



8 salmon filets
12 oranges, juice variety
1 tbsp., Tamari soy sauce
1 tsp., sesame oil
grape seed oil as needed
salt, pepper as needed
1 tbsp., garlic, minced
2 scallions, sliced thin
2 oz., peeled soybeans, blanched
12 shiitake mushrooms
1 c., Japanese rice

1. Juice all the oranges and reduce in half and then thicken with slurry (arrowroot). The sauce should be a light nappé and have a sweet flavor. Reserve sauce for service.
2. Port on salmon and season
3. Blanch soybeans