



Summer soba

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150 grams of soba
- 2 pcs of gilt-head (sea) bream
- 1/2 cup of teriyaki sauce
- 1 bunch of green asparagus
- 1/2 of daikon root, grated

- 2 spring onions, slivered
- 2 eggs, beaten
- 1 tablespoon of mirin

- broth (2 cups of dashi, 3 tablespoon of light soy sauce, 2 tablespoons of mirin, 2 tablespoons of sake)
- bonito flakes
- seaweed

Instructions

1. Marinate bream fillets in teriyaki sauce about 30 minutes.
2. Cook soba according to instructions on the package.
3. Wash asparagus, cut off ends and discard.
4. Steam asparagus about 3 minutes.
5. Grill fish about 5 minutes each side, pour with teriyaki sauce several times.
6. Mix eggs with 1 tablespoon of mirin and 1 tablespoon of water.
7. Fry egg omelet, cool it down and slice.

8. Warm up broth.

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9. Serve soba poured with broth and garnished with grilled fish, steamed asparagus (cut into 4 cm sections), grated daikon sprinkled with bonito flakes, sliced egg omelet, spring onions and seaweed stripes.