

Tojos recipes

Salmon Miso Yaki (serves 2)

Ingredients:

- 2 salmon filets, 4-6 oz each

Miso Marinade:

- 30 ml (2 tbsp) miso paste
- 15 ml (1 tbsp) sake
- 15 ml (1 tbsp) water
- 15 ml (1 tbsp) mirin
- 5 ml (1tsp) sugar
- optional: grated ginger, garlic, chili flakes, white pepper

Directions:

1. Mix Marinade ingredients together in a small bowl.
2. Spread marinade evenly over salmon and let rest for at least 3 hours, or overnight if possible in refrigerator
3. Let sit in room temperature for 30 minutes before cooking.
4. Preheat oven to 350 C
5. Place marinated salmon in foil, adding seasonal vegetables as preferred. Create a tent or packet with foil.
6. Bake in oven for 12-15 minutes. Take a look inside packet at the 10 minute mark to see how cooking is coming along.
7. Top with some butter, freshly ground pepper and garnishes (cilantro, green onions, micro greens) to your liking

Sauteed Scallops with Soy Drizzle (serves 2)

Ingredients:

- 1/2 lb Large Scallops
- Salt & Pepper
- 5 ml tsp olive oil

Soy Drizzle:

- 30 ml (2 tbsp) soy sauce
- 15 ml (1 tbsp) mirin
- 15 ml (1 tbsp) sake
- 5 ml (1tsp) minced garlic
- 10 ml (2tsp) butter

Directions:

1. Tenderize scallops by making light cross-hatch cuts across the top with a sharp knife.
2. Pat dry scallops with a paper towel, and season lightly with salt & pepper
3. Heat olive oil in skillet, on med-high heat.
4. When the pan is hot, place scallops in pan and sautee on one side until nicely browned. (1-1.5 min on one side). Flip over and sautee for another minute on the other side.
5. Take scallops out of the pan and arrange on plates.
6. Mix soy sauce, mirin, sake and minced garlic in a small bowl and put into the skillet and cook for a few minutes until the sauce has thickened. Add butter and stir until the butter has melted and combined with the sauce.
7. Drizzle sauce over the scallops. Garnish with some greens with vinaigrette or sauteed seasonal vegetables.

Tojo's Restaurant