



## Japanese Knife Company

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## Dipping Sauces for Sashimi

### Tosa Soy Sauce

Tosa is a small town on the outskirts of Kochi, Shikoku and has the reputation for the best Bonito catch in Japan. This sauce is from Tosa and used either on its own as a base for other flavours.

#### Ingredients

2 Tbsp Sake  
2½ Tbsp Mirin  
2 square Konbu  
200ml Soy  
2½ Tamari  
10g Bonito flakes

#### Method

Mix sake and mirin over gentle heat until the alcohol is burned off. Add the konbu after wiping it with a damp cloth plus the rest of the ingredients and leave for 24 hours. Strain through a piece of cotton to remove the bonito flakes and konbu. Store in a dark cool place until required. The longer the sauce is aged the better – the sauce in ideal conditions should be used after 4 – 6 months and will keep for up to 2 years.

### Sesame Soy Sauce

Add 2 tbsp of toasted white sesame seeds that have been ground to a flaky paste in a Suribachi - Japanese Mortar – to 100ml of the Tosa Soy Sauce.

### Plum Soy Sauce

Puree 2 Tbsp of pickled plum flesh – bainiku - or deseed whole red pickled plums and use the flesh - through a fine sieve. Add the puree to 100ml Tosa Sauce and blend well.

### Ginger Soy Sauce

Mix 1 Tbsp of finely grated ginger to 100ml Tosa Soy Sauce.

### Horseradish Soy Sauce

Mix 1 Tbsp of finely grated wasabi horseradish to 100ml Tosa Soy Sauce  
You can experiment with your own flavourings such as lemon, black sesame, mustard etc.