

Oyster Sanbaizu

This lovely Japanese 'three-flavour' dressing can be used in many different ways. Most commonly at Bar Wa we use it to dress fresh Tasmanian oysters, but this delicate dressing can also be used as a dressing for sashimi, cooked meats and it makes a delicious Asian-inspired salad dressing too. Garnish this dish with finely chopped chives, the whites of spring onions or roasted sesame seeds.

Dressing

½ cup of dashi stock

½ cup of rice vinegar

2 tablespoons of mirin

1 tablespoon of soy

Sprigs of chives,

spring onion whites, or

sesame seeds (optional).

Mix all of the dressing ingredients together in a small saucepan over a low heat. Bring it to a simmer and then simmer for 3 - 5 minutes.

Turn off the heat and pour the dressing into a heat proof container. Allow to cool down to room temperature, then store in the refrigerator until ready to use.

To serve, 1 teaspoon of dressing per oyster.

Julian + Richard Hensens,
BAR WA IZAKAYA