

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: Homemade Sushi

Summary: Sushi rolls can be filled with any ingredients you choose. Try smoked salmon instead of imitation crabmeat. Serve with teriyaki sauce and wasabi.

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

Servings: nan

Ingredients:

- 1 ■ cups water
- ■ cup uncooked short-grain white rice
- 3 tablespoons rice vinegar
- 3 tablespoons white sugar
- 1 ½ teaspoons salt
- 4 sheets nori seaweed sheets
- ½ pound imitation crabmeat, flaked
- 1 avocado - peeled, pitted, and sliced
- ½ cucumber, peeled, cut into small strips
- 2 tablespoons pickled ginger

Process:

* Bring water to a boil in a medium pot; stir in rice. Reduce heat to medium-low, cover, and simmer until rice is tender and water has been absorbed, 20 to 25 minutes.

* Heat nori in the preheated oven until warm, 1 to 2 minutes.

Recipe: Air Fryer Tonkatsu

Summary: This air fryer tonkatsu recipe is crispy on the outside and tender and juicy on the inside. You can buy bottled sauce, but this homemade version is simple to make and far better. Serve over rice if desired.

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

Servings: nan

Ingredients:

- ½ cup ketchup
- 2 tablespoons soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon sherry
- 2 teaspoons Worcestershire sauce
- 1 teaspoon minced garlic
- 1 pound boneless pork breakfast chops (4 chops)
- salt and ground black pepper to taste
- 2 large eggs
- 1 ½ cups panko bread crumbs
- nonstick cooking spray

Process:

- * Make sauce: Whisk together ketchup, soy sauce, brown sugar, sherry, Worcestershire sauce, and garlic in a medium bowl until sugar is dissolved. Set sauce aside.
- * Preheat an air fryer to 350 degrees F (175 degrees C).
- * Prepare pork chops: Lay pork chops on a clean work surface; season with salt and pepper.
- * Beat eggs in a flat dish. Place bread crumbs in a separate flat dish.

* Dip a pork chop in beaten eggs, then dredge in bread crumbs. Dip again in eggs, then press in bread crumbs to thoroughly coat. Repeat with remaining pork chops.

* Place pork chops in the basket of the preheated air fryer and spray the tops with nonstick cooking spray. Air-fry for 10 minutes. Flip chops over using a spatula and spray the tops with nonstick cooking spray again. Air-fry for 10 more minutes. An instant-read thermometer inserted into the center of pork chops should read 145 degrees F (63 degrees C).

* Transfer pork chops to a cutting board and slice. Serve with sauce.

Recipe: Spicy Tuna Rolls

Summary: Even if you're new to sushi making, this recipe for spicy tuna rolls is easy to make at home.

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

Servings: nan

Ingredients:

- 4 sheets nori (dry seaweed)
- ½ pound sashimi-grade tuna, finely chopped
- 4 tablespoons mayonnaise
- 2 green onions, chopped
- 1 tablespoon hot chile sauce
- 2 ½ cups prepared sushi rice
- 1 tablespoon sesame seeds

Process:

- * Cut off the bottom quarter of each nori sheet; reserve for another use.
- * Combine chopped tuna, mayonnaise, green onions, and hot sauce in a bowl.
- * Center 1 sheet of nori on a bamboo sushi mat. Wet your hands. Spread a thin layer of rice on the nori using your hands; press into a thin layer, leaving a 1/2-inch space at the bottom edge. Sprinkle with sesame seeds. Arrange 1/4 of the tuna mixture in a line across the rice, about 1/3 of the way down from the top of the sheet.
- * Wet the uncovered edge of the nori. Lift the top end of the mat and firmly roll it over the ingredients. Roll it forward to make a complete roll. Repeat with remaining ingredients.
- * Slice the rolls into 3/4-inch pieces using a wet knife. Serve immediately or refrigerate until serving.

Recipe: Cream Cheese and Crab Sushi Rolls

Summary: This crab sushi roll with imitation crabmeat recipe is delicious and surprisingly simple to make. Sushi is expensive to buy at the supermarket, so making your own will save you tons of money. My husband is a sushi freak! I make this for him all the time.

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

Servings: nan

Ingredients:

- 1 cup uncooked white rice
- 2 cups water
- 2 tablespoons rice vinegar
- 1 teaspoon salt
- 2 sheets nori seaweed sheets
- ¼ cucumber, peeled and sliced lengthwise
- 2 pieces imitation crab legs
- ½ (3 ounce) package cream cheese, sliced
- 1 teaspoon minced fresh ginger root

Process:

* No steps found

Recipe: Beef Teppanyaki

Summary: Teppanyaki is a Japanese style of cooking using a teppan (a flat iron plate or griddle) and "yaki" means cooked. How do you cook beef teppanyaki without a teppan? I do not own a teppan so this is a bit of a cheat — I use a regular skillet but it works!

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

Servings: nan

Ingredients:

- 3 tablespoons soy sauce
- 2 tablespoons sweet cooking wine (mirin)
- 1 teaspoon garlic powder
- 1 teaspoon ground black pepper
- ½ teaspoon ground ginger
- 1 pound beef chunks, very thinly sliced
- 3 tablespoons vegetable oil
- 1 tablespoon sweet cooking wine (mirin)

Process:

* Combine soy sauce, mirin, garlic powder, black pepper, and ground ginger together in a bowl. Add sliced beef and mix well. Leave to marinate at least 1 hour.

* Heat oil in a frying pan over medium-high heat. Fry beef slices, about 10 minutes, and place on a serving dish.

* Pour leftover marinade into the same frying pan over low heat. Add mirin and simmer until sauce is slightly thickened, 1 to 2 minutes. Pour sauce over beef and serve.