

Sauce - Yakitori

Total Yield: 1 cup

Components

Wine - Sake - Dry	3 floz
Soy Sauce - Light	6 floz
Mirin - Rice Wine Vinegar	1 1/2 floz
Sugar - Granulated	1/2 oz

Instructions

1. Place the sake, soy sauce, mirin and sugar (optional items) in a small non-reactive sauce pan, bring to a simmer. Simmer until the sugar has dissolved. Reduce heat and allow to gently cook for an additional 4-5 minutes. Strain through a fine mesh strainer.
2. Cool until needed. This may be kept in the refrigeration for 2-3 weeks, by portioning out as much as you need with a clean utensil.

Notes

Optional items:

Roasted chicken bones

Smoked chicken bones

Reconstituted dried shiitake mushrooms