

Welcome to The Dining Traveler Cooking Workshop! We're going to make Yakisoba. This Japanese recipe is relatively easy to make. You can make it in under 30 minutes. It makes a great lunch if you're on the road or a great way to feed your family and introduce them to Japanese cuisine. You can find the ingredients at local Asian supermarkets such as H Mart or Good Fortune at Eden Center. Here are also some links to ingredients you can buy on amazon:

[Yakisoba Sauce](#)
[Red Pickled Ginger](#)
[Bonito Flakes](#)
[Aonori](#)



Japan is one of my favorite culinary destinations. Back in 2003, I spent a year in Okinawa as a young Marine officer. I fell in love with the food, the culture, and the people. Living in Japan was a transformative travel experience for me-it opened my palate and my passion for travel. Yakisoba is a dish I often had while I lived in Japan, and during my trips back. It's simple yet rich in flavor.

I reached out to one of my favorite food people, Daisuke Utagawa, a partner of the Daikaya - Ramen - the Izakaya Group, one of the leading Japanese restaurant groups in Washington, DC. Inspired by the Yakisoba kits offered at one of his restaurants, Hatoba DC, I tried at home. My recipe is based on Masaharu Morimoto's recipe from the book "Mastering the Art of Japanese Cooking."



Equipment:

Wok (or large frying pan)

Large frying pan

Knife and cutting board

I recommend you chop the pork belly and vegetables before we start cooking.

The recipe below serves 1:

2 tablespoons vegetable oil

2 ounces pork belly, thinly sliced, then cut into 3/4-inch pieces (in a pinch, you can also use bacon. If vegetarian, you can skip the meat)

1/2 cup thinly sliced yellow onion

1/4 cup 2-inch-long matchsticks peeled carrot

1 cup roughly chopped (about two by 3/4-inch pieces) loosely packed white cabbage

1 (5 1/2-ounce) package yakisoba noodles

2 tablespoons jarred yakisoba sauce, preferably the Otafuku brand

1 tablespoon shredded beni shoga (red pickled ginger)

1 heaping tablespoon bonito flakes

1/2 teaspoon aonori (powdered seaweed) or finely chopped nori seaweed sheets



Step 1: In a wok or large frying pan, heat the vegetable oil and onions, cook for 2-3 minutes until soft

Step 2: Add pork belly and carrots to the wok and cook for 5 minutes until the pork is cooked.

Step 3: Add the cabbage, cook 3-4 minute until wilted

Step 3: While the vegetables and pork are cooking, on another frying pan, add 1/4 a cup of water to the frying pan, then add noodles and loosen them up with tongs or chopsticks.

Step 4: Add noodles to the wok, integrate the vegetable pork mix to the noodles with tongs or chopsticks. Add sauce and cook for 3-4 minutes. Reminder: Yakisoba noodles are already pre-cooked, so there's no need to keep them longer than a few minutes for the flavors to meld.

Step 5: Placed yakisoba on the plate. Sprinkle with aonori and top with bonito flakes. Add a small portion of pickled ginger on the side.