

Traditional Beef Sukiyaki

Traditional Japanese beef sukiyaki recipe for a one-pot recipe that is cooked at the table. Delicious when dipped in raw beaten egg and eaten with rice.

Recipe by [Remedios Lopez](#) | Created on **Mar 31, 2022**

Ingredients

- 1 ½ cups water
- ? cup soy sauce
- ? cup white sugar
- ? cup sake
- 1 pound thinly sliced beef
- 1 (12 ounce) package firm tofu, drained and cut into bite-size pieces
- ½ head Chinese cabbage, cut into bite-size pieces
- 1 (7 ounce) package yam noodles (shirataki), drained
- 7 shiitake mushrooms, sliced
- 1 enoki mushrooms, roots removed
- 1 green onion (negi), sliced
- 1 tablespoon vegetable oil
- 4 eggs

Directions

- Combine water, soy sauce, sugar, and sake in a bowl to make broth.
- Arrange beef, tofu, Chinese cabbage, yam noodles, shiitake mushrooms, enoki mushrooms, and green onion on separate plates on the table.
- Heat oil in an electric skillet or a large skillet set over a hot plate at the table. Add beef slices; cook and stir until browned, about 1 minute. Pour in some broth; bring to a boil. Stir in tofu, cabbage, noodles, shiitake mushrooms, enoki mushrooms, and green onion; simmer until softened, about 5 minutes.
- Ladle cooked sukiyaki mixture into serving bowls. Replenish broth in the skillet.
- Crack each egg into a small bowl and beat lightly. Serve sukiyaki alongside eggs for dipping.

Nutrition Facts

Serving: **4 servings** | Calories: **644.8 kcal** | Carbohydrates: **71.2 g** | Protein: **40.3 g** | Saturated fat: **5.2 g** | Cholesterol: **234.9 mg** | Sodium: **2830.7 mg** | Fiber: **1.8 g** | Sugar: **37 g**

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