

Japanaese Main Dishes

**Craving for a Japaneses cuisine food and want to cook in home?
Here is some recommendation recipes you can make at home**

Cooking meals is much cheaper than eating outside You'll save money – and the kitchen will stay cleaner. Here is our base url =

<https://www.allrecipes.com/recipes/17491/world-cuisine/asian/japanese/main-dishes/>

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Recipe: Japanese Broiled Mackerel

Summary: A Japanese marinade sauce gives a lovely taste and texture to broiled mackerel in this Japanese mackerel recipe. Yellowtail, tuna, or salmon are also good in this recipe. Easy and delectable! Serve with a lemon slice or long white radish slice as a garnish.

Prep Time: nan | Cook Time: nan | Total Time: nan

Servings: nan

Ingredients:

- 4 mackerel fillets
- ¼ cup soy sauce
- ¼ cup mirin (Japanese sweet wine)
- 1 tablespoon white sugar
- ½ tablespoon grated fresh ginger root

Process:

- * Rinse fillets; pat dry with paper towels.
- * Mix together soy sauce, mirin, sugar, and fresh ginger in a medium bowl. Place fillets into marinade and let stand for at least 20 minutes.
- * Preheat the oven broiler or an outdoor grill for high heat.
- * Cook fillets in the preheated broiler, basting occasionally, until fish flakes easily with a fork, 5 to 8 minutes.

Recipe: Japanese Beef Stir-Fry

Summary: Tender beef strips are quickly stir-fried with crisp and colorful vegetables to make this delicious restaurant-style dinner in your own kitchen.

Prep Time: nan | Cook Time: nan | Total Time: nan

Servings: nan

Ingredients:

- 2 pounds boneless beef sirloin or beef top round steaks (3/4" thick)
- 3 tablespoons cornstarch
- 1 (10.5 ounce) can Campbell's® Condensed Beef Broth
- ½ cup soy sauce
- 2 tablespoons sugar
- 2 tablespoons vegetable oil
- 4 cups sliced shiitake mushrooms
- 1 head Chinese cabbage (bok choy), thinly sliced
- 2 medium red peppers, cut into 2"-long strips
- 3 stalks celery, sliced
- 2 medium green onions, cut into 2" pieces
- Hot cooked regular long-grain white rice

Process:

- * Slice beef into very thin strips.
- * Mix cornstarch, broth, soy and sugar until smooth. Set aside.
- * Heat 1 tablespoon oil in saucepot or wok over high heat. Add beef in 2 batches and stir-fry until browned. Set beef aside.
- * Add 1 tablespoon oil. Add the mushrooms, cabbage, peppers, celery and green onions in 2 batches and stir-fry over medium heat until tender-crisp. Set vegetables aside.

* Stir cornstarch mixture and add. Cook until mixture boils and thickens, stirring constantly. Return beef and vegetables to saucepot and heat through. Serve over rice.

Recipe: Japanese-Style Deep-Fried Shrimp

Summary: These deep-fried shrimp are coated with crispy panko crumbs to make the easiest, tastiest deep-fried shrimp ever!

Prep Time: nan | Cook Time: nan | Total Time: nan

Servings: nan

Ingredients:

- 1 pound medium shrimp, peeled (tails left on) and deveined
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ½ teaspoon garlic powder
- 1 cup all-purpose flour
- 1 teaspoon paprika
- 2 large eggs, beaten
- 1 cup panko crumbs
- 1 quart vegetable oil for frying

Process:

* No steps found

Recipe: Ashley's Chicken Katsu with Tonkatsu Sauce

Summary: A recipe for delicious Japanese fried chicken and an accompanying Tonkatsu sauce. Serve with your choice of shredded cabbage, rice, or even mashed potatoes.

Prep Time: nan | Cook Time: nan | Total Time: nan

Servings: nan

Ingredients:

- ½ cup Worcestershire sauce
- ¼ cup ketchup
- 2 tablespoons soy sauce
- pepper to taste
- 2 cups vegetable oil, for deep-fat frying
- ½ cup all-purpose flour
- ½ cup panko bread crumbs
- salt and pepper to taste
- 1 egg, beaten
- 2 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
- 1 green onion, thinly sliced

Process:

- * For the sauce, stir together the Worcestershire sauce, ketchup, and soy sauce, and a pinch of pepper to taste. Set aside.
- * Heat oil in deep-fryer to 350 degrees F (175 degrees C).
- * Place flour and panko bread crumbs onto separate plates and season with salt and pepper. Place the beaten egg in a medium bowl. Dip flattened chicken pieces first into flour, then egg, and lastly bread crumbs.
- * Fry breaded chicken breasts in preheated oil until golden brown and no longer pink in center, about 8 minutes. Transfer to a paper towel-lined plate to absorb

excess oil. Slice chicken into thin strips and top with a drizzle of sauce and a sprinkling of sliced green onions. Serve remaining sauce on the side for dipping.

Recipe: Sesame-Seared Tuna

Summary: This sesame-seared tuna is an easy, great-tasting dish. Fresh tuna steaks are coated with sesame seeds, then quickly seared and served rare, so be sure to use good quality fresh tuna.

Prep Time: nan | Cook Time: nan | Total Time: nan

Servings: nan

Ingredients:

- ¼ cup soy sauce
- 2 tablespoons sesame oil
- 1 tablespoon mirin (Japanese sweet wine)
- 1 tablespoon honey
- 1 tablespoon rice wine vinegar
- ½ cup sesame seeds
- 4 (6 ounce) tuna steaks
- 1 tablespoon olive oil
- wasabi paste

Process:

* No steps found