PREMIUM ABALONE AND KINUGOSHI TOFU WITH NEGI ABURA SAUCE
SERVES 2 TO 6 PEOPLE

INGREDIENTS

ABALONE
- Kombu
- Kelp
- Sake
- Water

ABALONE LIVER
- Abalone liver
- Soy sauce
- White leak
- Koutou Negi scallion

TO SERVE
- Abalone broth
- Kinugoshi tofu
- Peanut oil
- Coriander
- Shallot flowers

METHOD

ABALONE
Prepare a living abalone. Take out the abalone from the shell and remove the impurities from the surface. Boil the abalone in a stewing pan with kombu, kelp, sake and water. Skim the foam off the surface. Steam at 100°C for 10 hours. Reserve the broth for serving.

ABALONE LIVER
Rub the abalone liver through a sieve. Add some of the soy sauce to the liver. Chop the white leak and scallion and mix with the liver and add more of the soy sauce. Heat the peanut oil in a pan over a medium heat and pour over the mixture.

TO SERVE
Place the abalone in the cleaned abalone shell along with the tofu, abalone liver mixture, coriander and shallot flowers. Add some of the reserved abalone broth.

Note: In Seiji’s cuisine, the ingredients are different everyday. Depending on the characteristics of each product, different quantities of the ingredients are used to adjust the balance of the dish. Consequently, the recipes don’t contain any measurements.
A MESSAGE FROM THE COAST OF JAPAN
SASHIMI RYUGIN STYLE
OCEAN’S DELICACY IN ONE PLATE
SERVES 2 TO 6 PEOPLE

INGREDIENTS

KINKI
• Kinki fish
• Salt
• Daikon, grated
• Chrysanthemum flowers
• Wasabi

KURUMA EBI PRAWN
• Kuruma ebi prawn
• Yam potato
• Nori sheet, washed

BUTTER FISH
• Butter fish
• Salt
• Sugar
• Rice Vinegar
• Sudachi, juice
• 100ml dashi
• 100ml soy sauce
• Onion sprouts

BONITO
• Bonito fish
• Salt
• Mustard
• Sansho pepper

AORI IKA SQUID
• Aori ika squid
• Soy sauce
• Salt
• Sudachi, juiced
• Cucumber

SEABREAM
• Seabream
• Sake
• Water
• Soy Sauce

SEA URCHINS
• Sea urchins
• Young Pea
• Shisho flower

METHOD

KINKI
Clean and filet a kinki fish, sprinkle salt on the skin. Grilled over charcoal only the skin part. Cut. Add grated Daikon radish, chrysanthemum flowers and wasabi.

KURUMA EBI PRAWN
Heat in boiling water for 12 seconds only the surface of a living kuruma ebi prawn. Immediately refresh in cold water. When it is cold peel the shell. Cut. Add Yam potato and washed nori seaweed.

BUTTER FISH
Clean and filet a Butter fish, sprinkle salt on the skin. Leave in the fridge during one night. Marinate during 30 minutes with Water, salt, sugar, rice vinegar and sudachi citrus. Remove from the marinade. Cut. Make a jelly with 500g of dashi for 100g of soy sauce. Top the fish with the crushed jelly. Add some onion sprouts.

BONITO
Clean and filet a Bonito fish, sprinkle salt on the skin. Smoke the bonito with straw. Cut. Add mustard, sansho pepper sprout and fresh ginger.

AORI IKA SQUID
Use the Ikejime method on a living aori ika squid. Peel the skin of the squid. Cut. Separate the salmon roe. Add some soy sauce. Add some salt, sudachi citrus and cucumber.

SEABREAM
Use the Ikejime method on a living seabream. Clean and filet the fish and cut. Cook the bones of the fish in Japanese sake with water. After 10 minutes add some soy sauce. Poach the skin of the seabream. Plate the seabream and flavor with the seabream soy sauce. Add the skin on the side.

SEA URCHINS
Plate the sea urchins. Plate the young pea and the shiso flower.

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MATSUBA CRAB FROM SAN-IN AND MATSUTAKE MUSHROOMS IN SHABU-SHABU HOT POT
SERVES 2 TO 6 PEOPLE

INGREDIENTS

- Matsuba crab, live, from San-In
- Japanese Matsutake mushrooms
- Yuzu citrus
- Chinese cabbage
- Ito mitsuba stem
- Kombu kelp
- Japanese Sake
- Soy sauce

METHOD

Cut the matsutake mushrooms. Cut the Yuzu citrus. Remove the leg from living Matsuba crab. Steam the body and remove the flesh. Wrap the flesh in the Chinese cabbage and tie with the Mitsuba stem. Blanch the leg and remove from the shell. Prepare a dashi with the shell of the crab, water, Japanese sake and kombu kelp. Season with the soy sauce. In an individual hot pot, place the matsutake mushrooms, yuzu, the crab flesh wrapped in Chinese cabbage and add the dashi. Cook the leg in a shabu-shabu style, by boiling it lightly before serving with the rest of the dish.

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SANUKI BEEF AND MATSUTAKE MUSHROOMS
IPPEINTOU NAKAGAWA’S TOBAN SUKIYAKI STYLE
SERVES 2 TO 6 PEOPLE

INGREDIENTS

- Sanuki Wagyu beef sirloin
- Japanese Matsutake mushrooms
- Leek
- Chicken carcass
- Japanese sake
- Soy sauce
- Sugar
- Mirin
- Saishikomi soy sauce

METHOD

Cut the beef sirloin into 5mm slices. Cut the matsutake mushrooms. Grill the leek over heated charcoal, then cut into slices. Prepare a chicken broth by cooking the chicken carcass with the water and sake. Adjust the taste with soy sauce, sugar, mirin and saishikomi soy sauce. Mash the leek and simmer in the broth. Plate the sirloin on a hot toban skillet along with the matsutake mushrooms and grilled leek. Pour the broth over the dish and serve.

Note: In Seiji’s cuisine, the ingredients are different everyday. Depending on the characteristics of each product, different quantities of the ingredients are used to adjust the balance of the dish. Consequently, the recipes don’t contain any measurements.