

Yakitori Sauce

A soy-based dipping and basting sauce, for fish, meat or vegetables

Makes about 1 cup

- 6 tablespoons sake
- 2/3-cup light soy sauce
- 6 tablespoons mirin
- 1-tablespoon caster sugar

Combine all the ingredients in a small pan and gently heat to dissolve the sugar. Set aside to cool. It will keep indefinitely in the fridge.