

Samurai Soba with Mushroom Broth

Embark on a culinary journey to medieval Japan with this hearty Samurai Soba, featuring buckwheat noodles in a rich mushroom broth, reminiscent of the flavors and simplicity of ancient Japanese cuisine.



Japanese

20 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 100g soba noodles
- 200ml vegetable broth
- 50g shiitake mushrooms, sliced
- 1 green onion, chopped
- 1 clove garlic, minced
- 1 tsp soy sauce
- 1 tsp sesame oil
- Pinch of salt
- Fresh cilantro for garnish

Steps

- 1 Cook the soba noodles according to package instructions, then drain and set aside.
- 2 In a pot, heat the sesame oil over medium heat. Add the minced garlic and sauté until fragrant.
- 3 Add the sliced shiitake mushrooms and cook until they are tender.
- 4 Pour in the vegetable broth and soy sauce, and bring to a gentle simmer.
- 5 Season with a pinch of salt to taste.
- 6 Place the cooked soba noodles in a bowl and pour the hot mushroom broth over them.
- 7 Garnish with chopped green onions and fresh cilantro before serving.