

Uni Somen

Serves four small portions

2 bundles somen
10 large tongues of pacific uni
1 quart ichiban dashi
2 ounces of tomato water
1 tsp grated wasabi or to taste
Tamari shoyu to taste
Mirin to taste

Salt to taste
1 quarter of an onion sliced an eighth of an inch thick
8 ounces of yuzu juice
4 stems of mitsuba
2 tsp arare arare
1 sheet nori cut into julienne

Marinate the sliced onions in the yuzu juice with a pinch of salt for two hours.

In a blender puree the uni, tomato water, mirin, shoyu, wasabi and salt until smooth and thick enough to stick to the noodles.

Heat up dashi and cook the somen until just tender then cool by plunging in cold dashi, then shake dry Mix the noodles with uni sauce and place into small serving bowls. Top the noodles with arare arare, one yuzu pickled onion, nori julienne and mitsuba.

Dumplings of Scallop and Nagaimo

Serves four

150 grams raw hokkaido scallops
80 grams nagaimo pureed
1 pinch Sansho powder

Salt to taste
Shiro shoyu to taste
Lemon zest to taste

In a chilled blender mix all until a smooth fluffy paste is formed. Chill in refrigerator.

1 filet of prepared unagi
1 cup rice
4 ounces oolong or black tea

1/2 cup sugar
4 inches of ginger

Heat the rice in a bed of foil in a hot pan. Once hot add sugar, chopped ginger and tea. Place eel over the pan in a perforated pan then cover and turn off the heat. Let smoke for about ten minutes remove and reserve eel and all juices

1 quart kombu dashi
1 cup katsuo bushi
1 japanese eggplant that has been blackened and cut into small pieces

1 smoked eel cut into pieces
Tamari shoyu to taste
Salt to taste
Reduced mirin to taste

Place the dashi, eel and eggplant into a pot and heat until just under a simmer and let sit until flavor has developed. Add katsuo bushi and bring back close to a simmer. Let stand then strain all through a cheesecloth. Season with salt, mirin and shoyu. Heat up some dashi and spoon out some dumplings and cook through. Place three dumplings each per bowl. Pour over hot unagi dashi and garnish with kinome and scallion.