



**YAWARAKA** Style

## How to enjoy the "SUKIYAKI"



Turn the heat on "HI" to start

When it starts boiling

Turn the heat to "MID"

When the vegetables wilt, ready to "EAT"

Turn the heat to "LOW"

### Add your favorite toppings

- #1. Premium sliced beef
- #2. Assorted fresh vegetables
- #3. Assorted fresh mushrooms
- #4. Tofu
- #7. Udon noodles

### Seeking for perfect taste?

Some prefer the egg is lightly beaten. The meat and vegetables will be more mild after dipping in the egg.

Add Udon noodle at the end of the meal to soak up the remaining broth.

## How to cook tasty "Udon noodle"

Turn the heat on "HI"

Put the Udon noodle in the soup and boil it for couple of mins.

Stir gently in the bowl then pour it over the soup and

gently mix the whole soup then turn the heat to low and serve hot !!



Watch and adjust the heat **not to over cook!!**

Done!!! Now Ready to eat!!

Make sure turn the heat "OFF" again!!