



YAKINIKU®  
ORIGINAL JAPANESE GRILL

# TEPPANYAKI

## GINGER-SOY SALMON BY BARBECUEMARQ

### Ingredients:

500 grams of salmon with skin  
Chopped spring onion  
Coriander sliced  
Lemongrass noodles (optional)

### Marinade:

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2 tbsp soy sauce  
2 tbsp soy sauce  
2 tbsp soft sugar  
3 tbsp olive oil  
3 cloves of garlic  
Juice of half a lime  
6cm grated ginger

### Supplies:

Round Shichirin  
Teppanyaki plate

*This recipe is in collaboration with BarbecueMarq*

Make the marinade by mixing the Ketjap sauce, soy sauce, soft sugar, olive oil, garlic, lime juice and ginger together.

Remove the salmon from the refrigerator, pat with kitchen paper and cut into 4 equal pieces. Cut off the thinnest part.

Then add the marinade and salmon in a ziplock bag, let the air out and place in the refrigerator for 15 minutes.

Light the Binchotan and make sure the Shichirin is well hot. Fully open the sliders of the Shichirin and let it reach a good temperature.

Remove the salmon from the bag and pat clean with kitchen paper. Collect the marinade in a bowl.

Fry the salmon on the plate until it reaches a core temperature

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Binchotan  
Brush  
Zip lock bag  
Kitchen paper  
Thermometer

of 55 degrees, smear the salmon with the remaining marinade.

Serve the salmon with the spring onion and coriander.

Tip: Serve the salmon on lemongrass noodles, this makes for a fresh addition to your meal.