

Nametake



- 200 g enoki mushrooms
 - 2 ½ tbsp soy sauce
 - 2 tbsp sake
 - 1 ½ tbsp mirin
 - ¾ tbsp light brown sugar
 - 1 small square dried kombu (approx. 2.5 cm), cut into thin strips
 - 2 ½ tbsp water
1. Trim the mushroom stems to about 2.5 cm and cut the mushrooms in half.
 2. Add all ingredients, including water, to a pot. Heat over medium heat until it comes to a light boil.
 3. Lower the heat and let it simmer gently until the sauce thickens slightly.
 4. Transfer the sauce to a clean jar. It can be stored in the fridge for up to 7 days.

- Serve with rice, tofu, or as a noodle topping (e.g., with cold soba or citrus udon).