TOKIO PUB®

RAMEN BURGER

YIELD: 1 SERVING



INGREDIENTS

FOR RAMEN BURGER

1-7 oz. ground beef patty (chef recommends 80/20 blend)

salt, to taste

pepper. to taste

2 Tbsp. vegetable oil

½ cup mizuna or arugula, for garnish

sliced green onion, to taste, for garnish

soy molasses, to taste (see sub-recipe)

FOR RAMEN BUN

5 oz. ramen noodles

1 large egg, beaten

FOR SOY MOLASSES

1 tsp. vegetable or canola oil

½ cup diced onions

¼ tsp. minced ginger

½ tsp. minced garlic

¼ tsp. dark brown sugar

1 tsp. mushroom soy sauce

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METHOD

FOR RAMEN BUN

1. Bring a pot of heavily salted water to a boil. Add fresh ramen noodles and cook for 1 minute, until just loosened but still firm.
2. Drain immediately and transfer to a mixing bowl.
3. While noodles are still hot, quickly add the beaten egg and toss thoroughly until evenly coated.
4. Divide noodle mixture evenly into round rubber molds, pressing firmly to form compact, even buns without scrambling the eggs.
5. Place a second mold or weight on top of each and apply weight to compress.
6. Transfer to the refrigerator and chill for 24 hours until fully set.
7. After 24 hours, heat a skillet over medium heat and remove buns from molds.
8. Add 2 Tbsp. of oil to the pan once hot. Toast ramen buns for about 2-3 minutes per side, adding more oil as needed, until deep golden brown and crisp on both sides.

FOR SOY MOLASSES

1. Heat a small saucepan over medium heat and add blended oil. Sauté the onions until translucent, about 2-3 minutes.

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1 tsp. hoisin sauce
1 Tbsp. gluten-free soy sauce
2 tsp. pickled ginger liquid
¼ tsp. white sesame seeds
¼ tsp. black sesame seeds
pinch chili flakes
pinch xanthan gum

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2. Add ginger and garlic and cook for 30–60 seconds, until fragrant.
3. Stir in brown sugar, mushroom soy sauce, hoisin sauce, gluten-free soy sauce, pickled ginger liquid, sesame seeds, and chili flakes.
4. Bring to a gentle simmer and cook, stirring occasionally, until the liquid is reduced and slightly syrupy, about 5–8 minutes.
5. Reduce heat to low. Sprinkle in xanthan gum while whisking constantly to prevent clumping and allow the sauce to thicken evenly.
6. Remove from heat and cool completely. Refrigerate overnight before using.

FOR RAMEN BURGER

1. Form a burger patty so it is the same size or a bit larger than the ramen bun, and season the patty with salt and pepper.
2. Cook in a preheated skillet over medium-high heat to desired doneness, flipping once and allowing a deep crust to form on each side.
3. Remove from heat and let rest for 2–3 minutes.
4. To assemble, place one ramen bun on the base. Top with the burger patty, followed by mizuna or arugula, a drizzle of soy molasses, and sliced green onions. Finish with the second ramen bun.

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