

## Anikacho Yakitori



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Silver Jubilee

## Ingredients

### Anikacho Yakitori

- 2 Chicken Thigh
- 1 Shallot
- Pinch of salt
- Pinch of pepper
- Yuzu Salt
- Pisco liquor
- Yakitori Sauce

### Teriyaki Sauce Ingredients

- 60ml Japanese Soy Sauce
- 8ml Mirin
- 24g Sugar

### Yuzu Salt Ingredients

- 20g salt
- 2tbs of dried yuzu

## Methods and Directions

### Anikuchō Yakitori

- Portion chicken thigh to cube
- Cure the chicken with Pisco liquor for 2 hrs.
- Portion shallot
- Take the chicken out of liquor and skew on bamboo with shallots
- Season with yuzu salt and white pepper and grill for “Shio Yakitori” and brush the yakitori sauce several times on the grill for the ‘Tare Yakitori’

### Teriyaki Sauce

- Warm the soy sauce in a pot
- Add mirin and sugar to boil
- Yuzu Salt
- Grind the salt and dried yuzu
- Leave it overnight for the salt to absorb the flavor

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