



## Japanese Knife Company

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## Classic Japanese Sauces

The Japanese cuisine relies heavily on accompaniments and marinades to produce its distinctive flavours. Ingredients such as Mirin (sweet cooking Sake), Soy sauce, Rice vinegar and Sake are the basic ingredients to produce these four classic recipes.

### Teriyaki Sauce

Probably the best known of the Japanese sauces it is used as both as a marinade and condiment. Generally enjoyed with broiled or simmered food it is ideal for seafood, chicken and Japanese style vegetable dishes.

120ml	Mirin
120ml	Soy sauce
120ml	Sake
50g	Sugar

Boil the Mirin in a pan to burn off the alcohol. Add the rest of the ingredients and simmer very gently until the sauce is reduced by half. Be careful not overheat at this stage otherwise it will burn and stick to the pan. Cool. It will keep for up to 1 week in an airtight container in the fridge.

### Chicken Teriyaki 'My Way'

Skewer small pieces chicken, leeks and green pepper. Marinade in sauce for an hour. Grill whilst basting the skewered ingredients with the sauce once or twice. Serve with a garnish of finely chopped green cabbage with mayonnaise and a dipping sauce of very finely chopped de seeded chilli in 1 part soy sauce to 2 parts rice wine vinegar.

### Miso Sauce.

A definitive Japanese flavour, Miso is used as both a basis for soup and flavouring. Ideal for fish, meat or boiled vegetables. This particular recipe can be used for both frying and dressing.

100g	Miso
90g	Sugar
1 tbsp.	Mirin

4/5 tbsp. Daishi (Japanese Soup Stock – recipe below)

Mix the Miso with the sugar and Mirin over a gentle heat. Simmer until the mixture is thickened. Add the Daishi and allow to cool. The sauce is normally used hot whilst pan frying or grilling fish and meat. Keeps for 2 or 3 days if refrigerated.

### **Sesame Sauce**

This sauce is delicious with boiled vegetable, fried food and as dressing on salads.

3 tbsp.        White sesame paste  
1 tbsp.        Soy sauce  
1 tbsp.        Rice wine vinegar  
2 tbsp.        Daishi

Mix the soy, vinegar and Daishi. Add the sesame paste a very, very little bit at a time, mix until smooth. If you like, crushed sesame seeds can be added.

### **Mixed Vinegar Sauce**

4 tbsp.        Rice wine vinegar  
1 tbsp.        Sake  
2 tbsp.        Sugar  
1 tsp.         Salt

Mix the ingredients well, making sure both sugar and salt are completely dissolved. The sauce should be kept in the fridge and will keep for about a week. The flavour improves after a couple of days.

This sweet vinegar sauce is perfect for vegetables and salads but NOT for meat or fish.

Sesame dressing

Perfect for salads

4 tbsp.        White sesame seeds  
4 tsps.        Dark soy sauce  
4 tbsp.        Dashi  
1 tbsp.        Mirin

Toast sesame then grind in Suribachi until flaky and paste-like, Add other ingredients and blend.