


















SUKIYAKI

thinly sliced WAGYU cooked with vegetables in a table-top cast-iron pan.


【SUKIYAKI Items】		How to separate each slice of beef.	Table setting "Sukiyaki"
			
Assorted Vegetables	Thinly sliced beef	Separate each slice from the front.	2 eggs per person.

【How to cook SUKIYAKI】

-  Put on your apron, and break the eggs into the bowl.
-  When meat and vegetable is ready on the table, turn on the pot.
-  When the pot is hot, put the lard in it and melt it by moving it in circle.
-  Fry the both sides of green onion in the pot (3 slices per person) in medium heat.
-  When the green onion is cooked, pour in 90ml of Sukiyaki sauce into the pot. Make sure you don't pour in too much sauce.
-  When the sauce is properly heated, put the meat in the pot. Spread the meat evenly in the pot.
-  Turn the meat as you fry them. Cook it as long as it suits your taste. Cooking meat to medium is recommended.
-  Put the cooked meat on top of the green onion.
-  Then put shitake mushroom into the pot first. Put hard vegetable that takes longer to cook.
-  Put shimeji mushroom and tofu into the pot. Then move shiratake noodle away from the meat.
-  Finally, put shungiku (edible chrysanthemum leaves) into the pot.
-  Arrange it as can be seen in the picture. Add a little more sauce and regulate the heat.



The reason why cooking green onion first.



In order to season the meat with the aroma of green onion and make it more flavorful.

About Sukiyaki Pot.

The sukiyaki pot is designed to spread heat evenly. Because sukiyaki sauce is made from soy sauce and sugar, it gets burnt if the pot is too hot. On the other hand, if the pot is not hot enough, you cannot cook beef nicely. With its flat bottom, sukiyaki pot is ideal for sukiyaki.

Sukiyaki Sauce.	Points to be careful.	The reason why shirataki noodle should be place far from meat.	【Sukiyaki Sauce】 How about for souvenir?
			
Mansei's sukiyaki sauce is homemade, and it's made of soy sauce, sugar and our secret bouillons. Light sauce is in the smaller jar. Thick sauce is in the bigger jar. Pour them into the pot as you like.	Sukiyaki can get burnt if you focus too much on conversation and forget to pay attention. If you are out of sauce or egg, please let our staff know. You can also order extra beef (extra charge).	Shirataki noodle is made from hardening the starch of konjac root with lime milk. Calcium contained in lime milk hardens beef. Soft meat is preferred for sukiyaki.	Mansei's proud original. Making the best of meat's flavor. Available at 3F on the 1st floor or the cashier at the 4th floor.