

Japanese Street Yakisoba

Yield: 2 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-yakisoba-sandwich-recipe>

Ingredients:

- 1 tablespoon oyster sauce
- 3 tablespoons worcestershire sauce recommended japanese Bulldog brand
- 3 tablespoons water
- 1 tablespoon cooking oil
- 4 ounces pork belly cut into bit sizes, you can substitute to any protein you like to your taste
- 1/2 onion medium size, sliced, approximately 2 oz
- 1 small carrot thinly sliced, approximately 1 oz
- 2 cabbage leaves large, cut into bite size, approximately 3 oz
- 1 green onion cut into lengthwise then into 1-inch pieces
- 6 ounces Yakisoba noodles fresh pre-cooked, Or prepare 2 - 3 oz dried egg noodles or angel hair pasta cooked by follow the directions...
- salt
- pepper
- aonori green seaweed powder
- pickled ginger benishoga, shredded