

Hiyashi Chuka (Japanese Cold Ramen)

Yield: 2 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-japanese-hiyashi-chuka>

Ingredients:

- 5 tablespoons soy sauce
- 4 tablespoons sugar
- 3 tablespoons rice vinegar
- 2 tablespoons water
- 1 1/2 tablespoons sesame oil
- 1 tablespoon roasted sesame seeds
- 3/4 teaspoon chili oil Japanese or Chinese
- 1/4 teaspoon ginger grated
- 1 ear of corn removed husk and silk
- 8 shrimps – 10, peeled and deveined
- 1 Persian cucumber cut into 1/8-inch thin strips
- 4 sticks imitation crab meat shredded into thin strips
- 3 slices ham lunch, cut into 1/4-inch thin strips
- 1/2 tomato cut into wedges
- hot mustard Japanese karashi, paste, optional
- radish sprouts optional
- 2 large eggs
- 2 teaspoons sugar
- 1/4 teaspoon salt
- vegetable oil
- 10 ounces ramen noodles fresh or dried, not instant noodles