

THE COMPLETE GUIDE

Hibachi Night at Home

A full Japanese steakhouse dinner from your own kitchen, no flat-top grill
required

Shopping list · Prep · Start-to-finish timeline
Serving · Leftovers · Make-ahead plan

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Let's bring the steakhouse home

There's nothing quite like a hibachi restaurant. The sizzle, the onion volcano, the chef flipping shrimp into his hat. But here's the secret I've learned after years of making hibachi in my own kitchen: the **flavor** is surprisingly simple to recreate. It comes down to three things. Garlic butter, soy sauce, and high heat.

This guide pulls my whole at-home hibachi menu into one game plan: the clear onion soup and ginger-dressing salad to start, buttery fried rice and seared vegetables, and both chicken and steak for the main event. I've built you a complete shopping list, a minute-by-minute cooking timeline so everything lands hot at once, and tips for serving, leftovers, and even meal-prepping the whole spread.

You don't need a teppanyaki grill, a large cast iron skillet or wok holds heat just like a flat-top. Pour yourself something cold, turn the music up, and let's cook.

This menu serves 4 (with leftovers).

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Your Hibachi Shopping List

Everything for the full menu, serves 4. Check your pantry first, you likely already have the staples.

PROTEINS

- 1 lb boneless chicken breast (or thighs)
- 1½ lbs sirloin steak (ribeye or top sirloin also work)
- 2 large eggs

PRODUCE

- 3 onions (yellow or white) + 2 stalks green onion
- 1 large carrot · 2 celery stalks (+ 2 tbsp for dressing)
- 2 cups zucchini · 2 cups yellow squash
- 1½ cups mushrooms (button or shiitake)
- Fresh ginger (about 3 tbsp total) · 1 garlic head
- 1 lemon · romaine or iceberg for the salad

PANTRY & STAPLES

- Soy sauce (you'll use a lot, get a full bottle)
- Toasted sesame oil
- Butter (1 stick+) · neutral oil (vegetable/avocado)
- 4 cups cooked rice - make ahead & chill (jasmine/long-grain)
- 4 cups chicken broth
- Rice vinegar · mirin · ketchup · granulated sugar
- Salt · black pepper · sesame seeds
- Crispy fried onions (for the soup) · optional: store-bought yum yum sauce

Tip: Day-old, fully chilled rice is the #1 secret to restaurant fried rice. It fries instead of steaming. Make it the night before.

The Prep Checklist

Knock these out before any pan gets hot. Hibachi cooks fast, so having everything ready ("mise en place") is what makes it feel effortless.

The night before (or that morning)

- Cook 4 cups of rice and spread it on a sheet pan to cool, then refrigerate uncovered.
- Make the **ginger dressing**, it only gets better as it chills (keeps 5 days).
- Cut the steak into 1-inch cubes and start it marinating (30 min up to 8 hours).

30–45 minutes before cooking

- Cut chicken into 1-inch pieces; season with salt and pepper.
- Slice zucchini, squash, and mushrooms into strips; quarter and slice 1 onion.
- Chop 1 onion for the fried rice; roughly chop soup vegetables (onion, carrot, celery, garlic).
- Beat 2 eggs with a pinch of salt and pepper for the rice.
- Pull the steak out to come to room temperature.
- Measure soy sauce, sesame oil, and butter into little bowls by the stove. Hibachi moves fast!
- Chop green onions and set out sesame seeds for garnish.

Pro move: line up your bowls in cooking order. Once the skillet is screaming hot, you won't have a free hand to measure.

Cooking Start to Finish

Use one large cast iron skillet or wok and cook in this order. Each dish holds well while you move to the next, so everything reaches the table hot together. Total active time: about 45 minutes.

START — soup on first

Combine broth, water, and chopped soup veggies in a pot. Bring to a boil, then simmer on low while you cook everything else (15–45 min is all fine).

~30 min out — vegetables

Sear onion, then zucchini, squash, and mushrooms in butter + oil with soy sauce, ~10 min. Move to a covered dish to keep warm.

~20 min out — fried rice

Scramble the eggs, set aside. Cook onion in butter, add chilled rice + soy + sesame oil, fry until lightly browned, fold the egg back in. Cover and keep warm.

~10 min out — the proteins

Get the skillet very hot. Sear the steak 4–5 min, remove. Wipe the pan, sear the chicken, finish with soy, sesame oil, and a pat of butter.

PLATE — strain & serve

Strain the soup into bowls, top with fried onion, mushroom, and green onion. Dress the salad. Plate proteins over rice with vegetables. Serve hot!

Hibachi Soup (Japanese Onion Soup)

Serves 6 · 30 min

Ingredients

- 4 cups chicken broth
- 2 cups water
- ½ large onion, roughly chopped
- ¼ cup carrot, roughly chopped
- ¼ cup celery, roughly chopped
- 1 clove garlic, chopped
- ½ tsp salt
- 1 cup crispy fried onions (garnish)
- ½ cup mushrooms, thinly sliced (garnish)
- 2 green onions, chopped (garnish)

Instructions

1. Add broth, water, onion, carrot, celery, garlic, and salt to a large pot over medium-high heat.
2. Bring to a boil, reduce to low, and simmer 15–20 min until the onion is translucent.
3. Strain out the vegetables through a fine-mesh sieve for a clear broth.
4. Ladle into bowls and top with fried onion, sliced mushroom, and green onion. Serve hot.



Hibachi Ginger Dressing

Serves 8 · 10 min · blender

Ingredients

- 2 tbsp fresh ginger, minced
- ½ cup onion, minced
- 2 tbsp celery, minced
- ½ tsp garlic, minced
- ½ cup olive oil
- ⅓ cup rice vinegar
- 2 tbsp ketchup
- 4 tsp soy sauce
- 2 tsp granulated sugar
- 2 tsp lemon juice
- ½ tsp salt · ¼ tsp black pepper

Instructions

1. Add all ingredients to a blender.
2. Blend on high about 30 seconds until pureed and pourable.
3. Serve over crisp iceberg or romaine. Keeps in the fridge up to 5 days. Don't skip the celery, it's the signature flavor!



Hibachi Fried Rice

Serves 4 · 20 min

Ingredients

- 4 tbsp butter, divided
- 2 large eggs
- ½ tsp salt · ¼ tsp black pepper
- 1 small onion, chopped
- 4 cups cooked & cooled rice
- 2 tbsp soy sauce
- 1 tsp toasted sesame oil

Instructions

1. Whisk eggs with salt and pepper. Melt 1 tbsp butter in a hot skillet and softly scramble; remove and set aside.
2. Melt 1 tbsp butter, cook the onion until translucent.
3. Add remaining 2 tbsp butter, then the cold rice, soy sauce, and sesame oil. Fry, breaking up clumps, until heated and lightly browned.
4. Fold the egg back in. Serve topped with green onion.



Hibachi Vegetables

Serves 4 · 30 min

Ingredients

- 1 tbsp butter
- 2 tbsp vegetable oil
- 1 cup onion, quartered & sliced
- 2 cups zucchini, cut into strips
- 2 cups yellow squash, cut into strips
- 1 cup mushrooms, sliced
- 2 tsp soy sauce
- ¼ tsp salt · ¼ tsp black pepper

Instructions

1. Heat butter and oil in a large skillet over medium-high.
2. Sauté the onion 2 min until softening.
3. Add zucchini, squash, and mushrooms, then the soy sauce, salt, and pepper.
4. Cook, stirring often, ~10 min until tender and golden. Top with sesame seeds or green onion.



Hibachi Chicken

Serves 4 · 15 min

Ingredients

- 1 lb boneless chicken breast, 1-inch pieces
- ½ tsp salt · ½ tsp black pepper
- 2 tbsp vegetable oil
- 2 tbsp soy sauce
- 1 tsp toasted sesame oil
- 1 tbsp butter

Instructions

1. Season the chicken. Heat a skillet or wok over medium-high for a full minute, then add the oil.
2. Add chicken in a single layer; let it sear undisturbed 2–3 min.
3. Pour in soy sauce and toss; add sesame oil and cook 1–2 min more.
4. Add butter, stir to coat in a glossy sauce, and serve immediately.



Hibachi Steak

Serves 4 · 10 min + marinate

Ingredients

- 1½ lbs sirloin steak, 1-inch cubes
- 1 tbsp soy sauce
- 1 tbsp mirin
- 2 cloves garlic, minced
- ½ tbsp ginger, minced
- 1 tsp sesame oil
- 1 tbsp vegetable oil
- 1 tbsp butter

Instructions

1. Pat steak dry. Whisk soy sauce, mirin, garlic, ginger, and sesame oil; toss with the steak. Marinate 30 min–8 hrs.
2. Bring to room temperature. Heat a skillet over medium-high with the oil and butter.
3. Sear the steak 4–5 min (well), 3 min (medium), or 2 min (medium-rare), turning to brown all sides.
4. Top with sesame seeds and green onion. Serve hot.



Serving Your Hibachi Night

Plate it like the pros

- Start everyone with a small bowl of the clear soup and the ginger-dressing salad while you finish the proteins.
- Build each plate with a scoop of fried rice, a pile of vegetables, and chicken and/or steak alongside.
- Set out little bowls of yum yum sauce and extra ginger dressing for dipping — that's the full steakhouse experience.
- Finish with a sprinkle of sesame seeds and chopped green onion for color.

The two famous sauces

Hibachi spots serve two: the creamy, slightly sweet **yum yum sauce** (mayo-based) for the proteins and rice, and the tangy **ginger dressing** for the salad. I have a yum yum sauce recipe on the blog. Make a batch ahead, or grab a bottle to keep things simple.

Make it a show

Cooking on a [Blackstone](#) or flat-top outside? All of these recipes translate perfectly and you'll get extra char. Cook the proteins last and right in front of your guests for that hibachi-table moment.

Handling the Leftovers

Everything here keeps well - here's how to store each piece so day-two tastes nearly as good as night one.

Dish	Fridge	Reheat / Notes
Chicken	3–4 days	Skillet over medium with a splash of soy or pat of butter. Freezes up to 3 months.
Steak	Up to 4 days	Skillet over medium with a little oil. Best not frozen, it dries out.
Fried rice	3–4 days	Hot skillet with a little butter to re-crisp. Don't freeze (texture suffers).
Vegetables	Up to 3 days	Skillet, microwave, or air fryer until warm.
Soup	4–5 days	Reheat on the stovetop. Freezes up to 1 month, add fresh garnishes after.
Ginger dressing	Up to 5 days	Keep chilled in a jar; shake before using.

Best second-day idea

Pile leftover protein, rice, and vegetables into a bowl, drizzle with yum yum sauce or ginger dressing, and you've got an instant hibachi bowl for lunch, which is exactly what the next page is all about.

Bonus: Hibachi Meal-Prep Plan

Not cooking for a crowd tonight? Cook the same menu and turn it into grab-and-go hibachi bowls for the week. Here's the make-ahead and storage plan.

Cook once, eat all week

- **Double the rice and vegetables** - they're the bulk of each bowl and reheat beautifully.
- Cook chicken and/or steak as written; let everything cool fully before packing.
- Portion into 4–5 airtight containers: a base of fried rice, a scoop of vegetables, and a serving of protein.
- Keep sauces separate in small containers or condiment cups so nothing gets soggy.

Storage at a glance

- Assembled bowls keep **3–4 days** in the fridge. Perfect Monday-through-Thursday lunches.
- Freeze extra plain rice and cooked chicken (up to 3 months) and thaw overnight for a fresh bowl later.
- Add fresh garnishes, green onion, sesame seeds, a little extra sauce right before eating.

Reheat for best texture

Microwave the bowl 60–90 seconds, or for that just-cooked feel reheat the rice and protein in a hot skillet with a touch of butter. Either way, sauce goes on **after** reheating.

Make-ahead schedule: cook on Sunday, eat through Thursday. Steak bowls are best earliest in the week; chicken and vegetable bowls hold longest.

Now go light that skillet ■

Find every one of these recipes, plus hibachi shrimp, noodles, and homemade yum yum sauce at simplylakita.com/hibachi-at-home.

And if you make your hibachi night, tag **@simplylakita** — I'd love to see your spread!

From my kitchen to yours,
LaKita