

# Homemade Tonkatsu Sauce

This recipe shows you how to make a quick and easy Tonkatsu Sauce from scratch. Serve it with tonkatsu or other deep-fried dishes.



4.16 from 754 votes

Prep Time	Total Time
5 mins	5 mins

**Course:** Condiments **Cuisine:** Japanese **Keyword:** tonkatsu **Servings:** 3 tablespoons

**Calories:** 17kcal **Author:** Namiko Chen

## Ingredients

- 1 Tbsp ketchup (Some ketchup is sweeter than others, so please adjust the amount of sugar, as desired)
- 2½ tsp Worcestershire sauce (I use Japanese brand Bull-Dog Worcestershire Sauce (Usuta-so-su, ウスターソース), which is **milder and less sour** than Lea & Perrins Worcestershire Sauce. Please adjust to your taste)
- 1½ tsp oyster sauce (If you're allergic to shellfish, use Lee Kum Kee Vegetarian Stir-Fry Sauce)
- 1⅛ tsp sugar (Add more sugar, as desired)

## Instructions

1. Combine all the ingredients in a small bowl and whisk together. Adjust the sauce according to your liking.

## To Store

1. You can store in an airtight container and keep in the refrigerator for up to 2-3 weeks or freezer for 3-4 months.

## Nutrition

Serving: 1 tablespoon · Calories: 17 kcal · Carbohydrates: 4 g · Protein: 1 g · Fat: 1 g · Saturated Fat: 1 g · Polyunsaturated Fat: 1 g · Monounsaturated Fat: 1 g · Sodium: 176 mg · Potassium: 57 mg · Fiber: 1 g · Sugar: 3 g · Vitamin A: 30 IU · Vitamin C: 1 mg · Calcium: 7 mg · Iron: 1 mg