Gyudon (牛丼)

1/2lb thinly sliced beef (chuck or ribeye)

1 thinly sliced white onion

1 tsp grated fresh ginger

1/2 cup dashi (Japanese traditional soup stock)

2 TB sake

2 TB mirin

2 TB soy sauce

1tsp to 1 TB sugar (to taste)

For serving

2 cups of cooked rice

Optional garnish

1 tsp sesame seeds

1 TB beni shoga (red pickled ginger)

1 sliced green onion

3-5 rakkyo (Japanese pickled shallots)

Prepare Ingredients (no particular order)

1) Thinly slice the beef. Lightly freezing the beef for 5-10min can help make this easier. Slices should be as close to paper thin as possible. A sharp knife is recommended. Alternatively, a mandolin slicer could work or a local butcher could be requested to run it on their slicer.

2) Thinly slice the onion.

3) Grate a small amount of ginger

4) Mix dashi, sake, mirin, soy sauce, and sugar together

5) Cook rice. Leave to keep warm.

Cooking

1) Lightly oil frying pan

2) Add the sliced onion

3) Cook on medium heat until the onions start to clear and become soft.

4) Add liquids to frying pan and stir together

5) Add the sliced meat over the top.

6) Turn on pan to medium heat and cover until meat has browned. Skim off any foamy scum.

7) Simmer for 3-5min

8) Turn off the heat and let sit for another minute or two

Serving

1) Fill a donburi (Japanese rice bowl) with half the cooked rice. The rice should be warm!

2) Cover the top of the rice with about half the meat and onions from the frying pan

Optional) Garnish with your favorite garnish. Some options are listed above

Optional) Drizzle the sauce from the pan over the top of the composition

Enjoy!