JAPANESE

Ichibo Steak Don

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**2**	**15 min**	**15 min**	**Sear**	**Picanha**

Ingredients

- 300 g (10 oz) picanha steak, about 3 cm (1¼ in) thick, fat cap on
- ½ tsp salt
- ¼ tsp black pepper
- 1 tbsp neutral oil
- 2 large bowls steamed short-grain rice (about 400 g / 2 cups cooked)
- 2 egg yolks
- 2 spring onions, sliced
- 1 sheet nori, shredded
- Wasabi, to taste

SAUCE

- 3 tbsp soy sauce
- 2 tbsp mirin
- 1 tbsp sake (or dry sherry)
- 1 tsp sugar
- 1 clove garlic, grated
- ½ tsp grated ginger

Steps

1. Take the steak out of the fridge 30 minutes before cooking. Pat dry and season both sides with salt and pepper.
2. Combine the sauce ingredients in a small pan and simmer over medium heat for 2 to 3 minutes until slightly syrupy. Set aside.
3. Heat a skillet over high heat for 2 minutes. Stand the steak on its fat cap, holding it with tongs, and cook 2 minutes to render some fat and turn it golden.
4. Add the oil, lay the steak flat, and sear for 2 minutes. Flip and sear 2 to 3 minutes more until deeply browned, with the centre medium-rare at about 54°C (130°F).
5. Move the steak to a board and rest for 5 minutes. Pour the rendered fat from the pan, add the sauce, and warm for 20 seconds.
6. Slice the steak into 5 mm (¼ in) strips across the grain.
7. Divide the rice into bowls, fan the beef over, and drizzle with the warm sauce.
8. Top with an egg yolk in the middle, spring onions, nori and a dab of wasabi.

Notes

- **Extras:** add pickled ginger, or sliced raw onion soaked in cold water.
- **Doneness:** slices continue to cook on the hot rice, so lean toward medium-rare.
- **Egg:** use a very fresh or pasteurised egg yolk, or skip it.
- **Other cuts:** top sirloin or ribeye work.
- **Make ahead:** the sauce keeps 3 days in the fridge; warm it in the steak pan just before serving.
- **Chef's touch:** wave the nori over a flame or in a dry pan for 5 seconds; it turns crisp and more fragrant.