



Deep-fried fugu, an auspicious fish whose name resembles the word for luck—“fuku”—in Japanese

### Deep-fried Tiger Fugu

Tiger fugu (upper filet with bones) ... 400 g  
 Dashi ... 90 mL (soup stock made from skipjack tuna and kelp)  
 Dark soy sauce ... 30 mL  
 Sake ... 10 mL  
 Ginger (grated) ... 10 g  
 Red pepper powder ... As needed  
 Flour ... As needed  
 Starch ... As needed  
 White scallions (finely sliced) ... As needed  
 Green onions (sliced thinly, diagonally) ... As needed  
 Stringy red peppers (sliced thinly, diagonally) ... As needed  
 Frying oil ... As needed

- Instructions:**
1. Cut the tiger fugu into round chunks. Mix with mixture A and marinate for five minutes.
  2. Mix equal amounts of flour and starch. Sprinkle on the tiger fugu chunks from step 1 and wait for several minutes until they are coated.
  3. Fry the chunks in oil heated to 170°C until they change color. Then put them on a plate.
  4. Mix the white scallions, green onions, and stringy red peppers and add to the results of step 3.

### Grilled Tiger Fugu Salad

Tiger fugu (upper fillet) ... 200 g  
 White scallions (finely sliced) ... 30 g  
 Chives (3 cm long) ... 30 g  
 Radish (finely sliced) ... 1 radish  
 Murame ... As needed  
 Hojiso ... As needed  
 Ponzu soy sauce ... 60 mL  
 Garlic olive oil ... 20 mL  
 Edible chrysanthemums ... As needed

- Instructions:**
1. Sear the skin of the tiger fugu on a grill and then chill in a freezer.
  2. Slice thinly the tiger fugu from step 1 and arrange on a plate. Mix the white scallions, chives, radish, and murame and add on top. Add hojiso as garnish.
  3. Mix the ponzu soy sauce and garlic olive oil and pour over the results of step 2. Sprinkle edible chrysanthemums on top.



Enjoy aromatic grilled tiger fugu with fragrant vegetables.

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美味  
**Tasty**



### “SASHIMI GRADE”

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