

Japanese Premier Products News

March 2012 Issue

Focused Products

Teriyaki Fish

"Japanese people call it Tsukuda-ni"



Tsukuda-ni means fish cooked in soy and sugar. This cuisine originated as a preservation method, developed by the wisdom of fishermen who understood the nutritional value of fish. The sweet and salty taste of Tsukuda-ni goes perfectly with rice and today is indispensable to the Japanese dinner table. People from overseas find the taste similar to teriyaki and often refer to this food as **Teriyaki Fish**.

Stewed Teriyaki Fish (Stewed Tsukuda-ni)

"A new innovation for the tables all over the world"

Developed in Western style to

Featured Chef: Ben Pollinger



BIOGRAPHY:

Executive Chef Ben Pollinger leads New York City's Oceana with a distinctive style of cooking that artfully blends the finest seafood with the best ingredients from a global pantry. His creations express a dedication to seasonal products and classic technique with a vast array of flavor profiles.

"My goal is to intrigue our guests' palates with the incredible nuances in seafood," he says. "I cook every dish with that idea in mind, catering to those bright and fresh flavors."

In addition to maintaining Oceana's Michelin star for four consecutive years, Pollinger has received outstanding reviews from the New York Post's Steve Cuzzo and Crain's Gael Greene. In his three-star review, former The New York Times critic Frank Bruni called Pollinger's cooking "an exhilarating voyage," and in 2009, Sam Sifton of The New York Times named his Whole Curried Fried Pink Snapper one of the top 11 dishes of the year. Pollinger and his work have also been featured on programs like "The Today Show"; ABC News "Chef's Table", and Esquire named him a rising star chef.

A native of New Jersey, Pollinger graduated from the Culinary

make it easy to integrate the Teriyaki Fish (Tsukuda-ni) into the common dishes all over the world. There are five different kinds which are Sannma Kanro-ni (Pacific saury) and Iwashi Kanro-ni (Sardine) marinated with olive oil or tomato sauce and Iwashi Kanno-ni (Sardine) with spicy cod fish egg sauce. These are the newest addition to the line of Teriyaki Fish (Tsukuda-ni) products.

About the Producer

"Japanese traditional flavor from Japan to all over the world"

Since 1924, **HIRAMATSU SEAFOODS COMPANY** has been making traditional Japanese Teriyaki Fish (Tsukuda-ni), fish boiled in soy sauce, in Toyohashi City in Aichi Prefecture.

Toyohashi is blessed with an abundance of produce from both land and sea, and they have been striving each day to ensure that the traditional foods of Toyohashi are kept alive in the modern era.

HIRAMATSU SEAFOODS COMPANY uses the freshest seafoods and best ingredients to produce the

Institute of America in Hyde Park, NY, as class valedictorian and moved to Monte Carlo to work at the world-renowned Le Louis XV under Chef Alain Ducasse. Upon returning to New York, Pollinger worked for Chef Christian Delouvrier at Les Celebrities and Lespinasse. He spent more than seven years expanding his repertoire with Chef Michael Romano at Union Square Café and Chef Floyd Cardoz at Tabla. Throughout his early career, he developed his particular passion for seafood, intrigued by the broad variety of possibilities and the challenge of preparing delicate ingredients with subtlety and aplomb.

Through his work and extensive travels in France, Italy, and Spain, Pollinger has deepened his appreciation for seasonal ingredients and regional flavors. He gained a profound respect for the complexities that go into creating a stellar dish: the devotion of farmers to the soil and the fishermen to their day's catch; the thoughtful application of precise techniques to pure ingredients; and the exchange between chefs and the diners they host. As an avid gardener, Pollinger also finds inspiration for his 500-square-foot organic garden at home in New Jersey, which often provides the herbs and spices that flavor his menus for Oceana. When he joined Oceana as executive chef in 2006, he brought with him the skills and desire to create an extraordinary dining experience based on this philosophy. Coupled with his kitchen leadership, Pollinger reflects the Livanos family's commitment to professionalism and excellence in hospitality.

Biography provided by: [Oceana](#)

TERIYAKI FISH (Tsukuda-ni) DINNER EVENT:

"Teriyaki fish (Tsukuda-ni) has a lot of similarities with traditional fish products used in European cuisine, so even though this product is different, I am able to use it in very traditional European cooking, or even take it in a modern direction," says Chef Pollinger.

Chef Pollinger's dishes (below) were served at a private party at Oceana Restaurant. Many of the dishes served at the event embodied a strong European influence with dishes such as risotto and bagna càuda. Each dish was well received, and in true Western tradition, paired with a wine.

The guests were food industry professionals from the New York area. None of the guests were familiar with Teriyaki Fish (Tsukuda-ni) or even accustomed to eating fish such as saury or sardines.

"Oily fish like sardines were once only used in ethnic cuisine and not in the mainstream, now they are being

most flavorful and healthy product possible. Hiramatsu's products have received many awards.

www.bisyoku.com

Oceana

120 West 49th Street
New York, NY 10020
Tel:212-759-5941

www.oceanarestaurant.com

Where to Purchase Teriyaki Fish(Tsukuda-ni)

Retailers

MITSUWA

595 River Road
Edgewater, NJ
Tel) 201-941-9113

www.mitsuwa.com/english/

KOTOBUKI

1815 Massachusetts Ave Porter
Exchange Blvd. Cambridge, MA
Tel) 617492-5330

YAGURA

24 East 41st
New York, NY
Tel)212-598-3040

MARUICHI

recognized and it is a perfect time for this product to come out in the United States. Nowadays people are more knowledgeable about food than they ever were before, and becoming less intimidated by foreign ingredients. Nothing is new, now that there is so much information about food on the Internet," says Chef Pollinger.

Although this product is new, the flavors that the fish are marinated in are very familiar to anyone who has eaten at a Japanese restaurant. The taste is similar to teriyaki - a sweet soy sauce marinade. Traditionally, Japanese people will eat this fish over rice, but Chef Pollinger easily found a way to compliment the sweetness of the fish, and pair it with flavors that are not seen in Japanese cooking:

"I enjoy the sweetness and think it is really nice. When you design a dish, you want to make sure that you have different flavor elements that the dish is not flat. If you have acid in a dish, the sweetness can bring it down, so there are constantly different taste sensations going on in each new bite.

The nature of this product is that is going to be a secondary part of the dish, almost like a seasoning or an accent. When creating dishes for a group of people who had not tried an ingredient like Teriyaki fish (Tsukuda-ni) before, I paired it with ingredients that already is mainstream or that has a large acceptability, like mushrooms and pears in the salad. That way none of the dishes are too much of a risk for anyone to try."

The wines that were paired with each dish enhanced the sweetness as well as the saltiness of the fish, and in some courses complimented Teriyaki fish (Tsukuda-ni) by mellowing out the sweetness. The possibilities for this high quality product are endless in modern cuisine. Pairing sweet and salty with different ingredients and beverages is not a new idea in cooking.

Chef Pollinger's cuisine embodies the theme of Teriyaki fish (Tsukuda-ni), a traditional method that can be infused into any cuisine or dish, if done thoughtfully and with an open mind:

"My cooking style here is global seafood. I have worked in everything from Indian to French restaurants. That allows me to move traditional ingredients in many different directions. And I can really do just about anything here with fish. Fish is like a blank canvas to for an artist."

1049 Rockville Pike Rockville, MD
Tel) 301-545-0101

SUNRISE MART
8 Stuyvesant St 2Fl
New York, NY
Tel) 212-598-3040

Distributors

Daiei Trading Co., Inc
Tel) 718-539-8100
www.daiei-trading.com/Home

New York Mutual Trading
Tel) 201-933-9555
www.nymtc.com

**Newsletter Created by
La Fuente Services, Inc.**
Tel) 718-329-6512
www.la-fuente.us
fuke@la-fuente.us

**Photos by
Atsushi Tomioka**
www.tomistudio.com

Wild Mushroom & Pear Salad

Oil Stewed Saury, Pine Nuts

This salad pairs earthy mushrooms with sweet pears. Very little is done to the Stewed Teiryaki Fish (Stewed Tsukuda-ni), they are just warmed, and laid onto bitter arugula. The different flavor combinations in this dish are exciting, and especially with a smooth white wine.

Paired with Anakena, 2011, Valle Central



Serves 4

2 cups wild arugula
2 tablespoons pine nuts, lightly toasted
8 pieces Oil Stewed Saury (Stewed Tsukuda-ni), filleted
4 pieces trumpet royale mushrooms
2 bosc pears
¼ cup sherry vinaigrette

Method

Toss mushrooms lightly with canola oil, season with salt and pepper. Roast in 350 degree until cooked through. Chill, cut in quarters then in half again.

Peel pears, cut into quarters. Dip cut sides of one pear in sugar, sauté in canola oil until caramelized, finish cooking

in 350 degree oven until tender.
Slice remaining pear quarters in thin slices.

Toss arugula and pine nuts in sherry vinaigrette, arrange on 4 plates.

Arrange pear slices to one side of salad, caramelized pears to other side, mushrooms on top and oil stewed saury pieces around. Drizzle vinaigrette on plate.

Broccoli Rabe Risotto

Stewed Sardine with Tomato, Quail Egg

A Western takes on Stewed Teriyaki Fish (Stewed Tsukuda-ni) with rice, Chef Pollinger prepares an Italian rice, risotto. The acidity in tomatoes balance out the sweetness of the stewed sardines, and the quail egg add a luscious creaminess.

Paired with Campolargo, Termeao, Barrada, 2007



Serves 4

2 tablespoons extra virgin olive oil

1 shallot, minced

1 clove garlic, minced

1 cup carnaroli rice
1 cup white wine
3 cups chicken stock
1 jar Tomato Stewed Sardine (Stewed Tsukuda-ni),
drained, sauce reserved, fish filleted and diced
8 stalks broccoli rabe, blanched and chopped
1 tablespoon butter
4 tablespoons Parmigiano Reggiano
8 leaves basil, chiffonade
4 quail egg yolks

Method

Heat olive oil in large pan. Sweat shallot and garlic, do not let color. Add rice, cook a few minutes and season with salt.

Pour white wine, cook, stirring constantly, until absorbed. Add stock in three additions, stirring constantly.

Add sauce from the Tomato Stewed Sardine (Stewed Tsukuda-ni) and broccoli rabe, heat through. Add butter and cheese off heat, stir. Add basil and diced sardines, stir.

Divide among 4 bowls, and drop an egg yolk in the center of each.

Grilled Swordfish

Braised Trevisano, Stewed Sardine Bagna Cauda with Spicy Fish Eggs

The Stewed Teriyaki Fish (Stewed Tsukuda-ni) in this dish is in the warm vinaigrette sauce, and it is the star of the dish. The brininess from the olives with the sardines are true match, and even better with the bitter trevisano. The dish embodies the ability to use Stewed Teriyaki Fish (Stewed Tsukuda-ni) as a seasoning.

Paired with Old Parcel, Zinfandel, Block #4, Lodi, St. Helena

**Serves 4**

4 portions swordfish, 6-ounces each
4 heads radicchio trevisano
½ cup white wine
½ cup chicken stock
½ cup extra virgin olive oil
1 clove garlic, minced
½ red chili, minced
½ plum tomato, peeled, seeded and diced
4 black olives, pitted and sliced
4 leaves basil, chiffonade
8 leaves parsley, chiffonade
1 jar Stewed Sardine with Spicy Fish Eggs (Stewed Tsukuda-ni)

Method

Season the swordfish with salt and pepper. Grill until medium.

Split endive heads, season with salt, braise until tender in white wine and chicken stock.

Drain jar of Stewed Sardine with Spicy Fish Eggs (Stewed Tsukuda-ni), reserve sauce. Fillet sardines and mince.

Heat olive oil over medium heat. Add garlic and cook but do not let brown. Add chili and tomato, cook one minute. Add minced sardines and olives, cook one minute. Add sauce of Stewed Sardine with Spicy Eggs (Stewed Tsukuda-ni), bring to a simmer, remove from heat and cool. When cool, add basil and parsley.

Place endive spears on plate, plate the swordfish next to endive, top fish with sauce and drizzle some more sauce on plate.

[Forward email](#)



This email was sent to fuke@la-fuente.us by fuke@la-fuente.us | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

La Fuente Services, Inc. | 3184 Grand Concourse | Suite 6E | Bronx | NY | 10458