

Mushroom and Egg Donburi

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Total Time	30 minutes
Prep Time	10 minutes
Cook Time	20 minutes
Rating	★★★★★ (203)

There are many different types of donburi, a Japanese rice bowl topped with some combination of meat and vegetables, including gyudon (beef), katsudon (pork) and oyakodon (chicken and egg). In this meat-free version, which was inspired by oyakodon, mushrooms and leeks simmer in a dashi-based sauce before beaten eggs are poured over and cooked until custardy. The combination of mushrooms and leeks is especially satisfying because it doubles down on the savory and sweet contrast in the sauce, but vegetarian versions of oyakodon are also frequently made with cubed tofu or other thinly sliced vegetables and egg. To keep it vegetarian, use fish-free dashi, which can be purchased or made with dried shiitakes and kombu. (You can add the rehydrated shiitakes to the mushroom mixture.)

INGREDIENTS

Yield: 2 servings

1 cup dashi (vegetarian if desired)
2 tablespoons mirin
2 tablespoons soy sauce, plus more to taste
1 tablespoon sake
1 tablespoon sugar, plus more to taste
6 ounces mixed mushrooms, such as shiitake, oyster, cremini and beech, thinly sliced

PREPARATION

Step 1

1 medium leek, white and light green parts only, thinly sliced into rounds

3 large eggs, lightly beaten

Cooked short-grain rice, for serving

Togarashi (optional), for serving

In a medium skillet, stir together the dashi, mirin, soy sauce, sake and sugar. Add the mushrooms and leek and bring to a simmer over medium-high. Cook until the mushrooms are tender and the broth has reduced by half, 7 to 10 minutes. Taste the broth and add more soy sauce or sugar until pleasantly sweet and salty.

Step 2

Turn the heat down to medium. Starting at the center of the skillet and working out, evenly pour the eggs over the mushroom mixture. Cover and cook until the eggs are barely set and still a bit runny in spots, 1 to 3 minutes. Turn off the heat.

Step 3

Divide the rice between two bowls, then slide half of the mushroom, egg and broth on top of each. Top with togarashi, if desired.

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