

14 Days TERIYAKI WAYGU

2 Weeks of International Recipes



WayguTM

PREMIUM PLANT-BASED BEEF

14 Days

TERIYAKI WAYGU

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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 4 cups cooked jasmine rice (preferably day-old)
- 1 cup mixed vegetables (peas, carrots, corn)
- 1 red bell pepper, diced
- 1 onion, diced
- 3 tablespoons soy sauce
- 2 tablespoons sesame oil
- 200g scrambled tofu (optional)
- Chopped green onions, for garnish



Teriyaki Fried Rice

Servings: 4

Elevate classic fried rice with the savory flavors of Waygu Teriyaki Strips. This dish combines rice, colorful vegetables, and teriyaki strips for a satisfying meal.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. In a large pan, heat sesame oil and sauté diced onions until translucent.
3. Add mixed vegetables and diced bell peppers, and cook until slightly softened.
4. Stir in cooked rice and crumbled scrambled tofu, if using.
5. Add soy sauce and stir-fry until well combined.
6. Gently fold in the cooked Waygu Teriyaki Strips.
7. Serve the teriyaki fried rice hot, garnished with chopped green onions.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 12 large lettuce leaves (such as iceberg or butter lettuce)
- 1 cup shredded carrots
- 1 cucumber, sliced
- Fresh herbs (mint, cilantro), chopped
- 2 tablespoons hoisin sauce
- Crushed peanuts (optional)



Teriyaki Lettuce Wraps

Servings: 4

These refreshing lettuce wraps feature Waygu Teriyaki Strips, served with crisp lettuce leaves and a variety of toppings for a light and flavorful dish.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through.
2. Assemble the lettuce leaves on a serving platter.
3. Fill each lettuce leaf with Waygu Teriyaki Strips, shredded carrots, cucumber slices, and fresh herbs.
4. Drizzle hoisin sauce over the wraps and sprinkle with crushed peanuts, if desired.
5. Serve the teriyaki lettuce wraps as a light and flavorful appetizer.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 4 nori (seaweed) sheets
- 2 cups sushi rice, cooked and seasoned
- 1 avocado, sliced
- 1 cucumber, julienned
- Soy sauce, for dipping



Teriyaki Sushi Roll

Servings: 4

Put a modern twist on sushi with a teriyaki-flavored roll. These rolls are filled with Waygu Teriyaki Strips, avocado, cucumber, and rice for a delicious fusion experience.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Lay a bamboo sushi rolling mat on a clean surface and place a nori sheet on top.
3. Spread a thin layer of sushi rice over the nori, leaving a small border at the top.
4. Arrange Waygu Teriyaki Strips, avocado slices, and cucumber along the center of the rice.
5. Carefully roll the sushi using the bamboo mat, applying gentle pressure.
6. Wet the top border of the nori with water to seal the roll.
7. Slice the roll into bite-sized pieces with a sharp knife.
8. Serve the teriyaki sushi rolls with soy sauce for dipping.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 12 spring roll wrappers
- 1 cup vermicelli noodles, cooked and drained
- 1 cup shredded cabbage
- 1 carrot, julienned
- Fresh mint leaves
- Vegetable oil, for frying



Deep Fried Teriyaki Spring Rolls

Servings: 4

These crispy deep-fried spring rolls are filled with Waygu Teriyaki Strips, vegetables, and vermicelli noodles, perfect as a delightful appetizer or snack.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Prepare the spring roll wrappers according to package instructions.
3. Place a spring roll wrapper on a clean surface.
4. Arrange Waygu Teriyaki Strips, vermicelli noodles, shredded cabbage, carrot, and mint leaves on the wrapper.
5. Fold the sides of the wrapper over the filling, then roll tightly.
6. Seal the edges with a bit of water.
7. Heat vegetable oil in a deep fryer or pan to 350°F (175°C).
8. Fry the spring rolls until golden and crispy, then drain on paper towels.
9. Serve the deep-fried teriyaki spring rolls with dipping sauce of your choice.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 300g soba noodles
- 2 cups mixed vegetables (broccoli, snow peas, carrots)
- ¼ cup teriyaki sauce
- 2 tablespoons sesame seeds
- 2 tablespoons sliced green onions



Teriyaki Soba Noodles

Servings: 4

Enjoy a comforting bowl of teriyaki-infused soba noodles topped with Waygu Teriyaki Strips, sautéed vegetables, and a flavorful sauce.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Cook soba noodles according to package instructions and drain.
3. Sauté mixed vegetables in a pan until tender-crisp.
4. Toss cooked soba noodles with teriyaki sauce.
5. Divide soba noodles among serving bowls and top with Waygu Teriyaki Strips and sautéed vegetables.
6. Garnish with sesame seeds and sliced green onions.
7. Serve the teriyaki soba noodles as a comforting and flavorful dish.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 4 flour tortillas
- 2 bell peppers, sliced
- 1 onion, sliced
- 1 tablespoon vegetable oil
- ¼ cup teriyaki sauce
- ½ cup sour cream or vegan yogurt
- Fresh cilantro, chopped



Teriyaki Fajitas

Servings: 4

Add an Asian twist to classic fajitas with Waygu Teriyaki Strips, sautéed peppers and onions, and a drizzle of teriyaki sauce.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Heat vegetable oil in a pan and sauté sliced bell peppers and onions until tender.
3. Warm flour tortillas.
4. Fill each tortilla with Waygu Teriyaki Strips, sautéed peppers, and onions.
5. Drizzle with teriyaki sauce.
6. Top with sour cream or vegan yogurt and chopped fresh cilantro.
7. Serve the teriyaki fajitas for a delightful fusion meal.



PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 1 prepared pizza dough
- ½ cup tomato based pizza sauce
- 1 cup shredded mozzarella cheese or vegan cheese
- Sliced bell peppers
- Sliced red onions
- ½ cup corn
- Fresh basil leaves
- Olive oil, for drizzling



Teriyaki Pizza

Servings: 4

Combine teriyaki flavors with the beloved pizza in this unique recipe. Waygu Teriyaki Strips, vegetables, and mozzarella cheese create a delicious and unconventional topping.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Preheat the oven according to the pizza dough instructions.
3. Roll out the pizza dough and place it on a pizza stone or baking sheet.
4. Spread tomato sauce over the dough.
5. Sprinkle shredded mozzarella cheese over the sauce.
6. Top with Waygu Teriyaki Strips, sliced bell peppers, sliced red onions, and corn.
7. Bake the pizza according to the dough instructions until the crust is golden and the cheese is melted.
8. Garnish with fresh basil leaves and drizzle with olive oil before serving.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 1 bag tortilla chips
- 2 cups shredded cheddar cheese or vegan cheese
- 1 cup diced tomatoes
- ½ cup sliced jalapeños
- ½ cup sliced black olives
- Guacamole
- Sour cream or vegan yogurt
- Chopped fresh cilantro



Teriyaki Nachos

Servings: 4

Elevate your nachos with the umami-rich taste of Waygu Teriyaki Strips, layered with tortilla chips, cheese, and your favorite toppings.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Preheat the oven to 375°F (190°C).
3. Arrange tortilla chips on a large baking sheet.
4. Sprinkle shredded cheddar cheese over the chips.
5. Top with diced tomatoes, sliced jalapeños, and sliced black olives.
6. Bake in the preheated oven until the cheese is melted and bubbly.
7. Remove from the oven and evenly distribute the cooked Waygu Teriyaki Strips over the nachos.
8. Serve the teriyaki nachos with guacamole, sour cream or vegan yogurt, and chopped fresh cilantro.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 4 large flour tortillas
- 2 cups cooked rice
- 1 cup cooked black beans
- Sliced bell peppers
- Sliced red onions
- Shredded lettuce
- Sliced avocado
- Salsa or hot sauce



Teriyaki Burrito

Servings: 4

Create a fusion burrito with the addition of Waygu Teriyaki Strips, rice, beans, and fresh vegetables, all wrapped in a tortilla.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Warm the flour tortillas.
3. Lay the tortilla flat and layer cooked rice, cooked black beans, Waygu Teriyaki Strips, sliced bell peppers, sliced red onions, shredded lettuce, and sliced avocado.
4. Drizzle with salsa or hot sauce.
5. Roll up the tortilla, folding in the sides as you go.
6. Serve the teriyaki burrito as a satisfying fusion meal.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 200g sweet potato glass noodles (dangmyeon)
- 1 bell pepper, julienned
- 1 carrot, julienned
- 2 cups spinach
- ¼ cup soy sauce
- 2 tablespoons sesame oil
- Sesame seeds, for garnish



Korean Jap Chae with Teriyaki Strips

Servings: 4

Enjoy a fusion of Korean and Japanese flavors with this Jap Chae dish featuring Waygu Teriyaki Strips, sweet potato glass noodles, and colorful vegetables.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Cook sweet potato glass noodles according to package instructions, drain, and rinse with cold water.
3. Blanch spinach in boiling water, then rinse with cold water and squeeze out excess moisture.
4. In a pan, sauté bell pepper and carrot until slightly softened.
5. Toss cooked noodles, Waygu Teriyaki Strips, bell pepper, carrot, and spinach with soy sauce and sesame oil.
6. Garnish with sesame seeds.
7. Serve the Korean Jap Chae with Teriyaki Strips as a flavorful fusion dish.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 4 cups frozen french fries (oven-baked or fried)
- 1 cup cheese curds or vegan cheese
- 1 cup teriyaki gravy (teriyaki sauce, vegetable broth, cornstarch)



Teriyaki Poutine

Servings: 4

A fusion twist on a Canadian classic! This poutine features crispy fries, cheese curds, and Teriyaki Waygu Strips, all smothered in teriyaki gravy.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Prepare the teriyaki gravy by simmering teriyaki sauce and vegetable broth. Mix cornstarch with water and add it to the sauce to thicken.
3. Arrange the cooked fries on a serving platter.
4. Sprinkle cheese curds or vegan cheese over the fries.
5. Drizzle the teriyaki gravy over the fries and cheese.
6. Top with the cooked Waygu Teriyaki Strips.
7. Serve the teriyaki poutine as a creative fusion dish.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 1 sheet puff pastry (store-bought)
- ¼ cup teriyaki sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon sesame seeds



Teriyaki Sausage Roll

Servings: 4

Put a spin on traditional sausage rolls with Teriyaki Waygu Strips wrapped in flaky puff pastry for a delightful fusion treat.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Preheat the oven according to the puff pastry package instructions.
3. Roll out the puff pastry sheet and place it on a baking parchment.
4. Spread Dijon mustard over the puff pastry.
5. Arrange Waygu Teriyaki Strips on one side of the pastry, drizzle with teriyaki sauce.
6. Roll up the pastry to encase the strips.
7. Brush the roll with a little teriyaki sauce and sprinkle sesame seeds on top.
8. Bake according to the puff pastry package instructions until golden and puffed.
9. Serve the teriyaki sausage roll as a creative and savory fusion snack.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 300g Korean chewy noodles (such as jjolmyeon or udon)
- 1 bell pepper, sliced
- 1 carrot, julienned
- 2 tablespoons gochujang (Korean red pepper paste)
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- Sesame seeds, for garnish



Korean Spicy Noodles with Teriyaki Strips

Servings: 4

Combine the flavors of Korean and teriyaki cuisine in this spicy noodle dish featuring Waygu Teriyaki Strips, chewy noodles, and a spicy sauce.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Cook Korean chewy noodles according to package instructions, drain, and rinse with cold water.
3. In a pan, sauté bell pepper and carrot until slightly softened.
4. In a bowl, mix gochujang, soy sauce, and sesame oil to make the spicy sauce.
5. Toss cooked noodles, Waygu Teriyaki Strips, bell pepper, and carrot with the spicy sauce.
6. Garnish with sesame seeds.
7. Serve the Korean Spicy Noodles with Teriyaki Strips for a flavorful fusion dish.



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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Waygu Teriyaki Strips
- 24 potato and cheese perogies (store-bought)
- 1 cup sautéed mushrooms
- ½ cup sliced green onions
- ¼ cup teriyaki sauce



Teriyaki Stuffed Perogies

Servings: 4

Add an Asian flair to traditional perogies by stuffing them with Teriyaki Waygu Strips, sautéed mushrooms, and green onions.

Instructions

1. Cook Waygu Teriyaki Strips in a pan until heated through. Set aside.
2. Cook perogies according to package instructions.
3. In a pan, sauté mushrooms until cooked and tender.
4. Slice pierogis and stuff them with Waygu Teriyaki Strips, sautéed mushrooms, and sliced green onions.
5. Drizzle with teriyaki sauce.
6. Serve the Teriyaki Stuffed Perogies as a unique fusion dish.