

Miso-glazed Yellowtail with Tsukimi-yaki Scallops

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Serves 2

Miso-glazed Yellowtail

2 fillets of yellowtail	Ginger sauce
4 okra	1 tbsp sake
Poppy seeds	1/2 tbsp soy sauce
Pickled beets	1 tbsp miso
	1 tbsp vinegar
	2 tbsp mirin
	1 tbsp sugar

Tsukimi-yaki Scallops

2 scallops
A splash sake
A dash soy sauce
1 egg yolk

Miso-glazed Yellowtail

1. First, soak the yellowtail fillets in soy sauce for about 10 minutes.
2. Flour them all over and fry them in the frying pan.
3. Mix the ginger sauce ingredients in a small pot, and heat until it thickens. Then add the fish fillets.

Tsukimi-yaki Scallops

1. Boil the okra, baste it with soy sauce, and sprinkle it with the poppy seeds.
2. Arrange the okra and marinated beets on a dish, and dress with the ginger sauce.
3. Soak the scallops in the 1 tsp of sake and 1 tsp of soy sauce.
4. Put it in the frying pan and fry until browned.
5. Baste the upper surface with egg yolk. Cover the pan and until it is glazed.