

Recipe of the Week!

Seared Hiramasa Kingfish

400gm Hiramasa Kingfish Fillet
1/2 Cup Mirin
1/2 Cup Light Soy Sauce
1/2 Cup Honey
1/2 Cup Poppy Seeds
Pickled Ginger
Wasabi



Remove any red meat and skin from the Kingfish Fillet.

Whisk the mirin, soy sauce and honey together.

Place a pan on high heat and sear the Kingfish very quickly on each side. Place into the soy sauce mix to cool.

Roll the seared Hiramasa Kingfish in the poppy seeds ensuring all sides are covered.

Wrap tightly in plastic wrap and refrigerate until ready to serve.

To serve, remove from the plastic wrap and slice thinly.

Garnish with soy sauce, wasabi and pickled ginger.