

How to make Takikomi Gohan

Ingredients

- Frozen Oysters (Amount to your liking)
- 3 Shitake Mushrooms
- 1/3 Carrot
- 2 Cups Japanese Rice
- Appropriate Amount of Water to Cook Rice

Seasoning

- 2 Tablespoon Mentsuyu
- 1 Tablespoon Soya Sauce
- 1 Tablespoon Sake (Ryorishu)
- 1 Tablespoon Mirin
- Some Ginger
- Pinch of Sugar

If you do not have Mentsuyu, replace by the following:

- Dashi 10cc
- 2 tbsp Soya Sauce
- 2 tbsp Sake
- 2 tbsp Mirin
- Some Ginger
- Pinch of Sugar

1. Rehydrate shitake mushrooms.
2. Slice carrot and shitake mushrooms into bite size pieces.
3. After washing rice, put mentsuyu, soya sauce, sake, mirin, ginger and sugar before adding sufficient water for 2 cups of rice.
4. Place oysters, carrot and shitake on top and press the start button of the rice cooker
5. Once the rice is cooked, give the rice a good stir to mix up all the ingredients and Takikomi Gohan is done.

*By using the same seasoning recipe, you can change up the ingredients to any ingredients of your liking such as chicken and shimeji mushroom, salmon and salmon roe with butter, kimchi and chicken, corn and can tuna, salmon and edamame etc.