Main dishes / Japan

Miso-Glazed Salmon

Salmon fillets marinated in white miso, mirin, and sake, then broiled until the glaze caramelizes to a burnished lacquer and the interior flakes into rich, lustrous layers.

Time 90 min **Servings** 4

What you'll need.

- ☐ 100 parts Skin-on salmon fillets (centre-cut, 4 cm thick)
- ☐ 20 parts White shiro miso
- ☐ 10 parts Mirin
- ☐ 8 parts Sake
- ☐ 4 parts White sugar
- ☐ 1 parts Fine salt
- ☐ 3 parts Thinly sliced scallion greens

Let's make it.

01 Whisk together the white miso, mirin, sake, and sugar until fully smooth and the sugar has dissolved. The marinade should be a pale caramel paste that flows like thick honey. Taste it: it should be intensely savory and sweet, with the faint sting of alcohol — the sake and mirin will carry the volatile top notes away as the fish broils, leaving the miso caramelized and fragrant.

02 Season the salmon lightly with salt, then coat each fillet on all sides with the miso marinade. Place in a shallow dish or zip-lock bag, making sure the marinade contacts every surface. Refrigerate for at least 1 hour and up to 24 hours — the longer the rest, the deeper the savory penetration and the more intense the caramelized crust. Wipe off the excess marinade before broiling; any thick layer will burn before the fish cooks.

03 Position an oven rack about 15 cm from the broiler element and preheat the broiler to maximum. Line a baking sheet with foil and lightly oil it. Wipe the excess marinade from the salmon, place skin-side down, and broil 8–12 minutes depending on thickness — no flipping needed. Watch continuously: the miso sugars move from golden to burnt in under a minute at this heat. The skin should crisp and the glaze should bubble, bronze, and develop dark caramelized spots at the edges.

04 Slide the fillets onto warm plates using a thin spatula. The skin may stick to the foil — use the spatula to separate it cleanly. Scatter thinly sliced scallion greens over the top. Serve immediately with steamed short-grain rice and a small mound of pickled ginger or a wedge of sudachi if available.

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Servings are an estimate; check quantities in the source recipe.
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