

G R E A T C H E F S O F B O S T O N

Uni's Cedar Roasted Salmon

by Clint Hamblin

No stranger to the Boston food scene, chef Ken Oringer added Uni Sashimi Bar to his roster of restaurants in 2002, and it didn't take long to receive local and national attention from those of us who love and appreciate high-quality sashimi.

Uni is a very popular 21-seat culinary corner of Oringer's Clio Restaurant located at 370A Commonwealth Avenue within The Eliot Hotel. The choices of sake, innovative beverages and outstanding traditional and non-traditional Japanese dishes will surprise and delight.

Chef de cuisine Youji Iwakura is a master of detail. Using only the freshest ingredients with his preparation and artistic plating techniques, Iwakura's dishes command your attention. From the sweet Kumamoto Oyster with a touch of caviar to the Anago



Uni Sashimi Bar's Cedar Roasted Salmon

Tempura or Eel presentation, a dinner at Uni is a dinner you'll be singing the praises of for a long time.

We started with a Tomato Water Martini, a beverage that will excite your appetite as you prepare for a bowl of local Matsutake Mushroom Soup with lobster, healthy shirataki potato noodles and Kinome.

When was the last time you've had a Uni Spoon or Maine Sea Urchin accompanied by a tiny quail egg, Ossetra caviar and chives, all neatly arranged

in a large soup spoon? Uni or sea urchin may be an acquired taste, but with the sweet quail egg and salty Ossetra caviar, this is a spoonful of delicious contrasts.

The Tuna Ceviche is served with coconut, chilies and lemongrass, and has a distinct Thai taste. The Japanese Kanpachi is served with shiso yuzu kosho, pickled mustard seeds and lychee pearls on a thick glass tile. This is a stunning presentation, unusual to look at and quite delicious.

A variation on the traditional Carpaccio, Aburi is torched Toro Carpaccio with spicy yellow pepper, roasted tamari and gelée of duck jus. Delicious!

If you think tofu has no taste, try Uni's warm homemade organic tofu served with Maine Uni, soy-dashi and shiso vinaigrette. This is another of Iwakura's creative combinations you'll be talking about for weeks.

How about a special Tairagai or Japanese Pen Shell Clam served with cauliflower vichyssoise, truffle vinaigrette and celery? Too strange? Well, if you're longing for a familiar flavor, try the homemade Hamachi Pastrami served with green apple-wasabi and daikon radish. It looks like sashimi but if you close your eyes, you might think you're in a delicatessen eating a pastrami sandwich.

If you're looking for meat, you'll love the Braised Kobe Beef and Chimaki Rice served with lobster, black bean tapenade and

pine nuts.

The Slowly Roasted Salmon and Matsutake Mushroom with gochujang sauce and mulled cider purée was outstanding. This is cooked salmon served on cedar paper, a dish that looks great and tastes even better.

Cedar Roasted Salmon and Sautéed Trumpet Royal Mushroom

Ingredients
(serves 4)

20 sashimi slices of salmon
20 slices of royal trumpet mushrooms
Kosher salt and black pepper for seasoning
1 small diced sweet onion
1 clove of minced garlic
Neutral oil (preferably mushroom oil)
Unsalted butter
1 ounce dry sake
2 or 3 ounces mushroom or vegetable broth
Cedar paper
Soy sauce
Yuzu sauce
Yakiniku sauce (Korean or Japanese BBQ sauce)
Togarashi pepper

Preparation

Sauce

In a skillet, heat the oil, add the onion, salt and pepper, and slowly cook. Add the garlic, sliced mushrooms and sauté until golden brown. Add the sake and broth.

Remove mushrooms from pan. Add four tablespoons of yakiniku sauce and simmer. Add two teaspoons of unsalted butter and blend.

Salmon

Preheat oven to 300 degrees. Place salmon slices and sautéed mushroom alternately on a half cut cedar paper, season with salt, pepper, soy sauce and a splash of Yuzu juice. Return to the oven for about three minutes until salmon is medium cooked.

Place salmon and mushroom slices on cedar paper on a small dish. Sprinkle sea salt, Togarashi pepper and sesame seeds on top. Drizzle sauce over the top. Drizzle your own sauce, such as a reduced balsamic vinegar, over the top.

Lightly torch the slices and cedar paper or briefly place under broiler. Finish with chives and a few micro greens and serve.

Signature Cocktail

An unusual tasting cocktail, the Lychee Martini is somewhat sweet and most interesting.



Lychee Martini

Ingredients

2 ounces Stolli strawberry
2 ounces lychee purée
.5 ounces cranberry juice
Basil sugar rim
Dehydrated or fresh sliced strawberries

Mix together with ice, place glass in sugar, pour mixture into martini glass and garnish with strawberries.



Chef de cuisine Youji Iwakura

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