

INGREDIENTS

3 tablespoons mirin

3 tablespoons sake

1/2 cup white miso paste

1/3 cup sugar

Six 6- to 7-ounce skinless black cod fillets, about 1 1/2 inches thick

Vegetable oil, for grilling

Pickled ginger, for serving



HOW TO MAKE IT

Step 1

In a small saucepan, bring the mirin and sake to a boil. Whisk in the miso until dissolved. Add the sugar and cook over moderate heat, whisking, just until dissolved. Transfer the marinade to a large baking dish and let cool. Add the fish and turn to coat. Cover and refrigerate overnight.

Step 2

Preheat the oven to 400°. Heat a grill pan and oil it. Scrape the marinade off the fish. Add the fish and cook over high heat until browned, about 2 minutes. Flip the fish onto a heavy rimmed baking sheet and roast for 10 minutes, until flaky. Transfer to plates and serve with pickled ginger.

MAKE AHEAD

The marinade can be refrigerated for up to 1 week.

SUGGESTED PAIRING

Spicy, full-bodied Gewürztraminer.