

Shabu-shabu



Ingredients: for 2

© For Broth

Cleansui Culinary Water 1 litter

Rishiri Kombu 10g

Sake 3.4oz.

© Shabu-shabu

Wagyu, thinly sliced 8oz. (each slice is 1/16 inch thick)

© For optional Toppings

Shaved truffle as needed

Salt with Kombu powder as needed

Udon noodle using shabu-shabu broth



Ingredients: for 2

Udon noodles	4oz.
Dashi	as needed
Soy sauce	as needed
Kombu, thinly shaved	as needed

Directions:

1. For the Broth: Pour 1 liter (about 33 ounces) of Cleansui Culinary Water into a pot and add 10 grams (about 0.4 ounces) of Rishiri Kombu from Okui Kaiseido. Bring the water to 147°F and keep for 30 minutes.
2. After 30 minutes, add 100 cubic centimeters (about 3.4 ounces) of sake and heat to 180°F. Do not bring to boil.
3. Pick up a slice of thinly sliced Wagyu with a chopsticks and swoosh into Dashi for 5 seconds.

4. Take out the cooked Wagyu and add truffle or special kombu salt to enjoy.
5. After Wagyu is done, remove kombu and bring it to boil. Remove the impurity foam from the surface and add 110 grams (about 4 ounces) of handmade Udon noodles and cook for 10 minutes.
6. Place the cooked Udon noodle with a little bit of dashi into a bowl, season with soy sauce, and top with shaved Kombu.