

Hambagu (Japanese-Style Hamburger with Tangy Sauce)

Yield: 1 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-teriyaki-hamburger-recipe>

Ingredients:

- 1/2 cup Japanese soy sauce
- 1/2 cup sweet rice wine mirin
- 1/2 cup rice wine sake Japanese
- 1/2 cup granulated sugar
- 1/4 cup yellow onion roughly chopped
- 5 ginger thin round slices peeled
- 2 garlic cloves medium, smashed and peeled
- 1 tablespoon unsalted butter
- 1 medium yellow onion very finely diced
- 1/2 cup panko breadcrumbs
- 1/4 cup whole milk
- 1 pound ground beef preferably 80% lean
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly grated nutmeg
- white pepper to taste
- 1 large egg
- 1 tablespoon vegetable oil plus extra for your hands
- 1 cup teriyaki sauce
- 1/4 cup ketchup
- 2 teaspoons Dijon mustard