

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.