Sauces / Japan

# Tonkatsu Sauce

A thick, glossy, dark-amber condiment that tastes like Worcestershire sauce's rounder, more harmonious Japanese cousin — fruit-forward, gently tart, and deeply savoury, with a sweetness that rounds every edge. Five minutes and a handful of pantry staples produce a sauce worthy of the best breaded cutlet, and confident enough to stand in for steak sauce, dipping sauce, or burger condiment.

**Time** 5 min **Servings** 4

## What you'll need.

- ☐ 60 g Worcestershire sauce
- ☐ 50 g Tomato ketchup
- ☐ 20 g Oyster sauce
- ☐ 10 g Rice vinegar
- ☐ 8 g Caster sugar
- ☐ 5 g Dijon mustard
- ☐ 1 g Garlic powder

## Let's make it.

**01** Combine all ingredients in a small bowl or jar. Whisk vigorously until completely homogeneous — the mustard needs to be fully emulsified into the sauce so no yellow streaks remain. Taste and adjust: if it tastes too sharp, add 3g more sugar; if too sweet, add 5g more Worcestershire or a few more drops of rice vinegar; if too thin in umami, add 5g more oyster sauce. The sauce is ready to use immediately but improves significantly after 30 minutes of resting as the flavours meld.

**02** Transfer the sauce to a clean jar or squeeze bottle and let it rest at room temperature for at least 30 minutes before serving. During this time, the raw garlic powder blooms, the mustard finishes emulsifying, and the competing sweet, acid, and savory notes knit into a unified whole. The sauce does not need cooking — heat would drive off the volatile acids and reduce the bright top notes that distinguish tonkatsu sauce from a cooked relish. Refrigerate any unused sauce. It keeps for 4 to 6 weeks and deepens in flavour over time, the way a good Worcestershire sauce does.

**Recipe & provenance** ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
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Servings are an estimate; check quantities in the source recipe.
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