


# Hibachi Steak

YouTube video link:

 [Hibachi Steak At Home Better Than Benihana](#)

## *Ingredients:*

- 1 New York Strip Steak 6-8 ounces (170-225 grams)
- 2 White Button Mushrooms
- Safflower Oil
- 1 T Hibachi Garlic Butter (recipe below)
- Salt & Pepper, to taste

## *Directions:*

### *Mushrooms:*

1. Slice each mushroom into 6-8 pieces
2. Heat safflower oil in a nonstick pan over medium-high heat
3. Add mushrooms and a sprinkle of kosher salt to pan
4. Cook until mushrooms are done to your liking

### *Steak:*

1. Heat safflower oil in a pan over medium-high heat
2. Salt steak on both sides
3. Add steak to pan holding the fatcap down for 1-2 minutes
4. Cook steak on each side for 2-5 minutes, or until done to your liking
5. Remove steak from pan to wired rack for 5-10 minutes

### *Final dish:*

1. Wipe out pan and return to medium heat
2. Cut rested steak into long strips, then make cuts perpendicular to the strips
3. Add cubes of steak to hot pan with cooked mushrooms and hibachi garlic butter
4. Stir until butter has melted
5. Adjust seasoning with salt and pepper

## **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