

## Sashimi Salad

<http://userealbutter.com/2016/06/27/sashimi-salad-recipe/>

8 oz. mixed baby greens  
lettuce dressing (recipe below)  
sushi grade fish: salmon (sake), tuna (masago), yellowtail (hamachi), 1/2-inch thick slices  
octopus (tako), sliced 1/4-inch thick  
scallops (hotate), sliced 1/4-inch thick  
capelin or flying fish roe (masago or tobiko)  
shiso (sesame or perilla) leaves  
lemon, sliced thin  
Persian or English cucumber, sliced thin  
daikon sprouts  
carrot, sliced or peeled into strips  
red cabbage, sliced thin  
sesame seeds  
sashimi dressing (recipe below)

### lettuce dressing

1 tbsp lemon juice  
1/2 tsp sugar  
1/4 tsp salt  
3-4 tbsps flavorless vegetable oil

### sashimi dressing

4 tbsps soy sauce (use tamari for gluten-free)  
2 tbsps mirin  
2 tbsps lemon juice

**Make the lettuce dressing:** Combine the lemon juice, sugar, and salt in a small bowl. Stir until sugar and salt are dissolved. Whisk the vegetable oil into the liquid in a steady stream. Set aside.

**Make the sashimi dressing:** Combine all ingredients in a bowl. Set aside.

**Assemble the salad:** Toss the mixed greens and the lettuce dressing together in a small bowl to coat the leaves. Arrange a bed of lettuce in each serving bowl. Divvy up your sashimi among the bowls. Add a spoonful of the fish roe in the center. Distribute the shiso leaves, lemon slices, and the rest of the vegetables around each salad. Sprinkle with sesame seeds. Serve the sashimi dressing on the side. Serves 2-4 depending on size of salad.