

Yum Yum Sauce (Japanese Hibachi Style)

Yield: 1 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-restaurant-hibachi-chicken-recipe>

Ingredients:

- 1 cup mayonnaise preferably Japanese mayo like Kewpie
- 1 tablespoon ketchup
- 1 1/2 teaspoons rice vinegar
- 1 tablespoon mirin see notes
- 1 teaspoon garlic powder
- 1/2 teaspoon paprika
- 2 tablespoons cool water

Nutrition:

1. Calories: 970 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 60 milligrams
4. Fat: 78 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 12 grams
8. Sodium: 1840 milligrams
9. Sugar: 18 grams

Thank you for visiting our website. Hope you enjoy Yum Yum Sauce (Japanese Hibachi Style) above. You can see more 18 japanese restaurant hibachi chicken recipe Get ready to indulge! to get more great cooking ideas.