



**TEZUKURT**  
**KNIVES** 手作り

Presents

**4 Traditional Must Try  
Japanese Dishes  
& Their Recipes.**



*Tedzukuri Knives*



@tedzukuriknives

*Tedzukuri Knives is the epitome of exquisite craftsmanship and unparalleled quality. Providing premium grade Damascus Steel knives to the Australian and New Zealand market, Tedzukuri Knives offers a unique and timeless blend of tradition and modernity. The result is a masterpiece of intricate patterns and unrivaled sharpness, built to withstand the test of time. Whether you're a professional chef or an aspiring home cook, Tedzukuri Knives is the perfect addition to your kitchen arsenal. Elevate your culinary experience and make a statement with Tedzukuri Knives.*

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## Original Sushi



**Prepare Time**  
15 Minutes



**Cook Time**  
30 Minutes



# Original Sushi

## Ingredients

- Salmon
- Olive Oil
- Salt
- Sugar
- Onion
- Onion Ring
- Red Onion
- White Onion
- Ginger
- Galangal
- Chili
- Oil Zaitun

## Instruction

First, enter and wash all the ingredients that will be used for cooking today, then boil the ingredients so that they are clean and free from bacteria. After inserting the cleaned ingredients into the pan for 15 minutes then prepare the dough to make this dish more delicious. First, enter and wash all the ingredients that will be used for cooking today, then boil the ingredients so that they are clean and free from bacteria. After inserting the cleaned ingredients into the pan for 15 minutes then prepare the dough to make this dish more delicious. First, enter and wash all the ingredients that will be used for cooking today, then boil the ingredients so that they are clean and free from bacteria.

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## Japanese Teriyaki Chicken



**Prepare Time**  
30 Minutes



**Cook Time**  
40 Minutes

# Japanese Teriyaki Chicken

## Ingredients

- 4 chicken thighs, bone-in and skin-on
- 1/4 cup soy sauce
- 1/4 cup sake
- 1/4 cup mirin
- 1/4 cup brown sugar
- 2 garlic cloves, minced
- 2 teaspoons grated ginger
- 2 cups Japanese short-grain rice
- 2 cups water
- 1 tablespoon rice vinegar
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 2 tablespoons vegetable oil
- 1 onion, sliced
- 2 carrots, sliced
- 1 bell pepper, sliced
- Salt and pepper, to taste
- Green onions, sliced, for garnish

## Instruction

1. In a small saucepan, combine soy sauce, sake, mirin, brown sugar, garlic, and ginger. Heat over medium heat, stirring until sugar has dissolved. Set aside to cool.
2. In a medium pot, rinse the rice with water until the water becomes clear. Drain the rice and transfer it to the pot. Add 2 cups of water, cover, and bring to a boil over high heat. Reduce the heat to low and simmer for 15 minutes. Turn off the heat and let it sit for another 10 minutes.
3. In a small bowl, mix rice vinegar, sugar, and salt. Pour the mixture over the cooked rice and fluff it with a fork.
4. Heat the vegetable oil in a large skillet over high heat. Add the chicken thighs, skin side down, and cook for 5-7 minutes or until browned. Flip the chicken and cook for another 5-7 minutes.
5. Pour the teriyaki sauce over the chicken and continue to cook for another 5 minutes, or until the sauce has thickened and the chicken is cooked through.
6. In another pan, stir-fry the onion, carrots, and bell pepper over medium-high heat until the vegetables are tender-crisp. Season with salt and pepper to taste.
7. Serve the teriyaki chicken with steamed rice and stir-fry vegetables. Garnish with green onions.



## Orange Sushi Special



**Prepare Time**  
15 Minutes



**Cook Time**  
30 Minutes





# Orange Sushi Special

## Instruction

First, enter and wash all the ingredients that will be used for cooking today, then boil the ingredients so that they are clean and free from bacteria. After inserting the cleaned ingredients into the pan for 15 minutes then prepare the dough to make this dish more delicious. First, enter and wash all the ingredients that will be used for cooking today, then boil the ingredients so that they are clean and free from bacteria. After inserting the cleaned ingredients into the pan for 15 minutes then prepare the dough to make this dish more delicious. First, enter and wash all the ingredients that will be used for cooking today, then boil the ingredients so that they are clean and free from bacteria. After inserting the cleaned ingredients into the pan for 15 minutes then prepare the dough to make this dish more delicious.

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## Ingredients

- Salmon
- Olive Oil
- Salt
- Sugar
- Onion
- Onion Ring
- Red Onion
- Red Onion
- White Onion
- Ginger
- Galangal
- Chili
- Oil Zaitun



## Gyudon (Beef Rice Bowl)



**Prepare Time**  
15 Minutes



**Cook Time**  
30 Minutes



# Gyudon (Beef Rice Bowl)

## Ingredients

- 1 lb thinly sliced beef (sirloin or chuck)
- 2 onions, thinly sliced
- 3 tablespoons soy sauce
- 3 tablespoons mirin
- 3 tablespoons sake
- 1 tablespoon sugar
- 1 tablespoon vegetable oil
- 2 cups cooked Japanese short-grain rice
- 2 green onions, thinly sliced
- Pickled ginger (optional)

## Instruction

1. In a medium bowl, whisk together the soy sauce, mirin, sake, and sugar.
2. Heat the vegetable oil in a large skillet or wok over medium-high heat. Add the sliced onions and cook until they become soft and slightly caramelized.
3. Add the sliced beef to the pan and cook until it's no longer pink, breaking it up into small pieces with a spatula.
4. Pour the soy sauce mixture over the beef and onions, stirring to coat everything evenly. Cook for another minute or two, until the sauce has thickened and the beef is cooked through.
5. Serve the gyudon over a bowl of hot cooked rice, garnished with sliced green onions and pickled ginger, if desired.



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