

SIMPLE, SIMPLE SOY SHARK

Compliments of The Sea Chest Restaurant
Cambria, CA



www.ccseafood.com



Ingredients:

- ½ Cup Mirin
- ½ Cup Sake
- ½ Cup Soy Sauce
(low salt is preferred)
- ½ Cup Water
- 1 Tbs Ground Ginger
- 2 Tbs Brown Sugar
- A Pinch of Garlic
- Toasted Sesame Seeds
- Chopped Chives
- 2 8oz Shark Steaks

Preparation:

Combine Mirin, Sake, Soy Sauce, Water, Ginger, Brown Sugar and Garlic in sauce pan. Boil & simmer until reduced to 2/3 cup. Set aside.

Broil Shark until done to your preference. Drizzle or slather sauce over Shark, sprinkle with Sesame Seeds and Chives to garnish, and serve.