Teriyaki Salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of salmon filet, cut into 4 equal size pieces
- 1 tablespoon of oil

- 2 tablespoons of soy sauce
- 2 tablespoons of mirin
- 4 tablespoons of sake
- 1/2 tablespoon of sugar
- carrot cut into flower for garnish

Instructions

1. Heat oil, fry salmon.
2. Mix sauce ingredients.
3. Filp over salmon pieces and pour in sauce.
4. Fry couple of minutes till sauce reduces.
5. Serve garnished with carrot flower.