

Buri Daikon Japanese Style Yellowtail and Raddish Stew

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Serves 2

Half pound of Japanese Yellowtail
Large piece of Daikon
1 cup of Sake
1 cup of Soy Sauce
1 cup of Mirin (Japanese sweet cooking wine)
Few pinches of Salt
5 cups of Water

2oz of thinly sliced Ginger
Sheet of Kombu (Kelp)

1. Slice the Yellowtail into four 1.5 inch thick pieces and lightly salt both sides.
2. Cut 4 pieces of half inch thick daikon pieces and peel off the rough outer skin.
3. Boil the Yellowtail for 3 seconds - discard water and refill pot with 5 cups of cold water.
4. Starting from cold water, boil the Daikon for 90 minutes.
5. Add 2 pieces of Kombu, Sake, Soy Sauce, Mirin and the Yellowtail.
6. Simmer for 20~30 minutes.
7. Turn off the heat and let the food cool.
This cooling allows the flavor of the soup to be absorbed into the Yellowtail and Daikon.
8. Reheat before serving.
9. Garnish with thinly sliced ginger.