UMAMI BURGER

For more inspiration, visit www.blenditarian.com
**UMAMI MIX**

**Ingredients:**
- 8 cups oyster mushrooms, finely chopped
- 2 cups oyster mushrooms, chopped
- 8 cups yellow onions, finely chopped
- ½ lb butter
- 3 tbsp thyme
- ½ cup mirin
- 1 cup sake
- 2 cups soy sauce
- 3 tbsp garlic, minced
- 3 tbsp ginger, minced

**Directions:**
In sauté pan, allow butter to get hot until it has turned brown, add onions and sauté until translucent and add mushrooms. Once mushrooms have cooked down, add all other ingredients and simmer on low heat until excess liquid is gone. Once done, transfer to a sheet pan and cool in refrigerator.

**JAPAN ISLAND SAUCE**

**Ingredients:**
- ¼ cup egg yolk
- 1 cup rice bran oil
- 1 tbsp rice wine vinegar
- 1 tbsp mirin
- 1 tbsp yuzu kosho
- 1 tbsp tomato paste
- ¼ tsp sesame oil
- 1 tbsp cane syrup or agave syrup

**Directions:**
Add all ingredients except for the oil into a food processor. Slowly drizzle the oil until well incorporated and the sauce has a smooth velvety consistency.

**UMAMI BURGER BUILD**

**Ingredients:**
- 10 lbs wagyu beef

**Directions:**
Mix 10 pounds of ground wagyu beef with the umami mix. Once mixed together, form the mixture into 6 oz. patties, or whatever size depending on the serving, and place on a grill until both sides are cooked. Once patties are cooked, place on a toasted, fresh baked, Hawaiian bistro bun and top with Japan Island Sauce, pickled bok choy, sliced cucumber and Delice de Bourgogne cheese.