Japan Class Series
Izakaya—AKA Japanese Tapas
Saturday, January 25th, 3-5PM

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258 N Palm Canyon Dr., Palm Springs

RSVP: www.WabiSabiJapanLiving.com/Events

Japan Class Series
Izakaya—AKA Japanese Tapas

Tonight

- Sign in
- About the Store
- Knife Table & Knife Safety
- About Izakaya
- Izakaya Recipe w/ Sam

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About the Store

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Tools We Use

Knife Safety

$24.95

$164.95

$49.95

$144.95

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About Izakaya

- Edo period (1603-1868)

- A Sake merchant serving a few tasting glasses in a corner of his shop decided to start offering some local specialties to snack on too.

- 1960s – Salary Man

- 1980s on – Expansion of Izakayas
- Loud & smoky
- Some are open 5PM-5AM

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Pickled Yuzu Turnip and Jicama

- ⅛ Turnip
- ⅛ Jicama
- ⅛ tsp salt
- 1 tsp Yuzu sauce
- ⅛ cup scallions

- Mix salt and Yuzu sauce in a separate cup.

- With a Kyocera slicer slice the turnip and jicama. Cut the turnip and jicama into ½ inch strips and place into bowl.

- Pour salt and Yuzu sauce mix over slice turnips and jicama and coat completely. Let set for 2-3 minutes.

- Plate 4 to 5 strips of mix in a small sauce dish. Garnish with scallions.

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Yuzu Kosho Chicken

- ¼ tsp salt
- ½ tsp Yuzu Sauce
- ½ tsp Yuzu Kosho Dressing
- 1 chicken thigh cubed
- ¼ cup chopped scallions

- Mix salt and Yuzu Sauce in small Donabe
- Place cubed chicken thighs into Donabe and mix with Salt & Yuzu Sauce mix
- Place small Donabe into microwave for 2-3 minutes until cooked
- Place chicken into small sauce dish
- Plate 3 pcs of cooked chicken into small dish
- Pour 2 drops of Yuzu Kosho onto each piece of chicken
- Garnish with scallions

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Yuzu Kosho Cod

- 1 Cod fillet
- ½ tsp Yuzu Sauce
- Yuzu Kosho Paste
- Chives

- Cook cod fillet.
- Place in plate and pot several drops of Yuzu Sauce
- Place small dots of Yuzu Kosho paste every ½ inch length wise.
- Place chives in between each Yuzu Kosho paste dot horizontally.

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Arigato