

Japan *I*food vol.2

Did you enjoy last month's edition? Well, this time, this section will introduce new and improved recipes when making popular Japanese dishes.

Information : Lion Oriental Foods Co. and Loi's Eastern Supermart

Japanese Recipes and Tips

New section in English

Take me home!!!

Japanese Recipe - 3

Wagyu Yakiniku (Japanese Style BBQ)

Tender and juicy. Enjoy Japanese beef with Yakiniku.



Ingredients (Serves 2)

400g Meat

- Wagyu Beef (Ribeye, Loin, Tenderloin, Misuji-Top Blade etc)
- Pork (Loin, Tenderloin, Leg, Belly etc)
- Chicken (Breast, Thigh, Neck etc)
- Beef Innards (Tongue, Harami-Outside Skirt, Heart, Tripe etc)
- * Seafood and vegetable (if you wish)
- Seafood (Calamari, Prawn, Scallop, Crab etc)
- Vegetable (Onion, Carrot, Cabbage, Green pepper, Pumpkin etc)

45g Yakiniku Sauce

- Dash of Salt
- Dash of Pepper

Method

1. Bring the beef to room temperature.
2. Preheat the frying pan over high heat and add oil.
3. Season beef with salt and pepper and cook it in the pan.
4. When meat juice flows out on the beef surface, flip it over.
5. Cook the other side the same way.
6. Dip it in the Yakiniku sauce and enjoy.



Sandra Gwee

Sake Specialist /
Manager of Lion Oriental Foods Co.
and Loi's Eastern Supermart

Wagyu is a type of Japanese beef which is more tender, juicier in taste compared to the traditional steak. Wagyu is a marbled beef, so any sauce will help boost the flavour of the Wagyu.



Japanese sake can match with all types of meat such as beef, pork, chicken, seafood, etc. Why not try it with every occasion!

Yakiniku Sauce

Yakiniku sauce is a Japanese BBQ sauce used for dipping yakiniku in order to create more flavour. There are a variety of yakiniku sauces available such as soy sauce, miso and salt flavour etc.



This Sake is suited to 'Wagyu Yakiniku'

DENSHIN YUKI Junmai Ginjo

"This Sake will complement the Wagyu, enhancing the sweet and savoury taste embraced by the Wagyu beef. Having at cold temperature will give a light, fruity and dry taste which will be the perfect way to end with every mouthful."



This Sake is suited to 'Wagyu Yakiniku'

HIDA NO TANBO Junmai

"Drinking at slightly chilled temperature will give a dry, sweet and smooth finish to complement the perfect way to end the meal."