

SHUI

Shui is a catering company based in Minneapolis, Minnesota run by executive chef and owner Kenji Yee. We see every catering event as an exciting opportunity to enter into a dialogue with our clients and create a one of a kind menu for their event. Whether the event is a business meeting or an intimate gathering at your home, we strive for excellence in every way from the ingredients, to the realized dishes. We believe in the power of food to help create spaces where people can connect with one another, and realize their truths all while being nourished and delighted.

Contact us at Shuicatering@gmail.com
follow us on Instagram @shuicatering
(510) 316-2855

Oyster Mushrooms in Oyster sauce with Greens:

A wok is preferred but a sauté pan will do. Get the pan piping hot. Add enough vegetable oil to coat the pan and 1/2 teaspoon of sesame oil for flavor. Fill your pan, but don't overcrowd with oyster mushrooms. Sprinkle 1/8 tsp salt on the mushrooms. Cook until browned and softened. Turn down heat to medium. Add 3 cups of chopped bok choy (or any sturdy green on hand). Next add 1 tablespoon oyster sauce, 1 teaspoon soy sauce and 1/2 teaspoon white pepper. Once your veg is almost cooked through add 1 Tablespoon of garlic. Sauté until aromatic. Now you are ready to plate. I like to eat this dish with rice, and a small spoonful of Lao Gan Ma spicy chili crisp.

Nameko Mushrooms in Miso Butter

To make the miso butter, mix 1 part miso and 2 parts tempered butter together. Get your sauté pan piping hot and coated in vegetable oil with 1/2 teaspoon of sesame oil for flavor. Fill your pan with Nameko mushrooms, again, don't overcrowd. Add 1/8 tsp salt. Don't move the mushrooms at first until they take a beautiful sear. Then just shake the pan once and let them continue to sear over high heat. Turn down heat to medium. Add a tablespoon of miso butter. Let the butter melt and soak into the mushrooms. Then add 1/2 tablespoon garlic, 1/2 tablespoon ginger and 1/8 teaspoon freshly cracked black pepper. Sauté until aromatic. These mushrooms are delicious as is, but you could try furikake and green onion as a topping.

Dashi Simmered Shiitake Mushrooms

First combine 1 quart of dashi stock with 3 tablespoons of soy sauce, 3 tablespoons of sake, and 4 tablespoons of sugar. For a vegan alternative, use a mushroom stock. Slice shiitakes into your preferred shape or leave whole. Add them to a high walled piping hot pan. Pour over the liquid just prepped, bring to a boil and then reduce to a simmer until the liquid is almost all evaporated and the mushrooms take on a sticky texture. These mushrooms taste great cold or hot and can be refrigerated. They work great as a starter or a complement to a rice dish.