



Fish cake grilled with with cheese and perilla

NIBBLEDISH CONTRIBUTOR

Ingredients

- half of large fish cake, chikuwa
- 4 perilla leaves
- 4 slices of smoked cheese
- wasabi mayonnaise for serving

Instructions

1. Cut chikuwa in half and then lenghtwise.
2. Place perilla leave on each piece of chikuwa and top it with cheese.
3. Grill about 5 minutes.
4. Sprinkle with wasabi mayonnaise.