

Homemade Hibachi

Ginger Sauce

1/4 tsp sugar

1/2 onion (chopped)

2 T lemon juice

1 T grated ginger

1 tsp minced garlic

1/4 cup soy sauce

1/2 tsp white vinegar

Hibachi Rice

2 cups cold, cooked rice (white rice)

1 T sesame oil

2 T butter

2 T soy sauce

1/2 sweet onion (chopped)

1 large egg

chopped green onions

Hibachi Noodles

1/2 lb or 6 oz noodles (Udon, Rice, Ramen, or Linguine)

2 tsp sesame seed oil

1 T garlic butter

2 T soy sauce

1 T teriyaki sauce

Optional: 3-4 green onions (chopped, both the white part and green part, separated)

Hibachi Vegetables

1 large zucchini (quartered)

1 sweet onion (chopped)

1 T vegetable or canola oil**

1 tsp sesame oil

1 T soy sauce

1 T garlic butter

pinch of salt

Hibachi Steak And/Or Chicken

1 pound of chicken breast and/or sirloin steak (cut in bite sized pieces)

1 T vegetable or canola oil**

1 tsp sesame oil

2 T garlic butter

2 T soy sauce

1 T teriyaki sauce

salt and pepper to taste

Hibachi Shrimp

1 lb raw shrimp

1 T vegetable or canola oil**

2 T garlic butter

1 T soy sauce

1 T teriyaki sauce

lemon juice (optional)

Garlic Butter

1 stick unsalted butter (softened at room temp)

1 T minced garlic

1 tsp chopped parsley

1/2 tsp black pepper

1/2 tsp Italian seasoning

Yum Yum Sauce

(Make 1 day before serving.)

Mix all ingredients (except water) together well.

Add 1-2 T of water to reach your desired sauce consistency.

Chill overnight in the refrigerator.

Serve at room temperature.

Ginger Sauce

Blend all ingredients in a food processor or blender.

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Refrigerate until ready to use.

Hibachi Rice

Heat oils in a wok or skillet.

Add onion and saute for 1-2 mins

Add in the egg and lightly scramble it.

Once egg is nearly cooked, add in the cold rice, butter, and soy sauce.

Toss rice and egg together until rice is warm and eggs are cooked completely.

Salt and pepper to taste if needed.

Add chopped green onions.

Remove from pan and serve.

Hibachi Noodles

Cook noodles according to package instructions and drain well.

Heat oil

Add in the remaining ingredients except for the green part of the green onions

Toss to combine.

Once noodles are very coated and hot, add in the green onions

Adjust seasoning to your liking if needed.

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Serve.

Hibachi Veggies

Heat oils into the wok or skillet at medium high heat

Add in the zucchini, soy sauce, butter, and a pinch of water.

Saute for 5 minutes

Add in onion and continue to saute until all veggies are tender.

Serve.

Steak

Heat veggie oil in a skillet at medium high heat

Add in the steak and sprinkle on the salt and pepper.

Saute steak.

Once steak begins to brown, add in the remaining ingredients.

Continue to cook the steak to your desired level of doneness.

Chicken

Heat veggie oil in pan at a medium heat

Add in chicken and all remaining ingredients.

Continue to cook the chicken until completely done.

Saute to avoid burning.

Shrimp

Heat oil in skillet or wok

Add in shrimp

Add the butter, soy sauce, and teriyaki.

Saute until shrimp are cooked.

Be careful not to overcook.

Add a squeeze of lemon juice.

Garlic Butter

Place all ingredients into a food processor. (You can also stir it by hand in a bowl.)

Blend well.

Spoon butter in between plastic wrap and mold into desired shape. Or store in a tightly sealed container.

Refrigerate until firm.

Notes

Please use the vegetable oil as needed! I provide measurements in case you're cooking each component separately. If you are using the same griddle, skillet, etc., you may not need to add oil with the addition of each meal component. Use only as needed.

When seasoning with salt to taste, keep in mind that you'll be using soy sauce as well. Soy sauce will add sodium too.

I used a cast iron griddle for this meal to cook a couple components at once. However, a skillet, wok, and pan maybe used as well. Use what you have.

If you make your own Garlic Butter, it will last for up to one week in the refrigerator. Store

tightly in plastic wrap or a sealed container.