



### **Pan Seared Japanese Sake Salmon**

*A simple, full-of-flavor salmon dish with some sake and soy for a Koji umami*

2 salmon fillets (150-200g each), skin-on or skinless  
2 Tbsp sake  
2 Tbsp tamari (gluten-free alternative to soy sauce)  
1 Tbsp honey  
1 tsp grated fresh ginger  
1 tsp sesame oil  
Garnish: 1 green onion, thinly sliced  
Optional: Lemon wedge for serving

#### **Directions:**

- Marinate: In a shallow dish, mix sake, tamari, honey, and grated ginger. Add salmon fillets, coating well. Cover and marinate in the refrigerator for 30 minutes.
- Remove salmon from marinade, reserving the liquid. Pat fillets dry with paper towels.
- Heat sesame oil in a non-stick skillet over medium heat. Place salmon fillets skin-side down (if using skin-on) and sear for 3-4 minutes until golden. Flip and cook for another 2-3 minutes until just cooked through. Check the temperature of the salmon, the thickest part of the salmon fillet should reach an internal temperature of 135°F. It will continue cooking after you remove it from the skillet.

**Reduce Marinade:** Pour reserved marinade into the skillet. Simmer for 1-2 minutes until slightly thickened, spooning over the salmon.

**To Serve:** Plate salmon, drizzle with reduced sauce, and garnish with green onion. Serve with a lemon wedge, cooked rice, and Lotus Root Stir-Fry on the side. Serves: 2

Total Prep. Time: 50 minutes; 10 prep., 30 marinating, and 10 cooking time

**Substitution Notes:** Tamari replaces soy sauce at a 1:1 ratio, offering a similar umami profile with a slightly milder saltiness, perfect for gluten-free diets. If tamari is unavailable, regular soy sauce works fine. The sake tenderizes the salmon and adds depth, eliminating the need for additional wine-based ingredients.

**About the Recipe:** The tender, savory salmon and side dishes highlight sake's umami enhancing qualities. This is a simple, flavorful salmon dish that is so elegant and attractive to serve as a Japanese-inspired meal. It is marinated and pan-seared with sake and tamari (a soy sauce substitute). You will be amazed at the Koji umami depth of the prepared Japanese inspired meal.