

Fish Teriyaki



Serves 3

Prep 20 mins

Cooking 20 mins

Easy

Ingredients

3 fish fillets or steaks, about 500g
3 tbsp soy sauce
3 tbsp mirin
3 tbsp sake

1. Mix the soy sauce, mirin and sake together in a small saucepan and bring to the boil. Remove the pan from the stove and marinate the fish fillets in the soy sauce mixture for 15-20 mins.
2. Preheat the grill and cook the pieces at a moderate heat for 5 to 10 minutes on each side, brushing three or four times with the marinade. When done the fish should be coated with a rich brown glaze. Serve immediately.