

海の恵み

Blessings from the sea

豊富な知識と経験のある魚のプロが、新鮮でおいしく食べられるレストランを紹介。
We are pleased to present this new section, in which we will showcase various premium seafood in Melbourne's top restaurants.

St. Kilda Rd. —

Yarra river

White-Soy Snapper

Saké Restaurant & Bar Hammer Hall, Arts Centre Melbourne 100 St. Kilda Rd. Melbourne

Sake Restaurantは、シドニーとブリスベンでの成功を経て、アーツセンターにオープンした有名店です。料理はオーストラリア・トップシェフで知られるShaun Preslandが、創作日本食をコンセプトに生み出しています。今回の料理は、巧みの技によって薄く切られた鯛に、白醤油、柚子、グレープフルーツの種のドレッシングをかけ、エゾネギとごまをトッピングしただけのシンプルなもの。洗練された味と繊細さから完成度の高さがうかがえます。

日本食で重視されるのは見たときの美しさ、素材を生かした味のバランス。今回の鯛のように生で食べる魚は鮮度が大事です。変色や身割れを防ぐため、オセアニアシーフーズでは、魚の取り扱いに最善の注意を払っています。保存の際、腐敗が起こらないように1度前後の温度の冷蔵庫に保存し、魚が傷付かないように氷をかぶせます。また、少しの衝撃でも身が割れるので、十分な配慮をしています。

After successfully launching Saké Restaurant in Sydney and Brisbane, Saké Melbourne has opened in August to great acclaim at the Arts Centre. Shaun Presland, the executive chef, has been presenting contemporary dishes with a dynamic flair. This dish, White-Soy Snapper, is created by thinly sliced snapper sashimi prepared by highly skilled sushi chefs. Infused with white-soy dressing with Yuzu juice and Grapefruit seed oil, then topped with chives and sesame seed. It is simple but the elegant looks and delicate taste are perfect. For great Japanese cuisine, the presentation, the balance of taste and the taste itself is absolutely critical. For these things, Saké scores full points.

It is also absolutely vital that the produce be as fresh and of the highest grade possible. The quality of the fish makes a huge impact on both appearance and taste. The fish must be of a good colour, be firm and intact in creating such a perfect dish. We at Oceania Seafoods take pride in the utmost care we give in sourcing, handling, storing and transporting our fish.



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Founded 30 years. Oceania Seafoods is one of the country's largest and most reputable providers of high quality fresh and frozen seafood.