

Japanese Main Dishes

**Craving authentic Japanese cuisine but want to cook at home?
Explore these delicious and easy-to-make recipes!**

Cooking at home is more affordable than dining out.

It keeps your kitchen cleaner and gives you full control over ingredients.

Start your journey into homemade Japanese cooking with our recommended recipes!

Discover more here:

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

INDEX

1. Buffalo Chicken Sushi Roll
2. Authentic Yakisoba
3. Karaage (Japanese Fried Chicken) with Honey Mayoster Sauce
4. Yakisoba Chicken
5. Japanese Shrimp Fried Rice with Yum Yum Sauce
6. Japanese Beef Stir-Fry
7. Japanese-Style Deep Fried Chicken
8. California Roll
9. Air Fryer Tonkatsu
10. Okonomiyaki (Japanese Pancake)
11. Japanese Ginger Pork
12. Spicy Tuna Rolls
13. Japanese-Style Deep-Fried Shrimp
14. Homemade Sushi
15. Miso Braised Pork
16. Japanese Sweet Omelet
17. Miso Salmon
18. Japanese Curry
19. My Fly Stir-Fry
20. Japanese Pan Noodles
21. Crispy Shrimp Tempura
22. Steamed Egg (Chawan Mushi)
23. Homemade Sushi Rolls
24. Japanese Broiled Mackerel
25. Gyoza (Japanese Potstickers)

Recipe: Buffalo Chicken Sushi Roll

Summary: I made this Buffalo chicken sushi recipe for my wife, who is not into raw sushi fish. Now, the whole family is totally hooked on it!

Prep Time: 25 mins | Cook Time: nan | Total Time: 25 mins

Servings: 4

Ingredients:

- 8 ounces fully cooked breaded chicken breast tenderloins
- ¼ cup hot pepper sauce
- 4 sheets nori (dry seaweed)
- 4 cups cooked sushi rice
- 1 carrot, peeled and cut into 4-inch matchsticks
- 1 celery stalk, cut into 4-inch matchsticks
- ¼ cup spicy mayonnaise
- ¼ cup French-fried onions (such as French's)

Process:

- * Combine chicken and hot sauce in a bowl; toss to coat.
- * Place 1 nori sheet onto a bamboo sushi rolling mat. Spread 1 cup rice onto nori, leaving a 1/2-inch strip along 1 edge. Place 1/4 each chicken, carrot, and celery in a line near bottom edge of rice. Roll nori sheet around rice and fillings, using the mat to help. Moisten remaining nori edge with a finger dipped in water; press to seal. Repeat with remaining nori, rice, chicken, carrot, and celery.
- * Slice each roll into 8 pieces using a sharp, wet knife. Top each piece with a dollop of mayonnaise and a small amount of onion.

Recipe: Authentic Yakisoba

Summary: This authentic yakisoba was taught to me by my host mother when I lived in Osaka, Japan. It is the real deal and my friends love it.

Prep Time: 30 mins | Cook Time: 25 mins | Total Time: 55 mins

Servings: 8

Ingredients:

- 4 (8 ounce) packages buckwheat soba noodles
- 2 tablespoons vegetable oil
- 1 pound pork tenderloin, cut against the grain in thin strips
- 2 cups carrots, cut into julienne strips
- 1 medium onion, cut into julienne strips
- 1 tablespoon freshly grated ginger
- 3 cloves garlic, minced
- ½ head napa cabbage, shredded
- 1 cup yakisoba sauce
- salt and ground black pepper to taste
- 4 tablespoons pickled red ginger (beni shoga), or to taste
- 4 tablespoons kizami nori (dried flaked aonori seaweed), or to taste

Process:

* Bring a large pot of water to a boil. Cook soba in boiling water, stirring occasionally, until noodles are tender yet firm to the bite, 5 to 8 minutes. Drain noodles and rinse with cold water. Set aside.

* Heat oil in a wok over medium heat. Add pork and stir-fry with a pinch of salt and pepper, about 5 minutes. Transfer meat to a plate, reserving oil in wok. Add carrots, onion, ginger, and garlic to the wok and stir-fry for 3 to 4 minutes.

* Add cabbage to the wok and stir-fry briefly, about 1 minute. Add drained soba noodles. Pour in 1/2 the yakisoba sauce and stir-fry until noodles and

vegetables are covered with sauce, about 3 minutes. Return pork to the wok. Add additional sauce as desired. Remove from heat.

* Garnish yakisoba with kizami nori and a small pile of beni shoga just before serving.

Recipe: Karaage (Japanese Fried Chicken) with Honey Mayoster Sauce

Summary: This karaage (Japanese fried chicken) with honey mayoster sauce recipe is very easy to make and my guests always enjoy it a lot! It can be served as an appetizer or over a bed of rice as a quick weekday dinner! I usually marinate it the night before to give it more flavor, but if it's a last-minute meal you are preparing, no worries because there's still dipping sauce! Serve it with hot with shredded lettuce and a lemon wedge.

Prep Time: 15 mins | Cook Time: 5 mins | Total Time: 8 hrs 20 mins

Servings: 4

Ingredients:

- 1 ½ tablespoons low-sodium soy sauce
- 1 tablespoon honey
- 2 teaspoons minced garlic
- 2 teaspoons minced fresh ginger
- 1 pound skinless, boneless chicken thighs, cut into bite-sized pieces
- 1 egg
- 1 cup panko bread crumbs
- vegetable oil for frying
- ½ cup Japanese mayonnaise
- 3 tablespoons mirin (Japanese sweet wine)
- 2 tablespoons honey
- 2 tablespoons Dijon mustard
- 1 tablespoon low-sodium soy sauce

Process:

* Whisk 1 1/2 tablespoons soy sauce, 1 tablespoon honey, garlic, and ginger together in a large glass or ceramic bowl. Add chicken and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 8 hours to

overnight.

- * Remove chicken from marinade and shake off excess. Discard remaining marinade.

- * Beat egg in a bowl until smooth. Add panko bread crumbs to a shallow bowl. Dip chicken into beaten egg. Lift up so excess egg drips back in the bowl. Press into panko until completely coated. Place the breaded chicken, unstacked, onto a plate. Repeat with remaining chicken.

- * Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Lower chicken carefully into the hot oil in batches. Fry until golden brown, about 5 minutes. Transfer to paper towels to drain. Repeat with remaining chicken.

- * Whisk Japanese mayonnaise, mirin, 2 tablespoons honey, Dijon mustard, and 1 tablespoon soy sauce together in a bowl; pour sauce over chicken.

Recipe: Yakisoba Chicken

Summary: Japanese buckwheat flour noodles with chicken at their best! Noodles can be found in an Asian foods market.

Prep Time: 15 mins | Cook Time: 15 mins | Total Time: 30 mins

Servings: 6

Ingredients:

- ½ teaspoon sesame oil
- 1 tablespoon canola oil
- 2 tablespoons chile paste
- 2 cloves garlic, chopped
- 4 skinless, boneless chicken breast halves - cut into 1 inch cubes
- ½ cup soy sauce
- 1 onion, sliced lengthwise into eighths
- ½ medium head cabbage, coarsely chopped
- 2 carrots, coarsely chopped
- 8 ounces soba noodles, cooked and drained

Process:

* In a large skillet combine sesame oil, canola oil and chili paste; stir-fry 30 seconds. Add garlic and stir fry an additional 30 seconds. Add chicken and 1/4 cup of the soy sauce and stir fry until chicken is no longer pink, about 5 minutes. Remove mixture from pan, set aside, and keep warm.

* In the emptied pan combine the onion, cabbage, and carrots. Stir-fry until cabbage begins to wilt, 2 to 3 minutes. Stir in the remaining soy sauce, cooked noodles, and the chicken mixture to pan and mix to blend. Serve and enjoy!

Recipe: Japanese Shrimp Fried Rice with Yum Yum Sauce

Summary: Best shrimp fried rice I've ever made or had! The yum yum sauce tastes better if made the day before, so the flavors can marry.

Prep Time: 15 mins | Cook Time: 45 mins | Total Time: 1 hr

Servings: 6

Ingredients:

- 2 cups uncooked jasmine rice
- 3 cups water
- 3 tablespoons vegetable oil, divided
- 1 sweet onion, chopped
- 2 cloves garlic, crushed and minced
- 1 (16 ounce) package frozen peas and carrots
- 4 tablespoons butter, divided
- 2 eggs
- 4 tablespoons oyster sauce
- 3 tablespoons soy sauce
- 1 lemon, juiced, divided
- salt and pepper to taste
- 1 pound uncooked medium shrimp, peeled and deveined
- 1 cup mayonnaise
- 3 tablespoons water
- 2 tablespoons paprika
- 1 teaspoon ginger paste
- 1 teaspoon white sugar
- ½ teaspoon garlic powder
- salt and pepper to taste

Process:

* Bring 3 cups water and rice to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until rice is tender and water has been absorbed, 20 to 25 minutes. Set aside and let cool.

* Heat 2 tablespoons vegetable oil in a large, deep skillet over medium-high heat. Add onion and cook until soft and translucent, about 5 minutes. Stir in garlic and cook until fragrant, about 1 minute. Mix in cooked jasmine rice and frozen peas and carrots; fry until rice begins to brown, about 5 minutes. Add 2 tablespoons butter and stir to combine. Pour in eggs and cook until firm. Add oyster sauce, soy sauce, and 1/2 lemon juice; stir to combine. Season with salt and pepper.

* Heat remaining 1 tablespoon vegetable oil in a separate pan over medium-high heat. Add shrimp and fry until they are bright pink on the outside and the meat is opaque, 2 to 3 minutes. Mix in remaining 2 tablespoons butter and lemon juice. Combine with fried rice mixture.

* Combine mayonnaise, water, paprika, ginger paste, white sugar, garlic powder, salt, and pepper in a bowl to make the yum yum sauce. Stir well. Serve with the fried rice.

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: 30 mins | Cook Time: 15 mins | Total Time: 45 mins

Servings: 8

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 Chicken

Summary: If you like the taste of Japanese dishes, you will love it. Very crispy, and my friends like it too. You can buy joshinko (rice flour), katakuriko (potato starch), and sesame oil at asian market. If you live in large city, you may find them at American grocery store. Joshinko and katakuriko taste nothing different from regular flour, but they really help to make crispy fried chicken. Do not use sweet soy sauce or too salty soy sauce.

Prep Time: 20 mins | Cook Time: 20 mins | Total Time: 1 hr 10 mins

Servings: 8

Ingredients:

- 2 eggs, lightly beaten
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon white sugar
- 1 tablespoon minced garlic
- 1 tablespoon grated fresh ginger root
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- ■ teaspoon chicken bouillon granules
- 1 ½ pounds skinless, boneless chicken breast halves - cut into 1 inch cubes
- 3 tablespoons potato starch
- 1 tablespoon rice flour
- oil for frying

Process:

* In a large bowl, mix together eggs, salt, pepper, sugar, garlic, ginger, sesame oil, soy sauce, and bouillon. Add chicken pieces, and stir to coat. Cover, and refrigerate for 30 minutes.

* Remove bowl from refrigerator, add potato starch and rice flour to meat, and mix well.

* In a large skillet or deep fryer, heat oil to 365 degrees F (185 degrees C). Place chicken in hot oil, and fry until golden brown. Cook meat in batches to maintain oil temperature. Drain briefly on paper towels. Serve hot.

Recipe: California Roll

Summary: A California roll is a fresh take on traditional Japanese rice rolls. Filled with avocado, crab, and cucumber, it's fresh and crunchy and makes a filling meal. You can use real or imitation crab.

Prep Time: 1 hr | Cook Time: 20 mins | Total Time: 1 hr 50 mins

Servings: 5

Ingredients:

- 4 cups water
- 2 cups uncooked white rice
- ½ cup seasoned rice vinegar
- 1 teaspoon white sugar, or to taste
- 1 teaspoon salt, or to taste
- ¼ pound cooked crab meat, drained of excess liquid and shredded
- 1 tablespoon mayonnaise
- 5 sheets nori (dry seaweed)
- 1 avocado, sliced
- ¼ cup red caviar, such as tobiko
- 1 English cucumber, seeded and sliced into strips
- 2 tablespoons drained pickled ginger, for garnish
- 2 tablespoons soy sauce, or to taste
- 1 tablespoon wasabi paste

Process:

* No steps found

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: 10 mins | Cook Time: 20 mins | Total Time: 30 mins

Servings: 4

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: Okonomiyaki (Japanese Pancake)

Summary: Okonomiyaki is a Japanese pancake stuffed with yummy goodness! The ingredients provided are the basic okonomiyaki recipe. Feel free to add any vegetables or other meats. Have fun playing with the ingredients!

Prep Time: 25 mins | Cook Time: 15 mins | Total Time: 40 mins

Servings: 4

Ingredients:

- 1 cup all-purpose flour
- 1 cup water
- 4 cups chopped cabbage
- 6 strips cooked bacon, crumbled
- 2 eggs
- 1 sausage, diced, or more to taste (Optional)
- ½ cup chopped green onions
- ¼ cup cooked shrimp (Optional)
- ¼ cup shredded cheese (Optional)
- ¼ cup tenkasu (tempura pearls)
- 1 tablespoon vegetable oil, or to taste
- 2 tablespoons soy sauce
- 1 tablespoon ketchup
- 1 teaspoon white vinegar
- 1 tablespoon panko bread crumbs, or to taste
- 1 teaspoon mayonnaise, or to taste

Process:

* Mix flour and water together in a bowl until smooth. Stir in cabbage, bacon, eggs, sausage, green onions, shrimp, cheese, and tenkasu.

- * Preheat a griddle to 400 degrees F (200 degrees C) and coat with oil.
- * Pour 1/4 of batter onto preheated griddle. Cook until golden brown, about 6 minutes per side. Transfer to a serving plate. Repeat to make a total of 4 pancakes.
- * Make sauce: Mix soy sauce, ketchup, and vinegar together in a small bowl. Drizzle over pancakes.
- * Garnish with panko and mayonnaise.

Recipe: Japanese Ginger Pork

Summary: This recipe uses thinly sliced pork for a quick Japanese-style sauté. It is excellent with rice and steamed veggies on the side. You can also double the recipe and use whole pork chops or chicken breasts for grilling.

Prep Time: 10 mins | Cook Time: 10 mins | Total Time: 1 hr 20 mins

Servings: 4

Ingredients:

- 2 tablespoons soy sauce
- 2 tablespoons sake
- 2 tablespoons mirin
- 1 tablespoon grated fresh ginger root
- 1 pound thinly sliced pork loin
- 3 tablespoons vegetable oil

Process:

* Mix together soy sauce, sake, mirin, and ginger in a large bowl until combined. Add sliced pork; stir to coat. Cover the bowl and marinate for about 1 hour.

* Heat oil in a large skillet or wok over high heat. Sauté pork in hot oil until browned and cooked through; discard marinade. An instant-read thermometer inserted into pork should read at least 145 degrees F (63 degrees C).

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: 30 mins | Cook Time: nan | Total Time: 30 mins

Servings: 4

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: 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: 10 mins | Cook Time: 15 mins | Total Time: 25 mins

Servings: 4

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: 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: 40 mins | Cook Time: 25 mins | Total Time: 1 hr 5 mins

Servings: 8

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: Miso Braised Pork

Summary: Japanese comfort food! The smell will draw you in!

Prep Time: 15 mins | Cook Time: 3 hrs 30 mins | Total Time: 3 hrs 45 mins

Servings: 12

Ingredients:

- 1 tablespoon canola oil
- 5 pounds pork butt (shoulder roast) cut into 2-inch slices
- 2 tablespoons minced garlic
- 1 teaspoon minced ginger
- 2 cups water, more if needed
- 1/2 cup soy sauce
- 1/2 cup brown sugar
- 3/4 cup white (shiro) miso

Process:

* Heat canola oil in a large Dutch oven over medium-high heat until hot. Sear pork slices until well browned on both sides, then remove. Stir in the garlic and ginger, cook until fragrant, about 30 seconds. Add the water, soy sauce, brown sugar, and miso; bring to a simmer, scraping the bottom of the pan to dissolve the caramelized juices.

* Place pork into pot, add additional water if needed to cover pork with the sauce. Then, reduce heat to medium-low, cover, and simmer for 3 hours until the pork is tender, and the sauce has thickened.

Recipe: Japanese Sweet Omelet

Summary: Tamagoyaki is a delicious, easy, and fun Japanese breakfast! Serve hot with shaved daikon (Japanese radish) and soy sauce.

Prep Time: 5 mins | Cook Time: 5 mins | Total Time: 10 mins

Servings: 1

Ingredients:

- 2 eggs
- 1 tablespoon water
- 1 teaspoon soy sauce
- 1 teaspoon white sugar

Process:

- * Mix eggs, water, soy sauce, and sugar in a bowl with a fork until combined.
- * Heat a skillet over medium heat. Pour egg mixture into skillet and stir with a fork. Cook until omelet begins to set and liquid is no longer visible, 3 to 5 minutes. Fold in half twice.

Recipe: Miso Salmon

Summary: This Japanese-style broiled miso salmon is an easy recipe I came up with at the request of my family. It tastes just like some we've had at Japanese restaurants. Serve with sticky white rice and a light salad.

Prep Time: 20 mins | Cook Time: 30 mins | Total Time: 50 mins

Servings: 6

Ingredients:

- 2 (1 1/2-pound) salmon fillets, skin removed
- 1 cup miso paste
- ½ cup brown sugar
- ½ cup prepared soy-ginger salad dressing
- ¼ cup sake
- ¼ cup water
- 3 tablespoons seasoned rice vinegar
- 2 tablespoons sesame seeds
- 1 teaspoon sesame oil

Process:

- * Preheat the oven to 400 degrees F (200 degrees C).
- * Fill a large skillet with about 1 inch of water and bring to a boil. Poach fish just until cooked on the outside, about 2 minutes per side. Transfer fillets to a broiler pan.
- * Stir together miso paste, brown sugar, salad dressing, sake, water, rice vinegar, sesame seeds, and sesame oil in a small bowl. Spread over the tops of the salmon fillets.
- * Bake in the preheated oven until almost cooked through, about 15 minutes. Switch the oven to broil, and broil until the top is browned and bubbly, about 5 more minutes. Cut fillets into portions to serve.

Recipe: Japanese Curry

Summary: Japanese curry is different from Indian or Thai curries. It is more of a brown stew and it can be mild or spicy, depending on your tastes. It can be served over white rice or with udon noodles. This recipe is very flexible; it can easily be made for more or less people.

Prep Time: 30 mins | Cook Time: 1 hr 10 mins | Total Time: 1 hr 40 mins

Servings: 8

Ingredients:

- 1 tablespoon vegetable oil, or more as needed
- 1 ¾ pounds beef chuck, cut into 2-inch cubes
- 3 onions, quartered
- 1 tablespoon ketchup
- 1 ½ teaspoons Worcestershire sauce
- 1 pinch cayenne pepper, or to taste (Optional)
- water to cover
- 4 carrots, cut into 2-inch pieces
- 1 cube chicken bouillon (Optional)
- 3 medium potatoes, cut into 3-inch chunks
- 1 ½ (3.5 ounce) containers Japanese curry roux, or more to taste

Process:

* Heat oil in a 6-quart pot over medium-high heat. Add beef and saute until brown, 5 to 7 minutes. Add onions and cook until starting to soften, about 3 minutes. Add ketchup and Worcestershire sauce. Stir to coat. Add cayenne pepper. Pour in water to cover mixture by 1 or 2 inches. Add carrots and bouillon.

* Simmer, skimming fat off the surface of the broth as needed, for 30 minutes. Add potatoes. Stir in 1 package of curry roux and let dissolve; add remaining curry as needed to achieve desired thickness. Continue simmering until beef and vegetables are tender, about 30 minutes more.

Recipe: My Fly Stir-Fry

Summary: My mom taught me how to make this very tasty stir-fry. My boyfriend loves it so much I make it at least once a week! You can use virtually any combination of vegetables and meat you like, but the combination of sauces is essential. Serve over steamed rice or noodles.

Prep Time: 20 mins | Cook Time: 15 mins | Total Time: 35 mins

Servings: 4

Ingredients:

- 4 center cut pork chops, thinly sliced
- ¼ cup mirin (Japanese sweet wine)
- ¼ cup rice vinegar
- ½ cup soy sauce
- ½ cup mushrooms, sliced
- 1 green bell pepper, sliced
- 1 bunch green onions
- 1 clove garlic, minced
- 1 tablespoon minced fresh ginger root
- 1 tablespoon sesame oil

Process:

* Slice pork as thinly as possible. Working with partially frozen chops makes this easier. In a medium bowl, mix pork with mirin, rice vinegar, and soy sauce. Cover, and let marinate in refrigerator while you prepare the remaining ingredients.

* Slice mushrooms, green pepper, green part of green onions, and set aside. Mince white part of green onions, garlic, and ginger.

* Heat wok or large skillet over medium heat, then coat with sesame oil. Saute minced green onion, garlic, and ginger until fragrant. Increase heat to high. Squeeze marinade off pork, and place pork into wok. Reserve marinade. Cook and

stir until pork is no longer pink, about 4 minutes. Stir in mushrooms, green pepper, and sliced green onion. Cook, stirring, until vegetables are tender, about 4 minutes. Stir in reserved marinade, and cook about 2 minutes.

Recipe: Japanese Pan Noodles

Summary: This is a great recipe to make any time. Lots of flavor. Top with cilantro and bean sprouts.

Prep Time: 25 mins | Cook Time: 25 mins | Total Time: 50 mins

Servings: 4

Ingredients:

- 1 (10 ounce) package fresh udon noodles
- ½ teaspoon sesame oil, divided, or to taste
- 2 cups chopped broccoli
- ½ green bell pepper, cut into matchsticks
- 2 small carrots, cut into matchsticks, or to taste
- ½ zucchini, thinly sliced
- 2 tablespoons soy sauce
- 2 tablespoons mirin (Japanese sweet wine)
- 1 tablespoon chili-garlic sauce
- ¾ teaspoon minced ginger

Process:

* Bring a large pot of lightly salted water to a boil. Cook udon in boiling water, stirring occasionally, until noodles are tender yet firm to the bite, 10 to 12 minutes. Drain and rinse with cold water. Stir in a few drops of sesame oil.

* Heat the remaining sesame oil in a large skillet over medium heat. Cook broccoli until bright green and still crunchy, about 5 minutes. Add green bell pepper and carrots; cook and stir until slightly softened, about 2 minutes. Add zucchini; cook until slightly softened, about 2 minutes more. Add soy sauce, mirin, chili-garlic sauce, and ginger; stir to combine. Mix in the noodles; cook and stir until noodles absorb some of the sauce, 1 to 2 minutes more.

Recipe: Crispy Shrimp Tempura

Summary: Crispy, Japanese-style tempura shrimp made with homemade tempura batter. Serve them as an appetizer, main dish, or finger food at your next party.

Prep Time: 15 mins | Cook Time: 20 mins | Total Time: 35 mins

Servings: 4

Ingredients:

- 2 cups vegetable oil for frying
- 1 cup all-purpose flour
- 2 tablespoons cornstarch
- 1 pinch salt
- 1 cup water
- 1 large egg yolk
- 2 large egg whites, lightly beaten
- 1 pound medium shrimp, peeled and deveined, tails left on

Process:

* No steps found

Recipe: Steamed Egg (Chawan Mushi)

Summary: This recipe is for enjoying the texture of eggs at the most tendermost but easiest level. It has the sweetest aroma I have ever tasted in eggs using the least ingredients.

Prep Time: 5 mins | Cook Time: 12 mins | Total Time: 17 mins

Servings: 2

Ingredients:

- 2 eggs
- 1 cup cooled chicken or fish stock
- 1 dash sake
- ½ teaspoon soy sauce
- ½ cup chopped cooked chicken breast meat
- 1 shiitake mushroom, sliced into strips
- 2 sprigs fresh parsley, for garnish

Process:

* In a medium bowl, whisk eggs gently while slowly pouring in the chicken stock, sake, and soy sauce. Divide the mushroom and chicken evenly between two small tea cups. Pour the egg mixture into each cup until filled.

* Bring about 1 inch of water to a boil in a steamer or saucepan. Reduce heat to a simmer, and place cups into the steamer. Cover, and steam for 12 minutes, or until egg is firm but soft and silky like tofu. Garnish each cup with a sprig of parsley, and serve.

Recipe: Homemade Sushi Rolls

Summary: This recipe will teach you how to make some popular sushi rolls like California rolls, Philadelphia rolls, or spicy tuna rolls at home.

Prep Time: 45 mins | Cook Time: 15 mins | Total Time: 1 hr 40 mins

Servings: 24

Ingredients:

- 1 ■ cups sushi rice
- 1 (4 inch) piece dashi kombu (dried kelp)
- 3 cups water
- 2 tablespoons rice wine
- 2 tablespoons sugar
- $\frac{3}{4}$ teaspoon salt
- 4 nori seaweed sheets
- desired fillings (see bottom of recipe)

Process:

- * Put rice into a large deep bowl. Fill with cold water and rub rice together with hands until water turns milky white. Drain cloudy water, being careful not to pour out rice. Repeat three or four times until you can see rice through 3 inches of water; drain once more.
- * Transfer rice to a saucepan; add kombu and 3 cups water. Let stand 30 minutes. Cover; bring to a boil over high heat. Reduce heat to low; simmer 10 minutes. Remove from heat and let stand, covered, 5 minutes.
- * Meanwhile, stir together rice vinegar, sugar, and salt in a small bowl until dissolved.
- * Remove and discard kombu; stir in vinegar mixture until no lumps remain. Spread rice mixture onto a rimmed 9x13 baking sheet. [Spreading helps cool rice and prevents it from continuing to cook.] Let cool to room temperature.
- * Lay one sheet of nori on a sushi mat lined with plastic wrap; spread 1 cup of

rice over nori with damp fingers, leaving a 1-inch border along one edge. Arrange desired fillings (see below) crosswise just off center of rice. Carefully lift filled edge of nori and roll over filling toward unfilled edge, tucking as you roll. Brush unfilled edge of nori with water; press to seal. Cut each roll into 8 pieces. Repeat with remaining nori, rice, and fillings. To make ahead, chill, covered, up to 4 hours.

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: 20 mins | Cook Time: 5 mins | Total Time: 25 mins

Servings: 4

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: Gyoza (Japanese Potstickers)

Summary: Gyoza are the Japanese version of jiaozi, or Chinese potstickers. This version is pan-fried but they work well deep-fried or steamed too.

Prep Time: 40 mins | Cook Time: 15 mins | Total Time: 55 mins

Servings: 6

Ingredients:

- ½ pound ground pork
- ½ head napa cabbage, shredded
- 3 green onions, thinly sliced
- 1 large egg
- 1 (2 inch) piece fresh ginger, grated
- 1 small clove garlic, minced
- 1 tablespoon soy sauce
- 1 teaspoon Sriracha sauce, or more to taste
- ¼ teaspoon sesame oil
- 30 gyoza wrappers, or as needed
- 1 tablespoon vegetable oil, or as needed
- 1 cup water, divided
- 2 tablespoons soy sauce
- 2 tablespoons seasoned rice vinegar
- 1 ½ teaspoons sesame oil
- 1 dash Sriracha sauce, or to taste

Process:

* Prepare the potstickers: Combine ground pork, napa cabbage, green onions, egg, ginger, garlic, soy sauce, Sriracha, and sesame oil in a bowl.

* Arrange gyoza wrappers on a flat work surface. Place 1 teaspoon of pork mixture in the middle of each wrapper. Wet edges with your finger or a brush. Fold up sides to form a semicircle; pinch edges to seal.

* Heat oil in a heavy skillet over medium-high heat. Add 12 to 15 gyoza to the skillet. Cook until golden brown on the bottom, about 2 minutes. Pour in 1/2 cup water; cover and cook until water is absorbed, 5 to 7 minutes. Transfer gyoza to a plate. Repeat with remaining gyoza.

* Make the dipping sauce: Mix soy sauce, rice vinegar, sesame oil, and Sriracha together. Serve dipping side alongside gyoza.