



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

ABOUT TRAVEL

START HERE SHOP

PANTRY VIDEO

CULTURE



SEARCH

Teriyaki Salmon 鮭の照り焼き

JUMP TO RECIPE DISCUSSION



This post may contain affiliate links. Please read my [disclosure policy](#) for details. As an Amazon Associate I earn from qualifying purchases.

A must-keep Teriyaki Salmon recipe with an authentic Japanese homemade teriyaki sauce. Serve the delicious salmon with fluffy rice, miso soup and a side of grilled asparagus for a healthy dinner!



KONNICHI

I'm Nami,
based in S...

Just One Cookbook - Sous Vide...

0

31

31



Zdobądź do 1000 PLN i 50 darmowych spinów!





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

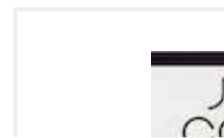
PREPARATION

DISH TYPE

FAVORITE



Growing up in Japan, I enjoyed eating a variety of fish and salmon is one of the most available fish we eat at home. It's a great source of protein and healthy Omega-3 fatty acids in our diet. Today I'm going to share with you an **authentic Teriyaki Salmon** recipe and show you how the Japanese make it at home.



Just One Cookbook - Sous Vide... ✕

Buy our best-selling **Just One Cookbook** of 33 easy and simple Japanese recipes.





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE



Over here, salmon fillets are pan-grilled until nicely browned but the meat is still tender and juicy. We then finish it off with a sweet-savory glazed homemade Teriyaki Sauce. It's easy and absolutely no fuss.



Just One Cookbook - Sous Vide... ✕





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

How To Make Teriyaki Salmon (Recipe) 照...



Quick and easy teriyaki salmon recipe. Salmon fillet is pan-grilled until tender perfection in an authentic Japanese homemade teriyaki sauce.

Make Authentic Teriyaki Salmon at Home

I noticed most of the teriyaki salmon recipes online are quite different from how the Japanese make it at home. Here are the main differences:

No Store-Bought Teriyaki Sauce

In Japan, convenient “teriyaki sauce” in a bottle is not widely available like the ones you can find in American grocery stores. We always make teriyaki sauce from scratch for each recipe. Every family makes the sauce slightly differently based on their preference and ingredients that they are using. See more about authentic teriyaki sauce in the next section.

No Need To Marinate

Japanese cooking places great importance in bringing

Just One Cookbook - Sous Vide... ✕



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

No Oven Cooking

I believe there are three reasons why we don't use the oven for cooking teriyaki salmon:

1. It's not common to use an oven for Japanese cooking, especially when it comes to traditional recipes like this.
2. Older Japanese kitchen doesn't have an oven, so most of the cooking is done over the stovetop. Most of the newly built homes come with an oven now, but we still prefer to cook salmon teriyaki over the stovetop.
3. In Japan, most salmon is cut diagonally in thin slices, therefore cooking time is faster than the oven.

Thin-Cut of the Salmon Fillet

In Japan, the salmon fillet is sliced differently than in the US. You will find the fillet available in diagonal cut and thinner slices. Each cut is about $\frac{1}{2}$ to $\frac{3}{4}$ inch thickness. If you buy salmon as a whole fish, you can fillet it the Japanese way. It will cook faster and absorb flavors quickly.

Just One Cookbook - Sous Vide... 



RECIPE INDEX

COURSE

DIETARY

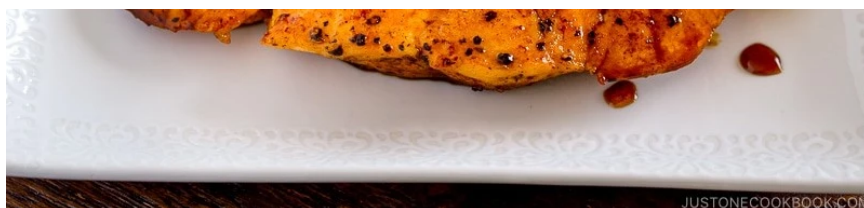
INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE



Homemade Teriyaki Sauce with 4 Ingredients

If you see teriyaki recipes in Japan, 99% of “teriyaki sauce” is made of **4 ingredients**: soy sauce, sake, mirin, and optionally sugar. The best way to start making teriyaki sauce is to use equal parts of soy sauce, sake, and mirin. If you need a bit more sweetness, just add sugar to your liking. That’s the basic of teriyaki sauce.

Japanese cooking doesn’t require many condiments compared to other ethnic cuisines. However, two of the essential pantry items I highly recommend are sake and mirin. Japanese recipes use both of these condiments 90% of the time (have you noticed?). You can’t create authentic Japanese flavors without sake and mirin because they are essential to Japanese

Just One Cookbook - Sous Vide... ✕





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

Salmon and Its Health Benefits

My family loves seafood, and we especially enjoy salmon for its many health benefits.

Salmon is loaded with protein and the two omega 3s — DHA and EPA — that helps with brain, nerve, and eye development. As the body can't make omega-3 fatty acids, the best way to obtain them is through the food we eat.

If you love salmon, you can try out my other **salmon recipes** which I share on my blog. If you are not a salmon fan, you can always substitute this recipe with fresh seasonal fish (including white fish).

Just One Cookbook - Sous Vide... ✕



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

to serve the fish with pan-grilled asparagus and miso soup, alongside steamed rice. Other veggies such as green beans, Brussels sprouts, carrots, cauliflowers, and spinach are also delicious with salmon. If you're looking for more ideas, here are some suggestions I think you'd like:

- **Summer Vegetables Baked in Parchment Paper**
- **Brussels Sprouts with Bacon**
- **Spinach with Sesame Miso Sauce**
- **Japanese Potato Salad**
- **Roasted Cauliflower Kale Salad**
- **Green Bean with Crumbled Tofu & Sesame**

Just One Cookbook - Sous Vide... 


[RECIPE INDEX](#)
[COURSE](#)
[DIETARY](#)
[INGREDIENT](#)
[SEARCH + PRESS ENTER](#)
[PREPARATION](#)
[DISH TYPE](#)
[FAVORITE](#)


Pairing Teriyaki Salmon With Wine

Just One Cookbook - Sous Vide... ×

For today's recipe, I paired it with 2014 Masi Masiar . This particular wine is a blend of 2 grapes, Pinot Grigio and Verduzzo from 2 different vineyards and harvested at a separate time. This distinct mix offers more complex palate compared to other Pinot Grigio





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE



JUSTONECOOKBOOK.COM

As you smell it, you notice it's mature and full-bodied for white wine. After the first sip, the initial thoughts are soft and light, yet as you drink the wine you feel it becomes creamy. Quite an interesting change in character. Unlike some white wine which can be quite sweet, it is pleasantly balanced in taste. We also like that it has a refined dry finish which leaves the mouth refreshed. This wine contrasted very well with the teriyaki salmon and we recommend it for other seafood too.

Just One Cookbook - Sous Vide... ✕

Leftover Teriyaki Salmon?





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE



Teriyaki Salmon Onigirazu

Hungry for more delicious Teriyaki recipes?

Don't miss our [17 Best Teriyaki Recipes You Must Make at Home!](#)

Just One Cookbook - Sous Vide... ✕

Japanese Ingredient Substitution: If you want to look for substitutes for Japanese condiments and ingredients, [click here](#).

Sign up for the free [Just One Cookbook](#)





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE



4.74 from 130 votes

PRINT

TERIYAKI SALMON*Prep Time 5 mins Cook Time 10 mins**Total Time 15 mins*

Quick and easy teriyaki salmon recipe. Salmon fillet is pan-grilled until tender perfection in an authentic Japanese homemade teriyaki sauce.

*Course: Main Course**Cuisine: Japanese**Keyword: salmon teriyaki, teriyaki sauce**Servings: 2*Just One Cookbook - Sous Vide... **INGREDIENTS**

2 fillets **salmon with skin** (2 fillets = 1/2 to 3/4 lb = 340 g) (1/2 to 3/4" thickness, skin will hold the flesh together while cooking)

1/4 tsp **kosher/sea salt** (I use **Diamond Crystal**; Use half for table salt)

freshly ground black pepper

1 Tbsp **all-purpose flour (plain flour)** (See





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

sherry)

Seasonings

1 Tbsp **sake** (or Chinese rice wine or dry sherry)

1 Tbsp **mirin** (or 1 Tbsp. sake + 1 tsp. sugar)

1 Tbsp **sugar**

2 Tbsp **soy sauce**

INSTRUCTIONS

1. Gather all the

Just One Cookbook - Sous Vide... ✕

ingredients.





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

2. Combine the ingredients for Seasonings and mix well until the sugar is mostly dissolved (or you can microwave for seconds). Rinse the salmon and pat dry. Season the salmon with kosher salt and black pepper on both sides.

3. Sprinkle 1/2 Tbsp. of all-purpose flour on one side of salmon and spread evenly. Flip over and sprinkle the rest of flour on the other side. Gently remove the excess flour.

Just One Cookbook - Sous Vide...



4. In a frying pan, add the vegetable oil and melt the butter over medium heat. Don't burn the butter. If the frying pan gets too hot, reduce heat or remove from the heat temporarily.





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

5. Add the salmon fillets, skin side on the bottom (this will be top when you serve). Cook the salmon for 3 minutes, or until the bottom side is nicely browned, and then flip.

6. Add sake and cover with lid. Steam the salmon for 3 minutes, or until it's cooked through. Remove the salmon to a plate.

7. Add the seasonings to the pan and increase the heat little bit. When the sauce starts to boil, add salmon back in the pan and spoon the sauce over the salmon.

Just One Cookbook - Sous Vide...



8. When the sauce thickens, turn off the heat. Plate





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

RECIPE NOTES

All Purpose Flour: By coating the fish with flour, we keep nice umami and juice inside. Also, the texture will get crispy and the sauce will be nicely coated.

*Recipe by Namiko Chen of **Just One Cookbook**. All images and content on this site are copyright protected. Please do not use my images without my permission. If you'd like to share this recipe on your site, please re-write the recipe in your own words and link to this post as the original source. Thank you.*

Just One Cookbook - Sous Vide... 

Editor's Note: This post was originally published




[RECIPE INDEX](#)
[COURSE](#)
[DIETARY](#)
[INGREDIENT](#)
[SEARCH + PRESS ENTER](#)
[PREPARATION](#)
[DISH TYPE](#)
[FAVORITE](#)

Did You Make This Recipe?

If you make this recipe, snap a pic and hashtag it
 #justonecookbook — We love to see your creations on
 Instagram , Facebook , and Twitter !

Make It Into A Meal

Mapo
Tofu 麻
婆豆腐

How To
Make
Dashi
(The
Ultimate
Guide)

Matcha
Basque
Cheesecake
抹茶バ
スクチ
ーズケ
ーキ

Okinawa
Soba 沖
縄そば

Related Recipes

Just One Cookbook - Sous Vide... ×

Miso Salmon 味噌サー Salmon Kasuzuke 鮭の



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

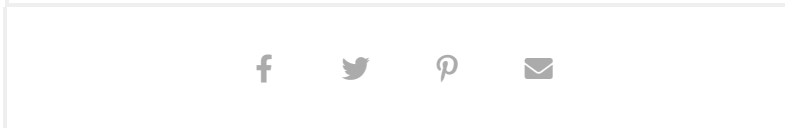


Miso Butter Salmon 味

噌バターサーモン

<p>POSTED ON: MAY 19, 2016</p>	<p>FILED IN: · MAIN · CLASSIC WASHOKU · COLLEGE MEAL · EASY · FREEZER-FRIENDLY · HEALTHY · KID-FRIENDLY · LOW-CARB · MAIN DISH · MOST POPULAR · SEAFOOD · TERIYAKI · UNDER 30 MINUTES · VIDEO ·</p>	<p>WRITTEN BY: NAMIKO CHEN</p>
---	---	---

<p>PREVIOUS POST Snacks Ideas for Sporting Events - Columbus Salami</p>	<p>NEXT POST Delicious Nohju Japanese Rice From Kyoto</p>
--	--



Just One Cookbook - Sous Vide... ×

5 Secrets to Japanese





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

Subscribe

Love Our Recipes?

Buy our best-selling e-cookbook for 33 more easy and simple recipes!

PURCHASE TODAY!

LEAVE A COMMENT

Just One Cookbook - Sous Vide... ×

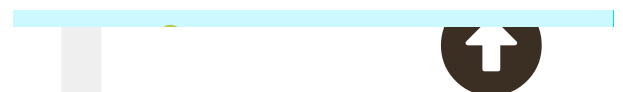
Your email address will not be published.

Required fields are marked *

RECIPE RATING

Recipe Rating

- ★★★★★
- ★★★★★
- ★★★★★





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

Large empty text area for comments.

NAME *

Text input field for name.

EMAIL *

Text input field for email.

WEBSITE

Text input field for website.

what type of comment do you have?

- REVIEWS
- QUESTIONS
- GENERAL

SUBMIT

Just One Cookbook - Sous Vide... ✕

NOTIFY ME OF FOLLOWUP COMMENTS VIA E-MAIL.

DISCUSSION

GENERAL REVIEWS QUESTIONS





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

minutes per side? What is the shelf life for an opened bottle of sake?

Thanks!

REPLY

NAMI WROTE:

Hi Candice!

Thank you for your compliment! You “can” use skinless, but I’m not sure if the fillets will stay in good shape. I always use salmon with skin, so it’s hard to say.... I think flour around the salmon will help it to stay in one shape even though you have to flip in the middle of cooking... but no guarantee. 😊
This is pan-fried AND thin piece, so it’s more risky than thick salmon piece or oven cooked version...

Yes, for my salmon (with that thickness), it’s 3 minutes. But make sure to double check yours because heat and salmon’s thickness may not be same as mine. 😊

Sake should last 2-3 months, or even half a year if you store it in a cool, dark place.

Hope that helps! 😊

REPLY

Just One Cookbook - Sous Vide...



MENGAMI WROTE:

First of all thanks for making me a star among my family and friend ever since I discovered your recipes. Everybody loves them 😊 One question for this recipe though: in step 4, do you flip the salmon over in the middle of the 3 minutes, or do you fry it only on the skin side for full 3 minutes?

REPLY



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

minutes WITHOUT COVER, and then next 3 minutes WITH the lid after you pour sake. 😊 It's 3 minutes for that thickness of salmon and the heat I use. So please adjust the time according to the heat, thickness of your salmon, etc. 😊

REPLY**E WROTE:**

Nami, I made this last night! Thanks to your easy step by step photos it came out delicious!! (And it was a good way of using up the Sake on hand. Lol.)

Anyways, I made it with just frozen salmon fillets but when the Boyfriend comes over I can't wait to try my hand at the fish market and buy some LEGIT fish! Lol.

Thanks for sharing!!!

REPLY**NAMI WROTE:**

Hi E! So happy to hear you enjoyed it! Haha, great that you could use sake! We use a lot of sake for cooking (to marinade, to steam (like this recipe), and to clean fish/meat...). Hope your BF will enjoy it too! Thank you so much for your feedback. 😊

[Just One Cookbook - Sous Vide...](#)**REPLY****DAPHNE WROTE:**

Made this tonight. Such a satisfying meal and so easy to make! Thanks for sharing. Will make this again.

REPLY

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**DAISY WROTE:**

Made this for lunch and my goodness it is like heaven in my mouth!
My coworkers were envious of me too. Thank you for sharing this recipe!

[REPLY](#)

NAMI WROTE:

Hi Daisy! Really happy to hear you enjoyed it. You have a nice meal from lunch (I always eat leftover...)! 😊 Thanks so much for writing your feedback and making my day!

[REPLY](#)**HERA WROTE:**

where can we buy the sake and mirin?? do regular grocery markets sell them?

[REPLY](#)

[Just One Cookbook - Sous Vide...](#)**NAMI WROTE:**

Hi Hera! I'm not sure where you live, but if you are in the US I'm pretty certain that you can buy them at Whole Foods and gourmet supermarkets. In my area, regular supermarkets carry them in Asian/International food aisle. Asian grocery stores also carry it.

For the brand I use, you can click the link in the recipe and see some photos. Hope that helps! 😊

[REPLY](#)



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

just looks so delicious! However, I do have a problem...

I'm still a minor (only 17)...Would they let me buy the sake? Aren't sakes considered alcoholic beverages? If I can't, are there any alternatives I can use for this?

REPLY**NAMI WROTE:**

Hi Hera! Okay then you cannot buy real sake.

However, you can buy "cooking sake" which is not considered alcoholic beverages (because it has other ingredients that it's not drinkable).

Cooking sake is cheaper too, but it's not pure sake and some people prefer avoiding "extra" ingredients (for example, real chefs may not use cooking sake). For this recipe, you can also omit or use water instead. Your mom is so lucky to have a daughter who cooks on Mother's Day! 😊 Good luck!

REPLY**MAIA WROTE:**

This looks delicious! I have to try it soon! –Would you be able to substitute the flour with potato starch with the same effect?

REPLYJust One Cookbook - Sous Vide... **NAMI WROTE:**

Hi Maia! Yes, you can use potato starch. You will get a little more crispier texture after you pan fry and sauce will thicken more too. Hope you will like this recipe! 😊





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAOMI @ JUST ONE COOKBOOK WROTE:

Hi Holland,

Sure! Other fish like Basa, yellowtail are good choices for teriyaki.

You may want to check out this recipe too.

<https://www.justonecookbook.com/catfish-kabayaki/>

I hope this is helpful. 😊

REPLY

CHARLOTTE WROTE:

making this tonight!!

REPLY

NAMI WROTE:

Hi Charlotte! I hope you enjoyed this dish. 😊

REPLY

Just One Cookbook - Sous Vide... **CHRIS WROTE:**

that's true, homemade teriyaki sauce tastes better than the commercial ones sold in supermarket. Thank you for your recipes.

REPLY

NAMI WROTE:

Thank you for your kind feedback, Chris! 😊

REPLY





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

REPLY

NAMI WROTE:

Hi Kathi! Aww I'm so glad you liked this recipe. You just made my day! 😊

REPLY

ALI WROTE:

Thank you for the recipe! 😊 It was easy to make and wonderfully delicious. As a college student, I'm always looking for simple yet yummy dishes, and this one definitely hits the mark.

REPLY

NAMI WROTE:

Hi Ali! Thank you so much for your feedback! I'm so glad you enjoyed this recipe! I hope to share easy and simple recipes that you can enjoy. 😊

REPLY

Just One Cookbook - Sous Vide... **JACKIE WROTE:**

Hi Nami, I tried the teriyaki salmon tonight and my family said it tasted good. I love the sake taste. However the fish and the sauce turned out to be abit oily even though I only 1tbsp of oil without butter.

Do you think it will be ok if no oil & butter at all? Will it turn out very dry?



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

itself has nice fat (which is I think why yours turned out oily),
it shouldn't be dry. 😊

[REPLY](#)**NHMS WROTE:**

I made this recipe with a different cut of salmon, it was delicious.

Thanks!

[REPLY](#)**NAMI WROTE:**

Hi nhms! I'm so happy to hear you liked this recipe! Thank
you for your kind feedback. 😊

[REPLY](#)**SAN SAN CHAN WROTE:**

This is the second time I'm making it! your recipe was quick simple
and pure brilliance! The boyfran loves it and so do I! 😊 Thank you so
much!

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**NAMI WROTE:**

Thank you so much for trying this recipe and I'm so happy to
hear you and your boyfriend are enjoying this dish! You two
just made my day! 😊

[REPLY](#)



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

My cuts of Salmon seemed thicker than yours, but they cooked just great. Perfectly flaky by your simple instructions. Neither me nor my boyfriend are huge fish eaters, but this dish is AMAZING! I served it with garlic kale and sautéed asparagus. It was a huge success. I will definitely be making this again. The glaze perfectly salutes the salmon flavor. Totemo Oishii!

I love your blog!

REPLY

NAMI WROTE:

Hello John! Thank you so much for trying this recipe! I'm so happy to hear you liked it. It's very simple to make too. 😊

ブログフォローして下さい、どうもありがとう！

REPLY

SKY WROTE:

Hi Nami!

Thank you for this recipe! It was absolutely delicious!!

Quick question– I ensured that I crisped up the skin, and the skin definitely helped the fillet stay in shape. My only issue was that when I was eating, the skin completely pulled off, so I was left with a big piece of skin left on my plate (which could seem unappetizing to some...) Is there a way that I would be able to make the skin stay on one with the flesh? Should I crisp up the skin for a longer time?

Thank you in advance!!

REPLY

Just One Cookbook - Sous Vide... 

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

a thin and long strip of skin. Hope this helps. 😊

REPLY**SAMBIT WROTE:**

Dear Nami,

I have made 2 different variations of your recipe, and my girls (wife and 2 little ones) absolutely love it. Even the 1 yr old loved the teriyaki salmon! I used the wild caught salmon from Costco, and the taste was wonderful. I used the regular tilapia fillet the 2nd time around. The taste was bit different, but equally good. The tilapia did break a bit, as it did not have the skin to hold it.

thanks for the recipe!

Cheers

Sambit

REPLY**NAMI WROTE:**

Hi Sambit! Thank you so much for trying this recipe and I'm so happy to hear you and your family enjoyed it! Yes, when you pan fried the fish, the skin definitely helps to maintain, but also flour coating helps a bit too! 😊 Thank you for writing your kind feedback!

[Just One Cookbook - Sous Vide...](#)**REPLY****KERSTIN WROTE:**

I tried this recipe just the other day. I have to admit I'm not a huge fan of salmon. But this was so delicious, I will definitely have it again

**REPLY**

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**ANN WROTE:**

My family enjoyed this recipe very much. Thank you for sharing

[REPLY](#)**NAMI WROTE:**

Hi Ann! So glad to hear your family enjoyed this recipe! Thank you very much for writing a kind feedback! 😊

[REPLY](#)**TRUNG WROTE:**

I like your technique! Will definitely try coating with flour and sake-lid-cover thing.

[REPLY](#)**NAMI WROTE:**

Hi Trung! I hope you enjoy this recipe! Thank you for your feedback (and so sorry for my late response)!

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**LIN WROTE:**

Amazing dish!

Cooked this salmon the other day and its taste is really really good!

It reminds a bit of smoked salmon taste, just delicious!



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**NAMI WROTE:**

Hi Lin! So glad to hear you liked this recipe and thank you very much for writing your kind feedback! xo 😊

REPLY**KIM NGOC HO WROTE:**

just made this dish for dinner.. it looks delicious and tastes so yummy... my little son gave me a thumbs up for this and asked me to make some more..it's a great happiness watching our beloved ones enjoy their meals..Thanks a lot for your recipes Nami:)

REPLY**NAMI WROTE:**

So happy to hear your son enjoyed this dish. I know exactly what you mean. I enjoyed more cooking after my kids started to eat. Happy cooking! 😊

REPLY**JIE WROTE:**

Hi Nami, just tried this recipe and it came out perfectly scrumptious Thank you very much for imparting the secret of a good teriyaki sauce!

REPLY[Just One Cookbook - Sous Vide...](#)**NAMI WROTE:**

Hi Jie! I'm so glad to hear you enjoyed this recipe! It's a fast and simple recipe and it's a wonderful weeknight meal!





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

REPLY

NAMI WROTE:

Hi Bastien! Nice! Thanks so much for letting me know! I hope you enjoyed onsen tamago over rice too!! 😊

REPLY

AIONIA IONIA WROTE:

My deepest regards!!!

Made your recipe tonight and was delicious.

I am very happy i know now how to make home made teriyaki sauce.

Words not enough to express my pleasure following your instructions

and enjoying a very nice quality plate of food. Pure art!!!

Glad i “met” you.

Athens Greece.

REPLY

NAMI WROTE:

Hi Aionia! So glad to hear you like the teriyaki sauce! Isn't it easy to make? 😊 Thank you very much for your kind feedback! xo

REPLY

Just One Cookbook - Sous Vide... **AIONIA IONIA WROTE:**

Nami san Yes it is very easy to make it and i love it.





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAMI WROTE:

Thank you Aionia! Yep, we don't need to thicken as it naturally does. 😊

REPLY

AIONIA IONIA WROTE:

Question: How long we can keep teriyaki sauce we made?
Is it best keep in the fridge?

REPLY

NAMI WROTE:

Hi Aionia! Are you implying the sauce that you cooked already?
Is it a lot? I'd say just one day.
But you CANNOT keep the sauce if raw fish was marinated etc. It's been contaminated so you can't keep. However, let's say you made extra sauce when you add the sauce to the cooked salmon.... then I'd say 24 hours to be safe, and make sure to reheat before using it... I recommend making fresh sauce every time you make it (even for other ingredients)

Just One Cookbook - Sous Vide... 



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

WROTE:

Thank you for your kind answer Nami san. what i was really asking if we could make teriyaki sauce (sake mirin soyasauce(i use tamari) ginger) in advance. i understood is better to make it all the time fresh or maybe one day earlier. Thank you.

REPLY**NAMI WROTE:**

Hi Aionia! Oh! Sorry I misunderstood! Sure you can make ahead. 😊

REPLY

Just One Cookbook - Sous Vide...

**E WROTE:**

I don't ever seek out teriyaki as a flavor normally, but I was looking for a quick easy salmon recipe and after reading this one, could not resist! I loved the simple delicious teriyaki sauce and the flour coating, I didn't perfect it this time (undercooked the skin side and the whole filet 🙄) so I guess I will just have to make it again, and again, until it's perfect...🙄



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

kind feedback. We are so happy to hear you enjoyed this dish!

[REPLY](#)**SHARON WROTE:**

Hi, Nami! I'm trying to print the Teriyaki Salmon recipe, but the print button is taking me elsewhere. The salmon dish looks delicious, and I'd like to try the recipe soon. Thank you!

[REPLY](#)**NAMI WROTE:**

Hi Sharon! I'm still having this print issue that I haven't been able to solve. Print button in some of my older archive recipes sends you to homepage for some reason. Sorry for the trouble. I'll fix it manually later on today. Thanks so much for letting me know! Hope you like this recipe!

[REPLY](#)**NAMI WROTE:**

It's fixed. Thanks for letting me know, Sharon!

[REPLY](#)Just One Cookbook - Sous Vide... **SHARON WROTE:**

Thanks, Nami. Took me some time to get to my email but I'm back to print your recipe. Glad you were able to fix the problem with the print function!

[REPLY](#)



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

now). Let me know when you have trouble printing. I got all recipes backed up! 😊

REPLY

SHARON WROTE:

Arigato gozaimasu, Nami! I'm eager to try your salmon recipe soon! I'm sure it'll be delicious!

REPLY

ALEX WROTE:

Awesome! A fool-proof way to cook a fish I know I should be eating but don't really like the taste of! The sauce is something I'll be using on just about everything from now on. I'm a loyal, long-time fan but don't often remark; however this time I really have to say, thanks, Nami!

REPLY

NAMI WROTE:

Aww thank you so much Alex! I'm so glad you enjoyed this dish and thanks for your kind feedback! I really appreciate your continued support, Alex! 😊

REPLY

Just One Cookbook - Sous Vide... ✕

ALEX WROTE:

My pleasure, for sure. 😊

REPLY



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**NAOMI @ JUST ONE COOKBOOK WROTE:**

Hi Inès!

Thank you very much for trying this recipe and for your kind feedback!

We are so happy to hear it was delicious! Thank you!

[REPLY](#)**NATALEE WROTE:**

Amazingly Yummy and simple to follow. Very very impressed with this recipe!!!

[REPLY](#)

NAMI WROTE:

Thank you Natalee! I'm happy to hear you enjoyed it! Thanks for your kind feedback!

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**THERESA WROTE:**

Just tried it. This is the BEST salmon I've ever made. Thanks so much for sharing!!

[REPLY](#)

NAMI WROTE:

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**SUSAN WROTE:**

I don't eat seafood and I cooked this tonight for my husband and guess what? He loved it!!! He was very surprised that my salmon is better than the one he usually cook. Thank you for showing us step by step how to prepare and cook. You rock!

[REPLY](#)**NAMI WROTE:**

Hi Susan! I'm so happy to hear your husband enjoyed this dish! 😊 It's easy too (big plus)!! Thank you very much for trying my recipe and for writing your kind feedback!

[REPLY](#)**CHERYL WROTE:**

Hi Nami , is there anything I could replace the Sake with ? thx

[REPLY](#)**NAMI WROTE:**

Hi Cheryl! You can use dry sherry or Chinese rice wine. 😊

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**JADE WROTE:**

I've been using this recipe for teriyaki salmon for about 2 years now and decided to do it with gindara (cod) today. Best fish dish I've ever had!

[REPLY](#)



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

<https://www.justonecookbook.com/black-cod-with-miso/>

REPLY

ADA WROTE:

Thank you, Nami. Your recipe was so easy to follow and my notoriously picky eater ate his salmon and wanted more rice to go with his sauce.

REPLY

NAMI WROTE:

Hi Ada! Aww I'm so happy to hear this! Thanks so much for your kind feedback, and I'm super happy your son enjoyed this dish! 😊

REPLY

IV Y WROTE:

Hi hi, is there a reason to use both sake and mirin since both are kind of same sake? I am very confuse when can i use these 2 seasoning sc very afraid to buy and left in the shelf.

Just One Cookbook - Sous Vide... 

REPLY

NAMI WROTE:

Hi Ivy! It's similar, but they are different. Mirin is sake + sugar in simple form, but the liquid is more syrupy than sake that has sugar. Mirin gives luster that sugar doesn't give. Japanese cooking (including my recipes) requires sake and





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

HELEN SIMONSONH WROTE:

Thak you for your recipie! I made it yesterday and everyone enjoyed it.

i forgot to boil the sauce enough to make it really thick though.

Can you explain me something please, I thought that teriyaki means to make like layers of sauce on the meat or fish whilst cooking so it looks shiny?

And can you use this sauce recipie to marinate meat and fish?

Many thanks!

REPLY**NAMI WROTE:**

Hi Helen! I'm so happy to hear everyone enjoyed it. Thanks for your kind feedback. 😊

Teriyaki literally means “luster” (teri) “grill” (yaki). In Japan, we usually use this term for cooking that involves frying the food in the pan and then season with soy sauce, sake, and mirin, (sugar). So it can be referred as cooking method, not so much of the sauce's name. You can use this sauce to marinate the meat.

I mentioned about teriyaki sauce here:

https://www.justonecookbook.com/how_to/teriyaki-sauce

Hope this helps!

REP|Just One Cookbook - Sous Vide... 



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAMI WROTE:

Hi Jessica! Oh that sounds delicious!!! And your homemade meal is just like the meal I've been craving for during our kitchen renovation. I can almost eat it... can't wait. Thanks so much for trying my recipe! I'm glad you enjoyed it!

REPLY

CARMEN WROTE:

So you do eat the skin! I made this a couple times and last time atell the skin and it was sooooo good! I was nervous I would get sick or something but I didn't. I'm glad we can eat it it's delicious!

REPLY

NAMI WROTE:

Hi Carmen! Yes we make it crunchy so the skin is not so rubbery. 😊 We put it inside of sushi roll etc too!

REPLY

Just One Cookbook - Sous Vide... **CARMEN MILLER WROTE:**

So unagi must be cooked in a similar way for a drago roll right? That ones my favorite and I always saw th skin and thought they must cook it a certain way so it's edible.

なみせんせい





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

crispy if you want to eat the skin. 😊

REPLY

GARY WROTE:

We only eat the skin IF the salmon is either wild or sometimes the organic feed raised salmon. I read “somewhere” that just plain farm raised salmon skin should not be consumed. I prefer purchasing all seafood from a reputable seafood storeonce in a blue moon I do purchase from Whole Foods.

REPLY

SEANNA WROTE:

I tried this recipe a while back because you mentioned in your post that it is one of your children’s favorites and I figured it MUST be good! It is a big hit with my family and now it is pretty much the only recipe I use to make salmon! I particularly enjoy the insight you give into Japanese cooking and ingredients. Thank you!

REPLY

NAMI WROTE:

Hi Seanna! Thank you so much for trying this recipe! I’m so glad you enjoyed this recipe. Thank you for your kind feedback! 😊

REPLY

SAM WROTE:

Just One Cookbook - Sous Vide... ✕



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

I took a bite and it was soft but I decided to put it on oven for food safety. Then it became tougher and flakier. I wonder if eating salmon with a little rare from inside is safe to eat. Overall I like the sauce!

[REPLY](#)

NAMI WROTE:

Hi Sam! At Step 5, I'd probably add a bit more sake than I specified (maybe 2 Tbsp, instead of 1) and cover to cook for 5-8 minutes, depending on the thickness of your salmon. As long as it's covered, the moist inside the pan should keep the salmon moist, but it's hard to do the same with oven. Hope this helps! Oh another tip. If you freeze the salmon little bit (try 1 hour and see if it's hard enough to slice), you can slice thinner too. 😊

[REPLY](#)**ESTHER YI WROTE:**

Just stumbled on your website looking for a salmon teriyaki recipe! This recipe sounds delicious. hope to try it soon.

[REPLY](#)[Just One Cookbook - Sous Vide...](#)

NAMI WROTE:

Hi Esther! Welcome to my blog! I hope you enjoy this recipe! 😊

[REPLY](#)

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**NAMI WROTE:**

Hi Crystal! You need to defrost before using, but yes. 😊

[REPLY](#)**AUDRIUS WROTE:**

Hi, it looks very delicious and easy to make and I will give it a go tomorrow. But I have one question: should I pour the seasoning in the same pan leaving what is left of oil, butter and salmon's juice in the pan? Or should I get rid of it all before I pour teriyaki sauce in the pan?

[REPLY](#)**NAMI WROTE:**

Hi Audrius! I like to add the sauce to the leftover salmon oil, butter, and everything in the pan. It adds depth to the sauce, especially with the butter. It's good. However, if you're health conscious, you can wipe off some oil, or completely. It's up to you. 😊

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**JAY QUINTANA WROTE:**

I made this the other night. It was wonderful. I'll definitely flour my fish before I fry them from now on. Great site!

[REPLY](#)**NAMI WROTE:**

Thank you so much, Jay! I'm so happy to hear you enjoyed



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)[REPLY](#)**NAMI WROTE:**

Thank you for your kind words, Tricia!

[REPLY](#)**LYDIA WROTE:**

Just finished this for dinner tonight. It's our quick and easy meal.

Than you for such a lovely recipe.

[REPLY](#)**NAMI WROTE:**

I'm so happy to hear you enjoyed it! Thank you Lydia!

[REPLY](#)**GEORGE GALE WROTE:**

Unfortunately, as you note, your cut of salmon is not an American cut, and I suspect it will make a huge difference in the end result. It's not an American filet because a skin-on filet would have one side completely covered with skin. On the other hand, an American steak would have skin around its circumference. The cuts for an American filet and an American steak are ninety degrees apart. Yours, as you suggest is on the diagonal between the two, at approximately forty five degrees. American skin-on filets are wrong for this recipe. I suggest that you recommend thin steaks, c. half to three-quarters of an inch thick, probably the best substitute.

[Just One Cookbook - Sous Vide...](#)



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

How long it's required to cook. 😊

REPLY

ANNE WROTE:

I can't wait to try this, we love salmon & I am looking for more ways to eat to fish on a weekly basis!

REPLY

NAMI WROTE:

Hi Anne! I hope you enjoy this recipe! 😊

REPLY

LYN WROTE:

Your salmon does look delicious....a beautiful cut of fish to begin with....I'll try this for dinner....It looks YUMMY! Thanks

REPLY

NAMI WROTE:

Hi Lyn! Thank you! Hope you enjoy this recipe! 😊

REPLY

Just One Cookbook - Sous Vide... 

MOOSHHON@GMAIL.COM WROTE:

What to serve the salmon with other than rice??

REPLY





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

<https://www.justonecookbook.com/tags/vegetarian/>

REPLY

ANNA WROTE:

Wonderful recipe and even someone who does not have much experience with cooking can do it easily. Thank you for sharing.

REPLY

NAMI WROTE:

Hi Anna! I'm so happy to hear you like this recipe! Thank you for your kind feedback, Anna! xo 😊

REPLY

SELENA WROTE:

Hi!

I see that sake is frequently used in your recipes. Do we use normal sake or cooking sake?

Thanks!

REPLY

Just One Cookbook - Sous Vide... **NAMI WROTE:**

Hi Selena! I use normal sake. Cooking sake includes other seasonings so I use drinking sake. 😊

https://www.justonecookbook.com/pantry_items/sake/REPLY 

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

was worth the wait! I shredded the leftover pieces to use as onigiri filling the following morning.

Growing up, my mom always made a marinade/dressing of mayo, lemon juice and minced garlic. Then she covered the salmon with it, wrapped it up in foil and baked it in the oven. I always made my salmon this way as well until I found this recipe. I'm so happy to have a healthier alternative!

REPLY**NAMI WROTE:**

Hi Carolyn! I'm so happy to hear your teriyaki salmon came out well! The leftover for onigiri... yum!! 😊 Your mom recipe sounds delicious! I make salmon in a foil or parchment paper too! Good to have several recipe option for salmon! 😊

REPLY**SARAH WROTE:**

Thank you for this easy tasty recipe. I've made it twice already.

REPLYJust One Cookbook - Sous Vide... **NAMI WROTE:**

Hi Sarah! Yay! So happy to hear that. Thank you for your kin feedback. 😊

REPLY**JENNY WROTE:**

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

Thank you Jenny! I'm so happy to hear you liked this recipe!

😊 Thank you for your feedback! xo

REPLY

MIYA WROTE:

I made this for the third time yesterday – it is such a great and easy recipe! Thank you for posting this! My husband loves it, too!

He loves meat, but I don't eat or cook any and hardly know any seafood/fish recipes, so your recipes are very good for us! And they are easy to follow with all the pictures. Thank you so much for all the effort!

REPLY

NAMI WROTE:

Hi Miya! I'm so happy to hear you and your husband enjoy this dish. Thank you for your kind feedback! 😊 Japanese eat a lot of seafood, and I hope you can find some good recipes that both of you enjoy. Living in the U.S. the types of fish and number of fish available at the stores are so limited, but I try my best. 😊 Thanks again! xo

REPLY

Just One Cookbook - Sous Vide...



MIYA WROTE:

We love Japanese food! I'm so glad I found your page



Yes, it's limited in the US...and some Japanese ingredients are just sooo expensive (it's especially hard, when you know what the prices are in Japan, right?). Luckily we have some Korean supermarkets





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAMI WROTE:

Thanks so much for your kind words, Miya! I wish Korean supermarkets are nearby, but closest one for me is like 30 mins away... 😞

REPLY

JARED WROTE:

This is the way to do it!!

REPLY

NAMI WROTE:

Hi Jared! Thanks for checking the recipe! 😊

REPLY

ANGIE WROTE:

Koninchiwa! =^.^=

I made this dish and it was so easy and oishii!! Thank you so much for sharing! It's nice that you told a little background story and explained e.g. why we put flour etc. I am now very inspired to try more new recipes, especially yours!! :)~

Arigato!

REPLY

Just One Cookbook - Sous Vide... 



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

MICHELLE WROTE:

Hi, I love this recipe. The best teriyaki salmon I've ever made!! I would like to this again make one evening and bring to work the next day for lunch.

Can I do that? How do I store it in the fridge? To reheat, office has microwave and toaster oven, which reheat method is better?

REPLY**NAMI WROTE:**

Hi Michelle! So happy to hear you enjoyed this recipe! Thank you for your kind feedback! You can pack your lunch after you cook dinner. Make sure not to close the lid because that will create condensation. So after the food is cool, you can put the lid, keep in the fridge and keep it still cool at work. You can microwave it for lunch. It's better than toaster oven. 😊

REPLY**LORA KIMIKO DUNLAP WROTE:**

Teriyaki Salmon – We made the dish just as told. Made wild caught salmon sold in Nijiya. Also made the teriyaki as instructed and the dish was delicious!! So simple and so good! I'm in heaven! Yum!

REPLYJust One Cookbook - Sous Vide... **NAMI WROTE:**

Hi Lora! I'm so happy to hear you liked this recipe! Thank you



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

husband loves it too!

It's way better than those teriyaki sauces that i bought outside ????

Love it! Cheers 🍷

REPLY

NAMI WROTE:

I'm so happy you two enjoyed this recipe! Yeah, we (Japanese) don't use the bottled teriyaki sauce (it tastes very different from what we eat in Japan). 😊 Thank you for your kind feedback!

REPLY

CHARLOTTE WROTE:

Just made this and my hubby and my two tots are devoured it. I substituted the Mirin to Sake because I don't have one. This is absolutely the keeper! Thanks for sharing.

REPLY

Just One Cookbook - Sous Vide...



NAMI WROTE:

Hi Charlotte! Thank you for trying this recipe! So happy to hear your family enjoyed it! Yay!!! Mirin is sweet. If you use sake instead of mirin, was the sauce sweet enough and not too salty (without adding extra sugar)? Feel free to add a tiny bit more of sugar (but if you're okay, no need to add extra sugar). 😊

REPLY





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAMI WROTE:

Hi Zoe! I don't really like the teriyaki sauce in a bottle as I haven't encounter any authentic flavors yet. It is always taste strange. I'm glad you got to try this recipe! Thank you for your kind feedback! xo 😊

REPLY

ELLI WROTE:

I want to incorporate more vegetables in my dinners, so are there any particular ones that might be better with this than others?

REPLY

NAMI WROTE:

Hi Elli! It really depends on what types of vegetables you enjoy eating... I have a recipe category called "vegetables". Maybe you might get inspiration by browsing this category?
<https://www.justonecookbook.com/tags/vegetarian/>

REPLY

Just One Cookbook - Sous Vide... **LYNDA KWAN WROTE:**

Your pan was flying in Step 4. 😊

REPLY



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**GRACE WROTE:**

Hi Nami. This is another winner. My family with 3 small boys love Japanese food and love your website. We eat Japanese often when we go out, but never Teriyaki because it is so salty and just unpalatable. Your homemade version was delicious, not too salty, fast and easy. Thanks so much for sharing!

[REPLY](#)**NAMI WROTE:**

Hi Grace! Thank you so much for your kind words. I'm so happy your family enjoyed this dish! Teriyaki in Japanese restaurants are not very authentic (except for some restaurants) so I'm glad you're making this dish at home! 😊

[REPLY](#)**GABRIEL SORIANO WROTE:**

Great teriyaki recipe

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**NAMI WROTE:**

Thank you Gabriel!

[REPLY](#)**LILI WROTE:**



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAMI WROTE:

Thank you Lili! I'm so happy to hear you enjoy my recipes! I use non-stick pan and I listed here:

<https://www.justonecookbook.com/shop/>

REPLY

SILVIA WROTE:

Hi Nami! I'm cooking my Shake teriyaki For the first time but i couldn't buy all the ingredients for teriyaki so i bought the teriyaki sauce...trying

REPLY

NAMI WROTE:

Hi Silvia! One step at a time. 😊 You at least tried cooking it at home! Once you start cooking more Japanese recipes, you will need the same ingredients (soy sauce, sake, mirin) and you won't need teriyaki sauce anymore! 😊

REPLY

Just One Cookbook - Sous Vide... **ANGELA WROTE:**

Hi Nami! I made this tonight and it tasted amazing! So easy to make as well! Thank you for the recipe!!

REPLY

NAMI WROTE:

Hi Angela! I'm so happy to hear you enjoyed this recipe!





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

you! But I almost burnt my house when I poured the sake ????

REPLY

NAMI WROTE:

Hi Diana! I'm so happy you enjoyed this recipe! Haha I'm glad you didn't burnt the sake – probably alcohol touched the open flame. 😊

REPLY

JENNY WROTE:

Can you please post the recipe for the Miso Eggplant you get in Japanese restaurants, its delicious.

REPLY

NAMI WROTE:

Hi Jenny! I'm not sure if this is the same recipe but this is the typical miso eggplant recipe in Japan.

<https://www.justonecookbook.com/miso-dengaku/>

REPLY

Just One Cookbook - Sous Vide...



BILLY WROTE:

one of my favorite recipes, i dont like to put so much soy sauce but overall an amazing recipe

REPLY





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

CHARLENE WROTE:

Great recipe with easy to follow instructions! I made this recipe today and my picky two year old ate half! Definitely a success.

I also cooked your recipe for Chicken Teriyaki and it was a hit! Very easy and very tasty.

Luckily, sourcing ingredients here in the Philippines is not that hard since we have plenty of Japanese groceries that carry Mirin and Sake.

**REPLY****NAMI WROTE:**

Hi Charlene! I'm happy to hear you enjoy this recipe! My children enjoy this dish as well. Haha, mirin and sake are essential in Japanese cooking. Glad you have Japanese grocery stores nearby – some Filipino readers ask me and they seem to have a hard time getting Japanese ingredients – maybe not in the city...

REPLYJust One Cookbook - Sous Vide... **MILENA WROTE:**

I made this today to celebrate finally buying a rice cooker and it was so super tasty! I can see this becoming a quick after work staple ❤️❤️

REPLY**NAMI WROTE:**

Hi Milena! I'm so happy to hear you enjoyed this recipe! And



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

Thank you Nami for posting this outstanding, simple, and delicious recipe! I made it for dinner and it tastes better than my local restaurant. Keep up the wonderful work! It's definitely a keeper for me. I look forward to trying out your other recipes! A fan! <3

[REPLY](#)**NAMI WROTE:**

Hi Adrianna! So happy to hear that you enjoyed this recipe.

Thank you for trying it and for your kind feedback. 😊

[REPLY](#)**TOM CHAMPION WROTE:**

We are not always faithful as to ingredients in your recipes, but we do follow the techniques. You have really changed our cooking & it is for the better. Each time we go to 168 supermarket our list of needed items grows. Keep up the good work& thanks

[REPLY](#)**NAMI WROTE:**

Hi Tom! That's okay, as it shows you know what you're doing! I'm humbled and honored to hear that you think my cooking techniques were helpful. Thank you for your kind words!

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**WING WROTE:**

LOVE This recipe! Thanks for sharing!





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

ROSE WROTE:

Hello! My boyfriend and I live in Rome, Italy and though we love salmon, there isn't a great deal of choice here in terms of international ingredients here. I tried a few times in making teriyaki sauce using sake, Tamari sauce (we haven't yet succeeded in finding mirin here, but have not given up hope 😊) and ginger and finally chilli. With disappointing results. After reading your blog I've realised we've been doing everything all wrong. Marinating the salmon, leaving the fillet too thick etc. I am so excited to try your recipe! Without all the unnecessary ingredients and adding the flour and butter. Fingers crossed!!

REPLY

NAMI WROTE:

Hi Rose! Hope you enjoy this recipe. There are many variations even in Japan too, but I think western version is too gingery (you "can" add ginger, but we don't overpower the seasoning), and often too salty. Butter is optional, even in Japanese recipes, but I love the little bit of butter (you can sometimes skip for variation at home). Mirin is one of essential condiments in Japanese kitchen. You can substitute with water/sake/white wine and sugar, but it is just not the same. Hopefully you can find it one day! 😊

REPLY

Just One Cookbook - Sous Vide... **ANA WROTE:**

Followed the recipe to the letter, and it was another great dish. Thank you!!





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

FIONA WROTE:

Thanks for this recipe, it is one of my favourites. I'm not sure if I am doing step 5-6 right though. Are you meant to just cook the skin side in step 5, flip and add the sake straight away? Or, do you cook until brown on both sides before adding the sake to steam? It still tastes delicious even if I have been doing it wrong!

REPLY

NAMI WROTE:

Hi Fiona! Thank you for bringing it to my attention. I forgot to add "flip" at the end of Step 5. Thanks for letting me know. I'm so happy to hear you enjoyed this recipe!

REPLY

DONNA WROTE:

You are my go to site for Japanese cooking. I vote you #1 :>)

REPLY

Just One Cookbook - Sous Vide... **NAMI WROTE:**

Aww thank you so much Donna! xoxo

REPLY

**DAVE RUSSELL WROTE:**



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

this recipe! 😊

REPLY

LOCH WROTE:

Hi your salmon teriyaki looks delicious. I would love to learn how to slice the salmon. Would you be able to put a video together on how to slice the salmon? Thank you

REPLY

NAMI WROTE:

Hi Loch! Ok, maybe one day. Meanwhile, I found some good tutorial on YouTube: <https://www.youtube.com/watch?v=TQ4oNfhnBTY>

After making the fillet, you have to cut 45 degree angle (Japanese style fillet). And this site explain well toward the end with a diagram: <https://ws-plan.com/gyokairui/sake-kirimi.html>

REPLY

Just One Cookbook - Sous Vide... **KIRAN WROTE:**

Hi Nami, I just made this salmon for dinner tonight and it came out excellent! I didn't have sake, so I used homemade chicken stock instead. The fillets I used were skinless, but they still cooked perfectly and maintained their shape. Next time, I might use a little less sugar and a little more soy sauce, as the sauce was a tad too sweet for my liking.

I liked how quick this recipe was - by the time the rice was finished, so





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAMI WROTE:

Hi Kiran! I'm so happy to hear that you enjoyed this recipe!
Thank you for sharing your tip with us and for your kind
feedback. 😊

REPLY

SEJAL WROTE:

Hi Name! This recipe turned out excellent. I have made it and the
salmon onigirazu several times, and it is always well received. One
question – how long can I store an opened bottle of sake and Mirin?

Thanks!

Sejal

REPLY

NAMI WROTE:

Hi Sejal! I'm so happy to hear that! Thank you for your kind
feedback. 😊

For For cooking purpose, sake can keep for two to three
months, or even half a year if you store it in a cool, dark plac
Mirin – storage guide is written here

(https://www.justonecookbook.com/pantry_items/mirin/).

Hope that helps! 😊

REPLY

Just One Cookbook - Sous Vide... 

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**NAMI WROTE:**

Hi Vivian! I'm so glad you enjoyed this recipe. Thank you for your feedback. 😊

[REPLY](#)**AIMEE ARTIGLIERE WROTE:**

Dinner tonight. Soooooo perfect. Thanks!

[REPLY](#)**NAMI WROTE:**

Hi Aimee! So happy to hear that. Thank you for trying my recipe!

[REPLY](#)**RYMA HERRY WROTE:**

Hi Nami-san

I'm an Indonesian living in the southwest of France. My family & I love Japanese cooking.

Our twins daughters like so much the salmon teriyaki. Thanks to yo

I can now make it at home????.. no more bottle sauce?????. Warm

regards from Bordeaux, Ryma

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**NAMI WROTE:**



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

KEIKO KIM WROTE:

Wow! delicious dishes, love your video demo. Keep up the good work and look

forward to seeing many more tasty Japanese dishes. Thanks.

REPLY

NAMI WROTE:

Hi Keiko! Thank you so much for your kind words and encouragement! 😊

REPLY

DATCHANEE STRANGE WROTE:

I did it today and my whole family just loves it!!! My son kept saying "Thank you, this is so good!" Thank you for sharing this recipe.

REPLY

Just One Cookbook - Sous Vide... 

NAMI WROTE:

Thanks so much for your kind feedback, and I am so happy to hear your family, especially your son enjoyed this dish! Thank you for trying my recipe! 😊

REPLY





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAMI WROTE:

Hi Chi! Thank you for trying this recipe! I'm happy to hear you enjoyed it. Yes, this is a classic recipe, and sometimes we do season with ginger or garlic depending on the ingredients.

REPLY

WILL WROTE:

Absolutely outstanding!!! I've made this recipe a few times, but today was the first time I used fresh salmon filet instead of frozen. It's probably one of the tastiest things I've ever eaten. The rich sauce goes so well with a nice fatty piece of salmon.

REPLY

NAMI WROTE:

Hi Will! Thank you very much for your kind words and I'm really happy to hear you enjoyed this recipe! 😊

REPLY

Just One Cookbook - Sous Vide...

BRITTANY WROTE:

I cannot tell you how much I love this recipe. I've made it multiple times over the last few months and it's been a hit every time. My boyfriend doesn't even like salmon and has actually requested this on multiple occasions! The salmon turns out so buttery and flavorful –



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

Hi Brittany! I apologize for my late response. I'm so happy to hear you and your BF enjoy this recipe and thank you for trying it so many times! 😊 Thank you!

[REPLY](#)**EMILIE SELLAM WROTE:**

ahhhh made this for my family they all absolutely loved it ! amazing recipe and super easy to do !! thank you so much ! xx

[REPLY](#)**NAMI WROTE:**

Hi Emilie! I'm so glad to hear that your family enjoyed this recipe! Thank you for your kind feedback and comment. xo

[REPLY](#)**HAN WROTE:**

I've stumbled on this page few months ago and I keep on going back when I try to make a Salmon Teriyaki. Me and my boyfriend really love it! Quick and simple but delicious! I think I've made Salmon Teriyaki from this recipe for 5 times already! Keep it up!

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**NAMI WROTE:**

Hi Han! I'm so happy to hear you and your BF enjoy this recipe. Thank you so much for trying it so many times! 😊

[REPLY](#)

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**NAMI WROTE:**

Hi Steph! I'm glad to hear you enjoyed it! Thank you for your kind feedback! 😊

[REPLY](#)**KAYTOTS WROTE:**

This was sooooo delicious!!! My Japanese husband and all four of our kids ranging in age from 4-10 years old thought it was the best fish dish I ever made! So simple, quick, and hits the spot. I served the fish with a side garnish of two tomato slices and some green onion, a bowl of short grain rice, a bowl of miso soup, and a side of sauteed brusselsprout quarters and carrots cut into flower designs. The meal was pretty and so delicious! Will definitely be making this more often!!! Thank you so much for sharing your recipe!

[REPLY](#)Just One Cookbook - Sous Vide... ✕**NAMI WROTE:**

Hi KayTots! Aww I'm so happy to hear that your family enjoyed this recipe. Thank you so much for your kind words and feedback. Your meal sounds really delicious and beautiful!

[REPLY](#)**NETTY WROTE:**



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

NAMI WROTE:

HI Netty! I'm so happy to hear that. Thank you for your kind feedback. I think I got it from this discount site that sells imperfect All Clad (too me I can't tell). If you can email me I'll find out from Mr JOC which site it was. They're having a sale right now too... he orders for me and I don't even know the site name. However, I haven't used that one for a long time because it is too big for a dishwasher. I like the oil splatter screen more (it's on my kitchen tool page under "Tool": <https://www.justonecookbook.com/kitchen-tools/>).

REPLY**CLARICE TENG WROTE:**

I have a toddler. Can she take the sake & mirin in teryaki salmon dish?

REPLY**NAMI WROTE:**

Hi Clarice! In Japan, toddlers take food that is cooked with sake and mirin AS LONG AS they are cooked. The alcohol is evaporated completely after cooking for a long time. But I won't recommend to use sake/mirin used in recipes that do not require cooking. Or you can let it cook in a pot first to evaporate alcohol content, then use in the recipe (still uman is there, and taste better than water).

REPLYJust One Cookbook - Sous Vide... 

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**NAMI WROTE:**

Hi Jess! Thank you for trying this recipe! I'm so happy to hear you gave this recipe a try and your 5 year old enjoyed it!

Thank you for your kind feedback. 😊

[REPLY](#)**CHRIS WROTE:**

good morning Nami.. I would like to ask you something .. what is your opinion about all that sounds about salmon ??? great fish, but some say they do bad health because of some substances.

[REPLY](#)**NAMI WROTE:**

Hi Chris! As I have children and I want to make sure they eat well, I usually buy wild-caught salmon whenever I can. It's more expensive but we don't really need to eat a huge piece or frequently.

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**BRENNAN JABLONSKI WROTE:**

thank you for this – very difficult to find anything that resembles an authentic recipe on google results in US

[REPLY](#)**NAMI WROTE:**



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

HELENE G. WROTE:

This, along with your teroyaki sauce, is my favorite recipe of yours. About two years ago, I developed a severe shellfish allergy. As a result, I am nervous about going to Asian restaurants because of the risk of cross-contamination. Thanks to you, I have been able to enjoy Japanese food at home without worry of an allergic reaction! I haven't had food this good since I was in Japan back in 2007! You have shown me that not only am I capable of making food from my favorite place of all time, but it's not as complicated as I thought! Thank you for sharing your recipes!

REPLY

NAMI WROTE:

Hi Helene! I am sorry to hear about your shellfish allergy. I developed one for crab too. 😊 But I'm really happy to hear that you get to enjoy eating your favorite dish at your own home! Plus, you get to buy good quality fish (and cheaper to eat at home than at a restaurant!). Thank you for trying this recipe and for writing your kind feedback. xo

REPLY

Just One Cookbook - Sous Vide...

**SITAPA WROTE:**

I made this salmon for the first time in the beginning of the month, and since then I always seem to crave for it! I had leftovers for myse that I put into a bento for lunch the next day, and I'm eating one as : type this. I might be addicted?????

REPLY





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

RECU...: 20

REPLY

LANA WROTE:

I made this for the first time the other week and it was absolutely amazing, I couldn't get the proper cut of salmon but it still turned out awesome ! I'm very new to cooking on my own and also had never cooked salmon before so it was very surprising to me how well it turned out.

Also I love that this recipe has photos to go along with. I made it today and it was not as good but that was my fault i made some rooky cooking mistakes. I will try again next week!

REPLY

NAMI WROTE:

Hi Lana! Thank you so much for trying this recipe! I'm so happy to hear you liked this recipe. It's great to make mistakes when you cook because you will learn what not to do next time, and it's the accumulation of learning that makes you more experienced cook. You actually learn a lot more by making mistakes, than reading someone's mistakes and trying to avoid them. So don't be afraid! 😊 I'll be happy to assist you if you need any help. 😊

REPLY

Just One Cookbook - Sous Vide...

REBECCA WROTE:

Could I use an all purpose gluten free flour for this recipe?

REPLY



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

SHU TING WROTE:



Hello Nami! I made it today. I forgotten to flour the salmon before pan frying but oh the sauce is so much better than those ready made ones! Will definitely make again soon. Thanks for sharing! Now I'm off to explore your other recipes. ????

REPLY

NAMI WROTE:

Hi Shu! Thank you so much for trying this recipe! I'm happy to hear you liked the recipe! Flour will keep the salmon's shape (less likely to break the flesh) and also thicken the sauce a bit at the end. 😊 Hope you enjoy other recipes too! xo

REPLY

CHRIS-27 WROTE:



I made this salmon for my husband and me, and it's delicious. Simple and fast. If I want to serve it to 10 people, at a dinner party, would you suggest using two skillet at the same time ... or, just one, and keep the salmon warm in the oven? (Or, simply cover it, on the counter.) I get frazzled, with too much happening at the same time, but, don't want to dry out that wonderful fish.

REPLY

Just One Cookbook - Sous Vide...



NAMI WROTE:





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

nervous: but if it's a sit-down dinner, I'd probably prepare everything else and use 2-3 frying pans to make the salmon at the end. 😊

REPLY

KASA WROTE:

I'll be trying this recipe out tonight! I've been trying to eat healthier lately, which is hard cause I'm autistic and have a lot of flavor and texture aversions when it comes to food... But I find I typically enjoy Japanese flavors, so I've been following recipes from here and one other Japanese recipe blog with great success~. Right now I'm mainly sticking to the simple meat and rice recipes since vegetables are my big no-no food, but they've all been so good~.

I'll be adding some ginger and garlic (and possibly some sorta spice cause we are a spicy family. no spice no life) to my teriyaki for a good kick of flavor.

I really am so grateful for these blogs (and also my friend Kay who convinced me to buy some mackerel fillets at Mitsuwa the other day and turned me on to my new favorite food, mmm... shioyaki saba...) for making it easy and fun for me to find new recipes to try! It's meat and rice and miso all the time now. I'll do my best to try new vegetables too... daikon was a no go, but I'm sure I'll find something

REPLY

Just One Cookbook - Sous Vide... **KASA WROTE:**

Update:

Made it, adding fresh grated ginger, garlic, and a small amount of gochujang. The flavor was great, but I didn't quite like how it came out ;; I'm not sure if I went wrong with the



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

NAMI WROTE:

Hi Kasa! Thank you so much for trying this recipe! I'm sorry it didn't come out as you expected it. I hope you find some recipes that you enjoy on my blog. 😊

[REPLY](#)**DANIELLE COLEMAN WROTE:**

This is my favorite teriyaki salmon recipe! I use this recipe every time I have guests come over for dinner. They always love this teriyaki sauce!

[REPLY](#)

NAMI WROTE:

Hi Danielle! Thank you so much! I'm so happy to hear that you and your guest enjoy this recipe. 😊 Thank you for your kind feedback, Danielle!

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**JUDITH WROTE:**

I followed your instructions to make teriyaki salmon and it tastes good. I don't like cooked salmon normally as they tend to be so dry and tough. It was good this time and my fillet has skin and it becomes crispy and tastes good. I deliberately increased the sauce so that I can pour it over my rice too. Thank you Nami for yet another great recipe.





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE



REPLY

COOKING FOODIE WROTE:



Salmon teriyaki is one of my fav dishes and this recipe is close to restaurant style.

I have made this many times and is in my regular rotation of home cooking. We don't buy bottled sauce anymore. 😊

Thanks for this authentic recipe!

Cynthia

REPLY

NAMI WROTE:

Hi Cooking Foodie! I'm so happy to hear you enjoy this recipe and you stopped buying the bottle. Absolutely no need. Hope you can arrange this recipe to your liking! Thank you for your kind feedback. 😊

REPLY

Just One Cookbook - Sous Vide...

PETER BURTON WROTE:



My family love this recipe, I have made it literally dozens of times. I a great recipe to pull together a meal quickly after work.

REPLY



NAMI WROTE:



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**MARLI WROTE:**

Excellent flavor, easy recipe! I used filets that were cut in non-japanese fashion and just added 45 seconds of steaming to each side to cook all the way through. Will definitely make again!

[REPLY](#)**NAMI WROTE:**

Hi Marli! Thank you so much for trying this recipe and I'm so happy to hear you enjoyed it. Thank you for your kind feedback! xoxo

[REPLY](#)**ZIE WROTE:**

Quick and easy to make, delicious, and healthy too! This recipe is one for keeps. Thank you for sharing this!! 😊

[REPLY](#)[Just One Cookbook - Sous Vide...](#)**NAMI WROTE:**

Hi Zie! I'm so happy to hear you enjoyed this recipe! Thank you for your kind feedback. xo

[REPLY](#)

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

your teriyaki sauce – the sweet/saltiness of the fish is just perfect.

Thank you for your blog!

REPLY**NAMI WROTE:**

Thank you so much for your kind feedback! I'm so glad to hear you enjoy the recipe! 😊

REPLY**SHILPA WROTE:**

Could this be made with frozen salmon that's been thawed if I dry it off before coating with flour?

REPLY**NAMI WROTE:**

Hi Shilpa! Yes, you have to thaw. 😊 Enjoy the recipe!

REPLYJust One Cookbook - Sous Vide... **STEVE WROTE:**

Made this last night. Despite 1-2 things I could've performed better it came out fantastic! Wife and kids big fans! Did a riff on some oshitashi as a side For a lighter meal. Onigiri will be next on the hit list of things to make! Loving your website/recipes. Thank you!

REPLY



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

ALEX WROTE:

I've made this recipe at least 30 times since I first read it a year or two ago!!

REPLY

NAMI WROTE:

Hi Alex! Aww!!! Thanks so much for your kind feedback! I'm so happy to hear you enjoy this recipe and keep making it!

THANK YOU!

REPLY

KATE WROTE:

This went horribly wrong for me. Part because I'm a lousy chef, but part (maybe?) because I left out the sake. I had all the ingredients for this except for sake so decided to try to make it without. The sauce turned completely hard to the point where I couldn't even scoop it over the salmon anymore. I will probably still be scraping it off the bottom of my pan tomorrow. I'm a little confused though; I've made dishes with just soy sauce and mirin before and this never happened so I'm not sure if this was really why. Maybe it was the sugar? It reminded me a little of hardened sugar, except it tasted like...well, let's not get into that. Do you have any ideas? Then I'll know not to make that mistake again.

Thanks!

REPLY

Just One Cookbook - Sous Vide...





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

sake pan (y page 101 sub).

I'm curious...

- 1) Was your pan a cast iron pan or something that increases the temperature as you continue to heat? You can use it, but you need to control the heat better.
- 2) Was your heat too strong, which results in evaporating the cooking liquid faster.
- 3) The reason why we coat the salmon with flour is 1: protect the moist in the salmon and don't release the juice and 2: thicken the sauce (remember making gravy with flour). If you didn't remove excess flour, it's possible that your excess flour absorbed all the liquid. More than it should.

Considering that your sauce was thicker to begin with (1 Tbsp short in liquid), maybe with 2) and 3) it's possible that you had no sauce left.

That's my guess from reading your feedback. What do you think?

REPLY



KATE WROTE:

Hi Nami,

Thank you so much for your feedback, I really appreciate it.

Embarrassingly, I actually forgot the flour step as I was so focused on the sauce. I realized I had left it out when the salmon was already in the pan, so it was too late by then. I used a nonstick aluminum pan, but my heat could have indeed been too strong. I didn't realize I could have used water instead of sake until I read the comments later on. I will definitely do more

Just One Cookbook - Sous Vide...



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

water/heat issue and not some magical skill to turn things into inedible disaster. Will try again and report back (if nothing was set on fire).

REPLY**NAMI WROTE:**

Hi Kate! Did you have to use a fire extinguisher!!!!🙏 I'm glad you are safe! I think the sugar melted fast and liquid evaporated fast (strong heat) which caused the sugar to caramelize. It's usually absorbed to flour to thicken the sauce. Also, aluminum pan conducts heat fast, compared to stainless steel, for example. So using a strong heat makes it twice as fast to cook.

Water is not a good substitute for sake (it's like comparing with water and white wine). Water doesn't add flavor to the dish. However, for marinade and sauce, we still need to add water in place of sake, to make sure that it's diluted enough to balance the saltiness/sweetness.

REPLY[Just One Cookbook - Sous Vide...](#)**KATE WROTE:**

Not for this specific recipe but it has been pulled out before. Let's just say do not have the cooking gene, so I always need to be prepared. I do now have a teriyaki creme brûlée recipe for





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

used at least water to dilute instead of,
 well, nothing. Lesson learned this
 time. Thanks again for the feedback.
 Luckily your spinach with sesame
 sauce recipe came out pretty well today
 (after the sesame seeds melted right
 through the plastic bag last time – I’m
 a work in progress).

REPLY

NAMI WROTE:

Ohhh okay. Phew. I truly think
 we can learn a lot from making
 mistakes (as long as we’re
 safe!). Keep me posted with
 your cooking adventure! xo

REPLY

KATE WROTE:

Will do. I have enough
 material for a comedy
 sketch roadshow by
 now, but I also have a
 very long “what NOT
 do” list now, so thing
 can only get better.

REPLY

Just One Cookbook - Sous Vide... ✕





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

sharing with

mistakes. 😊 I

LOVE your

positivity!

REPLY

ANNIE YU WROTE:

This is super easy to make and is now my favorite way of eating salmon. It tastes just as great as the salmon I order at my favorite Japanese restaurant. The only thing I did differently was to use 1 Tbsp. of soy sauce versus 2 Tbsp since we are trying to watch our sodium level. Thank you so much for this great recipe!!

REPLY

NAMI WROTE:

Hi Annie! I'm so happy to hear you enjoy this recipe! Thank you for your kind feedback, Annie! xo

REPLY

Just One Cookbook - Sous Vide...

**MARISSA WROTE:**

Hi Nami!

I have recently discovered your recipes and have thoroughly enjoyed making many of them! I am a super novice "chef" and normally never cook but your recipes have inspired me. This one was delicious and easy to follow. But when I made it, my pan gets super burnt and when I poured the sake it blew up in flames, charring the non-skin



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**NAMI WROTE:**

Hi Marissa! Thank you for finding my site! From what you described, I know that when you pour sake, your flame from gas (I assume) caught the alcohol and caught in flame. Maybe your pan was small or you have a professional-grade stove that your “medium” is pretty strong (mine is compared to a typical stove) and the flame was outside the pan or you were moving the pan? It should not catch fire without alcohol in contact with fire. Like you see in a cooking show etc when a chef shakes the pan and alcohol burns off from the fire off the gas stove...

REPLY**MARISSA WROTE:**

Thanks for the reply!

I was using a smaller pan, so must of been the issue!

And thanks for your pictures/videos with instructions, helps so much!

REPLY**NAMI WROTE:**

Hi Marissa! Thank you for letting me know.

I'm glad we figured out the reason. 😊

REPLY[Just One Cookbook - Sous Vide...](#)**J WROTE:**

Yum! This worked great with day-old salmon 👍😊

REPLY



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

KERAN WROTE:

Hi Nami,

I tried pan fried my Salmon fillet but the skin is not crispy and came off.

How do u have crispy salmon skin with teriyaki sauce on it? I like to make Teriyaki salmon Don for my family. Please help. thanks!

REPLY

NAMI WROTE:

Hi Karen! If you want the salmon to be coated with the sauce, it's hard to keep it crisp as you coat the salmon with the sauce in the pan. You can always pour the sauce on top, keeping the skin crisp. 😊

REPLY

DANA WROTE:

This receipt is so easy to follow and delicious. I make it about once a month and it is on par with anything I've had at a restaurant. So good! I pair it with steamed broccoli, the easy carrot salad on this site, and a Malbec.

REPLY

Just One Cookbook - Sous Vide...

NAMI WROTE:



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

MICHAEL WROTE:

Nami, I absolutely love this recipe. It's incredible! The Sake and Morin flavors are so distinct, and very strong (or maybe I just used too much?? Lol), but in a good way. It's like a certified Japanese flavor punch to the mouth! Excellent recipe

おいしいですね!

REPLY

NAMI WROTE:

Hi Michael! Thank you so much for your kind feedback! I'm so glad you enjoyed it. 😊 どうもありがとう、マイケルさん!

REPLY

ANNE TAYLOR WROTE:

My husband and I try to eat more fish, but he usually wants to grill it. Tonight I convinced him to try Nami's teriyaki salmon. It was far superior to our usual grilled salmon — tender, juicy, full of flavor without the grill taste. I LOVED it. Not too salty. I could eat this weekly!! We had spinach with sesame dressing (Nami's recipe) and steamed asparagus plus sticky rice as well. I will make this many times in the future. Thank you, Nami!

REPLY

Just One Cookbook - Sous Vide... ✕

NAMI WROTE:

Hi Anne! Awww I am SO happy to hear that you liked this recipe. THANK YOU!! It's pretty easy to make and moist when cooked in the pan-fried and steamed. 😊 Thank you for your





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

skin-on and skinless salmon, and it's always delicious. 😊

REPLY

NAMI WROTE:

Hi Ellie! I'm so happy to hear that. Thanks so much for trying this recipe! 😊

REPLY

PIVA WROTE:



Delicious!

REPLY

NAMI WROTE:

Hi Piva! Thanks so much for your kind feedback. 😊

REPLY

Just One Cookbook - Sous Vide... ✕

MADISON WROTE:

Is it okay to cook fillets that don't have skin?

REPLY

NAMI WROTE:

Hi Madison! Yes, you can, but make sure to coat the salmon with flour (that holds the flesh better) and try not to touch



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)**ANDU WROTE:**

This was so delicious!! It is a special moment when the teriyaki sauce thickens and is drizzled onto the salmon for ultimate umami deliciousness. It was my first try, but this recipe was very straightforward. I will make it many more times. Highly recommended!

[REPLY](#)

NAMI WROTE:

Hi Ando! I'm so glad you enjoyed this recipe and thank you for your kind review! And I know what you mean about that moment when the sauce gets thicken... so delicious!

[REPLY](#)**LILIAN WROTE:**

Hi Nami,

This is my family's favorite salmon teriyaki recipe! It's very easy to make and so delicious. Thank you for sharing.

[REPLY](#)[Just One Cookbook - Sous Vide...](#)

NAMI WROTE:

Hi Lilian! Thank you so much for trying this recipe and for your kind feedback. So happy you enjoyed the dish! 😊

[REPLY](#)

CAREL WROTE:

[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

BEST SALMON I HAVE EVER COOKED. THANKS TO YOUR BRILLIANT TECHNIQUE.

[REPLY](#)

NAMI WROTE:

Hi Carel! Thank you so much for trying this recipe! I'm so happy to hear your family enjoyed it! Thank you for your kind feedback. 😊

[REPLY](#)**CHRISTOPHER AVERY WROTE:**

Has anyone tried this recipe on a grill?

[REPLY](#)**BETH WROTE:**

This was the BEST Teriyaki sauce I've had in a long time. Easy to make. I didn't have Sake so I used the Dry Sherry. So good. And my salmon was yummy. Thank you so much for this wonderful recipe.

[REPLY](#)[Just One Cookbook - Sous Vide...](#)

NAMI WROTE:

Hi Beth! Thank you so much for trying this recipe and for your kind feedback. Dry sherry substitution is okay. I'm happy you enjoyed this dish! 😊

[REPLY](#)



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

and delicious, thank you for sharing.

REPLY

NAMI WROTE:

Hi Lois! I'm so happy to hear you enjoyed this recipe! Thank you so much for your kind feedback. 😊

REPLY

SUSAN LIU WROTE:



This was a delicious recipe! I also added sliced onions just before adding the sauce and OMG it was so good. Thank you!

REPLY

NAMI WROTE:

Hi Susan! So happy to hear that. Thank you so much for your kind feedback! 😊

REPLY

Just One Cookbook - Sous Vide...

AKIKO KAWAMOTO BOOTHE WROTE:

Just watched your video! I'll try to make it tonight. May I ask you for link of that All Clad flat lid? That looks like it's so useful for a variety of pans!

REPLY



[RECIPE INDEX](#)[COURSE](#)[DIETARY](#)[INGREDIENT](#)[SEARCH + PRESS ENTER](#)[PREPARATION](#)[DISH TYPE](#)[FAVORITE](#)

Honestly... we don't use it much. I thought we can use it for different pan-sizes etc, but the handle is too big for the dish washer and I can't see inside... so we end up using different brand's glass lid more often. I just wanted to share my honest feedback on this product. 😊

[REPLY](#)**RICA HUDSON WROTE:**

Love your cooking and love Japanese food.

[REPLY](#)**NAOMI @ JUST ONE COOKBOOK WROTE:**

Hi Rica,

Thank you very much for your kind feedback! 😊

[REPLY](#)**GARY WROTE:**

Hi Nami.....I am going to be making this tomorrow (it looks fantastic), the one question I have is that I will be using salmon steaks (organic) which I find much more flavorful than the filet due to the central bone. Do you have any suggestionsor just cook the same way as you did with your filets? Thanks

[REPLY](#)[Just One Cookbook - Sous Vide...](#)



RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

THICKNESS OF YOUR STEAK CUT.

REPLY

HALEY WROTE:

Thanks for the recipe, I love it! I made it for my boyfriend and paired it with brown rice, pan fried asparagus, and miso soup. I thought I got the right cut from the store but ended up with off cuts! Even with the wrong cuts, it was exceptionally delicious. I only regret not picking up more nori to make salmon onigirazu for lunch tomorrow. I would love to make this a weekly recipe since I live in area where salmon is plentiful and fresh.

REPLY

NAOMI @ JUST ONE COOKBOOK WROTE:

Hi Haley!

Wow! You cooked a completed Japanese meal! 🍱 And have a plan to make Salmon Onigirazu for lunch tomorrow!

Awesome!

Thank you very much for trying many recipes and for your kind feedback. We are glad to hear everyone enjoyed it!

REPLY

Just One Cookbook - Sous Vide...

YOKE LEE WROTE:

I tried the recipe. OMG I've never tasted a salmon so heavenly before! This going to be my favorite recipe and I am going to love salmon from now on.

Thank you!





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

Thank you very much for trying this recipe and for writing to us. ☺

REPLY

NANY WROTE:

Nami, I am just beginning to try Japanese cooking and I simply love your site. After much internet surfing and a huge amount of recipes I've read and endless chefs' explanations, I found that yours is the real Japanese cooking. A huge bonus is the combination of the clear step by step and photo explanation and your gentle and loving personality. So, I'm hooked. I have made your Miso soup already and will prepare the teriyaki sauce and cook the salmon as per the recipe. I really appreciate the effort you make to turn our cooking into a great experience. Thank you so much for sharing.

I have one question about the dashi made with kombu. I understand I must remove the kombu just before the water boils, so does it mean a very very short cooking time? How long can/should I cook the kombu? Once removed and dried, can the kombu be used again to make dashi?

REPLY

Just One Cookbook - Sous Vide... **NAOMI @ JUST ONE COOKBOOK WROTE:**

Hi Nany,

You have no idea how much your kind words meant to us!

Thank you very much!

Regarding your question about Kombu, we have a perfect po for you, please check this post:

<https://www.justonecookbook.com/how-to-make-kombu-dashi-vegetarian-dashi/>





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

Incredibly delicious and perfect! Kampeki!

REPLY

JAY WROTE:



Made this tonight and it was great. My husband loved it. The sauce was very tasty and not too strong. I have been wanting to try it for some time. Salmon was very moist but fully cooked.

REPLY

BROWSE POPULAR TOPICS

Appetizer

Beverage

Breakfast

Dessert

Entree

Salad

Just One Cookbook - Sous Vide... X

Soup

5 Secrets to Japanese Cooking!

CULTURE

TRAVEL

ENTERTAINMENT

JAPAN

HEALTH +

UNITED

MORE START HERE

ABOUT US WORK WITH





RECIPE INDEX

COURSE

DIETARY

INGREDIENT

SEARCH + PRESS ENTER

PREPARATION

DISH TYPE

FAVORITE

COI

©2021 JUST ONE COOKBOOK, ALL RIGHTS RESERVED. DESIGN BY LINDSAY HUMES.

[Update Privacy Preferences](#)

AN ELITE CAFEMEDIA FOOD PUBLISHER

Just One Cookbook - Sous Vide... ✕

