



Salmon roll with soba

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of salmon filet
- 2 tablespoons of sake
- 6 pcs of sushi nori sheets
- 300 grams of soba

Ponzu sauce:

- 1/3 cup of dashi stock
- 1/3 cup of light soy sauce
- 1/4 cup of lemon juice
- 1 tablespoon of mirin

Garnish:

- 1 stalk of spring onion, sliced
- dash of Shichimi Togarashi
- 1 tablespoon of oil
- wasabi
- marinated ginger slices

Instructions

1. Clean salmon, remove fish bones, slice.
2. Divide salmon between 6 pcs of nori and roll up.
3. Brush frying pan with oil and fry salmon roll about 4 minutes then flip side and

fry 3 minutes more.

4. Slice rolls.
5. Boil soba noodles according to instructions of the package.
6. Mix ponzu sauce.
7. Sprinkled with Shichimi Togarashi and spring onion.
8. Serve salmon with ponzu sauce, marinated ginger, wasabi and soba.