



Japan's unique oceanic delight

BURI

WORLD-CLASS CHEF'S BURI RECIPES



JFOODO



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EMMA BENGTSSON

-AQUAVIT-

Japanese Buri Crudo with a Sea Buckthorn Vinaigrette



Chef Emma Bengtsson has created “Japanese Buri Crudo with a Sea Buckthorn Vinaigrette” using Japanese Buri prepared with apple brunoises and seasoned with dressing. Finely cured Japanese Buri brings a rich but crisp taste and dill, watercress, and pickled radish flowers garnish the dish perfectly.

Japanese Buri Crudo *with a Sea Buckthorn Vinaigrette*

INGREDIENTS

Buri sliced thinly As needed

Kombu Cure

Water 2 L
Lemon zest 2.5 g
Sugar 60 g
Kombu 40 g
Salt 60 g
Bonito 20 g

Citrus Oil

Lime zest 1 ea
Lemon zest 1 ea
Birds beak pepper 8 g
Aleppo pepper 12 g
Oil 250 g

Vinaigrette

Fermented cucumber liquid 200 g
Sea buckthorn juice 40 g
Honey 20 g
Attika 10 g
Xanthan gum 1 pinch
Citrus oil 100 g

Pickled Radishes

Radish 1 ea

Apple

Apple 1/2

Garnish

Fennel pollen To taste
Dill fronds To taste
Watercress To taste

DIRECTIONS

1. Cut the Buri into small cubes.
2. Mix the fish with the apple brunoises and season with the vinaigrette.
3. Place it into a bowl.
4. Add fennel pollen.
5. Pick dill and water cress and add on top.
6. Add the pickled radish flowers.

chef EMMA BENGTSSON

Chef Emma Bengtsson is the first female Swedish chef and the second female chef in the United States to win two Michelin stars. She studied at a culinary school in Stockholm and is an expert in Scandinavian cuisine.



AQUAVIT
65 E 55th St, New York,
NY 10022
<https://www.aquavit.org>



Chef’s Interview
& Cooking Scene

JEREMIAH STONE & FABIAN VON HAUSKE

-CONTRA-

Oil Poached Japanese Buri with Radish Broth and Charred Scallions



Chef Jeremiah Stone and Fabian Von Hauske created “Oil Poached Japanese Buri with Radish Broth and Charred Scallions”. The scallions are charred overnight to infuse a smokey flavor, bringing a complex aroma to the creamy Japanese Buri. Every bite will melt in your mouth.

Oil Poached Japanese Buri *with Radish Broth and Charred Scallions*

INGREDIENTS

Buri 4 x 2.5 oz
(filet center cut)
Scallions 3 bunches
Kombu 15 g
Radish 100 g
Grated radish 100 g
Medium celery root 1 (300 g)
Onions 2
(charred face down)
Mirin As needed
Yuzu oil As needed

DIRECTIONS

1. Prepare fish season with salt, each filet is sliced down the center without cutting all the way through.
2. Dry half of the scallion overnight until charred and dark brown in a 180°F oven. Smoke the scallions in a tabletop smoker and then process into a powder in a spice grinder.
3. Fill up a pot basin with water, radishes, and kombu for 10 hours at 90°C.
4. Simmer radish stock with onions and celery root. Season with mirin and salt.
5. Dice the remaining scallions and sauté with chili oil, grate radish into “sofrito”.
6. Dust fish with scallion powder.
7. Lay the fish over the scallions and pour radish broth, drizzle yuzu oil.



chef JEREMIAH STONE & FABIAN VON HAUSKE

Chef Jeremiah Stone is from Gaithersburg, Maryland and Chef Fabian Von Hauske is from Mexico City. Jeremiah and Fabian were selected as Food & Wine Magazine’s Best New Chefs 2016.

CONTRA

138 Orchard St, New York, NY 10002
<https://contra.nyc>



Chef’s Interview
& Cooking Scene

ERIK RAMIREZ

-LLAMA SAN-

Buri Tiradito with Uni, Coconut, Matcha



Chef Erik Ramirez created a dish called “Buri Tiradito with Uni, Coconut, Matcha” combining fresh raw Buri, spiced with habanero sauce and mellowed with coconut lime sauce. It is topped with a whisked matcha foam to add a Japanese element, and crispy coconut chips for added texture. You can enjoy a slightly spicy flavor with various flavor profiles and textures on one plate.

Buri Tiradito with Uni, Coconut, Matcha

INGREDIENTS

Buri sliced thinly As needed
Uni As needed
Coconut chalaca As needed
Young coconut meat As needed
(sliced and dehydrated overnight)

Coconut Leche de Tigre

Basic leche de tigre 684 g
Coconut ready 350 g
Umami To taste
Salt To taste
Sugar To taste

Coconut Ready

Coconut milk 594 g
Sugar 90 g
Salt To taste

Matcha Foam

Sugar 3.9 g
Lecithin 0.5 g
Matcha 0.3 g
Salt 0.2 g
Coconut water 39 g
Coconut milk 6.5 g

DIRECTIONS

1. Slice the Buri thinly.
2. Season with salt and place in the refrigerator.
3. Blend all ingredients except cilantro with fish stock and lime juice. Add cilantro and blend again.
4. Place salt in the bottom of a large bin. Strain the sauce through a strainer into the bin and add ice.
5. Add the coconut ready in a blender.
6. Add salt and lime juice into the coconut chalaca (mixture of grated coconut, habanero and cilantro).
7. Place the Buri slices on a plate. Place the sea urchin and the coconut chalaca on top of the Buri. Garnish with coconut chips and green tea foam.

chef ERIK RAMIREZ

Chef Erik Ramirez received the Stars Award in 2017. He is a the first-generation Peruvian-American. At first, he wanted to work in French-American fine dining, but he fell in love with Peruvian cuisine after he traveled to Peru.



LLAMA SAN

359 6th Avenue, New York,
NY 10014
<https://www.llamasannyc.com>



Chef's Interview
& Cooking Scene

MANABU ASANUMA

- THE GALLERY BY ODO -

Buri Daikon



Chef Manabu Asanuma created a dish called “Buri Daikon,” a perfect winter dish. Winter is a time when root vegetables are abundant, and the bitterness of the daikon goes well with the fattiness of Buri. The color of the dish is also essential in Japanese cuisine, so it is topped with a variety of vegetables. Another characteristic of Buri is that its flesh is soft even when it is simmered. You can enjoy a classic Japanese menu item not only by taste, but also visually.

Buri Daikon

INGREDIENTS

Buri	100 g
Daikon radish	1 pc
Kombu dashi	400 mL
Sake	60 mL
Usukuchi soy sauce	5 g
Kuruma prawn	1 pc
Shiitake	1 pc
Taro potato	1 pc
Mizuna	20 g
Sake kasu	10 g
White miso	30 g

DIRECTIONS

1. Lightly salt Buri filet and rest for 30 minutes. Blanch the filet, and gently absorb excess moisture with a cloth or towel.
2. Using your knife, peel the daikon into paper thin slices and wrap around the Buri filet. Use thread to tie a knot around the daikon to ensure it is in shape.
3. Create the dashi by adding usukuchi soy sauce, sake, and kombu dashi. Simmer alongside taro potato, kuruma prawn, and other ingredients. Simmer around 200 degrees Fahrenheit for 30 minutes.



MANABU ASANUMA

Manabu Asanuma is an executive culinary director at ODO group. He has impressed New Yorkers with his Kaiseki menu at Uchu and now he’s serving Kaiseki meals at The Gallery by Odo.

THE GALLERY BY ODO

17 W 20th St, New York, NY 10011
<https://www.odo.nyc>



Chef's Interview
& Cooking Scene

MARY ATTEA

-THE MUSKET ROOM-

Japanese Buri Crudo with Winter Citrus, Pistachios and Pomegranate



Chef Mary Attea created “Japanese Buri Crudo with Winter Citrus, Pistachios and Pomegranate” using Japanese Buri prepared with citrus vinaigrette, pistachio puree, and seasoned and poached pink variegated lemon with the vinaigrette. Lemons are sliced thinly and seasoned to give the tender Japanese Buri dish a sweetened flavor.

Japanese Buri Crudo *with Winter Citrus, Pistachios and Pomegranate*

INGREDIENTS

Buri sliced thinly As needed

Citrus Vinaigrette

Fresh squeeze orange juice 2 cups

Extra virgin olive oil 1/2 cup

Lemon juice 2 tablespoons

Xanthan gum 1 g

Salt To taste

Pistachio Puree

Pistachios 1 cup

Water 1 cup

Salt To taste

Poached Pink Variegated Lemon

Pink lemon 1

Sugar 1/2 cup

Water 1/2 cup

Salt Pinch

Garnish

Oro blanco As needed
(cut into small segments)

Satsuma As needed
(cut into small segments)

Pomegranate seeds As needed

Mint chiffonade As needed

DIRECTIONS

1. Lightly torch Buri to create a slight char.
2. Arrange the fish on a plate in a circle. Garnish the Buri with the various citrus, pistachios, pomegranate, mint, and maldon salt.
3. Garnish the plate with small dots of pistachio puree.
4. In the center well of the Buri, fill with citrus vinaigrette and drizzle with olive oil.

chef MARY ATTEA

Chef Mary Attea leads a culinary team that draws on their heritages, world travels and personal inclinations to create vivid flavors and inventive dishes that deftly cross borders and defy categorization. She serves Contemporary American cuisine inspired by international dishes and Japanese fare.



THE MUSKET ROOM

265 Elizabeth St, New York,
NY 10012
<https://www.musketroom.com>



Chef's Interview
& Cooking Scene

GEORGE MENDES

-VERANDA-

Buri Confit



Chef George Mendes created “Buri Confit,” maximizing the rich flavor of the Buri. Thick Buri slices are cooked slowly until tender, and garnished with seasonal black truffle purée, freshly sliced truffles, and hon shimeji mushrooms. Ginger dashi sauce adds extra umami to the dish.

Buri Confit

INGREDIENTS

- Buri 3 oz/4 ea (cleaned, portioned)
- Extra virgin olive oil As needed
- Yuzu powder To taste
- Black truffle puree 2 tablespoons
- Fresh winter black truffles ... As needed
- White wine 1 cup
- Shallots, peeled and sliced 2 ea
- Ginger 2 inch piece (sliced plus extra for juice)
- Xanthan gum 1 pinch
- Soy sauce 1/4 cup
- Sweet smoked paprika. . . 1/2 tablespoons
- Dashi 1/2 cup
- Smoked butter, cold and cubed . 1/2 cup
- Lime juice To taste

DIRECTIONS

1. Make the ginger sauce: Combine the shallots and sliced ginger with the white wine, reduce by half. Add the dashi and then a pinch of xanthan gum and blend well. Over medium high heat begin whisking in the cold cubed butter to form emulsion. Season with the soy sauce, smoked paprika and the lime juice. Pass through fine strainer and keep warm.
2. Pickle the mushrooms (can be done 1 day before) Bring the pickling liquid to a boil and add the mushrooms. Hold in the refrigerator.
3. Cook the Buri: Pour the olive oil into a 2 inch sided pan and heat to approximately 150°F or 65°C. Add the Buri slices and let cook slowly for 5-7minutes max.
4. Transfer the Buri to warm plates. Blend the sauce to a froth using a hand blender and pour it over the Buri. Garnish with the black truffle puree, fresh sliced truffles and the hon shimeji mushrooms.



chef GEORGE MENDES

Veranda is a brand-new NYC restaurant offering contemporary American dishes. Chef George Mendes has received multiple James Beard Award nominations, StarChefs Rising Star Award, and earned a Michelin star.

VERANDA

23 Grand St, New York, NY 10013
<https://www.verandasoho.com>



Chef's Interview
& Cooking Scene

KUNIAKI YOSHIZAWA

-WOKUNI-

Buri Aburi Sushi



Chef Kuniaki Yoshizawa created “Buri Aburi Sushi” using the traditional Japanese Nigiri technique. Perfectly sliced Buri sushi prepared with Sumeshi (vinegar rice). Simple ingredients bring out the best in the flavor of Buri. Additionally, the Buri is lightly flame-seared to add a complex smoky flavor. An authentically Japanese way to enjoy Buri.

Buri Aburi Sushi

INGREDIENTS

Buri 100 g
Rice 1 cup
Vinegar 1 1/2 tablespoons
Yuzu kosho Optional

DIRECTIONS

1. Cut Buri.
2. Make sushi rice.
3. Place Buri on the rice.
4. Dish up.
5. Sear Buri with a burner.
6. Add toppings.



chef KUNIAKI YOSHIZAWA

WOKUNI is a Japanese seafood restaurant that promotes Japanese seafood to New York City. Chef Kuniaki Yoshizawa is well known as a master of fish-cutting demonstration. In addition to owning his own fish farm, he has strong connections with many fish markets.

WOKUNI

327 Lexington Ave, New York, NY 10016
(212) 447-1212
<https://www.wokuninyc.com>



Chef’s Interview
& Cooking Scene

JOSIAH CITRIN

-CITRIN-

Japanese Buri, Radish, Coriander, Enoki, Yuzu Kosho "Leche de Tigre"



Chef Josiah Citrin created “Leche de Tigre” using Japanese Buri with radish, coriander, enoki mushrooms, yuzu peppers. This combination of the ingredients was created as a spicy, citrusy flavor against the rich taste and soft, buttery texture of Buri. Overall, it’s a layered and umami-rich dish with tastes that reminds you of both Japan and California.

Japanese Buri, Radish, Coriander, Enoki, Yuzu Kosho "Leche de Tigre"

INGREDIENTS

Buri loin 4 oz
(skin and blood line removed)
Buri belly 4 oz
(skin and blood line removed)
Baby red radish 2
Enoki mushrooms 1/2 pack

Vinaigrette

Honey 2 tablespoons
Dijon mustard 1 1/2 tablespoons
Yuzu juice 1 cup
Unseasoned rice vinegar 5 tablespoons
Yuzu kosho 4 tablespoons
Grapeseed oil 1 cup

Broth

Yuzu juice 1 cup
Granulated sugar 1 tablespoon
Garlic clove (peeled) 1/4
Cilantro leaves 1/8 cup
Coconut water 1/8 cup
Peeled and sliced ginger 1/4 ounce
Fish sauce 2 tablespoons
Serrano pepper As needed

Garnish

Micro cilantro 1/2 cup
Julienne radish 1/2 cup
Sea salt. To taste
Extra virgin olive oil. As needed

DIRECTIONS

1. Place the Buri loin and belly on a wire rack. Sprinkle sea salt very lightly on all sides and allow to cure for 1 hour. Rinse the salt under cold water and dry the fish with a paper towel and keep cold until ready to slice.
2. Slice the radish to 3mm thickness with a mandolin slicer and reserve. Cut the enoki mushrooms in half lengthwise. Discard the root end half and reserve the cap end half.
3. In a bowl, whisk together the honey and dijon mustard. Add the yuzu juice, rice vinegar, yuzu kosho and whisk together. Season with a pinch of sea salt and whisk in the grapeseed oil. Divide the vinaigrette into half.
4. Compress the sliced radish with half of the vinaigrette and the enoki mushrooms with the other half of the vinaigrette by placing it in a tightly sealed Ziploc bag and leaving it to refrigerate overnight. Drain the radish and enoki separately and reserve separately. Combine the drained vinaigrette and reserve.
5. In a Vitamix blender combine the drained vinaigrette, yuzu juice, granulated sugar, garlic clove, cilantro leaves, coconut water, ginger, fish sauce and serrano pepper and blend on high for 30 seconds. Strain the broth through a fine strainer and reserve the broth.
6. To finish, slice the Buri loin and belly and evenly divide into 4. Arrange the slices into a rose shape. Place a few slices of the compressed radish in between the layers of fish. Place a small pile of the enoki in the center of a bowl. Place each rose of Buri on top of the enoki. Top the rose with a small bunch of julienned radish and micro cilantro. Pour the broth around the rose and serve cold.



chef JOSIAH CITRIN

Chef Josiah Citrin is a two-star Michelin chef. His culinary philosophy “In pursuit of excellence” sets the standard for all of his concepts, and has earned him two-Michelin stars.

CITRIN

1104 Wilshire Blvd Santa Monica, CA 90401
<https://www.citrinandmelisse.com>



Chef’s Interview
& Cooking Scene

MICHAEL CIMARUSTI

-PROVIDENCE-

Wild Japanese Buri, Crème Fraiche, Wasabi, Shiso and Celtuce



Chef Michael Cimarusti created “Wild Japanese Buri, Crème Fraiche, Wasabi, Shiso, and Celtuce” using only wild Buri from Japan. The creme fraiche with wasabi, dashi, and the shiso oil highlight the flavor combination of French and Japanese cuisine, and it makes the fattiness of Buri richer and fresh. Finger limes on top of the Buri spice up the Buri’s freshness and the texture when you chew.

Wild Japanese Buri, Crème Fraiche, Wasabi, Shiso and Celtuce

INGREDIENTS

Wild Japanese Buri 450 g
Wasabi crème fraiche As needed
Celtuce 1
Tray fresh green shiso 1
Grapeseed oil 150 g
Fresh yuzu 1 ea
Bunch young chives 1
Small sheet kombu softened in water 1
Sea salt To taste

Wasabi Crème Fraiche

Crème fraiche 110 g
Fresh grated wasabi 15 g
Sea Salt..... 5 g
Lemon juice..... 15 g
Dashi 10 g



chef

MICHAEL CIMARUSTI

Chef Michael Cimarusti is the winner of the 2019 James Beard Best Chef West. Providence earned two Michelin stars and was selected for “Top 50 Restaurants in the U.S.” by Gourmet Magazine.

DIRECTIONS

Buri

1. Remove the skin from the fish. Place the fish on a rack and salt. Place into the refrigerator for 12 minutes. Rinse the salt and towel dry and wrap the fish in the sheet of softened kombu for 12 hours.
2. Slice the fish into thin slices.

Wasabi Crème Fraiche

1. Mix together all ingredients and place the mixture into an air-tight container for 12 hours. Strain the sauce before use.

Celtuce

1. Peel the celtuce and smooth the edges of the peeled root.
2. Slice the Celtuce into thin coins. Cook the Celtuce in salted water for about 15 seconds and immediately remove them to a bowl of ice water. Remove the celtuce from the ice water and drain them on a paper towel.

Shiso Oil

1. Blanch the shiso in salted-boiling water. Ice the shiso down and wring all the water out.
2. Roughly chop the blanched shiso and place it in a bar blender with the Grape-seed oil. Puree on high for a few minutes.
3. Cut a square of cheesecloth and stretch it. Pour the hot oil into the cheesecloth and keep the oil at room temperature while it drains. Once the oil is well drained, place it in an air-tight container.

To Make the Plate

1. Place the crème fraiche in a mixing bowl. Add about 1/3 of the shiso oil. Stir the mixture lightly.
2. Arrange the celtuce into a circle in the bottom of a small bowl by overlapping the slices, leaving a hole in the center. Take 5 slices of Buri and overlap them. Season the fish with olive oil, sea salt and the yuzu zest. Roll the fish over on itself and stand it up. Place the rolled fish in the center of the celtuce.
3. Spoon the crème fraiche around the fish, garnish with the tips of the petit chives and serve well-chilled.

PROVIDENCE

5955 Melrose Ave, Los Angeles,
CA 90038
<https://providencela.com>



Chef’s Interview
& Cooking Scene

DAVID SCHLOSSER

-SHIBUMI-

Grilled Buri with Hoshigaki and Ginger



Chef David Schlosser created “Grilled Japanese Buri with Hoshigaki and Ginger” – not the ordinary grilled Buri dish found on many Japanese dinner tables. Japanese Buri grilled after marinated in sake, mirin, soy sauce, and ginger, gives an excellent balance and rich taste. It brings out the exquisite sweetness and bitterness that can be made using Hoshigaki (dried persimmons). He described how Buri holds its shape when cooking and leaves the final grilled fish with a beautiful tight texture with good fat content.

Grilled Buri *with Hoshigaki and Ginger*

INGREDIENTS

Japanese Buri 200 g
Junmai sake 60 g
Hon mirin 60 g
Koikuchi soy sauce 60 g
Ginger 40 g
Hachiya persimmon, dried 100 g

Hoshizaki Lea Hachiya Persimmon

1. Peel persimmon, hang in a well ventilated place.
2. Preferably have a fan for good circulation.
3. After day 6 start massaging evenly every day for 6 more days.
4. Place in the fridge.

DIRECTIONS

1. Portion the Buri into 100g pieces.
2. Place in a dish. Add sake, mirin and soy sauce and 20g sliced ginger.
3. Place in the fridge overnight.
4. The next day skewer the fish and grill until fully cooked.
5. Place fish on a warm plate. Add sliced hoshigaki persimmon and 20g of finely sliced ginger.



chef DAVID SCHLOSSER

Chef David Schlosser was appointed as “Goodwill Ambassador to promote Japanese Cuisines” in 2021.

SHIBUMI

815 S Hill St, Los Angeles, CA 90014
<https://www.shibumidtl.com>



Chef's Interview
& Cooking Scene

Japan's unique oceanic delight

BURI

-FEATURING-

EMMA BENGTSSON

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