



TRADITIONAL WAGYU SUKIYAKI

Serves 4

INGREDIENTS	QTY	UNIT
Wagyu Sliced Beef for Sukiyaki	500	g
Wagyu Beef Fat	1	pc
Leek	1	pc
Shallot	quarter	bunch
Tong Ho / Chrysanthemum Leave	half	bunch
Shimeji Mushroom	quarter	pack
Egg (700g)	4	pc
Tofu (Firm)	half	pack
Threaded Konnyaku	1	pack
Kikkoman Sukiyaki Sauce	1	bottle



METHOD

1. Diagonally cut the leeks and shallots into 3 cm lengths. Remove the stems from the mushrooms. Remove the hard centre stem from the chrysanthemum leaves and cut into 6cm lengths.
2. Dice the tofu. Parboil the konnyaku for one minute.
3. Decoratively arrange the ingredients on a large platter.
4. Place a portable gas or electric stove on the dining table. In a sukiyaki pan, melt the beef fat over high heat, moving it around to grease the entire cooking surface. Reduce the heat and add 4 or 5 beef slices, one at a time, spreading out each piece. When done, push the slices to the side.
5. Add half of the leek and saute briefly. Add Kikkoman Sukiyaki Sauce and simmer, adding the other ingredients in small batches at a time.
6. Eat the ingredients as they finish cooking, replenishing the skillet with more ingredients as space permits. Dip the ingredients into the raw beaten eggs as you like.
7. Add water when the sauce is reduced.