



# Nobu Black Cod

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 Black Cod Steaks or Filets

Marinade:

1/4 Cup Mirin

1/4 Cup Sake

4 T White Miso Paste

3 T Granulated Sugar

## Instructions

This miso-marinated black cod is served at the famous Nobu restaurant in New York. It's one of the easiest fish recipes I've ever made, but full of excellent flavor.

1. Mix the marinade ingredients.
  2. Marinate fish for 1 to 24 hours.
  3. Preheat your oven to 400F.
  4. Brown the fish on both sides in a very hot pan.
  5. Cook in oven for 10-15 minutes.
  6. Done.
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