



Cook / Local Japan



Today's recipe

"Sake-no-yakizuke"

Salmon marinated in soy sauce.
It is a popular preserved dish in Murakami, a city in the northern part of Niigata prefecture.

>> Serves: 2

>> 10 mins to prepare and 20 mins to cook (ex. marinating overnight)

↓ Regular supermarket(R), Japanese grocery store(J)

Available at		① Ingredients & Preparation		
<input type="checkbox"/>	J	50ml	cooking sake	=>
<input type="checkbox"/>	R J	50ml	mirin	
<input type="checkbox"/>	R J	50ml	soy sauce	
<input type="checkbox"/>	R	200g	raw salmon (with skin)	cut into 2 pieces
<input type="checkbox"/>	R J	100g	daikon (mooli)	finely grated
<input type="checkbox"/>	J	1	green shiso leaf (perilla)	finely sliced

Place / Prefecture

Niigata

Why not visit the official tourism website (while eating this dish)?



② Method

1 Put the **cooking sake**, **mirin** and **soy sauce** in the pot and boil it. Then pour into a storage container.



2 Fry the **salmon** in a pan over high heat, starting with the skin. When the skin is slightly browned, turn the salmon over and cook over a low-medium heat for 4 minutes until cooked through.

**Cook's tip: Alternatively, place the salmon on the top shelf of a 180°C oven, turn when slightly browned, and continue cooking until cooked through.*

Put the hot salmon in the storage container and keep it in fridge. (Marinate overnight.)



3 Serve the salmon on a plate and garnish with the **daikon** and **green shiso leaf**.
**Cook's tip: Because it is a preserved dish and salty, it is strongly recommended to eat it as a side dish with rice.*