

Gyudon

Japanese · Main Course · Easy · 25 min total · Serves 4

Japanese beef bowl — thinly sliced beef and onions simmered in sweet-savory dashi over steaming rice.

Ingredients

- 1 lb beef sirloin (thinly sliced)
- 1 large onion (sliced)
- 0.5 cup dashi stock
- 3 tbsp soy sauce
- 2 tbsp mirin
- 1 tbsp sugar
- 4 cups steamed rice
- 2 tbsp pickled ginger (for garnish)
- 4 soft-boiled egg (optional)

Method

1. Combine dashi, soy sauce, mirin, sugar in pan. Bring to simmer.
2. Add onion, cook 3 min until softened.
3. Add beef slices, separating them. Simmer 5 min until cooked.
4. Serve over hot rice. Top with pickled ginger. Add soft-boiled egg if desired.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-02