

Japanese Recipe - 6

Yakisoba (Japanese fried noodles)

Easy and light. Enjoy Japanese stir-fried noodles!

Ingredients (Serves 3 ~ 4 persons)

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|-----------------------------------|------------------------|-------------------------------------------------------------------------------------|
| 1 package Yakisoba Noodles | 2 green onions | 10 teaspoon Yakisoba Sauce (or the seasonings that comes with the Yakisoba package) |
| 3 shiitake mushrooms | 4 cabbage leaves | Aonori (Dried green seaweed) *optional |
| 1/2 onion | 100g sliced pork belly | Beni Shoga (Pickled red ginger) *optional |
| 1 carrot | 1-2 teaspoon oil | |
| | Dash of black pepper | |

Yakisoba is like any other stir-fried noodle and you can mix it up with anything such as vegetables, meat, etc. It's easy and light, which makes it easier to eat, and it's quick to make!



Method

1. Slice shiitake mushrooms and onion. Cut carrot into thin strips. Chop green onion and cabbage leaves into smaller pieces. Cut the meat into 2-3cm pieces.
2. Heat oil on medium high heat in a wok. Cook until there is no visible pink meat.
3. Add hard vegetable and cook until wilted first and then add the rest of soft vegetables and stir fry until they are soft.
4. Add black pepper and 4 teaspoon of yakisoba sauce.
5. Quickly run hot water over yakisoba noodle to separate the noodle.
6. Add noodles and keep stirring, and then add the rest of the Yakisoba Sauce.
7. Serve on a plate and garnish with Aonori and Beni Shoga.

This beer is suited to 'Yakisoba'

Kirin Ichiban

"Kirin is authentic Japanese beer different to Australian Kirin beer. It is 100% malt, gentle and smooth, and very easy to drink. It's perfect with everything!"



Yakisoba Noodles

Yakisoba is grilled noodles, which originates from China. Yakisoba is different from fried buckwheat which is more commonly known as 'soba'.



<Yakisoba Sauce>

Beni Shoga

Beni Shoga is a type of Japanese pickle. It is made from thin strips of ginger pickled in plum vinegar. Beni Shoga goes well with many Japanese dishes.



Aonori

Aonori is edible green seaweed that is dried and powdered. It has a fresh aroma that goes well with Japanese dishes.

Japanese groceries are available at Lion Oriental Foods Co. and Loi's Eastern Supermart.



Huge range of Japanese Sake and Plum Wines available.

Lion Oriental Foods Co.
a: 13 Fitzgerald St. Northbridge WA 6003
t: 08 9228 9898
w: www.lion-oriental.com



Retailing largest range of Japanese food pioneer in WA.

Loi's Eastern Supermart
a: 125 Barrack St. Perth WA 6000
t: 08 9221 1001
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