

Sashimi Recipe

Ingredients

- Daikon radish, about 4" (10 cm)
- tuna, Sashimi grade, block
- yellowtail, Sashimi grade, fillet
- salmon, Sashimi grade, block
- Shiso leaves
- Wasabi
- Soy Sauce

Instructions

1. Remove skin of Daikon radish. Slice thinly with a mandolin or slicer. Stack 3-4 layers of thin Daikon, and julienne very thinly. Put it in a bowl of water and leave for 15 minutes to make it crispy. Strain and remove moisture.
2. Slice tuna and yellowtail into 1/4"-1/3" thick (6 mm-8 mm) pieces. Slice salmon thinly at a slight angle.
3. Serve Sashimi on a plate with radish, Shiso leaves, and Wasabi along with Soy Sauce for dipping.

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