

# Benihana Yakisoba

(YouTube video link: [Benihana Yakisoba CORRECT RECIPE! | Hibachi at Home](#) )

## *Ingredients:*

Neutral oil (such as vegetable, canola, peanut, safflower, etc.)  
1 package (160 gram) yakisoba noodles, pre heated  
2-3 (40 gram) white button mushrooms, thick sliced  
¼ cup (30 gram) onion, thin sliced  
½ cup (45 gram) green cabbage, thin sliced 2-3 (30 gram)  
green onion, cut into 1-2 inch pieces 1 tbsp (15 gram)  
hibachi garlic butter 3-4 tbsp (54-72 gram) (see below)  
Otafuku yakisoba sauce  
Salt & Pepper, to taste

## *Directions:*

1. Heat oil in pan over medium-high heat
2. Add mushrooms and pinch of salt and cook until liquid has been released
3. Add onion and cook for 1-2 minute, until onion is still crisp but has taken on a bit of color
4. Add cabbage and saute for 1-2 minute
5. Add green onion and yakisoba noodles, stir until everything is well combined
6. Add garlic butter and yakisoba sauce, stir until everything is well combined
7. Adjust seasoning with salt and pepper, to taste

## *Hibachi garlic butter:*

### *Restaurant Version Ingredients:*

6 sticks (690 grams) unsalted butter, room temperature  
15 cloves garlic, peeled, root end removed  
1/4 cup (60 ml) Kikkoman brand soy sauce

## *Directions:*

1. Combine garlic and soy sauce in blender or food processor and blend on high until well combined
2. Slowly add soy garlic mixture to softened butter until totally incorporated and no liquid remains at bottom of bowl
3. Store in covered container in refrigerator for 1 week or freeze for up to 6 months

*Home version (smaller amounts) Ingredients:*

3 sticks (345 grams) unsalted butter, room temperature

6-8 cloves garlic, peeled, root end removed

2 T (30 ml) Kikkoman brand soy sauce

*Directions:*

1. Puree garlic using garlic press or with a knife
2. Slowly add soy garlic mixture to softened butter until totally incorporated and no liquid remains at bottom of bowl
3. Store in covered container in refrigerator for 1 week or freeze for up to 6 months