KitchenBooQ

Bukkake Udon (Cold Sauce Udon)

Serves: 4 | Cooking Time 25 minutes | Level: Easy



INGREDIENTS

1 lb (450 g) fresh udon noodles
3 cups ice cubes (720 ml)
1/3 cup (80 ml) soy sauce
1/3 cup (80 ml) mirin
1/4 cup (60 ml) sake
2 cups (480 ml) dashi stock
4 large green onions, thinly sliced
1 cup grated daikon radish (150 g)
2 sheets nori, cut into thin strips
1/2 cup (30 g) tenkasu [tempura scraps], for serving

Notes
Store leftover tare sauce in an airtight container in the refrigerator for up to one week; shake well before using. Cooked udon noodles should be drained completely to prevent sogginess. Because the tare sauce contains dashi (fish stock), refrigerate all leftovers within two hours and never store at room temperature. If using instant dashi powder, dissolve it thoroughly in cold water before combining with soy sauce and mirin.

PREPARATION

1. Cook udon noodles in a large pot of boiling water according to package directions until al dente. Drain and immediately transfer the noodles to a large bowl filled with ice water to stop cooking and chill completely, about 2 minutes.

2. While the noodles chill, prepare the tare sauce by whisking together soy sauce, mirin, sake, and dashi stock in a medium mixing bowl until fully combined. Cover and refrigerate for at least 15 minutes to allow the flavors to meld and cool down.

3. Remove the udon noodles from the ice bath and drain thoroughly in a colander or fine-mesh sieve. Gently shake off excess water and divide evenly among four deep serving bowls.

4. Ladle the cold tare sauce over each portion of noodles until they are just submerged but not swimming in liquid.

5. Top each bowl with sliced green onions, grated daikon radish, nori strips, and tenkasu. Serve immediately while cold.