Click to prove you're human



Delicious Japanesechicken curry recipe for a weeknight dinner! Tender pieces of chicken, carrots, and potatoes cooked in a rich, savory currysauce, this Japanese Curry, aka Curry Rice (Kare Raisu,), is an exemplary comfort food and one of the most-loved home-cooked dishes in Japan. I grew up on curry rice, as my mom would make it as frequently as I can recall. The bite-sized chunks of meat, the thick-cut vegetables, the rich and creamy brown curry sauce, and the fluffy rice make every bite so comforting and exciting. Not only is it a meal thats easy to make on busy nights, but it also tastes better on the second day. So, if you wish to master Japanese curry to your repertoire. Let me show you how to make Japanese curry is a thick curry with a stew-like consistency and commonly includes protein, sweet onions, carrots, and potatoes. The sauce is thickened by a roux (a mixture of fat and flour and an addition of curry spices). You can find many variations of Japanese curries, ranging from regions to households, but the most basic one uses chicken, which is the recipe Im sharing here. Dont miss my Japanese curry recipes roundup, which includes vegetarian curry and more! Curry was introduced to Japan in the late 1800s by the British, and they were initially Western-style stews mixed with curry powder. The Japanese adapted curry to their own version, and Curry Rice (Kare Raisu,) was born soon after. By the 1950s, S&B Foods developed a convenient instant mix known as curry roux in block form so everyone could make curry rice easily at home. Today, curry has become a staple of the Japanese home and is widely available in restaurants and food halls in departmental stores. The popularity extends beyond Japan; you can find its presence in many other Asian countries. Japanese curry is quite different from most other curries worldwide it has a thicker consistency, and the taste leans on the sweet and savory side. The unique sweetness comes from onions, carrots, and other additions like honey and grated apples. The sauce resembles a rich, thick demi-glace layered with spices and earthy flavors. Some would describe Japanese curry more like a hearty stew than a typical curry like Thai or Indian. It isnt spicy, so it is suitable for children. Its also served with Japanese short-grain rice, which is sticker than basmati rice or long-grain rice. The rice grains also soak up the curry. The reason why we can make Japanese Curry Sauce Mix (curry roux) that comes in a box. The curry roux imparts a unique depth of aromatic spice flavor and creaminess to the dish. Im not a big fan of instant or boxed food, but I have to say Japanese Curry Roux is an exception! Each brand of curry roux usually comes with three levels of spiciness Mild, Medium, or Hot. Since these are packaged for Japanese taste, the hot level is not nearly as spicy as Thai or Indian curry. Some of you may find the preboxed curry roux salty, and I agree. It does have a strong (salty) taste, which is why it goes well with plain steamed rice. The Japanese palate, in general, is gravitated to salty, savory foods. Here are my suggestions: Make my homemade curry roux. Use water or half water half chicken stock instead of all chicken stock (because the saltiness of the stock varies). Use less curry roux. Add more water to dilute the roux, but note that the curry sauce will be more watery. Although the boxed stuff may spare you some time in the kitchen, youll be surprised at how easy it is to make your own Japanese Curry Roux at home. And just like all curries, curry roux is best made from scratch. What are the other good reasons for homemade roux? All-natural ingredients You wont find any chemical seasonings, preservatives, artificial flavors, or other food additives commonly found in boxed mixes. Customizable You can adjust the flavors, or other food additives commonly found in boxed mixes. Customizable You can adjust the flavors, or other food additives commonly found in boxed mixes. cubes of curry roux. Its not only convenient, its also reliable. Learn How to Make Japanese Curry Rouxit only takes 30 minutes! My mom always adds some grated apples and different from your neighbors curry. So she taught me two tricks. 1) Use two different brands of curry roux you can even mix the spice levels, like mild and medium spicy. 2) Use additional seasonings. My mom and I would use a few combinations of the following ingredients to enhance the flavor and give some complexity to the curry. * Bold items are our frequently used condiments. * Use 1-3 tsp of secret ingredients to start. These are supposed to be secret ingredients and you dont need to add a lot of it. * Add the secret ingredients with the broth/water and cook together. Sweet Taste Chutney Grated apple Honey (Amylase in honey breaks starch and causes viscosity loss; therefore, add honey with broth and cook it. Do not add it after the curry roux as the curry will become watery.) Ketchup Mashed banana Mirin Orange/Apricot jam Refreshing/Sour Taste Lemon (Add right before serving) Tomato Yogurt Spicy Taste Red chili pepper Black pepper Cayenne pepper Fragrance Cumin Bay leaf Cinnamon Curry leaves Umami and Depth Butter (Add with roux) Chocolate (Add with roux) Garlic cloves (Add while sauteeing) Fresh ginger (Add while sauteeing) Instant coffee Milk (Add with roux) Oyster sauce Tonkatsu sauce or Worcestershire Sauce Tonkatsu sauce Tonkat for more surface area. Onions: I cut into thick wedges for additional texture. Carrots, so I recommend another Japanese cutting technique called rangiri (), which is a rotating cut. You rotate the ingredients as you cut. This creates a more open surface. Potatoes: I recommend Yukon gold potatoes for curry if you prefer to keep the potato shape in the final presentation. Russet potatoes tend to get dissolved by the end of cooking. Cut into 2 inches (5 cm) size, which is ideal. The nicely browned onions add a ton of flavor to the final curry. If you have an additional 5-10 minutes, caramelize the onion. When you add the broth/water, be sure the ingredients are covered with enough water and not submerged completely. The barely covering situation is called hita hita () in Japanese. The ingredients will release more moisture into the cooking liquid as you simmer. Add your secret ingredients will release more moisture into the cooking liquid as you simmer. Add your secret ingredients will release more moisture into the cooking liquid as you simmer. Add your secret ingredients will release more moisture into the cooking liquid as you simmer. cooking. We skim the scum and impurities and dunk the skimmer and fill up the measuring cup with water. Skim the impurities and dunk the skimmer in the water to clean. Repeat until the broth is clean. eating! Fill up a ladle with broth and add two cubes. Using a spoon or chopsticks, let the roux dissolve completely. Then, add two more cubes and repeat. Always watch the curry sauce gets burnt easily at the bottom of the pot. Need to simmer uncovered for 10 minutes after adding curry roux. Use low heat to simmer. Stay in the kitchen, and keep stirring! Japanese curry is ideal for freezing. I often cook up a big batch of leftovers and keep them in the refrigerator for a few days or in the freezer for up to a month. Oh, one more thing! Starches like potatoes and sweet potatoes will change their texture after freezing, so remove them if you plan to freeze the curry. Do you own an Instant Pot or a pressure cooker? You can also prepare this comfort dish using my Instant Pot (Pressure Cooker) Japanese Curry recipe. We typically serve the Japanese curry over rice alongside fukujinzuke, a relish made of finely chopped vegetables such as daikon, eggplant, and lotus root, pickled in a soy sauce-based liquid. It will warm you right up! I hope you enjoy this delicious Japanese Chicken Curry recipe! Wish to learn more about Japanese Cooking? Sign up for ourfreenewsletterto receive cooking? Sign you want substitutes for Japanese condiments and ingredients, click here. Gather all the ingredients, Please read my blog post on the secret ingredient we add to the curry. For this recipe, I add ginger, garlic, apple, honey, soy sauce, and ketchup. Cut 2 onions into wedges. I like to have the texture of the onions in my curry, so I cut them into thick wedges. If you prefer, you can mince or thinly slice the onions so they disintegrate into the sauce. Peel 2 carrots and cut them into rolling wedges (its called rangiri in Japanese). This type of cut creates more surface area, which helps the carrots absorb more flavor and cook faster. Peel 3 Yukon gold potatoes and cut them into quarters. Soak them in water for 15 minutes to remove excess starch. Tip: Yukon gold potatoes hold their shape well. You can use russet potatoes, but they tend to disintegrate into the pot toward the end of cooking. Grate the ginger (I use a ceramic grater) and measure 1 tsp ginger with the juice. Set aside. Mince 2 cloves garlic and set aside (I use a garlic press later when adding to the pot). Cut apple into quarters, remove the core, and peel the skin. Grate the apple and set aside. Note: You also could use 1 small lunchbox apple for 8 servings. Cut off the extra fat from 1 lb boneless, skinless chicken thighs and discard it. Then, cut the chicken into bite-sized pieces. I recommend cutting it diagonally (its called sogigiri in Japanese) to create more surface area and flatten each piece so it cooks faster. Season with freshly ground black pepper. Tip: If you will use homemade curry roux, you can lightly season the chicken with kosher salt as well. Heat 1 Tbsp neutral oil in a large pot over medium heat and add the onion. Saut the onions, stirring occasionally, until they become translucent and tender, about 5 minutes to add more color and flavor. Add the minced garlic (I pass it through a garlic press for a finer texture) and grated ginger and mix well together. Add the chicken and cook, stirring frequently, until its no longer pink on the outside. If the onions are getting too brown, reduce the heat to medium low temporarily. Add 4 cups chicken stock/broth. To reduce the sodium, you can substitute with water only or use half stock and half water, if you prefer. Tip: If youre using my homemade curry roux, you dont need to worry as it does not contain salt. Add the grated apple, 1 Tbsp ketchup (or any condiment you choose to add). Please read my blog post for details. Add the carrots and Yukon gold potatoes (if youre using russet potatoes, add them later in the last 1520 minutes of cooking). The broth should barely cover the ingredients. Dont worry; we dont want too much liquid will be released from the meat and vegetables. Simmer, covered*, on medium-low heat for 15 minutes, stirring occasionally. *Simmer uncovered if the ingredients are completely submerged in the broth. Once boiling, use a fine-mesh strainer toskim the scum and foamfrom the surface of the broth. Continue to cook covered until a wooden skewer goes through the carrots and potatoes. Turn off the heat. From 1 package Japanese curry roux, put 12 cubes in a ladleful of cooking liquid. Slowly let it dissolve with a spoon or chopsticks and stir into the pot to incorporate. Repeat with the rest of the blocks, 2 cubes at a time. Tip: I use 1 full-sized box of store-bought curry roux, which is 4 servings). With my homemade curry roux, I typically use 67 cubes for 8 servings (about 80% of the curry roux mixture if it hasnt solidified yet). Simmer, uncovered, on medium-low heat, stirring frequently, until the curry becomes thick, about 510 minutes. If your curry is too thick, you can add water to thin the sauce. When you stir, make sure that no roux or food is stuck to the bottom of the pot; otherwise, it may burn. If you use my unsalted homemade curry roux, taste the curry now and add salt to your liking. Tip: I recommend adding 24 tsp Diamond Crystal kosher salt, but this will vary based on the brand of the chicken broth and condiments you added. Serve the curry with steamed Japanese short-grain rice on the side. If you like, garnish with fukujinzuke (Japanese red pickled vegetables). You can keep the leftovers in a glass airtight container (so no stains!) and store it in the refrigerator for up to 3 days and in the freezer, so you should take them out before freezing. Defrost the frozen curry in the refrigerator for 24 hours before you want to reheat it. Leftover curry sauce will thicken into a paste as it cools, so it tends to burn while reheating. To avoid this, stir cup (120 ml) water or more into the leftover sauce until loosened. Then, gently reheat it on low heat. If the sauce seems thin, continue heating with the lid off to reduce the sauce. Substitutions: You can substitute the chicken with beef, pork, shrimp, seafood, tofu, mushrooms, and other vegetables. Since tofu, mushrooms, and vegetables cook quickly, you may not need to simmer them for 15 minutes or simmer the 15 minutes or simmer them for 15 minutes or simmer the 15 mi until tender. If you use tofu, you just need to warm it up as its is already fully cooked. I recommend draining tofu for 15 minutes prior to use and adding it right after you add the curry roux. Warm it up for the last 510 minutes. Calories: 576 kcal Carbohydrates: 81 g Protein: 25 g Fat: 18 g Saturated Fat: 8 g Polyunsaturated Fat: 2 g Monounsaturated Fat: 6 g Trans Fat: 0.4 g Cholesterol: 107 mg Sodium: 521 mg Potassium: 778 mg Fiber: 6 g Sugar: 10 g Vitamin A: 4418 IU Vitamin C: 21 mg Calcium: 91 mg Iron: 6 mgAuthor: Namiko Hirasawa Chen JustOneCookbook.com Content and photographs are copyright protected. Sharing of this recipe is both encouraged and appreciated. Copying and/or pasting full recipes to any website or social media is strictly prohibited. Please view my photo use policy here. Editors Note: The post was originally published onMar 19, 2013. The blog content has been updated, and new images and new video have been added, and the recipe has been slightly revised in October 2021. JOC Goods, our new online shop, offering Japanese tableware and kitchenware, is now open. It is a natural extension of Just One Cookbooks mission to teach home cooks how to prepare and enjoy delicious Japanese meals. We believe that beautifully plated food can bring joy and happiness to peoples lives. Browse All Products This Japanese chicken curry recipe delivers tender chicken and vegetables in a flavorful, mildly spiced curry sauce. Simple to prepare, this comforting dish is perfect for weeknight dinners and offers a balance of savory and sweet flavors unique to Japanese curry. Serve over rice for a satisfying meal everyone will enjoy! Japanese curry is definitely a staple in most Japanese households dinner rotations Growing up, it was also my moms go-to dish for feeding a crowd or when we had friends over. Now, its my own favorite for gatherings like potlucks; its easy to make in large batches, and slightly sweet flavor profile. Unlike other curries, Japanese curry uses a rich roux base that creates a stew-like consistency, often filled with tender pieces of meat, potatoes, carrots, and onions. This flavorful dish is typically served over steamed rice or with noodles like udon. Japanese curry is easy to customize with various spice levels and ingredients, making it a versatile dish loved by all ages. Its unique taste and simplicity have made it a staple in Japanese curry, or Kare Raisu (, Curry Rice), arrived in Japanese curry, arrived in Japanese curr sweeter, and thicker than traditional Indian curries. The introduction of ready-made curry roux in the 20th century made it even more accessible, allowing households to prepare it quickly and easily. Over time, Japanese curry evolved into a beloved comfort food with regional varieties and endless ingredient combinations, commonly served over rice or with noodles like udon. Japanese curry differs from other curries around the world due to its milder, sweeter flavor profile and thicker consistency. Unlike many South Asian or Southeast Asian curries that rely heavily on a variety of spices and herbs, Japanese curry typically uses a pre-made roux (a mixture of fat, flour, and curry powder), making it easier to prepare and offering a rich, velvety texture. Additionally, Japanese curry is often served with steamed short-grain rice, which is softer and more neutral in flavor compared to the rice in other curry dishes. Chunky Japanese curry, with its hearty chunks of vegetables and meat, is more of a homestyle dish. On the other hand, smooth curry is commonly found in restaurants, where the curry is often blended to a velvety consistency. This smoother texture pairs perfectly with katsu, as it coats the crispy breaded cutlet without overpowering it. There are many variations of Japanese curry, which can vary depending on the ingredients used, as well as the region, household, and restaurant. Here are the 4 basic components to Japanese curry: There are so many brands of curry roux on the market and vary greatly in flavour. Many also come in mild, medium or spicy. Try a few and see which brand you like the most as everyone has different preferences but heres a general idea of some popular ones and what they taste like: S&B Golden Curry: Made with 35 kinds of spices and herbs, giving it a stronger curry flavor with a balance of acidity and sweetness. It has a medium spice level and a looser texture. House Kokumaru: Features caramelized onions and a creamy roux. The sweetness from the onions and a creamy roux. The sweetness from the onions and added cheese and creams create a meliow, rich flavor. It has a slightly sweet, creamy taste with a smooth texture. House Vermont Curry: Contains apples and honey, making it the sweetest of the brands. It has a thick, almost milky texture, with a medium spice level and a medium-thick texture. House Java Curry: The spiciest brand, with a deep, rich flavor profile. It has no noticeable acidity or sweetness and a medium-thick texture, making it a favorite among adults. Glico Zeppin: Uses 40 spices, resulting in a deeply rich flavor with a balanced mix of sweetness, acidity, and spice. Its creamy with a thick consistency. S&B Torokeru: Well-balanced in spices with a slight sweetness. It has a looser texture than some other brands but still coats the back of a spoon. Torokeru and Golden curry so its very comforting to me. However, I recently tried Zeppin curry and that might be my favourite! I also often combine two curries like Vermont (sweet curry) and Java (spicy) to get the best of both worlds. Beef, pork, and chicken are all popular choices for curry. Beef brings a rich, umami flavor that enhances the overall taste of the dish. Pork is tender and juicy, complementing curry well, while chicken offers a lighter, fresher taste that balances the dishs richness. Each meat works well in curry, so choose based on your mood and preferences. For todays recipe, well be using chicken, thighs are the best options. These cuts offer more flavor, and the fat from the skin adds richness and aroma to the curry. However, skin on boneless chicken thighs are sweetness, making them a popular choice. Carrots bring vibrant color and nutrition. You can also enhance your curry with other vegetables like mushrooms, eggplant, bell peppers, and broccoli for added flavor and variety. In Japanese chicken curry, adding a kakushi aji (), or hidden flavor, is a popular technique that elevates the dish with subtle layers of taste. These hidden ingredients, like soy sauce, coffee, honey, or chocolate, are added in small amounts to create a richer and more complex curry. For Japanese chicken curry, a spoonful of miso or splash of soy sauce enhances umami, while grated apple adds natural sweetness, balancing the currys savory and spicy notes. By incorporating pepper black pepper chocolate cocoa powder instant coffee oyster sauce (Worcester sauce) miso soy sauce (add after roux) dashi (stock instead of broth or water) Japanese curry is one of the easiest meals to make! Heres a quick rundown: Prepare Onions: Thinly slice one onion and cut the into the pot. Season with pepper and any additional flavors. Adjust to taste. Add Curry Roux: Once vegetables are soft, add broken-up curry roux. Stir until dissolved, then simmer 5-10 minutes to thicken. Serve: Serve hot over rice. Garnish with fukushinzuke and ryakyo. Enjoy! Cut vegetables the same size: Varying ingredient sizes can cause uneven cookingsome pieces may remain firm and need extra time, while others might fall apart. To ensure even cooking, cut all ingredients to a uniform size. Quick, caramelized onions really add a lot of natural sweetness and flavour to curry. For quick caramelized onions microwave them covered to speed up the wilting process and then finish it off in the pot until jammy. Skim the scum: This helps remove any unwanted odor and for a clean, pure and natural flavour from the chickena nd vegetables. Turn off the heat before adding roux: If the roux is heated too quickly, the starch may clump instead of dissolving smoothly into the broth. To prevent this, first turn off the heat, break up the roux, and add it to the pot, stirring until fully dissolved. Then, simmer on low heat for 5 to 10 minutes to allow the starch to cook fully, resulting in a thick, smooth curry. Simmer, dont boil: Once the roux is added in, it is prone to burning. Always use low heat to simmer and stir every 5-10 minutes. Make extra: Curry tastes even better the next day! Make extra to have leftovers for the next day! Make extra to have leftovers for the next day or freeze for future use. Japanese curry is traditionally served over a bed of Japanese curry is traditionally served over a bed of Japanese curry is great for meal prep! Japanese curry is traditionally served over a bed of Japanese curry is traditionally served over a bed of Japanese curry is traditionally served over a bed of Japanese curry is great for meal prep! Japanese curry is traditionally served over a bed of Japanese curry is great for meal prep! Japanese cur pour the curry over half of the rice on a plate, leaving the other half visible. Garnish with pickled radish (fukujinzuke) or pickled onions (ryakyo). Its also delicious with tonkatsu or chicken katsu creating a popular dish known as katsu curry. To store leftover Japanese curry, allow it to cool to room temperature, then transfer it to an airtight container Refrigerate for up to 3 days, or freeze for up to 1 month. When reheating, gently warm it on the stovetop over low heat, stirring occasionally, to prevent the sauce from sticking or separating. If the curry thickens after refrigeration, add a splash of water or broth to reach your desired consistency. For best results, store the rice separately to maintain its texture. You can also use leftover curry to make kare pan (Japanese curry bread), tamago cheese kare pan, yaki curry, curry udon, curry roux? Yes! While pre-made curry roux blocks are convenient and traditional, you can make Japanese curry from scratch by creating your own roux with flour, butter, and Japanese curry spice blend. This allows you to control the flavors, spice level, and ingredients for a more personalized curry. Here is also a recipe for homemade Japanese curry roux cubes. Enjoy!! If you make this Japanese Chicken Curryrecipe, let me know! Leave a comment, rating and if you decide to share it on socials, tag me on instagram @Okonomikitchen. Id love to hear from you! Print clock iconcutlery iconfacebook iconprint iconsquares iconheart ico prepare, this comforting dish is perfect for weeknight dinners and offers a balance of savory and sweet flavors unique to Japanese curry. Serve over rice for a satisfying meal everyone will enjoy! 2 tbsp (30 g) mushrooms of choice1 garlic clove, minced1 tsp ginger, minced1 small apple (90g), gratedBlack pepper, to taste1 lbs (400-450 g) boneless skinless chicken thighs, cut into bite-sized pieces2 cups (500 ml) chicken stock, dashi or water1 package (100-120 g) Japanese curry roux (mild, medium, or hot) or homemade curry rouxmiso pastesoy saucehoneysugarfruit chutneyketchupWorcestershire saucecocoa powderchocolateinstant coffee4 servings (800 g) cooked Japanese short grain ricefukushinzuke (Japanese short grain ricefukushinzuke (Japanese pickled vegetables) ryakyo (pickled shallots) Prepare the Onions: Thinly slice one onion, and cut the other onion into large eighth pieces. Place the thinly sliced onion in a microwave-safe bowl. Cover and microwave for 2 minutes, stirring after the first minute. Set aside. Caramelize the Onions: In a large pot, melt the butter over medium heat. Add the microwaved thinly sliced onions and cook, stirring occasionally, until caramelizing, cut the chicken thighs into bite-sized pieces. In a separate frying pan, add a small splash of oil over medium-high heat. Cook the chicken pieces until they are no longer pink, about 4-5 minutes until fragrant. Add the remaining cut onion (in eighth pieces), sliced carrots, diced potatoes, and mushrooms. Stir everything together. Add Chicken and Broth: Add the cooked chicken pieces to the pot. Pour in the dashi or chicken stock and bring the mixture to a boil. Once its boiling, reduce the heat to low, cover, and simmer for about 15-20 minutes, until the vegetables are tender. Flavor the Curry: Grate the apple directly into the pot to add sweetness. Season with black pepper and any optional kakushi aji (hidden flavours) youd like to use. For chicken curry, I typically use miso paste, honey and cocoa powder (and use Torokeru and Java Curry for curry roux). Taste and adjust to your liking. Finish with the Curry Roux Once the vegetables are soft, break the Japanese curry roux into pieces and add it to the pot. Stir until the roux is fully dissolved, thickening the curry hot over steamed rice. Garnish with fukushinzuke and ryakyo on the side and enjoy! Prep Time: 15 minutesCook Time: 60 minutesCook Time: 60 minutesCategory: Main dishMethod: Stove topCuisine: Japanese Serving Size: 1 serving Calories: 670 Sugar: 11 g Sodium: 1190 mg Fat: 22 g Saturated Fat: 8 g Unsaturated Fat: 2 g Trans Fat: 0.26 g Carbohydrates: 92 g Fiber: 5 g Protein: 29 g Cholesterol: 16 mg Okonomi Kitchen is a participant in the Amazon Services LLC Associates Program. When you purchase something through my amazon affiliate links, I earn a small commission that helps me produce consistent content at no cost to you. Thank you for your support! Jump to Recipe Print Recipe Easy! Japanese Curry (Kar) Recipe! Japanese Curry (, Kar) is quick and easy to prepare, a perfect family dish. It is an excellent choice for busy people who want to prepare a simple delicious meal with meat and vegetables. Here is an easy-to-follow step-by-step picture recipe for making Japanese curry from scratch. Japanese curry is usually eaten with rice together as one dish. So, you would hear the term Curry Rice (, Kar Raisu) mentioned often. Curry Rice is considered to be the National Dish of Japanese Curry before? Are you wondering what kind of curry it is? Well, its more Japanese curry Have you ever tried Japanese Curry before? Are you wondering what kind of curry it is? Well, its more Japanese curry Have you ever tried Japanese Curry before? Are you wondering what kind of curry it is? Well, its more Japanese curry Have you ever tried Japanese Curry before? Are you wondering what kind of curry it is? Well, its more Japanese curry Have you ever tried Japanese Curry before? Are you wondering what kind of curry it is? Well, its more Japanese curry Have you ever tried Japanese Curry before? Are you wondering what kind of curry it is? Well, its more Japanese curry have you ever tried Japanese curry have you ever tried Japanese curry before? Are you wondering what kind of curry it is? Well, its more Japanese curry have you ever tried you for both home cooking and eating out. And it has become a staple meal of the Japanese and is enjoyed by people of all ages. Most countries from curry and Japan also has a unique curry that they call just curry or kar (). It is different from curries from other countries such as India, Thailand, or Sri Lanka. The typical Japanese curry is thicker in texture and tastes sweeter but less spicy as it is adapted to Japanese tastes. The mild, bit sweet, and bit spicy nature of this dish draws Japanese curry is usually eaten with rice together as one dish. So, you would hear the term Curry Rice (, Kar Raisu) mentioned often. Did you know that Curry Rice is considered to be the National Dish of Japanese were eating more curry than sushi or tempura! As both adults and children love it, the whole Japanese people eat it more than once a week. Japanese Curry Rice () The British brought curry to Japan from India Curry is not an original cuisine from Japan. Curry came to Japan in the late 19th century and it was a hit. And the Japanese adapted the dish to suit their tastes. At the time, the curry was served aboard UK ships. It didnt take a long time before curry was served aboard Japanese ships. (And until today, every Friday the Japanese and is enjoyed by people of all ages. *Curry powder is not an Indian but a British invention. When India was under British administration, the Britons widely accepted curry is adapted to meet Western tastes and the British invented curry powder so that ordinary people could cook curry without mastering the spices. Japanese Curry Rice (, kar raisu) Typical ingredients used in curry The usual ingredients added to Japanese curry include potatoes, carrots, onions, and meat, more often pork or beef, but you can also use chicken. It seems that pork is the most popular meat for curry, the sauce is what really matters more than the other ingredients. The sauce is usually made from curry roux. The roux is added to stewed meat and vegetables and then simmered until thickened. Japanese Curry () What is Japanese curry roux () in the form of cubes of varied spiciness and sweetness levels. If you visit the aisles of any major supermarket in Japan, you will find dozens of curry from scratch, it is not difficult too the cooked meat and vegetables in a pot. But if you want to prepare Japanese curry from scratch, it is not difficult too. make curry roux at home adapting the recipe with your choice of the spice mix. How to make curry roux is so easy and convenient. But if you want to prepare Japanese curry roux is so easy and convenient. But if you want to prepare Japanese curry roux is so easy and convenient. But if you want to prepare Japanese curry roux is so easy and convenient. But if you want to prepare Japanese curry roux is so easy and convenient. But if you want to prepare Japanese curry roux is so easy and convenient. But if you want to prepare Japanese curry roux is so easy and convenient. already shared a separate post with details on how to make homemade curry roux. Here is the easy-to-follow step-by-step recipe for making Japanese Curry Roux from Scratch (Step-by-Step) 1/4th of the block is enough for making curry for about 4 people. How to Make Japanese Curry Roux at Home? What to Serve with Curry is commonly served with rice (, kar raisu). Kare Raisu is one of the most popular dishes in Japan. Sticky Japanese short-grain rice is preferred rather than the long or medium-grain varieties. It is usually eaten with a garnish of fukujinzuke (vegetable pickles) or rakkyo (pickled Japanese scallion). How to make Japanese Curry This recipe offers two methods to prepare the curry with a store-bought curry roux that comes with different levels of spiciness. Yes of course. it saves you time, but you have less control over the taste compared to making it from scratch. Alternatively, you can make the curry roux at home has many advantages. You can control the level of spiciness and the proportion of various spices used And the roux made from scratch is much healthier than the store-bought ones without the MSG and other food additives. First, make the curry roux from scratch, first of all, you need to make the curry roux from scratch, first of all, you need to make the curry roux from scratch. So, please visit the page below and then make the curry roux from scratch, first of all, you need to make the curry roux from scratch. step-by-step recipe for making Japanese Curry Roux from Scratch. EASY Japanese Curry Roux from Scratch (Step-by-Step) cut the homemade curry roux block into 4 cubes and used one of them to make this curry. One cube is enough for making Japanese Curry Roux from Scratch. EASY Japanese Curry Roux from Scratch (Step-by-Step) cut the homemade curry roux block into 4 cubes and used one of them to make this curry. Milk Sri Lankan, Chicken Curry with Coconut Milk Sri Lankan, Spicy Tuna Fish Curry Sri Lankan, Tuna Fish Curry Roux, Spicy Tuna Fish Curry with, Coconut Milk Sri Lankan, Best Pork Vindaloo Indian (Goa), Authentic Sri Lankan, Tuna Fish Curry Roux, Spicy garlic paste, optional1 teaspoon ginger paste, optional1 teaspoon ketchup, or tomato paste/sauce3 tablespoon ketchup, or tomato paste/sauce3 tablespoon worcestershire sauce, optional1 teaspoon ketchup, or tomato paste/sauce3 tablespoon ketchup, or tomato paste/sauce3 tablespoon ketchup, or tomato paste/sauce3 tablespoon worcestershire sauce, optional1 tablespoon worcestershire sauce, optional2 tablespoon worcestershire sauce, optional3 tablespoon worc Homemade Curry Roux*, or 2 cubes of store-bought curry roux NOTE: *Cut the homemade curry roux block into 4 cubes and use 1/4th of the block Gather the ingredients Heat oil and saut the onions until they are slightly brown in a saucepan. Add salt, ginger, and garlic paste and mix well. Now, add the chicken and then saut until slightly brown. Add Worcestershire sauce, ketchup, and applesauce or grated apple and mix well. Add the diced vegetables are cooked, add the roux and mix well until it is dissolved. Cook for about 5 minutes until it thickens the curry, stirring frequently. Thats it Japanese curry is ready! You can serve it with rice or noodles! Worcestershire sauce: You can use tomato ketchup: You can use freshly grated apples also. Some people like to add honey or chocolate to curry. Easy Japanese curry recipe Print Recipe Japanese curry from scratch. 2 tablespoon garlic paste optional 1/2 teaspoon garlic paste optional 1/2 teaspoon garlic paste optional 1/2 teaspoon salt or to taste 350 g chicken boneless1 tablespoon Worcestershire sauce optional1 tablespoon ketchup3 tablespoon worcestershire sauce optional1 tablespoon ketchup3 tablespoon k min.Add salt, ginger and garlic paste and mix.Add chicken and saut until it turns slightly brown.Add Worcestershire sauce, ketchup, and grated apple and mix well.Add the diced vegetables and then water and mix.Cover and cook for about 10 min over low heat until the potatoes are soft. Stir once a while.Add curry roux and mix well until stay in touch with me on Instagram, PinterestIf you make any of my recipes, Id love to see pics of your creations#joyofeatingtheworld or @joy_of_eating_the_world Do you love a good curry? Here, weve rounded up our most delicious Japanese curry recipes youd want to make over and over again. Many people are most familiar with Thai and Indian style curries, but did you know theres also a whole suite of delicious Japanese curry for you to explore? While its not native to Japanese curry is considered one of the nations most popular convenient, and comfort foods. We even invented a myriad of Japanese curry dishes that are suited to the Japanese curry for you to explore? While its not native to Japanese curry is considered one of the nations most popular convenient, and comfort foods. We even invented a myriad of Japanese curry dishes that are suited to the Japanese curry for you to explore? Japanese curries? Most of Japanese curry dishes are milder in heat and come with a fruity sweetness and a stew-like texture. They are kid-friendly and make a perfect introduction to people who are trying curry for the first time. Did we mention they are also easy to make and freezer-friendly? Lets cook up some flavor-packed, comforting curries today! Instead of coconut milk which is a common ingredient in yellow curry or Thai green curry roux is made of flour, butter, and a blend of curry powders. You can find readily made Japanese curry roux is made of flour, butter, and a blend of curry powders. You can find readily made Japanese curry roux is made of flour, butter, and a blend of curry powders. You can find readily made Japanese curry roux is made of flour, butter, and a blend of curry powders. You can find readily made Japanese curry roux is made of flour, butter, and a blend of curry powders. this nailed down, you can use the curry roux to flavor a great variety of dishes you can think of. This is probably the most popular chicken curry for all generations in Japan! In this recipe, tender pieces of chicken, carrots, and potatoes cooked in a rich savory curry sauce. Its hearty and super comforting. Kick it up with some fresh grind of black pepper, if you prefer. This is a must-keep for your family meal. Thick chewy udon noodles craving in an instant. Bonus: its simple enough to throw together on a busy weeknight. Grab your chopsticks and slurp away! A relatively new addition to the popular Japanese curry scene, soup curry hails from Sapporo, Hokkaido. This unique recipewith influences from Chines/Korean medicinal soups and curries from India, Indonesia, Thailand and Sri Lankais packed with so much flavors! The soup base is made of a mix of curry blends, aromatic ginger, garlic, herbs like basil and bay leaf, tomato paste, and mango chutney. The curry itself features fall-off-the-bone chicken thighs and colorful veggies such as eggplants, carrots, bell peppers, okra, and kabocha squash. Ultra crispy oven-baked chicken or pork cutlet slathered in a creamy curry sauce served over a bed of steamed rice. Need we say more? This vegetarian curry is all about the clever layering of ingredients to bring up the flavors and textures. With meaty slices of king oyster mushrooms, colorful chunky vegetables, and flavorful broth, its going to be the most exciting, satisfying meal youd love for a very long time. To change things up, you could also use sweet potatoes in place of kabocha squash. When there are nights that call for emergency meals, reach for a package of instant ramen and leftover curry in the freezer to make this super easy curry ramen. Savory and hearty Japanese beef curry made with beef, potatoes, carrots, mushroom, and Japanese beef curry made with beef, potatoes, carrots, mushroom, and Japanese curry roux. This is a staple on cold wintry days. Looking for a fool-proof and speedy curry? Make this pork curry donburi! With just 5 ingredients, this is a staple on cold wintry days. rice bowl can be put together quicker than you think. No long-simmering needed at all. Similar to lasagna but made with fluffy rice, curry doria is Japanese rice gratin toppedwith umami-packed curry meat sauce, cheese and baked into perfection in a casserole. Cold curry udon is chilled udon soaked in acurry soup, topped with sliced pork, boiled egg sliced onion, julienned cucumber, mizuna leaves, tomatoes, and grilled eggplant. Its a colorful, nutritious and refreshingly savory summer dish! Packedwith amazing flavors from shrimp, squid, scallops, spices, and kombu dashi, this Japanese seafood curry may sound luxurious but totally doable on a weeknight with the help of an Instant Pot! Usean to the combunation of the frozen seafood mix for an even quicker version. Dinner is solved on abusy weeknight with this easy yet delicious pressure cooker Japanese curry. I simply add the ingredients in the pot, set up the timer, go out for my kids activity, and come home for a fabulous dinner ready to eat. An Indian curry dish that has been adapted to the Japanese palate keema curry is a simple curry with ground meat and minced vegetarians, you can switch out the meat with lentils or cauliflower and the chicken stock with vegetarian broth. Tired of the same old pastries with sweet fillings? Try this savory bread bun with curry filling instead. The exterior is lightly coated with crispy panko, which makes the bread even more delicious and satisfying. This curry bread (or kare pan) is very popular at Japanese bakery shops, but you can definitely nail the recipe at home with my detailed instructions and video tutorial. Whats hard is to stop yourself from eating more than one when the curry buns are freshly baked out of the oven. Dry Curry is a no-gravy version of Japanese curry rice made with ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. Its as simple as cooking the onion, ground meat and minced vegetables and often topped with a fried egg. as a quick weeknight dinner! To make authentic Japanese curry dishes that I share above, I recommend the S&B brand curry powder from an Indian grocery store, but the blend can taste drastically different from Japanese-style curry powder. Simple Japanese chicken curry recipe with bags of flavour. It makes a great go-to mid-week meal for the whole family. Tender boneless chicken, carrots, and potatoes cooked in umami Japanese curry sauce. Japanese people love curry dishes and it's a go-to meal for most Japanese families, since many decades ago. This chicken curry with rice is one of the popular versions of Japanese Beef and Rice Bowl) and Japanese Katsu Curry recipes are my favourite kare raisu variations and you must try them if you love curry & rice! Jump to: This curry is like golden brown, and sweet and savoury in taste. It is also called Japanese golden curry. Protein - I am using boneless chicken this, meat, beef, lamb, minced meat, fish fillets, seafood, or tofu (bean curd). With tofu, you can prepare a delicious vegetarian Japanese curry. Vegetables - Brown onions, potatoes, and carrots are mainly added to this dish. You can also add green peas, celery, sweet potato, or a choice of stew vegetables. It is important to cut the potatoes and carrots into similar sizes and shapes as shown in the photo instructions. Japanese curry sauce - To make this flavorful Japanese gravy, you will need curry powder, chilling the continuous co when you dont have the Japanese curry cubes ready or cant find them at your local store. Cut the chicken into medium pieces. Cut potato and saute until the onions are softened and slightly brown. Follow with the chicken pieces and cook for a few minutes until the chicken colour changes. Then add the grated ginger and stir well. Next, add the potatoes and carrots, then add the curry powder, chilli powder, salt, pepper, and stir well. Close the lid and simmer for 20-30 minutes stir occasionally until the vegetables are tender. (Add a bit more water if needed.) Make a taste test and adjust the salt to taste. I use Japanese curry roux (curry blocks) on the days I am in a rush because I can skip a few cooking steps and cut down the ingredient list. I do love both homemade and store-bought ones for different reasons. If you are using the store-bought curry mix, follow the packet instructions as the cooking method can be varied according to the curry brand you use. Ive written details on how to use Japanese Beef Curry recipes. There are a few famous brands like S&B Golden Curry, Java Curry, Kokumaro Curry, Yutaka Curry, etc. You can choose mild, or hot according to your taste. Whether you use store-bought curry mix or homemade curry sauce, it is still an easy-to-cook dish! Serving together with rice is the signature of this dish like they are inseparable! I love to have it with Japanese rice, Thai Jasmine rice, or regular long-grain rice. Feel free to enjoy with your favourite rice, brown rice, purple rice, wild rice, or cauliflower rice to fit your diet. Ive also tried it with noodles and it was delicious! Cook a choice of egg noodles, wheat noodles, or udon. Place it in a bowl and top with the curry chicken on top. Japanese Curry Udon with Chicken is my favourite comfort noodle soup! Shredded vegetables, Japanese ginger pickles, and pickled daikon can be served as sides too. What is the difference between Japanese curry and katsu curry? curry is a panko-coated fried chicken cutlet served with curry sauce. Can I use bone-in chicken pieces as the curry will be more rich and flavourful because all the sweetness from the bone-in chicken pieces. Bone-in chicken takes longer to cook than boneless chicken thigh and breast. Is Japanese curry spicy? Can you make it spicy? spicy? Can yo or Japanese shichimi powder over the curry rice bowl for a kick of heat. We are on social media Facebook, Instagram, YouTube (New recipe video every week), and Pinterest (Pin your favourite recipes). If you've tried this recipe, please share your comment or post on social media and tag me. I would love to see your creations and feedback. Cut the chicken into bite-size cubes. Cut the potato and carrot into medium chunks. Heat the heavy bottom pot or pan over medium heat. Add butter and once the butter is melted, add the onions are soft and slightly brown. Then add the chicken pieces, grated ginger, and cook for 2-3 minutes. Next, add the potatoes and carrots. Follow by the the curry powder, chilli powder, salt, sugar, and black pepper. Then add the plain flour and combine with low-medium heat for 20-30 minutes or until the chicken and vegetables are tender. (Stir occasionally and add more water if needed.)Make a taste test and adjust salt to taste. Serve with steamed Japanese rice or jasmine rice. What type of curry powder like S&B curry powder for Indian curry powder or Indian curry powder includes turmeric in it and is yellowish-brown in colour. It's a blend of Indian spices; cumin, coriander seeds, turmeric, fenugreek, cinnamon, mustard seeds, etc.Can I use garam masala, add 1 tsp of turmeric powder? If you are adding 2 tbsp garam masala, add 1 tsp of turmeric powder for 4 servings recipe. You can adjust the serving size by tapping and sliding the potion size on this recipe card. Calories: 280kcal Carbohydrates: 25g | Protein: 24g | Fat: 9g | Saturated Fat: 4g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 0.2g | Cholesterol: 79mg | Sodium: 1072mg | Fiber: 3g | Sugar: 5g | Vitamin A: 2932IU | Vitamin C: 15mg | Calcium: 50mg | Iron: 2mg Mention @KhinsKitchen or tag #KhinsKitchen!Food in Chiba: A Taste of the Coast and Countryside A Comprehensive Guide to Alcohol in Japan: Popular Drinks & Typical Izakaya Prices Quiet Luxuries of the Sea: Exploring Hidden Gems in Japanese Seafood

Japanese style beef curry recipe. Japanese style curry sauce recipe. What is japanese style curry. Japanese style curry powder recipe. Japanese curry powder recipe. Japanese curry recipe uk. Japanese curry recipe. How to cook chicken curry japanese style.