

## Grilled Marinated Fish Recipe

### Ingredients:

2 large fish steaks (tuna, mackerel or other oily fish)  
4 tablespoons Japanese soy sauce  
2 tablespoons mirin or dry sherry  
2 tablespoons sake  
2 teaspoons finely grated fresh ginger  
1 tablespoon sugar

### Garnishes:

Pickled ginger or 2 scallions, shredded or 1 large cucumber  
3 tablespoons white vinegar  
3 tablespoons sugar  
1 teaspoon Japanese soy sauce  
1 teaspoon salt

### Method:

Wash fish, dry well and cut each steak into 4 pieces. Combine soy, mirin and sake. Squeeze juice from ginger into mixture and discard fibres. Add sugar and dissolve. Marinate fish in this for about 30 minutes. Preheat griller and cook fish about 10 cm away from heat source for 5 - 7 minutes, brushing two or three times with the marinade. Turn fish and grill other side. The fish should have a rich glaze of marinade. Serve immediately, garnished with pickled ginger, scallion shreds or cucumber sticks marinated in mixture of vinegar, sugar, soy sauce and salt.

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