



JAPANESE

Yakiniku at Home

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	20 min	15 min	Grill	Top sirloin

Ingredients

- 600 g (1½ lb) top sirloin, sliced 5 mm (¼ in) thick
- 1 tbsp neutral oil
- Salt and black pepper
- Lettuce leaves, for wrapping
- Steamed rice, to serve

TARE DIPPING SAUCE

- 60 ml (¼ cup) soy sauce
- 2 tbsp mirin
- 1 tbsp sake (or dry sherry)

TARE DIPPING SAUCE (CONT.)

- 1 tbsp sugar
- 1 tbsp toasted sesame seeds
- 2 cloves garlic, grated
- 1 tsp grated ginger
- 1 tsp sesame oil

SIDES

- 1 onion, cut in rings
- 4 shiitake mushrooms, halved
- 1 bell pepper, sliced

Steps

1. For the tare, simmer the soy sauce, mirin, sake and sugar in a small pan for 2 minutes over medium heat until the sugar dissolves. Cool, then stir in the sesame seeds, garlic, ginger and sesame oil.
2. Lay the sliced beef on a platter in a single layer. Brush with oil and season lightly with salt and pepper just before cooking.
3. Heat a cast-iron pan, griddle or tabletop grill over high heat for 3 minutes until very hot.
4. Cook the vegetables first, 2 to 3 minutes per side, until softened with brown marks.
5. Cook the beef in small batches so the pan stays hot. Give each slice 30 to 45 seconds per side, until browned at the edges and just pink inside.
6. Dip the beef lightly in the tare, wrap in lettuce with a bite of rice, and eat right away.
7. Wipe the pan between rounds if the sauce or fat starts to burn.

Notes

- **Salt-only style:** skip the tare and dip in lemon juice and flaky salt, the classic way for good beef.
- **Other cuts:** ribeye, chuck eye or flap meat are all common.
- **No grill pan?** Use two skillets and work in rounds.
- **Make ahead:** the tare keeps up to a week in the fridge; slice the vegetables ahead too.
- **Pair with:** a cucumber and sesame salad, or kimchi and quick-pickled radish.
- **Twist:** stir 1 tbsp gochujang into the tare for a spicy, Korean-leaning dip; it is non-traditional.