

Vegan Japanese Fried Oysters (Kaki Fry) ??????

Yield: 2 min
Total Time: 23 min

Recipe from: <https://www.recipeschoose.com/recipes/vegetable-types-of-japanese-pickles-recipe>

Ingredients:

- 2 1/2 tablespoons Kewpie Mayonnaise Vegan, or homemade Japanese mayonnaise, 37g
- 1 1/16 ounces medium firm tofu water pressed out
- 1 tablespoon pickles diced small
- 1 tablespoon white onions diced small
- 1/8 teaspoon mustard powder Japanese
- 1 pinch black salt
- 1 pinch salt and pepper to taste
- 1 package oyster mushrooms 150g
- 7 15/16 ounces Japanese mountain yam Nagaimo / Chinese Yam, net weight about 200g*
- 2 teaspoons aonori 5g // or dulse flakes
- 1 teaspoon soy sauce
- 1/2 teaspoon kombu dashi granules, 3g
- 1/2 tablespoon potato starch
- 2/3 nori sheet
- 1/8 teaspoon salt
- panko Japanese, as needed
- oil for frying, as needed

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 14 grams
3. Fat: 11 grams
4. Fiber: 1 grams
5. Protein: 3 grams
6. SaturatedFat: 1 grams
7. Sodium: 800 milligrams
8. Sugar: 1 grams

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