
ANIKUCHO YAKITORI



Food : Main Courses

Ingredients

• 2 Chicken Thigh • 1 Shallot • Pinch of salt • Pinch of pepper • Yuzu Salt • Pisco liquor • Yakitori Sauce
Teriyaki Sauce Ingredients • 60ml Japanese Soy Sauce • 8ml Mirin • 24g Sugar
Yuzu Salt Ingredients • 20g salt • 2tbs of dried yuzu

Methods

- Portion chicken thigh to cube
- Cure the chicken with Pisco liquor for 2 hrs.
- Portion shallot
- Take the chicken out of liquor and skew on bamboo with shallots
- Season with yuzu salt and white pepper and grill for “Shio Yakitori” and brush the yakitori sauce several times on the grill for the “Tare Yakitori”

Teriyaki Sauce

- Warm the soy sauce in a pot
- Add mirin and sugar to boil

Yuzu Salt

- Grind the salt and dried yuzu
- Leave it overnight for the salt to absorb the flavor