

ENGLISH BREAKFAST UDON



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Serves 2

Serving Japanese breakfast has been somewhat our trademark since we opened our branch in Soho, and one of the dishes turned out rather English! English Breakfast Udon is a fun and scrumptious dish to make at home with easily available ingredients. If you want to make it vegetarian you can simply leave out the bacon.

1 Omiyage box
4 rashers of smoked streaky bacon
2-4 shiitake mushrooms
2 eggs
2 knobs of butter
2 tablespoons of extra virgin olive oil

You will need to cook each portion in separate pans simultaneously. Fry the bacon and shiitake in a non-stick frying pan on a medium heat without any oil and turn when golden.

Remove the bacon and shiitake and place on a separate plate. Add a knob of butter and 1 tablespoon of olive oil to the pan, scraping off any bits stuck on the pan with a wooden spatula.

Turn the heat to a minimum and gently crack an egg into the pan. Return the bacon and shiitake to the pan, placing them around the egg and cover with a lid.

Cook gently until the rim around the yolk is just cooked, but it is still runny and maintains its colour.

Once the udon and dashi have been cooked as per the instructions, gently slide the contents of the frying pan on top.

SABA UDON
(SMOKED MACKEREL WITH GREEN LEAVES)



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Serves 2

The attraction of this dish lies in the smoky flavour of the mackerel combined with fresh crunchy greens. The greens can be adapted to pretty much any salad leaves you can get your hands on and would be a great start to your journey of cooking udon at home. In the restaurant we use mizuna greens with shiso and spicy sprouts. Watercress and rocket work well, as do mint and dill, and may be easier to source. Try to avoid leaves which are too tough.

1 Omiyage box
2 fillets of smoked mackerel
2 large handfuls of salad greens
2 spring onions

Slice the spring onions at a sharp angle and keep them submerged in cold water until the rest of your salad mix is ready to go.

Prepare the salad mix with greens of your choice, hand torn herbs, and the drained spring onion and keep aside.

Grill the smoked mackerel in the oven for 3-5 minutes.

Remove the skin and bones from the fillet and flake into chunky pieces with a fork.

Once the udon and dashi have been cooked as per the instructions, place the mackerel on top and add the salad mix.

KENCHINJIRU UDON



KENCHINJIRU UDON

Serves 2

There seems to be a version of 'hearty root vegetables in broth' in every culture, and when your heart is set on eating it, there's really nothing else that can replace it. Here's a version that appears on our specials boards when the days are icy cold, to warm your heart and body. At the restaurants, we like to cook the vegetables until tender and crumbly.

1 Omiyage box (vegan)
2 dried shiitake mushrooms
1 tablespoon of roasted sesame oil
½ carrot
50g daikon
120g kabocha (squash)
1 sheet (40g) of fried tofu (usu-age)
*This can be bought from most Japanese or Chinese supermarkets
½ leek
½ tablespoon of soy sauce
½ tablespoon of sake
Spring onion (optional)

Soak the dried shiitake mushrooms in 200ml of water overnight. When you are ready to cook, take the shiitake out, cut them into quarters and keep both the shiitake water and shiitake for later.

In the meantime, peel and dice the carrot, daikon, kabocha and leek into bite-sized pieces.

Place the fried tofu in a colander and pour over boiling water from the kettle to drain the excess oil before slicing it into 1 cm strips.

In a medium saucepan, heat up the roasted sesame oil and fry the carrots, daikon and kabocha for 5 minutes. Then add the fried tofu, shiitake and leek and fry it for another 5 minutes. This is a good moment to start cooking the udon, complete instructions are on your other card. To finish off your vegetables, add the dashi, water from shiitake, soy sauce and sake and simmer until the vegetables are tender.

Once the udon have been cooked as per the instructions, divide into bowls and pour the dashi and vegetables over. You can garnish with spring onion if you like.

Itadakimasu!

SAKE STEAMED CLAMS AND WINTER GREENS UDON



SAKE STEAMED CLAMS AND WINTER GREENS UDON

Serves 2

This is a clean and nourishing dish that also has the depth of the clam's umami. This simple recipe can be adapted in many ways; you could add butter at the start or fry some garlic in oil before adding the clams. The greens likewise can be adapted to the season; spinach, sea greens, root vegetable tops and most cabbages will all work well.

1 Omiyage box (vegan)

400g Palourde clams

40g sake

50g winter greens (washed and chopped roughly if necessary)

Place the clams in a shallow tray with salt water (dissolve 9g table salt in 300ml of water) and keep them in the fridge for at least 3 hours.

Take the clams out and give them a quick, gentle wash under running water. Place them in a medium saucepan along with dashi and slowly bring to simmer at low heat. It is important to do this slowly, so you extract as much umami as possible from the clams. Skim the scum off the surface of the dashi as you cook.

Once the udon have been cooked as per the instructions, and all the clams have opened, add the sake and winter greens and simmer for about a minute until the greens are just cooked, then pour into each bowl over the udon.