (120 g) all-purpose flour, ¼ tsp. salt, ¼ tsp. sugar, and ¼ tsp. baking powder and mix all together.</li>

<li>Peel and grate nagaimo in a small bowl. It can get itchy, so work quickly and rinse your hand right after. Nagaimo is very slimy and slippery, so make sure you have a good grip if you wear a glove.</li>

<li>Add the grated nagaimo and dashi in the bowl.</li>

<li>Mix all together till combined. Cover the bowl with plastic wrap and let it rest in the refrigerator for at least one hour.</li>

<h3 style="color:white">Okonomiyaki Sauce Ingredients</h3>

<li>To make homemade Okonomiyaki Sauce, combine 1 ½ Tbsp. sugar, 2 Tbsp. oyster sauce, 4 Tbsp. ketchup, and 3 ½ Tbsp. Worcestershire sauce in a small bowl. Mix all together until sugar is completely dissolved.</li>

<h3 style="color:white">Cook Okonomiyaki</h3>

<li>Remove the core of the cabbage and mince it. Set aside to let the moisture evaporate so it won’t dilute the batter.</li>

<li>Cut the pork belly slices in half and set aside</li>

<li>Take out the batter from the refrigerator and add 4 large eggs, ½ cup (8 Tbsp.) tempura scraps (Tenkasu/Agedama), and ¼ cup (4 Tbsp.) pickled red ginger (Kizami Beni Shoga) in the bowl. Mix well until well-combined.</li>

<li>Add chopped cabbage to the batter 1/3 at a time. Mix well before adding the rest.</li>

<li>In a large pan, heat vegetable oil on medium heat. When the frying pan is hot (400F/200C), spread the batter in a circle on the pan. We like thicker okonomiyaki (final thickness is ¾ inches (2 cm)). If you’re new to making okonomiyaki, make a smaller and thinner size so it’s easier to flip.</li>

<li>Place 2-3 sliced pork belly on top of Okonomiyaki and cook covered for 5 minutes.</li>

<li>When the bottom side is nicely browned, flip over.</li>

<li>Gently press the okonomiyaki to fix the shape and keep it together. Cover and cook for another 5 minutes.</li>

<li>Flip over one last time and cook uncovered for 2 minutes. If you’re going to cook next batch, transfer to a plate.</li>

<h3 style="color:white">Serving & Preserving</h3>

<h4 style="color:white">Here are the ingredients for toppings. Apply okonomiyaki sauce with brush, add Japanese mayonnaise in zigzagging lines (optional), and sprinkle dried bonito flakes (katsuobushi). You can also put dried green seaweed (aonori), chopped green onions, and pickled red ginger on top for garnish. </li>

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**BEEF-UDON**

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<h2 align="center" style="color: white">HOW TO COOK BEEF UDON

<h4 align="center" style="color: white">HERE'S THE INGREDIENTS<h4>

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<h3 style="color:white"><center>HOW TO PREPARE</center><h3>

<ul style="color:white">

<li>1 Tbsp neutral flavor oil (vegetable, canola, etc)</li>

<li>½ Negi (long green onion) (sub: ½ leek or 2 scallions/green onions)</li>

<li>½ lb thinly sliced beef (chuck or rib eye) (½ = 227 g) (ribeye or top sirloin)</li>

<li>2 packages Udon noodles (I like frozen sanuki noodles)</li>

<h3 style="color:white">FOR BEEF</h3>

<li>1 Tbsp soy sauce</li>

<li>½-1 Tbsp sugar</li>

<h3 style="color:white">FOR SOUP</h3>

<li>2 cups dashi (2 cups = 480 ml)</li>

<li>1 Tbsp soy sauce</li>

<li>1 Tbsp mirin</li>

<li>1 tsp sugar</li>

<li>pinch salt (kosher or sea salt; use half if using table salt)</li>

<h3 style="color:white">FOR TOPPINGS</h3>

<li>Narutomaki (fish cakes) (few slices)</li>

<li>3 sprigs Mitsuba (Japanese parsley) (Optional)</li>

<li>1 green onion/scallion</li>

<li>Shichimi Togarashi (Japanese seven spice)</li>

</ul>

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<h3 style="color:white">INSTRUCTION</h3>

<ol style="color:white">

<li>Gather all the ingredients.</li>

<h3 style="color:white">NIKU UDON</h3>

<li>In a small saucepan, add 2 cups (480 ml) dashi and 1 tsp. sugar.</li>

<li>Add 1 Tbsp. mirin and 1 Tbsp. soy sauce and bring it to a boil.</li>

<li>Taste the soup and adjust the taste with Kosher salt as it will enhance the flavor without adding additional sugar or soy sauce. Cover and keep it on low heat.</li>

<li>Cut the Tokyo negi (or use sub) and Narutomaki (fish cake) diagonally.</li>

<li>Cut the Mitsuba (optional) into small pieces and thinly slice one onion/scallion (used for topping).</li>

<li>Cut the thinly sliced meat into bite size pieces.</li>

<li>Bring a big pot of water to a boil. Once boiling, cook the frozen udon for 1 minute. Loosen up the noodles once they started to separate.</li>

<li>Once the udon is done cooking, use fine sieve to drain water and transfer to serving bowls.</li>

<li>While cooking udon, you can start heating the large frying pan. Once it’s heated, add 1 Tbsp. vegetable oil and cook the Tokyo negi until tender.</li>

<li>Add the meat and brown all sides. Don’t move the meat around until it’s nicely seared.</li>

<li>Once the meat is nicely browned, add ½ to 1 Tbsp. sugar and 1 Tbsp. soy sauce. When the sauce has caramelized and slightly thicken, turn off the heat.</li>

<li>By this time, the noodle should be in the serving bowls. Pour the hot soup over the udon noodles in the bowls. Then serve the meat on top of the udon noodles.</li>

<li>Place the narutomaki (fish cake) and garnish with scallion and mitsuba. If you like it spicy, sprinkle Shichimi Togarashi (Japanese 7 spice). Enjoy!</li>

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**TEMPURA**

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<h2 align="center" style="color: white">HOW TO COOK TEMPURA</h2>

<h4 align="center" style="color: white">HERE'S THE INGREDIENTS<h4>

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<h3 style="color:white"><center>HOW TO PREPARE</center><h3>

<ul style="color:white">

<li>10 shrimps or more</li>

<li>potato/corn starch (for dusting)</li>

<li>neutral flavor oil (vegetable, canola, etc) (for deep frying) (vegetable oil : sesame oil = 10 : 1)</li>

<li>Tempura Batter: (egg + water : flour = 1 : 1 by volume)</li>

<li>1 large egg (cold 1 large egg = 40 ml)</li>

<li>200 ml water (iced water)</li>

<li>1 cup all purpose flour (1 cup = 240 ml = 120 g)</li>

<h3 style="color:white">TEMPURA SAUCE</h3>

<li>¾ cup dashi (¾ cup = 200 ml) (or ¾ cup water + 1 tsp Hondashi)</li>

<li>3 Tbsp soy sauce</li>

<li>2 Tbsp mirin</li>

<li>2 tsp sugar</li>

<li>2 inch daikon radish (2" = 5 cm) (grated and squeeze liquid out)</li>

</ul>

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<h3 style="color:white">INSTRUCTION</h3>

<ol style="color:white">

<h3 style="color:white">Gather tempura sauce ingredients.</h3>

<li>To make tempura sauce, combine dashi, soy sauce, mirin, and sugar in a small saucepan and bring it to a boil. Then lower the heat and let it simmer until sugar is completely dissolved. Remove from heat and set aside.</li>

<li>To prepare shrimp, read step-by-step instructions with pictures on How To Prepare Shrimp for Shrimp Tempura to make shrimp straight.</li>

<li>In a deep fryer, heat 1 1/2" (3 cm) of the oil to 338-356F (170-180C). You can check the temperature with chopsticks or with a thermometer. When you see small bubbles around chopsticks, it’s pretty much ready for deep frying. If you want to read more about deep frying method, please read How To Deep Fry Food.</li>

<h3 style="color:white">Gather Tempura batter ingredients.</h3>

<li>To make tempura batter, sift the flour into a large bowl.</li>

<li>Add the egg into very cold water.</li>

<li>Whisk the egg mixture vigorously and discard the form on the surface.</li>

<li>As you slowly pour the egg mixture into the flour, mix the batter but do not over mix. It's okay to leave some lumps in batter. Keep the batter cold all the time.</li>

<li>Dust corn starch on top of shrimps.</li>

<li>Coat the shrimp in batter.</li>

<li>Deep fry until golden brown, about 2 minutes. Do not crowd the fryer with shrimps; leave at least half of oil surface empty. Don't over cook the shrimp as they become tough texture. Transfer cooked shrimp tempura to a wired rack or a plate lined with a paper towel to drain excess oil. Between batches, remove the crumbs which will burn and turn the oil darker if left in fryer.</li>

<li>Grate the daikon and squeeze the liquid out. Serve shrimp tempura with warm tempura sauce and grated daikon.</li>

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**TAKOYAKI**

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<h2 align="center" style="color: white">HOW TO COOK TAKOYAKI</h2>

<h4 align="center" style="color: white">HERE'S THE INGREDIENTS<h4>

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<h3 style="color:white"><center>HOW TO PREPARE</center><h3>

<ul style="color:white">

<li>2 green onions/scallions</li>

<li>1 Tbsp pickled red ginger (beni shoga or kizami beni shoga)</li>

<li>4.2 oz cooked octopus (4.2 oz = 120 g) (See notes)</li>

<li>¼ cup katsuobushi (dried bonito flakes) (¼ cup = 4g)</li>

<li>1 cup all-purpose flour (1 cup = 4.2 oz = 120 g)</li>

<li>2 tsp baking powder</li>

<li>½ tsp salt (kosher or sea salt; use half if using table salt)</li>

<li>2 large eggs</li>

<li>1 tsp soy sauce</li>

<li>1½ cup dashi (1½ cup = 360 ml)</li>

<li>2 Tbsp neutral flavor oil (vegetable, canola, etc)</li>

<li>⅓ cup Tenkasu/Agedama (tempura scraps) (⅓ cup = 15 g)</li>

<h3 style="color:white">Toppings</h3>

<li>Takoyaki Sauce (Tonkatsu sauce)</li>

<li>Japanese mayonnaise</li>

<li>Katsuobushi (dried bonito flakes)</li>

<li>Aonori (dried green seaweed)</li>

</ul>

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<h3 style="color:white">INSTRUCTION</h3>

<ol style="color:white">

<li>Gather all the ingredients.<li>

<li>Cut green onions into fine slices and mince 1 Tbsp. red pickled ginger.</li>

<li>Cut octopus into ½ inch (1.5 cm) bite size pieces (cut into smaller pieces for kids so they can chew easily). I use “rangiri” cutting technique.</li>

<li>Grind ¼ cup (4g) katsuobushi (bonito flakes) into fine powder.</li>

<li>Add 1 cup (4.2 oz/120 g) all-purpose flour, 2 tsp. baking powder, ½ tsp. kosher salt in a large mixing bowl. Whisk to combine all together.</li>

<li>Add 2 large eggs, 1 tsp. soy sauce, and 1 ½ cup (360 ml) dashi.</li>

<li>Whisk all together until well-blended and transfer the batter to a 2-cup measuring cup with a handle (or any other pitcher with a spout for easy pouring).</li>

<li>Heat the takoyaki pan to 400F (200C) over medium heat. Using a brush, generously oil the takoyaki pan (both the holes and connecting flat areas). When you see smoke coming from the pan, pour the batter to fill the holes. It’s okay for the batter to slightly overflow the holes. Usually as you add ingredients to the batter it will overflow.</li>

<li>Add 1-3 octopus pieces in each hole depending on its size and sprinkle katsuobushi powder on top.</li>

<li>Then sprinkle tenkasu, green onion, and pickled red ginger.</li>

<li>After 3 minutes or so, when the bottom of the balls has hardened slightly,

break the connected batter between each ball with skewers. Then turn each piece a 90 degree,

stuffing in the edges as you are turning. The batter will flow out from the inside

of each takoyaki ball and creates the other side of the takoyaki ball. After you finish flipping,

set timer for 4 minutes. Keep turning constantly so each piece will have nice round shape.

Home takoyaki grill doesn’t equally distribute heat so it’s good idea to swap takoyaki

balls around to get even brown color. Transfer takoyaki balls onto a plate and pour takoyaki sauce,

mayonnaise. Finish off with sprinkling katsuobushi and dried green seaweed. Serve immediately

(but be careful – inside is VERY hot!).</li>

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