

Easy Japanese Katsu Sando Recipe

Total time **20 mins** 10 mins preparation time 10 mins cooking time

INGREDIENTS

4 portion(s)

Okonomi sauce

2 tbsp	ketchup
2 tbsp	worcestershire sauce
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	honey
4	small beef steaks (approx. 100 g each)
100 ml	flour
1	egg
200 g	Kikkoman Panko - Japanese style crispy bread crumbs

Aside from that

4 tbsp	mayonnaise
0.25	finely chopped pointed cabbage
8 slice(s)	of brioche sandwich bread

PREPARATION

Step 1

Mix the ingredients for okonomi sauce. It's good to make the sauce in advance if possible.

Step 2

Coat the steaks in flour seasoned with salt and pepper. Dip the steaks in egg mixed with soy sauce, and finally coat the steaks in panko breadcrumbs.

Step 3

Fry the steaks on 2-3 minutes on both side in a frying pan with plenty of oil.

Step 4

Spread mayonnaise on 4 slices of bread. Place one steak on each slice and put cabbage and okonomi sauce on top. Finish the sandwiches with the remaining slices of bread, trim the sides and cut in halves.

Step 5

Serve the sandwiches with more cabbage dressed with okonomi sauce if liked.