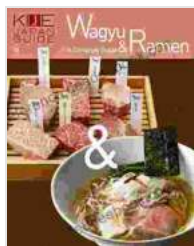


# Kijé Japan Guide Vol. 10: Wagyu Ramen Complete Guide

Wagyu ramen is a type of ramen that is made with wagyu beef. Wagyu beef is a type of Japanese beef that is known for its marbling and flavor. It is considered to be one of the best types of beef in the world.

Wagyu ramen is a relatively new dish, but it has quickly become one of the most popular types of ramen in Japan. It is typically served with a rich and flavorful broth, and it is often topped with thinly sliced wagyu beef, vegetables, and an egg.

There are four main types of wagyu:



## KIJÉ JAPAN GUIDE vol.10 Wagyu & Ramen - A complete guide by Doug Gelbert

★★★★☆ 4 out of 5

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- **Kuroge Washu (Japanese Black):** This is the most common type of wagyu. It is known for its intense marbling and flavor.
- **Akage Washu (Japanese Brown):** This type of wagyu is less common than Kuroge Washu. It has a slightly milder flavor and a more reddish color.

- **Nihon Tankaku (Japanese Shorthorn):** This type of wagyu is known for its large size and its leaner meat.
- **Mukaku Washu (Japanese Polled):** This type of wagyu is known for its polled head and its tender meat.

There are many great restaurants in Japan that serve wagyu ramen. Here are a few of the most popular:

- **Ippudo** (Tokyo): Ippudo is a chain of ramen restaurants that is known for its delicious wagyu ramen.
- **Ichiran** (Tokyo): Ichiran is a chain of ramen restaurants that is known for its unique ramen bowls. The wagyu ramen at Ichiran is especially good.
- **Nantsuttei** (Tokyo): Nantsuttei is a ramen restaurant that is known for its rich and flavorful broth. The wagyu ramen at Nantsuttei is one of the best in Tokyo.
- **Ichijo** (Kyoto): Ichijo is a ramen restaurant that is known for its innovative ramen dishes. The wagyu ramen at Ichijo is a must-try.

If you want to try making wagyu ramen at home, here is a recipe that you can follow:

### **Ingredients:**

- **1 pound of wagyu beef**
- **1 tablespoon of olive oil**
- **1 onion, chopped**

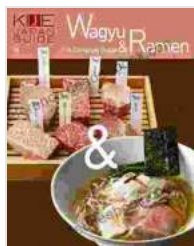
- **2 cloves of garlic, minced**
- **1 carrot, chopped**
- **1 celery stalk, chopped**
- **4 cups of beef broth**
- **1/2 cup of soy sauce**
- **1/4 cup of mirin**
- **1 tablespoon of sugar**
- **1 teaspoon of salt**
- **1/2 teaspoon of black pepper**
- **1 package of ramen noodles**
- **1 egg, hard-boiled and sliced**
- **Green onions, for garnish**

### **Instructions:**

1. Heat the olive oil in a large pot over medium heat.
2. Add the onion, garlic, carrot, and celery to the pot and cook until the vegetables are softened.
3. Add the wagyu beef to the pot and cook until browned on all sides.
4. Add the beef broth, soy sauce, mirin, sugar, salt, and black pepper to the pot. Bring the mixture to a boil, then reduce heat to low and simmer for 1 hour.
5. Cook the ramen noodles according to the package directions.

- Ladle the ramen noodles into bowls and top with the wagyu beef and broth.
- Add the egg, green onions, and any other desired toppings.

Wagyu ramen is a delicious and satisfying dish that is perfect for any occasion. If you are a fan of ramen, then you need to try wagyu ramen. You won't be disappointed!



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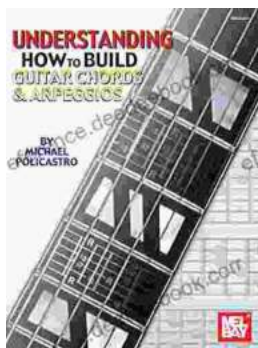
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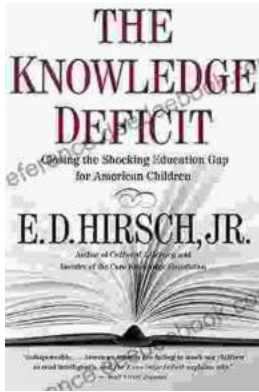
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