

CopyCat Yakiniku

Benihana

Beef

Ingredients

Beef:

1/2 – 1 pound thinly sliced Beef Flank Steak
Salt and freshly ground Black Pepper to taste
Roasted Sesame Seeds to sprinkle

Yakiniku Sauce:

1 teaspoon Sesame Oil
1 teaspoon Ginger Puree
1 teaspoon Garlic Puree
1/2 cup Sake
1/2 cup Mirin
1/2 cup Kikkoman Soy Sauce
2 teaspoons Brown Sugar
1 teaspoon Honey
1/4 teaspoon Chile Flakes
1/2 teaspoon Hondashi Seasoning

Directions

Add sesame oil to a wok or large skillet. Heat over medium high heat.

Add ginger and garlic and cook for 1 minute.

Add the Sake and Mirin. Cook for another minute on high heat.

Add soy sauce, brown sugar, honey, chile flakes and Hondashi seasoning. Simmer for 2 – 4 minutes, or until the sauce thickens.

Season beef with salt and pepper.

Fry on a grill, skillet or griddle pan over a very high heat

for around 4 – 6 minutes, turning to cook both sides evenly.

Remove from heat and allow to cool for 2 minutes. Slice into thick strips.

Sprinkle with roasted sesame seeds.

Serve beef with yakiniku sauce for dipping.