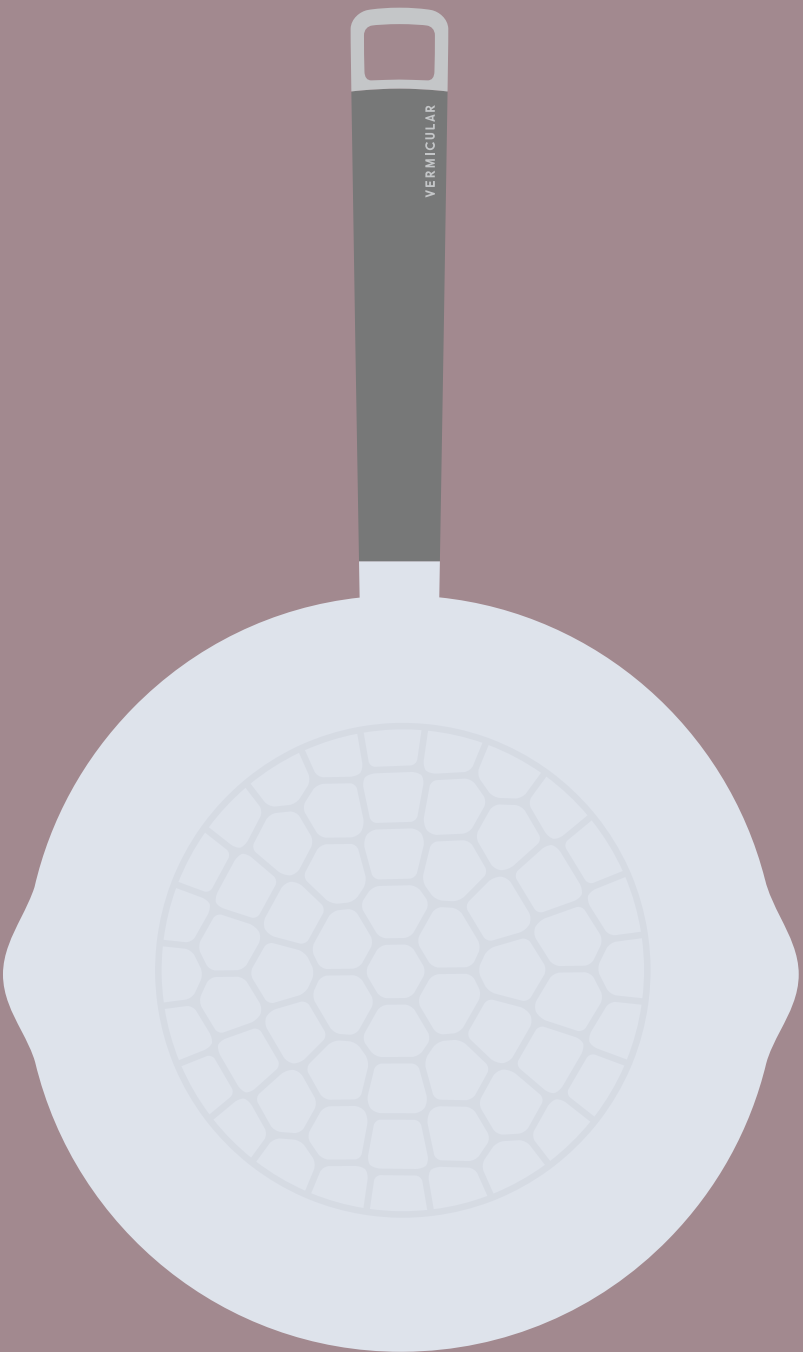


Yukihira Saucepan



VERMICULAR

Yukihira Saucepan

VERMICULAR



A Vermicular product is generations in the making, a culmination of Japanese craftsmanship and the sensibilities of elegant design. Our crafts become an extension of your imagination, amplifying the act of cooking to create what matters most in the moment: fabulous, flavorful food.

We believe real convenience lies in dependable functionality, and that is why our products are everyday tools and lasting heirlooms. At Vermicular, craft is our lineage. Quality is our legacy.





Our Product Story

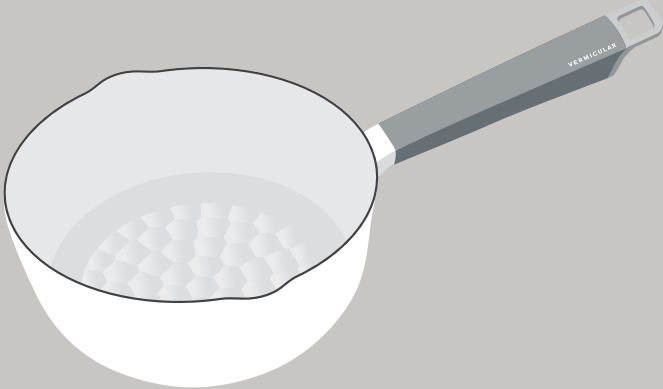
The Vermicular Yukihiro Saucepan brings new life to a classic piece of Japanese cookware. Traditionally made from copper or aluminum for their quick heat response, the Yukihiro has long been a familiar presence in home kitchens—simple, approachable, and rooted in everyday cooking. Reimagined in enameled cast iron, the new Vermicular Yukihiro Saucepan carries that heritage forward while opening the door to new depths and a more expressive way to cook.

Finished with Vermicular’s signature enamel, the Yukihiro embraces a broader range of ingredients and techniques than its predecessors ever could. Every groove, ridge, and surface is shaped with intention, deepening the way heat and flavor come together—a timeless Japanese form refined through innovation and craftsmanship.

Product Features

Design Details

Vermicular reimagines the Yukihiro by recreating it with enameled cast iron, preserving the functional benefits of the original design while expanding its versatility.



Cast Iron Body

Crafted from enameled cast iron and engineered to just 1.6 mm at its thinnest point, the Yukihiro achieves a remarkably lightweight design with excellent heat responsiveness while still delivering the stable, consistent heat retention cast iron is known for.

Enamel Coating

Vermicular's non-toxic enamel coating makes the cast iron saucepan rust-resistant and easy to maintain—no seasoning required. It also allows you to cook freely with any ingredient, including acidic foods.

Wooden Handle

Thoughtfully designed for a comfortable, balanced grip, each handle is crafted from durable laminated reinforced wood and hand finished to meet the cast iron body with a seamless fit.

Hammered Pattern

The recreated hammered pattern increases surface area, allowing heat to transfer more efficiently and evenly across the saucepan for exceptional thermal efficiency.

Spout

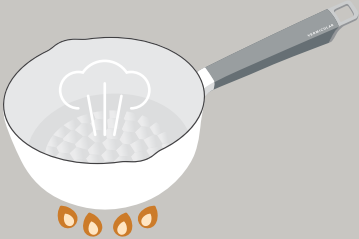
Designed for effortless pouring, the dual spouts accommodate both left- and right-handed use. The handle position is carefully balanced to reduce perceived weight, allowing soups and broths to pour smoothly and with control.

Rounded Bottom

Its gently rounded bottom promotes smooth, efficient heat circulation, helping ingredients cook evenly with minimal stirring.

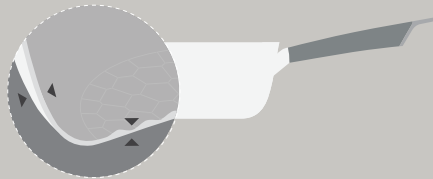
Product Features

Elements of Innovation



Instant Evaporation

Vermicular's proprietary hydrophilic enamel finish, paired with thermally efficient cast iron, instantly evaporates excess surface moisture from ingredients. This creates the ideal environment for intensifying flavor while achieving crisp textures without ever making food soggy.



Structural Engineering

With its traditional hammered pattern on the cast iron base refined to just 1.6 mm at its thinnest point, the surface area is expanded to transfer heat more effectively to ingredients and achieve exceptional thermal efficiency. The thin-wall casting and hammered texture work together to deliver faster, more even heating and a surprising lightness for cast iron.

Accessories



Yukihiro Saucepan Lid

Specifically designed for the Yukihiro saucepan, this dedicated stainless steel lid supports stewing, braising, and the resting stages of rice cooking for a light, fluffy finish. Its flat profile stores neatly in the refrigerator. *Sold separately.



Drop Lid

A drop lid, or otoshibuta, is a slightly undersized lid that rests directly on food to apply gentle, even pressure. Vermicular reimagined it in enameled cast iron to enhance steam-roasting and searing. Working in harmony with instant evaporation, it circulates natural moisture in a compact space, and its weight and infrared heat concentrate umami and aroma. The lid becomes hot during cooking, so always use pot holders when handling. *Sold separately.

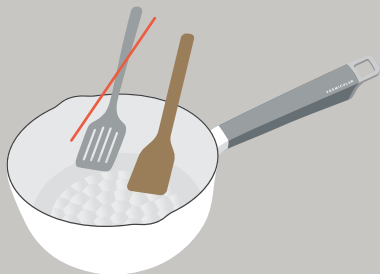
Care Instructions

Handling the Saucepan



Compatible with all heat sources except the oven.

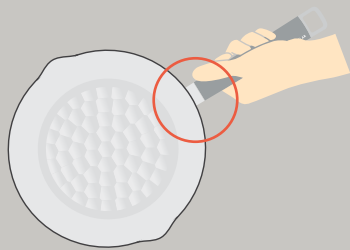
The Yukihiro Saucepan is compatible with all stovetops, including induction. Do not use the saucepan in the oven or place it in the microwave.



Avoid metal utensils and abrasive cleaning products.

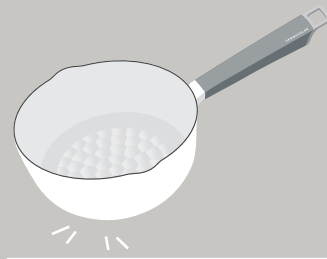
Always use silicone or wooden cooking utensils to protect the enamel surface. Clean the saucepan with mild dish soap and a soft sponge. For stubborn burnt food or stains, refer to the care instructions on Page 13.

Be sure to handle the saucepan with care to ensure its longevity and maintain its performance. Listed below are some important things to keep in mind when using the saucepan.



Be careful not to burn your hands while cooking.

For stovetop cooking, the handle will remain safe to hold. However, avoid touching the base of the handle during and immediately after cooking, as it can become hot. Always allow a hot saucepan to cool before washing.

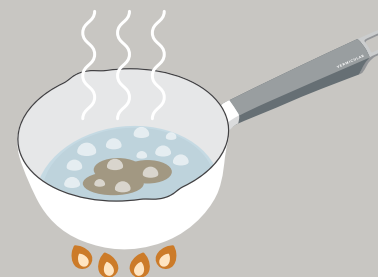


Do not hit against hard surfaces.

Enamel is made of a glass compound and is therefore delicate. To prevent enamel from chipping, be careful not to drop the saucepan or hit it against hard surfaces.

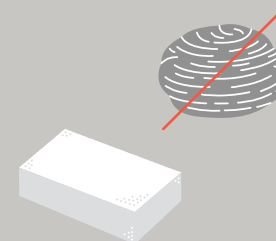
Care Instructions

Cleaning the Saucepan



Removing burnt food.

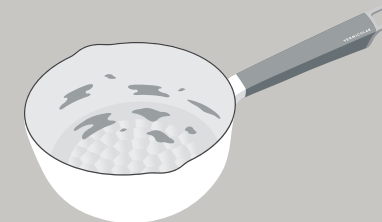
Fill the saucepan with 1 ¼ cups of water, add 1 tablespoon of baking soda, and boil for about 15 minutes on medium heat. Allow the saucepan to cool, then gently scrub with a soft sponge. To remove white spots, use 1 tablespoon of vinegar instead.



Never use abrasive products for cleaning.

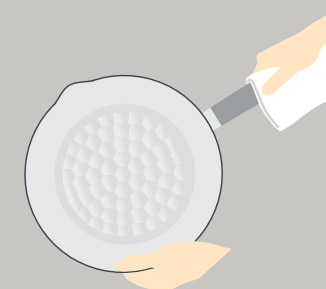
To avoid damaging the enamel, do not use abrasive cleaners or scrubbing tools such as metal brushes or scouring pads. Always wash the saucepan with mild dish soap and a soft sponge.

With proper care, the saucepan will last for years. Below are some effective cleaning tips to help you enjoy cooking with it for a long time. The key is to use natural solutions such as baking soda and vinegar.



Removing stains.

Saucepans used over time can become stained. Never use abrasive products to remove these stains. Instead, opt for non-abrasive cleaners such as Bar Keepers Friend® (liquid type) or cookware-safe bleach.



Avoid soaking the handle in water. Dry immediately after washing.

If soaking stubborn, stuck-on food, keep the handle above water. Prolonged soaking can cause water to seep between the joint and handle, potentially damaging the saucepan. Wipe wet spots with a dry cloth immediately after washing.

Heating Guide

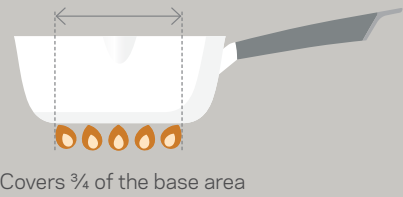
Medium-High Heat

Used for preheating, heating oil, or bringing water to a boil.

Gas Stove: Flames should cover approximately ¾ of the base

Induction Cooktop: 1400 watts

Understanding heat control is key to the Yukihiro Saucepan. Its responsive cast iron cooks efficiently at moderate temperatures, giving you precise control without relying on high heat.

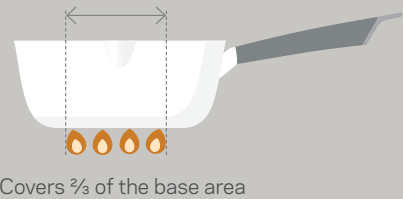


Medium Heat

Used for searing ingredients such as vegetables and meats.

Gas Stove: Flames should cover approximately ⅔ of the base

Induction Cooktop: 900 watts

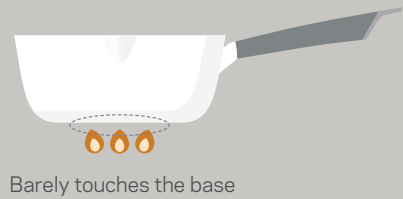


Low Heat

Used for cooking ingredients that tend to stick, as well as steam-roasting with a drop lid or braising.

Gas Stove: Flames should barely touch the base

Induction Cooktop: 400 watts

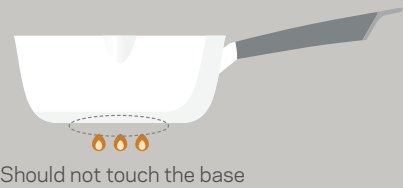


Very Low Heat

Used for delicate ingredients that burn easily or for maintaining a steady simmer.

Gas Stove: Flames should not touch the base

Induction Cooktop: 260 watts



- Do not use heat that extends beyond the base of the saucepan.
- Avoid heating an empty saucepan for prolonged periods.

Cooking Guide

Here are two key tips for making delicious dishes with the Yukihiro Saucepan. Follow these basic steps to achieve perfect results every time.

Tip 1: Thoroughly preheat the saucepan before adding ingredients.

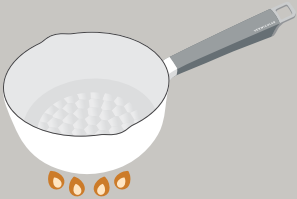
Thoroughly preheat the pan over medium-high heat until smoke rises evenly from the surface. This helps prevent ingredients from sticking. To check if your gas stove is at the recommended heat level, smoke should appear after about 90 seconds (or 60 seconds on induction).

Tip 2: Use the water-test when unsure about heat level.

Use the water-test method below to help pinpoint the exact heat level you're aiming for and adjust the heat accordingly.

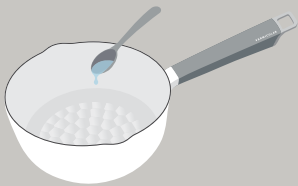
Step 1

Preheat over medium-high heat for about 90 seconds (60 seconds on induction).



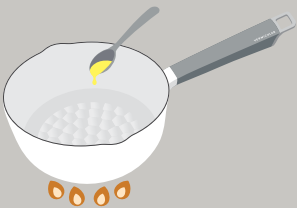
Step 1

Add 1 tablespoon of water to the saucepan before heating.



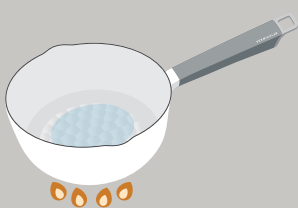
Step 2

Add oil and swirl to coat evenly.



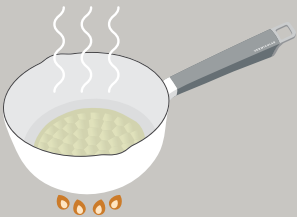
Step 2

Heat the saucepan at the desired heat level.



Step 3

Once smoke rises from the entire surface, adjust heat level and start cooking.



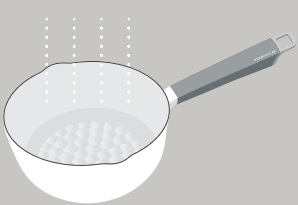
Step 3

Use the evaporation time below as a guide to adjust the heat:

Medium-high heat:
approx. 1 min 50 sec

Medium heat:
approx. 2 min 10 sec

Low heat:
approx. 3 min 10 sec





Recipes

Steam-Roasted Mushroom Miso Soup
Pork and Sweet Potato Miso Soup
Hot and Sour Soup
Deep-Fried Tofu
Chicken and Burdock Mixed Rice
Bibimbap-Style Mixed Rice
Steam-Roasted Chicken Thigh with Bell Peppers
Pickled Plum and Egg Yolk Sauce
Chicken Adobo
Braised Hamburger Steak with Grated Daikon
Soy-Simmered Seared Tofu
Miso-Simmered Grilled Mackerel
Simmered Potatoes with Ground Meat
Japanese Beef Rice Bowl
Teriyaki Chicken
Moroccan-Style Braised Lamb with Couscous
Miso-Braised Udon
Seafood Tteokbokki
Sweet Red Bean Soup with Mochi
Caramelized Apples

SERVES 4 • 13 MIN

EQUIPMENT Drop Lid

Steam-Roasted Mushroom Miso Soup

INGREDIENTS

- 1 ½ cups (75 g) shimeji mushrooms, stemmed, separated
- 1 ½ cups (100 g) nameko mushrooms, stemmed, separated
- 1 ½ cups (75 g) maitake mushrooms, stemmed, separated
- 1 ¼ cups (75 g) shiitake mushrooms, stemmed, cut into quarters
- 1 ¼ cups (75 g) eryngii (king oyster) mushrooms, stemmed, torn into long strips lengthwise
- 1 teaspoon kosher salt
- 1 tablespoon vegetable oil
- 2 cups (450 ml) water
- 3 tablespoons white miso (adjust to taste)

A gentle steam-roast at the start draws a delicate broth from the mushrooms, forming the base of the miso soup. That concentrated essence gives the soup its clean, earthy depth.

DIRECTIONS

1. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, add mushrooms and sprinkle with salt.
2. Place the drop lid directly on the mushrooms and steam-roast over low heat for 4 minutes.
3. Remove the drop lid and gently turn the mushrooms. Replace the drop lid and simmer over low heat for another 4 minutes.
4. Remove the drop lid, add water, and bring to a boil over medium heat, about 4 minutes.
5. Once boiling, cook for 1 more minute, then turn off the heat. Dissolve the miso into the soup using a strainer or ladle. Taste and adjust as needed, then stir gently and serve hot.

NOTE

The mushrooms listed are examples only — any variety may be used, as long as the total quantity has a minimum of 5 cups.





SERVES 3 • 13 MIN

EQUIPMENT Drop Lid

Pork and Sweet Potato Miso Soup

INGREDIENTS

- 4.5 oz (120 g) pork belly, thinly sliced, cut into 1 ½" pieces
- ⅓ medium onion, cut into ½" slices
- ⅓ sweet potato, unpeeled, cut into bite-size pieces
- 1 teaspoon kosher salt
- 1 teaspoon usukuchi (light color) soy sauce
- 2 cups (500 ml) water
- 2 ⅓ tablespoons white miso (adjust to taste)

Steam-roasting the vegetables first brings out sweetness and a light char that sets the tone. Paired with tender pork belly, that roasted depth creates a hearty miso soup.

DIRECTIONS

1. Preheat the saucepan over medium-high heat for about 90 seconds. Place pork into the saucepan, laying them so the slices do not overlap. Sprinkle with salt and sauté for about 2 minutes over low heat, until the pork releases fat and is lightly cooked. Remove the pork from the saucepan and set aside.
2. Add onions and sweet potatoes to the saucepan. Sprinkle lightly with salt, stir briefly, then place the drop lid directly on the ingredients. Steam-roast over low heat for about 3 minutes.
3. Remove the drop lid and gently turn the ingredients from top to bottom. Replace the drop lid and continue steam-roasting over low heat for 3 minutes. Remove the drop lid, add soy sauce, water, and reserved pork, then bring to a boil over medium heat, about 4 minutes.
4. Once boiling, cook for 1 more minute. When the sweet potatoes are tender, turn off the heat and dissolve the miso into the soup using a strainer or ladle. Taste and adjust as needed, then stir gently and serve hot.

Hot and Sour Soup

INGREDIENTS

½ lb chicken thigh, boneless, sliced into 1” pieces

Marinade

- 1 teaspoon Shaoxing wine
- 1 teaspoon dark soy sauce

1 tablespoon vegetable oil

Aromatics

- 3 tablespoons Japanese leek, finely chopped
- ½ piece fresh ginger, finely chopped
- 1 pack of enoki mushrooms, trimmed
- 3 shiitake mushrooms, stemmed, julienned
- 7–10 wood ear mushrooms, julienned
- ⅓ cup boiled bamboo shoots, julienned
- 2 whole fresh red chilies, seeded, thinly sliced
- 3–5 slices ham, julienned
- ⅓ cup carrot, julienned

Kosher salt

Broth

- ½ cup vinegar
- 1 tablespoon dark soy sauce
- 1 teaspoon kosher salt
- 2 cups water

- ¼ block firm tofu, julienned
- 1 large egg, beaten
- 2 tablespoons cornstarch, dissolved in 2 tablespoons of water

Garnish

- 1 tablespoon fresh cilantro, finely chopped

Tangy and savory, this soup highlights Yukihiro’s enameled cast iron, whose non-reactive interior keeps the vinegar broth clean and balanced.

DIRECTIONS

1. In a small bowl, mix the ingredients for **Marinade**. Add chicken, coat evenly, and marinate for at least 10 minutes.
2. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, add chicken and sear over medium heat for 1 minute.
3. Add **Aromatics**, sprinkle with salt and lightly mix. Place the drop lid directly on the ingredients and steam-roast over medium heat for 1 ½ minutes.
4. Remove the drop lid and gently turn the ingredients. Replace the drop lid and steam-roast over low heat for another minute.
5. Remove the drop lid and add **Broth**. Heat over medium heat for about 5 minutes or until it comes to a boil. Skim off any foam, then simmer over low heat for another 5 minutes.
6. Add tofu and heat over medium heat for about 2 minutes. Once the soup comes to a boil, slowly drizzle in the beaten egg in a circular motion. When the egg sets, stir in the cornstarch mixture and gently mix until the soup thickens. Serve into bowls and garnish with fresh cilantro.



SERVES 2 • 6 MIN
EQUIPMENT Drop Lid

Deep-Fried Tofu

INGREDIENTS

- 1 block firm tofu, cut in half
- ½ cup vegetable oil
- Garnish**
- Ginger, grated
- Scallions, finely chopped
- Usukuchi (light color) soy sauce

With the Yukihiro’s cast iron body, steady heat retention keeps the oil temperature stable, allowing the tofu to fry into a crisp, golden exterior with a soft, custardy center.

DIRECTIONS

1. Set a wire rack on a plate then lay a paper towel over the rack. Place the tofu on the paper towel and place another paper towel on top of the tofu. Set the drop lid on top, and refrigerate overnight to drain excess moisture. Pat the tofu dry thoroughly before cooking.
2. Pour oil into the saucepan over medium-high for about 2 minutes. When the oil begins to shimmer, reduce to low heat and gently place the tofu in the saucepan. Fry for about 3 minutes.
3. Flip the tofu and continue frying for another 3 minutes or until the tofu is golden brown on all sides. Transfer to a paper towel-lined plate and let the excess oil drain for about 1 minute.
4. Transfer the tofu to a serving plate and garnish with grated ginger and scallions, and drizzle with soy sauce to finish.

NOTE

The drop lid can be substituted with a small plate weighing around ½ lb.



Chicken and Burdock Mixed Rice

INGREDIENTS

- 1 chicken thigh, boneless, skin-on, cut into bite-size pieces
- Kosher salt
- 1 tablespoon vegetable oil
- ½ stalk Japanese leek, white part only, diagonally sliced
- ⅓ burdock root, diagonally sliced
- 2" piece fresh ginger, julienned
- ¾ cup plain white rice, rinsed, soaked (at least 30 minutes)

Broth

- ¾ cup (150 ml) water
- 2 teaspoons usukuchi (light color) soy sauce
- 2 teaspoons sake

Garnish

- Chives, finely chopped
- Shichimi togarashi (Japanese spice mixture), to taste

Searing the chicken and aromatics first builds a savory base that carries through the rice as it cooks. With the Yukihiro's even heating, the grains stay distinct and tender, developing a lightly crisp bottom for added texture.

DIRECTIONS

1. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, place chicken skin-side down and sprinkle with salt. Place the drop lid directly on the chicken and sear over medium heat for 2 minutes.
2. Remove the drop lid and add leek, burdock root, and ginger. Gently mix, flipping the chicken over. Replace the drop lid and sear over medium heat for 1 minute. Remove ingredients from the saucepan and set aside.
3. Add rinsed rice and **Broth** to the saucepan. Place the cooked chicken and vegetables on top of the rice, distribute evenly, and cook over medium heat for 2 minutes.
4. Once the mixture comes to a boil, cover again with the drop lid and reduce the heat to very low. Cook for about 12 minutes. Raise the heat to low, and cook for another 15 seconds to develop a lightly scorched bottom.
5. Turn off the heat and replace the drop lid with the saucepan lid. Let it steam for 5 minutes. Serve into bowls, top with chives, and sprinkle with shichimi togarashi, if desired.

NOTE

The Yukihiro Saucepan Lid may be substituted with aluminum foil.





SERVES 2 • 19 MIN

EQUIPMENT Drop Lid

Bibimbap-Style Mixed Rice

INGREDIENTS

5.3 oz (150 g) thinly sliced beef, cut into bite sized pieces
 3 tablespoons Japanese barbeque sauce
 1 tablespoon sesame oil

$\frac{3}{4}$ cup plain white rice, rinsed, soaked (at least 30 minutes)
 $\frac{3}{5}$ cup (150 ml) water
 1 teaspoon kosher salt

Mixture A

$\frac{3}{4}$ cup (45 g) bean sprouts
 $\frac{3}{4}$ cup (45 g) garlic chives, cut into 1 $\frac{1}{2}$ " pieces
 $\frac{3}{4}$ cup (45 g) carrot, cut into 1 $\frac{1}{2}$ " pieces, julienned
 1 cup (45 g) spinach, roughly chopped

Toppings

1 onsen tamago (Japanese poached egg)
 Kimchi, to taste
 Gochujang (Korean red chili paste), to taste
 White sesame seeds, to taste
 Sesame oil, to taste

A comforting one-pot rice dish where marinated beef cooks with the rice, while vegetables sautéed in sesame oil are added at the end for layered aroma. Finish with a scorched bottom for a satisfying contrast.

DIRECTIONS

1. In a small bowl, combine the beef and Japanese barbecue sauce and marinate for at least 15 minutes. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, reduce to medium and add **Mixture A**. Stir-fry for about 2 minutes, then remove and set aside.
2. Add the marinated beef to the saucepan and sauté over medium heat for about 2 minutes. Remove and set aside.
3. Without rinsing the saucepan, add the measured water and salt, then drain the rice thoroughly and add it to the saucepan. Arrange the beef over the rice and cook over medium heat for about 2 minutes. Once the water comes to a boil, place the drop lid directly on the beef, reduce the heat to very low, and simmer for about 12 minutes.
4. Once the rice is cooked, remove the drop lid and cook over low heat for about 15 seconds to form a lightly scorched bottom. Return **Mixture A**, add **Toppings**, divide into bowls, and serve hot.

NOTE

The vegetables listed in Mixture A are examples. Any combination may be used as long as the total amount is about 2–3 cups (180 g).



SERVES 2 • 8 MIN
EQUIPMENT Drop Lid

Steam-Roasted Chicken Thigh with Bell Peppers

Juicy, tender chicken and sweet bell peppers shine through gentle steam-roasting, which enhances their natural flavors. Enjoy as is, or pair with the Pickled Plum and Egg Yolk Sauce.

INGREDIENTS

- ½ lb chicken thigh, boneless, skin-on, cut into 2" pieces
- 1 medium red pepper, seeded, cut into 2" pieces
- 1 teaspoon kosher salt
- 1 tablespoon vegetable oil

DIRECTIONS

1. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, place chicken skin-side down, then add red pepper and sprinkle with salt.
2. Sear over medium heat for 1 ½ minutes. Then, place the drop lid directly on the ingredients and steam-roast over low heat for 3 minutes. Remove the drop lid and turn the chicken over. Replace the drop lid and continue steam-roasting over low heat for another 3 minutes, or until the chicken is thoroughly cooked.

SERVES 2 • 5 MIN

Pickled Plum and Egg Yolk Sauce

Creamy and deeply savory, this sauce adds richness and bright contrast to the Steam-Roasted Chicken Thigh with Bell Peppers.

INGREDIENTS

- 1 egg yolk
- 1 tablespoon vegetable oil
- 1 pickled plum, pitted, chopped
- ½ teaspoon usukuchi (light color) soy sauce
- ½ teaspoon whole grain Dijon mustard

DIRECTIONS

1. In a bowl, combine egg yolk and oil, and whisk until smooth. Add pickled plum, soy sauce, and Dijon mustard, and mix well.

SERVES 2-3 · 20 MIN

EQUIPMENT Drop Lid

Chicken Adobo

INGREDIENTS

3 chicken drumsticks

Marinade

3 tablespoons vinegar

1 tablespoon dark soy sauce

1 ⅔ tablespoons brown sugar

1 clove garlic, grated

1 teaspoon vegetable oil

1 stalk Japanese leek, cut into 2" pieces

Adobo Sauce

4 tablespoons black vinegar

1 tablespoon dark soy sauce

1 tablespoon brown sugar

Black peppercorn

6 green beans, trimmed, cut diagonally

Freshly ground black pepper

Experience a comforting take on this Filipino classic, where the Yukihiro's responsiveness and drop-lid steam-roasting yield tender chicken infused with sweet, tangy aromatics.

DIRECTIONS

1. In a medium bowl, combine ingredients for **Marinade**. Add chicken to the bowl and mix well to marinate. Set aside overnight. Take the marinated chicken and pat dry with a paper towel.
2. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, add chicken then leeks to the saucepan. Reduce to low heat and sear over for 2 minutes.
3. Flip the chicken and leeks, and continue searing over low heat for another 2 minutes.
4. Pour **Adobo Sauce** into the saucepan, and place the drop lid directly on the ingredients. Steam-roast over low heat for 11 minutes, or until the chicken is thoroughly cooked.
5. Remove the drop lid, add green beans, and replace the lid. Simmer over low heat for another 2 minutes.
6. Plate the chicken with the leek and green beans. Simmer the remaining sauce in the saucepan over low heat for about 3 minutes, or until slightly thickened. Drizzle the sauce over the chicken and sprinkle with black pepper to finish.





SERVES 3 • 16 MIN

EQUIPMENT Drop Lid

Braised Hamburger Steak with Grated Daikon

INGREDIENTS

Mixture A

½ lb mixed ground beef and pork, chilled
Ground nutmeg
1 teaspoon kosher salt
Freshly ground black pepper

Mixture B

1 tablespoon sake
1 tablespoon milk
½ large egg, beaten
¼ cup panko

¼ medium onion, finely chopped

1 teaspoon vegetable oil

3 shiitake mushrooms, stemmed, quartered
1 Japanese eggplant, peeled in stripes, cut into ¾" slices
Kosher salt

Mixture C

½ cup daikon, grated including liquid
2 tablespoons soy sauce
1 tablespoon black vinegar
1 tablespoon mirin

Garnish

¼ daikon, grated, lightly squeezed
Perilla leaves, thinly sliced

A deep sear locks in the patties' juices before they gently braise with grated daikon, adding a clean depth that balances the richness and finishes the dish with a refreshing lift.

DIRECTIONS

1. In a large bowl, combine ingredients for **Mixture A** and mix by hand until the mixture becomes sticky. Then add in **Mixture B** and knead again until ingredients are evenly combined. Once the mixture is uniformly sticky, gently fold in onions using a spatula. Divide into three portions, lightly oil your hands, and shape each into an oval patty.
2. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, place the patties into the saucepan. Reduce to low heat and sear for about 3 minutes or until golden brown. Once seared, flip the patties and sear for another 3 minutes.
3. Remove the patties from the saucepan. Add shiitake mushrooms and eggplant and sprinkle with salt. Place the drop lid directly on the ingredients and sear over low heat for 2 minutes.
4. Return the patties to the saucepan and evenly pour **Mixture C** over the ingredients. Replace the drop lid, increase to medium heat, and simmer for about 1 minute. Once mixture comes to a boil, reduce to low heat and simmer for another 7 minutes.
5. Remove the drop lid and check that the patties are thoroughly cooked. Turn off the heat and transfer to a plate. Top with grated daikon and perilla leaves and serve.



SERVES 2 • 12 MIN

EQUIPMENT Drop Lid

Soy-Simmered Seared Tofu

INGREDIENTS

½ block firm tofu, cut in half lengthwise
 3 oz (80 g) thinly sliced beef
 ¼ onion, cut into ⅓" slices, against the grain
 1 tablespoon vegetable oil

Sauce Mixture

1 tablespoon sake
 1 tablespoon mirin
 1 tablespoon sugar
 2 tablespoons soy sauce
 ⅓ cup (50 ml) water

Garnish

⅓ Japanese leek, white part only, finely shredded
 Ichimi togarashi (Japanese red chili pepper powder), to taste

A quick sear in the Yukihiro gives the tofu a golden crust before simmering with the beef and onion. The result is a savory, lightly sweet dish with a sauce that clings to every bite.

DIRECTIONS

1. Thoroughly pat dry tofu with paper towels to remove excess moisture. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, add the tofu and sear over medium heat for about 2 minutes. Once golden brown, flip the tofu with a spatula and sear for another 2 minutes.
2. Add onion and beef around the tofu, then pour in **Sauce Mixture**. Place the drop lid directly on the ingredients and simmer over medium heat for about 8 minutes, reducing the liquid.
3. Remove the drop lid and continue simmering until the sauce reduces to the point where it thickens and lightly pools when you tilt the saucepan. Transfer to a plate, top with leek and sprinkle with ichimi togarashi, if desired.



SERVES 2-3 • 11 MIN

EQUIPMENT Drop Lid

Miso-Simmered Grilled Mackerel

INGREDIENTS

3 mackerel fillets (3 oz each)
Kosher salt
1 tablespoon vegetable oil

½ Japanese leek, white part only, cut into
2" lengths
2 eryngii (king oyster) mushrooms, quartered
lengthwise

Sauce Mixture

2 tablespoons mirin
2 tablespoons sake
3 tablespoons water

2 tablespoons white miso, dissolved in
2 tablespoons water

The Yukihiro's efficient heat transfer gives the mackerel a quick, crisp sear before simmering in a mellow miso broth. The sauce reduces to a silky finish that complements the fish's delicate flavor.

DIRECTIONS

1. Sprinkle mackerel with salt and let sit for about 10 minutes. Thoroughly pat dry with paper towels to remove excess moisture.
2. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, place the mackerel skin-side down. Place the drop lid directly on the mackerel and sear over medium heat for about 2 minutes.
3. Remove the mackerel from the saucepan and place on a plate skin-side up. Add leek and mushrooms, replace the drop lid, and steam-roast over low heat for about 2 minutes. Remove the drop lid and flip the ingredients. Cover again and steam-roast for another 2 minutes.
4. Remove the drop lid and pour in **Sauce Mixture**. Replace the drop lid, and simmer over low heat for about 3 minutes. Remove the drop lid and stir in miso mixture.
5. Return the mackerel to the saucepan skin-side up, making sure the skin does not sit in the simmering sauce. Increase to medium heat and simmer for another 2 minutes to reduce the sauce.
6. Check that the mackerel is cooked through, then plate. Serve alongside leek and mushrooms.

SERVES 2 • 24 MIN
EQUIPMENT Drop Lid

Simmered Potatoes with Ground Meat

INGREDIENTS

- 3 oz (80 g) mixed ground beef and pork
- ½ medium potato, peeled, cut into 4–6 pieces each
- ¼ medium onion, cut into 4 wedges
- 5 green beans, trimmed, cut diagonally
- 2 tablespoons soy sauce
- 2 tablespoons mirin
- 1 teaspoon vegetable oil
- 1 ¾ cups (300 ml) water, divided
- ½ teaspoon potato starch, dissolved in ½ teaspoon of water

The Yukihiro’s gentle, even heating cooks the potatoes to balanced tenderness—firm enough to hold their shape yet soft enough to fall apart with each bite, creating a comforting homestyle dish.

DIRECTIONS

1. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, add ground meat and reduce to medium heat, searing for about 2 minutes while breaking it apart.
2. Add potatoes, onions, green beans, soy sauce, and mirin. Stir lightly, then pour ¾ cup (200 ml) of water. Place the drop lid directly on ingredients and continue cooking over medium heat for about 1 minute. Once it comes to a boil, continue simmering over medium heat for 10 minutes. Add the remaining water and simmer for another 10 minutes over medium heat.
3. Once the potatoes are fully cooked, remove the drop lid and continue simmering for about 30 seconds over medium heat. Once the liquid begins to bubble, drizzle in the potato starch mixture and stir gently with a spatula to thicken the liquid. Turn off the heat and carefully plate the dish, taking care not to break the potatoes.





SERVES 2 • 23 MIN

EQUIPMENT Drop Lid

Japanese Beef Rice Bowl

INGREDIENTS

$\frac{2}{3}$ lb (300 g) thinly sliced beef
1 medium onion, halved, cut into $\frac{1}{8}$ " slices, against the grain
Kosher salt
1 tablespoon oil

Mixture A

3 tablespoons soy sauce
2 tablespoons sake
1 tablespoon granulated sugar
1 tablespoon mirin
 $\frac{1}{2}$ cup (100 ml) water
2 bowls steamed rice

Garnish

Pickled red ginger (beni shoga)
Ground sansho pepper

Steam-roasting the onions under the drop lid draws out their sweetness, creating the base for tender beef simmered in a savory-sweet soy broth. Served over rice with pickled ginger and sansho, it's a classic bowl of pure comfort.

DIRECTIONS

1. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, add onions and sprinkle with salt. Place the drop lid directly on the onions and steam-roast over low heat for about 4 minutes.
2. Remove the drop lid, gently turn the onions, then replace the drop lid and continue steam-roasting over low heat for another 4 minutes.
3. Remove the drop lid, lay beef evenly over the onions, and gently mix. Pour in **Mixture A**, cover again and simmer over low heat for about 15 minutes until the flavors are absorbed. Serve over warm rice and garnish with pickled red ginger and a sprinkle of sansho pepper if desired.

SERVES 2 • 11 MIN
EQUIPMENT Drop Lid

Teriyaki Chicken

INGREDIENTS

1 chicken thigh, boneless, skin-on

Marinade

3 tablespoons mirin

1 tablespoon soy sauce

1 tablespoon sake

1 tablespoon vegetable oil

1 tablespoon unsalted butter

4 shishito peppers

A gentle sear under the drop lid renders the chicken crisp while keeping the meat tender and juicy. The reduced marinade becomes a deeply flavorful sauce that complements every bite.

DIRECTIONS

1. Place chicken in a sealed bag along with the **Marinade** and marinate for at least 2 hours. Remove from the bag, pat dry with paper towels, and reserve the **Marinade**.
2. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, place the chicken skin-side down. Place the drop lid directly on the chicken and sear over low heat for about 3 minutes or until golden brown. Use paper towels to absorb any excess oil.
3. Remove the drop lid, flip the chicken, pour in the reserved **Marinade**, and cook over medium heat for about 30 seconds. Once the liquid comes to a boil, replace the drop lid and simmer over low heat for 5 minutes.
4. Remove the drop lid and check that the chicken is thoroughly cooked. Transfer to a serving plate.
5. Add butter and shishito peppers to the saucepan. Stir gently with a spatula and simmer over medium heat for about 2 minutes or until the sauce thickens slightly. Drizzle the sauce over the chicken and serve with the shishito peppers on the side.





SERVES 2 • 30 MIN

EQUIPMENT Drop Lid, Yukihira Saucepan Lid

Moroccan-Style Braised Lamb with Couscous

INGREDIENTS

4 bone-in lamb chops

Marinade

½ garlic clove, grated
 ½ teaspoon ground cumin
 ½ teaspoon ground coriander
 ½ teaspoon ground paprika
 ¼ teaspoon cayenne pepper
 ¼ teaspoon ground cinnamon
 ¼ teaspoon chili powder
 1 tablespoon olive oil

Aromatics

¼ medium onion, cut into ⅓" slices
 ⅓ red bell pepper, cut into ⅓" slices
 ⅓ green bell pepper, cut into ⅓" slices
 ⅓ Japanese egg plant, cut into bite-sized pieces
 7 green olives, pitted, quartered
 1 medium tomato, cut into bite-sized pieces
 1 oz (30 g) prosciutto, finely chopped

Kosher salt

1 teaspoon tomato paste
 ⅔ cup (100 ml) water
 1 sprig thyme

Garnish

Italian parsley, finely chopped
 Olive oil
 Ground paprika

Couscous

¼ cup (50 g) couscous
 ⅓ cup (75 ml) water
 ½ teaspoon kosher salt
 1 tablespoon olive oil
 1 pinch saffron

A vibrant and aromatic dish that showcases the versatility of the Yukihira and delights any palate.

DIRECTIONS

1. Rub lamb with **Marinade** and marinate for at least 1 hour.
2. Pour measured water for couscous into the saucepan and bring to a boil over medium heat, about 2 minutes. Turn off the heat, add couscous, salt, olive oil, and saffron, then stir well. Cover with the saucepan lid and steam for 10 minutes. Transfer to a bowl and cover with plastic wrap to prevent drying.
3. Rinse and wipe the saucepan dry then preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, add the lamb and sear over low heat for 1 minute. Flip the lamb and sear for another minute, then remove and set aside.
4. Add **Aromatics** to the saucepan and sprinkle with salt. Place the drop lid directly on the ingredients and steam-roast over medium heat for 2 minutes. Remove the drop lid, stir gently, then cover again and steam-roast for another 2 minutes.
5. Add tomato paste, water, and thyme. Bring to a boil over medium heat, about 2 minutes. Once boiling, return the lamb, cover with the drop lid, and simmer over low heat for about 10 minutes.
6. Plate the couscous and place lamb and vegetables on top. Garnish with Italian parsley, a drizzle of olive oil, a sprinkle of ground paprika and serve.

NOTE

The Yukihira Saucepan Lid may be substituted with aluminum foil.

SERVES 2 • 12 MIN
EQUIPMENT Drop Lid

Miso-Braised Udon

INGREDIENTS

- 2 bundles of udon noodles, thawed by Step 3
 - ½ chicken thigh, boneless, skin-on, cut into bite sized pieces
 - Kosher salt
 - ½ stalk Japanese leek, white part only, cut diagonally into bite-sized pieces
 - 2 shiitake mushrooms, stemmed, sliced into ½" pieces
 - 3 sheets aburaage (deep-fried tofu pouch), cut into bite-sized pieces
 - 2" kamaboko (fish cake), sliced into ¾" rounds
 - 2 tablespoons mirin
 - 1 tablespoon soy sauce
 - 2 ½ cups (600 ml) water
 - 1 ½ tablespoons red miso
 - 1 tablespoon vegetable oil
- Garnish**
- 1 soft-boiled egg
 - Scallions, thinly sliced diagonally

This nourishing dish showcases the Yukihiro's ability to build flavor with ease. Chicken and vegetables create a hearty base that melds with red miso into a wholesome broth for chilly nights.

DIRECTIONS

1. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, place chicken skin-side down and sprinkle with salt. Place the drop lid directly on the chicken and sear over medium heat for about 2 minutes.
2. Remove the drop lid and turn the chicken. Add leek, mushrooms, aburaage, then replace the drop lid and sear over medium heat for another 2 minutes. Remove the drop lid, add the mirin and soy sauce, stir gently, and simmer over low heat for 1 minute.
3. Add water and bring to a boil over medium heat, about 5 minutes. Once boiling, cook for 1 more minute. Reduce the heat to low and dissolve the miso into the broth using a strainer or ladle.
4. Add udon noodles and simmer for about 1 minute to allow the flavors to meld. Transfer to bowls, garnish with a soft-boiled egg and sliced scallions, and serve.





SERVES 2 • 18 MIN

EQUIPMENT Drop Lid

Seafood Tteokbokki

INGREDIENTS

1 stalk Japanese leek, cut diagonally into 1" pieces
 3 shrimps
 2 small squids, cleaned—body cut into ¼" rings
 3–4 satsuma-age (deep fried fish cake)
 Kosher salt
 1 tablespoon vegetable oil

Sauce Mixture

2 tablespoons (40 g) gochujang sauce (Korean red chili paste)
 1 tablespoon usukuchi (light color) soy sauce
 1 tablespoon Korean chili powder
 1 teaspoon Korean chili flakes
 2 tablespoons granulated sugar
 1 ¼ cups (300 ml) water
 7 oz (200 g) tteok (Korean rice cakes)

Tender seafood and chewy rice cakes simmer in a fiery sauce layered with heat and sweetness. The Yukihiro ensures rapid, even heating, allowing the sauce to thicken while keeping the seafood succulent.

DIRECTIONS

1. In a small bowl, combine **Sauce Mixture** and set aside.
2. Preheat the saucepan over medium-high heat for about 90 seconds. Add oil and swirl to coat evenly. Once smoke begins to rise from the entire surface, add leek and sear over medium heat for about 1 minute.
3. Add shrimp, squid, and fish cakes. Sprinkle with salt and stir gently. Place the drop lid directly on the ingredients, reduce to low heat, and steam-roast for about 2 minutes.
4. Remove the drop lid and add in **Sauce Mixture** and rice cakes. Simmer over medium heat for about 5 minutes. Once the sauce comes to a boil, reduce to low heat and continue simmering for about 10 minutes, or until the sauce thickens and the rice cakes are tender. Transfer to a serving bowl and serve while hot.

Sweet Red Bean Soup with Mochi

INGREDIENTS

1 cup (200 g) adzuki beans (red beans)
3 quarts (3 liters) water

Soup Mixture

2 cups (500 ml) water
1 cup (160 g) brown sugar
1 teaspoon kosher salt

4 mochi blocks

Steady simmering transforms the adzuki beans into a delicately sweet soup with comforting depth. Finished with freshly toasted mochi, it becomes a warm, nostalgic bowl with a satisfying contrast of textures.

DIRECTIONS

1. Pour 1 quart (1 liter) of the measured water to the saucepan and heat over medium heat for about 5 minutes. Once the water comes to a boil, add adzuki beans and continue boiling for 20 minutes over medium heat. Drain the beans in a colander and discard the water. Rinse the saucepan. Repeat this process once more to remove any bitterness from the beans.
2. Add another 1 quart (1 liter) of water to the saucepan and bring to a boil over medium heat, about 5 minutes. Return the drained beans to the saucepan and simmer over medium heat for 10 minutes. Drain again and discard the liquid.
3. Rinse the saucepan, then return the beans along with **Soup Mixture**. Simmer over medium heat for about 10 minutes, occasionally mashing the beans with a spatula to create a textured consistency.
4. Toast the mochi in a toaster oven or grill until puffed and golden. Add the toasted mochi to the soup and serve.



SERVES 3 • 33 MIN

EQUIPMENT Drop Lid

Caramelized Apples

INGREDIENTS

- 3 apples, peeled, cored, cut into 8 wedges each
- 2 tablespoons mirin
- 2 tablespoons lemon juice
- ¾ cup (80 g) granulated sugar
- Vanilla ice cream
- Ground cinnamon
- Roasted peanuts, crushed

The Yukihiro’s gentle, even heat coaxes apples into a glossy caramelization without scorching. A quick simmer under the drop lid preserves their shape while concentrating sweetness, creating an elegant dessert perfect with ice cream.

DIRECTIONS

1. Add mirin, lemon juice, and sugar to the saucepan, followed by apple wedges. Place the drop lid directly on the apples and simmer over medium heat for about 3 minutes.
2. Once the mixture comes to a boil, occasionally remove the drop lid and gently turn the apples with a spatula. Continue simmering over medium heat for about 30 minutes.
3. When most of the liquid has evaporated and the apples are evenly caramelized, turn off the heat. Transfer to a serving dish and let cool slightly, then refrigerate for at least 3 hours until set. Serve with vanilla ice cream and top with cinnamon and roasted peanuts.



Our Heritage



Tradition is not static; it is evolutionary. As present-day heirs to a nearly century-old family company of cast iron master craftsmen, the Hijikata brothers channeled their understanding of industrial cast iron fabrication into cookware that achieves new heights for home and professional chefs alike. From precision-sealed pots that leverage modern inductive heat technology to pans that have been carefully crafted for unparalleled performance, Vermicular was born out of a time-honored tradition to meet the needs of the present with enduring passion and pride.



Crafted in Japan

From iron casting to enamel coating, every piece of Vermicular cookware is a labor of love—the result of weeks of diligent work—masterfully handcrafted in the Hijikata family factory just outside Nagoya, Japan. Craftsmen hand-pour the molds, then meticulously machine the bodies and lids of each pot and pan to produce products worthy of the label, “Made in Japan.” We strive to create durable, quality cookware that is greater than the sum of its parts and cherished for generations to come.

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