



Chef Naka's Marinade Sauce

Soy sauce 1cup
Sugar 4Tbsp
Sesame oil 4Tbsp
Sake 2Tbsp
Scallion(chopped) 3oz
Ginger(chopped) 1oz
Garlic(chopped) 2 cloves

In a medium bowl, combine soy-sauce, sugar, sesame oil, sake, scallion, ginger and garlic.

Mix together well, and use to marinate your favorite meat

Put the sealed container in the fridge for 1 to 3 hours, depending on the strength of the marinade.