

Japanese-style Ceviche

Yield: 2 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-style-ramen-noodles-and-wasabi-paste-recipe>

Ingredients:

- 15/16 pound fresh salmon taken from near the tail, finely sliced
- 1 inch ginger peeled
- 2 garlic cloves peeled
- 1 teaspoon sugar
- 1/2 teaspoon wasabi paste optional
- 6 3/4 tablespoons Japanese soy sauce
- 6 3/4 tablespoons rice wine vinegar
- pickled ginger
- 2 scallions finely sliced
- black sesame seeds

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 115 milligrams
4. Fat: 35 grams
5. Fiber: 3 grams
6. Protein: 49 grams
7. SaturatedFat: 7 grams
8. Sodium: 3170 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Japanese-style Ceviche above. You can see more 19 japanese style ramen noodles and wasabi paste recipe Cook up something special! to get more great cooking ideas.