

Salmon Shioyaki

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-salmon-fillet-recipe>

Ingredients:

- 4 salmon fillets sockeye, 5 to 6 ounces. each, 1/2 to 1 in. thick, with skin
- 1 1/2 teaspoons fine sea salt
- 1 tablespoon vegetable oil
- sushi rice Hot cooked, such as Nishiki or other short- to medium-grain rice
- 4 sheets nori about 8 square inches, each cut into 6 pieces
- lemon wedges
- furikake *, Japanese rice seasoning

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 60 milligrams
4. Fat: 19 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 960 milligrams

Thank you for visiting our website. Hope you enjoy Salmon Shioyaki above. You can see more 20 japanese salmon fillet recipe Unleash your inner chef! to get more great cooking ideas.