Sukiyaki

1 lb. sliced beef sirloin or ribeye sukiyaki meat

4 green onions

1 round onion

10 oz. nappa cabbage

3 oz. spinach

6-7 mushrooms

1 ½ tofu

10 oz. shirataki noodles

¾ can bamboo shoots

2 stalks celery

Handful of bean sprouts

1 cup dashi stock

1/3 cup shoyu

1/2 cup mirin

5 tablespoons sugar

1 ½ tablespoon sake

1. Slice green onions

2. Cut round onion in half and then slice

3. Slice nappa cabbage

4. Slice mushrooms

5. Cut tofu in cubes

6. Slice celery

7. Mix dashi, shoyu, mirin, sugar, and sake together and pour in pan.

8. Heat sukiyaki sauce until it starts bubbling. Cook meat, vegetables, and noodles in broth keeping them separate in the pan.

9. Cook for 10 minutes.