

Japanese Ginger Pork Bowl (Shogayaki)

Servings: 2 | **Prep Time:** 8 minutes | **Cook Time:** 12 minutes | **Total Time:** 20 minutes

Japanese Ginger Pork, known as Shogayaki, is a classic Japanese home-style dish that's quick, comforting, and packed with savory-sweet flavor. Thin slices of pork are seared and glazed in a simple ginger-soy sauce, creating a glossy, aromatic dish traditionally served with rice and shredded cabbage. This version stays true to authentic shogayaki while keeping it fast and approachable for busy weeknights.

Why You'll Love This Recipe

- Ready in 20 minutes — perfect for weeknights
- Authentic Japanese flavor with simple pantry ingredients
- High-protein and satisfying without being heavy
- Versatile for bowls, plates, or meal prep
- Naturally dairy-free

Ingredients

- ¼ lb thinly sliced pork (shoulder or loin)
- 1 Tbsp freshly grated ginger
- 1 Tbsp soy sauce
- 1 tsp sugar
- ½ Tbsp neutral oil
- Optional: shredded cabbage, for serving

Ingredient Notes & Substitutions

- **Pork:** Thin slices cook quickly and absorb flavor best. Shoulder is juicier; loin is leaner.
- **Ginger:** Freshly grated ginger is essential for authentic aroma.
- **Soy sauce:** Regular soy sauce works well; adjust salt if using a saltier brand.
- **Sugar:** Balances ginger and soy; honey can be substituted.
- **Cabbage:** Traditional side that adds crunch and freshness.

Instructions

Step 1: Sear the pork

Heat oil in a large skillet over medium-high heat. Add pork in a single layer and cook 2–3 minutes, flipping once, until lightly browned.

Step 2: Add the ginger

Reduce heat to medium. Add grated ginger and stir 30 seconds until fragrant (do not brown).

Step 3: Create the glaze

Add soy sauce and sugar. Stir to coat the pork and let the sauce bubble and reduce for 2–3 minutes until

glossy.

Step 4: Serve

Remove from heat and serve immediately over steamed rice or alongside shredded cabbage.

Tips for Best Results

- Do not overcrowd the pan; cook in batches if needed.
- Grate ginger finely to avoid fibrous texture.
- If sauce reduces too quickly, add 1–2 tsp water.
- Taste and adjust sweetness or salt before serving.

Traditional Pairings

- Steamed white rice
- Miso soup
- Pickled vegetables (tsukemono)
- Shredded cabbage with sesame dressing

Variations & Swaps

- Protein swap: chicken, tofu, or ground pork
- Vegetable add-ins: onions, mushrooms, or spinach
- Extra garnish: sesame seeds or sliced green onions
- Spicy version: chili flakes or shichimi togarashi

Storage & Reheating

Refrigerator: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm gently in a skillet or microwave until heated through.