

Homemade Tonkatsu Sauce

My Homemade Tonkatsu Sauce recipe uses only four simple ingredients and is so quick to make! With savory, sweet, and tangy notes, it tastes just as amazing as Japan's famous Bull-Dog Tonkatsu sauce. Serve it with tonkatsu (breaded pork cutlets), chicken katsu, or my favorite *korokke* (potato and beef croquettes).



4.71 from 772 votes

Prep Time

5 mins

Total Time

5 mins

Course: Condiments **Cuisine:** Japanese **Keyword:** tonkatsu

Servings: 1 (1 serving yields ¾ cup or 180 ml) **Calories:** 245kcal **Author:** Namiko Hirasawa Chen

Ingredients

- 4½ Tbsp Worcestershire sauce (use vegan Worcestershire sauce for vegan)
- 2 Tbsp sugar (plus more to taste)
- 5 Tbsp ketchup
- 2 Tbsp oyster sauce (use Lee Kum Kee Vegetarian Stir-Fry Sauce for vegetarian or if you're allergic to shellfish)

Instructions

1. Gather all the ingredients. I included a bottle of Bull-Dog Tonkatsu Sauce in the image, but it's not needed for this recipe.



2. In a jar or small bowl, combine **4½ Tbsp Worcestershire sauce** and **2 Tbsp sugar**. Whisk well until the sugar is completely dissolved.



3. Then, add **5 Tbsp ketchup** and **2 Tbsp oyster sauce** and whisk until combined. Taste the sauce and adjust the seasoning. Some ketchup is sweeter than others, so please adjust the amount of sugar to taste. Your Homemade Tonkatsu Sauce is ready to use.



To Serve

1. Enjoy this Homemade Tonkatsu Sauce as a condiment for breaded and/or deep-fried Japanese foods like Tonkatsu, Chicken Katsu, and *Korokke* (Potato and Meat Croquette) or their baked versions Baked

Tonkatsu, Baked Chicken Katsu, and Baked Croquette. Tonkatsu sauce is also an ingredient in recipes like Japanese Hamburger Steak (*Hambagu*), Keema Curry, and Meat Doria (Rice Gratin).



To Store

1. Store in an airtight container and keep in the refrigerator for up to 2–3 weeks or freezer for 3–4 months.

Equipment

- airtight container
- whisk
- mason jars

Nutrition

Serving: 0.75 cup · Calories: 245 kcal · Carbohydrates: 63 g · Protein: 1 g · Fat: 0.3 g · Saturated Fat: 0.03 g · Polyunsaturated Fat: 0.1 g · Monounsaturated Fat: 0.04 g · Sodium: 2658 mg · Potassium: 843 mg · Fiber: 0.3 g · Sugar: 48 g · Vitamin A: 445 IU · Vitamin C: 13 mg · Calcium: 105 mg · Iron: 4 mg

Copyright © 2011–2025 Just One Cookbook®. All Rights Reserved.