



## Homemade Mentsuyu

*Level: Easy      Prep Time: 5 minutes*  
*Serves: -        Cook Time: 10 minutes*



$\frac{1}{2}$  cup mirin (Japanese sweet cooking rice wine)

$\frac{1}{4}$  cup sake

$\frac{1}{2}$  cup shoyu (soy sauce)

1 (0.176 oz. or 5g) bag katsuoboshi (soft dried bonito shavings)

In a medium saucepan, heat the mirin and sake until it comes to boil. Boil for a minute to let the alcohol evaporate. Add the shoyu and mix. Add the katsuoboshi and cook until the katsuoboshi sinks to the bottom of the pan. Remove from heat and cover. Let cool in pan. Strain two to three times through a fine mesh sieve to remove all the katsuoboshi from the sauce. Store the mentsuyu (sauce) in an airtight container in the refrigerator for up to 2 weeks.

### Notes:

- This is a concentrated noodle soup base that needs to be diluted with water before consuming. As a dipping sauce for soba or somen noodles, I usually use 1 part mentsuyu to 2 parts water. For example, for 1 individual serving of soba I mix 1 Tbsp. mentsuyu with 2 Tbsp. water.
- Do not use light or low salt shoyu (soy sauce) when making mentsuyu.
- If desired and to not waste, you can eat the strained leftover katsuoboshi with hot rice.