Sauces / Japan

Teriyaki Glaze

A gleaming, lacquer-thick glaze of soy, mirin, and sake reduced to a syrupy consistency — sweet, savory, and deeply umami, brushed onto proteins in the final minutes of cooking.

Time 20 min **Servings** 4

What you'll need.

- ☐ 4 parts Japanese soy sauce (koikuchi shoyu)
- ☐ 4 parts Mirin (hon-mirin, not aji-mirin seasoning)
- ☐ 2 parts Sake (dry Japanese rice wine)
- ☐ 1 parts White granulated sugar
- ☐ 0.2 parts Fresh ginger (1 thin slice, optional)

Let's make it.

01 Combine the soy sauce, mirin, sake, sugar, and ginger slice in a small saucepan. Stir briefly to help the sugar begin to dissolve. Bring to a simmer over medium heat, stirring once more to ensure the sugar has dissolved completely before the liquid reaches a boil. Do not leave unattended at this stage — the sugar content means it can boil over quickly once it gets going. Remove the ginger slice after 2 minutes if using.

02 Reduce the simmering liquid over medium-low heat, without stirring, until it has reduced by roughly half and has reached a syrupy, glaze-like consistency. This takes 8-10 minutes. Watch carefully in the final 2 minutes — the sugar concentration rises sharply and the glaze can go from perfect to scorched in under a minute. To test: dip a cold spoon into the glaze and tilt it — it should flow in a slow, heavy sheet and coat the spoon in a thin lacquer. Off the heat, it will thicken further as it cools.

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