



JAPANESE · MODERN CRUDO · SPANISH-JAPANESE BRIDGE · STARTER ·  
CRUDO · AMUSE · SHAREABLE

# Hamachi Crudo · Yuzu Kosho · Shiso Oil

Hamachi is kanpachi's fattier, bolder cousin. Where kanpachi is clean and citrus-friendly, hamachi wants more — the belly-fat of winter yellowtail needs a condiment that punches back. Yuzu kosho (the fermented chile-citrus-salt paste from Kyushu) gives it heat and acid in one move; shiso oil laid beneath the slices gives it a cooling grass-anise note at the finish. Five minutes of plating. Four ingredients. The kind of dish that reads simple and tastes tactical.

Protein Hamachi – Yellowtail (*Seriola quinqueradiata*), sashimi-grade

Serves 4 starter / 2 mains

Difficulty Beginner-Intermediate

Active 15 min active

Total 15 min + 8 h optional mature

## THE STORY

### The Other Yellowtail

If kanpachi is the Pacific amberjack that runs clean and firm and responds beautifully to ponzu, hamachi is its colder-water, fattier cousin. Both are in the *Seriola* genus. Both are sushi-counter staples. Both are sashimi-grade from trusted sources. But the fish are structurally different, and a crudo designed for one will under-serve the other. Hamachi has markedly more belly fat. Its flesh runs paler than kanpachi's. It eats richer, cleaner, sweeter. And it handles stronger condiments — in fact, it rewards them.

The conventional hamachi crudo at every modern-Japanese restaurant in the US is jalapeño + yuzu ponzu + cilantro. It works. But it reads as "generic-modern-Japanese-crossover" by now, not house signature. This recipe replaces the jalapeño with *yuzu kosho* — a paste from Kyushu made from green yuzu zest, green chiles, and salt, aged for two to four weeks until the chile heat softens into something almost citrus-floral. The ponzu becomes a lean dressing of rice vinegar + light soy + yuzu juice. And the cilantro is gone entirely; in its place, *shiso oil* — blanched-shocked-blended green shiso in Arbequina EVOO, laid beneath the fish as a visual + flavor base layer.

The structural difference from [kanpachi-crudo](#) ✓: that recipe dresses on top (ponzu + shiso leaf + yuzu zest + EVOO drizzle finish). This one bases underneath (shiso oil pool, fish slices draped over, yuzu kosho dotted per slice, finishing salt). The construction is different, the flavor register is different, and the two dishes read as siblings rather than competitors when served in the same menu.

Sourcing is the critical variable. Hamachi sashimi-grade means flash-frozen at -60 °C within hours of catch. Tier A uses California-farmed hamachi from Whole Foods or Catalina Offshore — serviceable, consistent, cleanly-handled. Tier B uses *kanburi* — the winter-peak (December-January) wild hamachi from Toyama Bay, imported via Honolulu Fish Co or specialty Japan-direct channels. The kanburi belly-fat ratio runs 30-40% higher than farmed; the flesh is denser, sweeter, almost-dairy in the mouth. Reserve kanburi for a dinner that earns it.

# Specs

<p><b>YIELD</b></p> <p><b>4 starter / 2 main (300 g fish)</b></p>	<p><b>CURE TIME</b></p> <p><b>NO cure – raw crudo, dressed 15 sec before service</b></p>	<p><b>FISH : YUZU KOSHO</b></p> <p><b>300 g fish : 4 - 6 g yuzu kosho (~ 1 / 2 tsp)</b></p>	<p><b>DIFFICULTY</b></p> <p><b>Beginner-Intermediate</b></p> <p>●●○○○</p>
<p><b>ACTIVE TIME</b></p> <p><b>15 min</b></p>	<p><b>MATURE OPTION</b></p> <p><b>Morning-slice + 8 h refrigerated rest optional</b></p>	<p><b>SAUCES</b></p> <p><b>Shiso oil base · ponzu drizzle · yuzu kosho dots (side, not mixed in)</b></p>	<p><b>SERVE TEMP</b></p> <p><b>Cold plate · fish at refrigerator temp</b></p>
<p><b>KEY RULE</b></p> <p><b>Shiso oil laid BENEATH the fish, not drizzled on top</b></p>	<p><b>KNIFE</b></p> <p><b>Sashimi (yanagiba) or sharp chef's — single-pull slice, never sawing</b></p>		

UMAMI ADAPTATION


## What Changed & Why

The two-tier question on a crudo is always about the fish first. Technique and build are identical across tiers. The ● Tier A (Everyday) uses California-farmed sashimi-grade hamachi from Whole Foods Brickell or Catalina Offshore + grocery yuzu kosho + shiso-plant-on-windowsill or microgreen clamshell + Arbequina EVOO. Produces a legitimate restaurant-quality crudo, indistinguishable to most palates from sushi-counter service.

The ● Tier B (No-Limits) uses kanburi (winter wild hamachi from Toyama Bay, imported via Honolulu Fish Co pre-order Dec-Jan) + artisan yuzu kosho from a Kyushu small-producer + home-grown shiso from a pot + Rincón de la Subbética summit EVOO. Flavor difference is real and substantial: kanburi's belly-fat density + producer-grade yuzu kosho's preserved-citrus aromatic range give the sauce-side-fish-side triangle more to sing with. Reserve Tier B for a dinner where the fish is the centerpiece, not the adornment.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Hamachi crudo with jalapeño, yuzu ponzu, cilantro — the generic modern-Japanese-crossover US restaurant standard	Yuzu kosho replaces jalapeño + cilantro entirely. Shiso oil replaces the fresh-herb sprinkle with a blanched-shocked-blended chlorophyll base.	Jalapeño on yellowtail is a shortcut that fifteen thousand US restaurants have standardized. Yuzu kosho brings the same heat register but with yuzu-citrus-floral overlay + fermentation depth — it transforms the dish from jalapeño-on-hamachi to something that reads as honestly-Japanese. Shiso oil is the chlorophyll base that lets every slice rest on a cooling grass-anise note; the herb is in the oil, not decoratively on top.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ADD	—	Shiso oil pool laid BENEATH the fish slices, not drizzled on top	Modern crudo plating splits sauces into 'dressing on top' vs 'base underneath.' Dressing on top drives aroma forward; base underneath drives flavor integration and visual cue (bright green oil around white-pink fish). For hamachi specifically, dressing on top would compete with the yuzu kosho dot for the first bite. Base underneath means the shiso oil engages with the belly-fat as the fish is lifted, and every bite carries the grass-anise base without being dominated by it.
ADD	—	Yuzu kosho applied as small dots (0.5 g per slice, ~6-8 dots per plate), not stirred into the dressing	Yuzu kosho is a paste with a strong single-note punch. Stirred into ponzu, the flavor diffuses and the heat goes uniform-across-the-plate. Dotted per slice, each bite either hits the yuzu kosho intensely or skips it — creating a flavor-architecture where 60% of the bites are fish-shiso-ponzu and 40% are fish-shiso-ponzu-yuzu-kosho-punch. Rule of thumb from the Sobrasada-Honey-Butter lesson: punchy condiments belong ON THE SIDE or IN DOTS, not mixed in. Pablo palate rule (MEMORY).

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ELEV	Serve immediately after slicing	Option: morning-slice + 8 h refrigerated mature (plastic wrap pressed directly onto fish surface)	Pablo's morning-slice pattern from kanpachi-crudo  applies equally to hamachi. 8 hours at 2-4 °C with plastic wrap in direct contact prevents surface oxidation while letting the fish's natural enzymes break down 1-2% of the connective tissue — producing slices with perceptible silkier mouthfeel vs just-sliced. No flavor change, texture-only. Ideal for a Saturday dinner pre-prepped in the morning.
SKIP	Cilantro garnish	No cilantro. Shiso is the herb.	Cilantro + hamachi is a Japanese-US fusion shortcut; it's not wrong, but it's generic. Shiso is the Japanese herb for yellowtail. Using both muddles the signal. One herb, integrated into the oil, shown visually as the green base — the dish reads cleaner.

# What You Need

## ● Everyday

### The Fish

- 300 g **sashimi-grade hamachi** — **Catalina Offshore Products** Hiramasa Kingfish (farmed Australian, closest widely-available grocery substitute; see [sourcing/03-seafood](#)) or **Whole Foods Brickell** when their fish counter has sashimi-grade yellowtail. Ask for flash-frozen at -60 °C documentation. A 300 g loin cut is ideal.

### The Yuzu Kosho

- 4-6 g (1/2 tsp) **green yuzu kosho** — **S&B Green Yuzu Kosho** or **Yuzukoshō (unbranded)** at Momi Market Miami, Kimchi Mart, or Whole Foods Brickell Japanese section (see [sourcing/05-japanese-pantry](#)). Green is the green-chile variant; red is the red-chile variant (also works, brighter heat). Both are fine.

### The Shiso Oil

- 20 g (~3 tbs) **Arbequina EVOO** — **California Olive Ranch Arbequina** (Whole Foods).
- 6-8 fresh **green shiso leaves** — windowsill pot (best; 60-day grow from seed) OR Momi Market leaf clamshell OR microgreen shiso from Whole Foods produce (see [sourcing/24-recipe-gaps-patch §1 shiso](#)).

### The Ponzu (quick mix)

- 10 g **usukuchi shoyu** (light Japanese soy sauce) — **Kikkoman Usukuchi** or Yamaroku.
- 8 g **yuzu juice** (bottled acceptable; fresh ideal Dec-Feb) — **Yakami Orchard Yuzu Juice** (via Market Hall Foods).
- 5 g **rice vinegar** — Mizkan Genuine Brewed.

### The Finish

- **Maldon flaky salt** — 4-6 flakes per plate, added 5 seconds before service.

## ● No Limits

### The Fish (Tier B)

- 300 g **Kanburi (winter wild hamachi, Toyama Bay)** — pre-order via **Honolulu Fish Co** or specialty Japan-direct importer in early December (see [sourcing/03-seafood](#) §Kanpachi/Hamachi). Window: mid-Dec through late Jan. The belly-fat ratio and flesh density of kanburi run 30-40% above farmed — the dish transforms.
- Alternative: **Japan-direct sashimi-grade hamachi** via Mutual Trading or Japanese Pantry when Toyama is out of season. Less specific but still Japan-wild.

### The Yuzu Kosho (Tier B)

- 4-6 g **Artisan Kyushu yuzu kosho** — **Yakami Orchard** (via Market Hall Foods, their yuzu program source). Small-producer, single-farm, no preservatives. Aromatic complexity and heat-floral balance run clearly above grocery S&B. Stored at 4 °C in a jar, keeps 6 months.

### The Shiso Oil (Tier B)

- 20 g **Rincón de la Subbética summit EVOO** — the Spanish-EVOO summit (see [sourcing/11-oils-vinegars](#)). Slightly peppery-fruity Arbequina; the complexity survives and amplifies the shiso infusion.
- 6-8 **fresh home-grown shiso leaves** — *Perilla frutescens* seedlings from Kitazawa Seed + 60 days growing on Pablo's windowsill (recommended permanent pantry). Fresh-plucked shiso 30 minutes before use beats any other sourcing option; Miami zone 10b year-round growth.

### The Ponzu (Tier B)

- 10 g **Yamaroku 4-Year Kioke-Aged Shoyu** (via The Japanese Pantry; see [sourcing/05-japanese-pantry](#)) — the 4-year barrel-aged umami-dense Japanese shoyu summit.
- 8 g **Fresh yuzu juice (Dec-Feb only)** — squeezed from a fresh yuzu purchased via specialty Japanese importer. Out of season, return to Yakami Orchard bottled.
- 5 g **Iio Jozo Fujisu** 120-year-aged Kyoto rice vinegar (via Market Hall Foods).

## EQUIPMENT

### Your Kit

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- Sashimi knife (yanagiba) or sharp chef's knife — slicing is the technique risk; a sharp edge is mandatory
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- Cutting board (end-grain wood or high-density plastic)

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- Small saucepan — for blanching shiso leaves 10 seconds

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- Ice water bowl — for shocking the blanched shiso

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- Blender (Vitamix ideal; countertop OK) — for shiso oil at 75 °C blend temp

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- Fine-mesh strainer — for straining the shiso oil

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- Small squeeze bottle — for the shiso oil (controls placement)

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- Small spoons for yuzu kosho dots (small demitasse or dab spoons)

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- 4 chilled plates — keep in fridge 30 min before service

#### MISE EN PLACE

## Before You Start

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- Fish in fridge at 2 °C until 5 min before service. Warm plates are the enemy.

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- Shiso leaves washed, dried, picked (remove any stems), 6-8 leaves per 20 g oil.

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- Ice water bowl ready at stovetop for shocking.

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- Ponzu pre-mixed: 10 g shoyu + 8 g yuzu juice + 5 g rice vinegar in a small cup. Room temp OK.

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- Yuzu kosho weighed (4-6 g per plate in a small ramekin) at station.

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- Plates chilled in fridge (they'll need to support fish at 2-4 °C for 2 min service).

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- All knives sharp. Board clean.

#### MAKE - AHEAD

## Timeline

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## METHOD

# The Cook

### 1 Phase 1 · Shiso Oil — 15 min (pre-prep; make ahead up to 5 days)

1. Bring small saucepan of water to a rolling boil. Have ice water bowl ready at stove.
2. Blanch shiso leaves (6-8 leaves) in boiling water for exactly 10 seconds — until they turn vibrant green and go slightly limp.
3. Immediately transfer with tongs or slotted spoon to ice water bath. Shock for 30 seconds — this preserves the chlorophyll.
4. Drain leaves. Squeeze dry between paper towels (get as much water out as possible; excess water breaks the oil emulsion).
5. In a blender (Vitamix ideal, countertop acceptable), combine the drained leaves + 20 g EVOO. Blend at high speed for 2 minutes — the temperature will rise to 60-75 °C from friction, which is the target (warm-extracts chlorophyll without cooking it).
6. Strain through a fine-mesh sieve into a small container. Discard leaf solids or compost.
7. The oil should be a vibrant radioactive-green. Transfer to a small squeeze bottle. Refrigerate up to 5 days; warms to room temp before service.



#### WHY THIS WORKS

Blanching + ice-bath is the universal chlorophyll-preservation technique across classical French haute cuisine and modern Nordic kitchens. The 10-second blanch denatures the chlorophyllase enzyme that would otherwise convert bright chlorophyll-a into dull-olive pheophytin during storage. Ice-shock stops the cook before tissue breaks down. Squeezing dry removes the water phase; blending at 60-75 °C (friction heat) extracts the fat-soluble green pigments without cooking them (above 80 °C they degrade to pheophytin).

## 2 Phase 2 · Slicing the Fish — 5 min

1. Remove fish from fridge 10 min before slicing (NOT room temp — just slightly above fridge-cold, around 5 °C, for clean knife work).
2. Place loin on cutting board with the grain running horizontal. Identify the grain direction (lines running along the length of the loin).
3. With a sharp sashimi knife (or chef's knife): hold at a 15° angle to the board, pull in a SINGLE STROKE from heel to tip, cutting 4-5 mm thick slices. Never saw back and forth.
4. Each slice should be AGAINST the grain (the lines inside the slice should run perpendicular to the cut edge).
5. Arrange slices on a cold plate held in fridge as you work. Keep fish temperature at 4-6 °C throughout.
6. Yield: 18-24 slices from a 300 g loin (roughly 4-5 slices per plate for 4 servings, or 6-7 for 4 generous starter portions).



### WHY THIS WORKS

Single-stroke slicing against the grain is the core sashimi technique. A single pull from heel to tip with a sharp edge produces a clean-cut surface that doesn't bruise the cell structure of the fish. Sawing creates microscopic crushing that releases intracellular fluids (cloudy surface, slight graying, faster oxidation). Against-the-grain orientation shortens the muscle fibers at bite-length, so the mouthfeel is yielding rather than rubbery.

### 3 Phase 3 · Plating — 90 seconds

1. Retrieve chilled plate from fridge.
2. Using the squeeze bottle, lay a thin pool of shiso oil in a circular or elliptical shape, covering about 60% of the plate surface. The pool should be 2-3 mm deep — generous but not flooded.
3. Drape fish slices over the oil, overlapping slightly, in a roughly radial pattern. 4-6 slices per plate. Do NOT push the slices into the oil — let them rest on the surface. The oil will pool visibly around the edges of each slice.
4. With a small demitasse spoon, place 6-8 dots of yuzu kosho across the plate — roughly one dot per slice or on alternate slices. Each dot is ~0.5 g. Dot carefully; yuzu kosho is vibrant green and the visual contrast against the pink fish is part of the plating.
5. Drizzle 5-8 g pre-mixed ponzu across the plate in thin streaks (not pools). The ponzu should glaze, not puddle.
6. Finish with 4-6 flakes of Maldon salt scattered across the top.
7. Serve immediately — the plate is timed for eating within 2 minutes of leaving the kitchen.



#### WHY THIS WORKS

Plating is a performance art — every element has a place in the flavor architecture. Oil base = rich green chlorophyll + EVOO-pepper; fish = fat-rich protein canvas; yuzu kosho dots = discrete flavor punches in 40% of the bites; ponzu drizzle = universal acid glaze; Maldon = crunchy salt contrast. Eating from plate to mouth: the guest can see 5 distinct colors (green oil, pink fish, amber-green kosho, shiny ponzu, white salt) — the dish eats the same way it looks. This is modern crudo composition, same principle as kanpachi-crudo  but inverted (base vs drizzle).

#### QUICK REFERENCE

## Timing Cheat Sheet

STEP	TIME	CUE
Shiso oil pre-prep (blanch-shock-blend)	T- 4 5 m (or day before)	10-sec blanch · 30-sec ice · squeeze dry · 2-min blend · strain
Pre-mix ponzu	T- 3 0 m	10 g shoyu + 8 g yuzu + 5 g vinegar; rest at room temp

STEP	TIME	CUE
Chill 4 plates	T- 3 0 m	In fridge until plating
Fish out to 5 °C	T- 1 5 m	From fridge, rest on cutting board in air
Slice fish (single-stroke, against grain)	T- 1 0 m	4-5 mm thick; 15° angle; sharp knife
Hold slices on cold plate in fridge	T- 1 0 m to T- 2 m	Maintain 4-6 °C
Plate: shiso oil pool first	T- 9 0 s	2-3 mm deep, 60% plate surface, squeeze bottle
Drape fish slices over oil	T- 7 5 s	4-6 slices, radial pattern, don't push into oil
Dot yuzu kosho	T- 6 0 s	0.5 g per dot, 6-8 dots per plate
Drizzle ponzu + Maldon	T- 3 0 s	Thin streaks · 4-6 flakes · no puddles
Serve	T+ 0	Eat within 2 min — chilled fish, sharp flavors

## TROUBLESHOOTING

# Emergency Protocols

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## DEEP DIVES

# Technique Notes

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## ● Universal: Dress 15 Seconds Before Service (Raw-Fish Acid Timing)

CRUDO · ACID TIMING

Ponzu, shoyu, yuzu juice — all contain acid. Acid on raw fish begins surface denaturation within 30-60 seconds (the same mechanism that cooks ceviche). For a crudo, you want zero cooking — the surface must stay translucent, never going opaque. Rule: plate the dressing no more than 15 seconds before the plate leaves the kitchen. If the plate will sit on a warming counter or wait for a server, under-dress (or dress tableside). The same rule applies across all crudo and tartare preparations — see kanpachi-crudo, tuna-tartare-sherry-soy, swordfish-ceviche-bottarga.

## ● **Universal: Shiso Oil (Blanch-Shock-Blend) — Plating-Tool Foundation**

CHLOROPHYLL PRESERVATION · MODERN KITCHEN

The blanch-shock-blend sequence for shiso oil (or any herb oil: parsley, chive, basil) is the chlorophyll-preservation technique. 10-sec blanch denatures chlorophyllase enzyme. Ice-bath shock stops the cook. Squeeze dry removes water phase. Blend in oil at 60-75 °C (friction heat, not direct heat) extracts fat-soluble green pigments without cooking them. Strain through fine-mesh to remove leaf solids. Result: radioactive-green oil, 5 days refrigerated shelf life. Universal across Japanese (shiso), French (parsley), Italian (basil), Thai (thai basil) — same sequence, different herb. Same principle as the proposed aceite-verde recipe (UMAMI-9) which is this technique scaled to pantry staple.

## ● **Crudo Plating: Base-Under vs Drizzle-Over (Sauce Architecture)**

MODERN CRUDO · COMPOSITION

Crudo plating comes in two structural modes: base-under (sauce pools beneath, fish draped over) and drizzle-over (fish plated, sauce streaked on top). Base-under drives flavor integration per bite and visual contrast (green-oil + pink-fish frame); drizzle-over drives aroma-forward service and lets the fish be the visual focus. Rule: pair base-under with richer-fat fish (hamachi, toro, foie-gras crudo variants); pair drizzle-over with leaner-flavor fish (kanpachi, white fish like hirame or hamachi-no-belly). Hamachi-fat plus base-under is the structural mirror to kanpachi-lean plus drizzle-over.

## ● Japanese Foundation: Yuzu Kosho as Dots (Not Mixed In)

MODERN JAPANESE CONDIMENT · COMPOSITION

Yuzu kosho is a concentrated paste: yuzu zest + chile + salt, aged 2-4 weeks. The flavor is a single-note punch: citrus-chile-salt in one flash. Stirred into a dressing or ponzu, the punch diffuses into a uniform warm heat across the plate (boring). Dotted per slice, the punch stays discrete — 40% of the bites get the full hit, 60% don't. This creates flavor-architecture (heat-on-every-other-bite) rather than flavor-uniformity. Applies to any concentrated condiment: sobrasada-honey-butter (Pablo rule: dots or on-the-side, never mixed in), gochujang, harissa, brava negra. Pablo palate rule: sauces on the side, guests build their own bite.

## ● No Limits: Kanburi Winter Hamachi (Toyama Bay, Dec-Jan)

SUMMIT-TIER SOURCING · SEASONAL WINDOW

Kanburi is wild hamachi caught in winter from Toyama Bay on the northern Sea of Japan. The cold water raises body-fat ratios 30-40% above farmed. The fish is larger, denser, richer, with pronounced belly-toro marbling. Availability window: December through late January, sometimes into early February. Import via Honolulu Fish Co (pre-order early December), Mutual Trading, or Japanese Pantry. The dish transforms under kanburi; the same recipe with farmed hamachi is good, with kanburi is transcendent. Reserve for a specific dinner where the fish is the main event. Cross-references: 03-seafood §Kanpachi/Hamachi; 05-japanese-pantry for the Tier B yuzu kosho + shoyu pairings.

## ● No Limits: Home-Grown Shiso (Miami Zone 10b)

HERB SOURCING · YEAR-ROUND CULTIVATION

Shiso (*Perilla frutescens*) grows as a perennial in Miami's zone 10b climate. Seeds from Kitazawa Seed or Baker Creek (~\$3.50/packet). 60 days from seed to first harvest. A single 8-inch pot on a sunny windowsill produces 4-6 leaves per week year-round with minimal care. Freshly-plucked leaves 30 min before the dish beat any other sourcing option by a meaningful margin (the volatile aroma compounds oxidize within hours of picking). Two plants — one green shiso (aojiso) for crudo, one red shiso (akajiso) for umeboshi pickle projects — cover the full library. Highest leverage single pantry investment available to a Miami cook. See sourcing/24-recipe-gaps-patch §1 shiso.

PAIRING

## What to Drink

### **Sake — Classical Japanese**

Junmai Daiginjo served chilled (8-10 °C) in a small tokkuri. Dassai 39 (Total Wine, ~\$35/720ml) for Tier A; Kokuryu Crystal Dragon or a single-farm junmai-daiginjo via True Sake for Tier B.

*Junmai Daiginjo's floral-rice profile and delicate sweetness match hamachi's belly-fat richness without competing with the yuzu kosho heat or the shiso oil herbal notes. Chilled service (not room temp) keeps the sake in the same temperature register as the fish.*

### **Wine — Spanish Alternative**

Albariño Rías Baixas — Pazo de Señoráns Albariño (Total Wine, ~\$25) for Tier A; Pazo Señoráns Colección (single-vineyard, ~\$75) for Tier B.

*Albariño's high acidity + Atlantic-saline minerality + tropical-fruit notes work Spanish-Japanese crossover dishes reliably. The Galician salt-minerality matches the fish's oceanic richness; the acidity cuts the belly-fat. Alternative to sake for a wine-forward dinner.*

### **Non-Alcoholic — Sencha**

Ippodo Karigane or Asatsuyu sencha brewed at 60 °C for 90 seconds, served in small chawan. Tier A: grocery Ito En sencha.

*Fresh-grassy sencha at 60 °C brewing temp produces a dashi-umami mouthfeel that complements the crudo. A small cup between slices cleanses the palate without the acid-shock of wine or sake. Pablo-morning-service style.*

### **Composite Menu Slot**

Serve AFTER kanpachi-crudo  (cleaner crudo first), BEFORE miso-salmon-sv  (cooked Japanese main). The crudo-flight opener-second-act.

*A Japanese-forward dinner: light-crudo → richer-crudo → cooked-main → grain/rice. Kanpachi opens (bright, clean); hamachi deepens (richer fish, punchier condiment); miso-salmon transitions to cooked. The natural menu arc.*

# Menu Ideas

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## The Crudo Flight (6 guests, 40 min service)

Opener: kanpachi-crudo ✓ — 4 slices/plate. Second: this hamachi crudo — 4-5 slices/plate. Finisher: tuna-tartare-sherry-soy ✓ for the Spanish-Japanese bridge. Three distinct raw-fish courses, each with its own condiment signature. Serve with chilled junmai daiginjo.

## Saturday Japanese Dinner (4 guests, 2h)

This hamachi + chawanmushi-tm6 ✓ as starters. miso-salmon-sv ✓ over warm sushi rice as main (Batch 1 recipe). Kanten jelly with yuzu syrup for dessert. Sencha service between courses.

## Solo / Couple Starter

Half-batch (150 g fish) plated on 2 small starter plates. 2 slices each. Sencha + a small pour of sake. Weeknight-fast but restaurant-grade. Plate in 10 min.

## Dinner Party Amuse (6-8 guests)

Scale down to 1 slice per plate (1 single-bite amuse). Plated in individual small chef's-counter-style plates. Yuzu kosho + shiso oil + ponzu at precise micro-doses. Served as the dinner's opening statement.

## Spanish-Japanese Spanish-Japanese fusion Dinner

This hamachi + gambas-al-ajillo ✓ as openers. iberico-secreto-kamado ✓ as the bridge main (Spanish pork, Japanese-adjacent). Alcachofas a la brasa + miso butter (UMAMI-6) finish. Full-menu cross-cultural construction.

YOUR NOTES

# Cook Log

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## Session Notes

Date: \_\_\_\_\_ · Serves: \_\_\_\_\_ · Rating: \_\_ / 5

*Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.*



Stop following recipes. Start understanding food.

