



Hokkaido, Japan  
**Scallop Meat**  
 Patinopecten yessoensis

### Fried scallop with Japanese biscuit (senbei)



#### Ingredients for 5

- Scallop ..... 5
- Salt .....
- Egg white .....
- Japanese biscuit (senbei) - (tortilla chip) .... 2
- Frying oil .....

#### Instructions

- ① Sprinkle salt over scallops.
- ② Crush Japanese biscuit (tortilla chips) into pieces.
- ③ Dip scallop in egg white, cover scallops with the tortilla pieces, then deep fry in frying oil.

Photo image: tortilla chips. Japanese biscuit is used at the tasting event.

### Fried scallop with vermicelli noodle (Chrysanthemum shape fry)



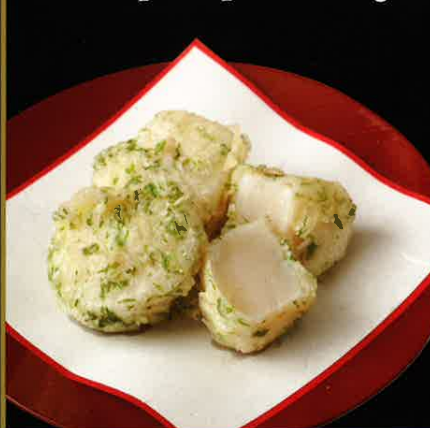
#### Ingredients

- Scallop ..... 5
- Salt .....
- Egg .....
- Vermicelli noodle ..... 50g
- Frying oil .....

#### Instructions

- ① Sprinkle salt over scallops.
- ② Cut vermicelli noodle into 2cm pieces.
- ③ Dip scallops in beaten egg, cover scallops with vermicelli noodle and deep fry them with high temperature oil.

### Scallop tempura with green seaweed powder



#### Ingredients

- Scallop ..... 5
- Tempura batter ..... as required
- Green seaweed powder ..... as required
- Salt ..... small amount
- Frying oil .....

#### Instructions

- ① Add green seaweed powder and salt to tempura batter.
- ② Dip scallops in mixed tempura batter and fry them.

### Scallop with peanut vinegar



#### Ingredients

- |                              |                                  |
|------------------------------|----------------------------------|
| Scallop ..... 3              | Peanut butter .. 2 tablespoons   |
| Salt ..... small amount      | Vinegar ..... 1 tablespoon       |
| Sake ..... 2 tablespoons (a) | Sugar ..... 1 teaspoon           |
| Cucumber ..... 1/2           | Salt ..... 1/5 teaspoon          |
| Carrot ..... 20g             | Soy sauce ..... 1 teaspoon       |
|                              | Scallop broth .. 1-3 tablespoons |
|                              | Peanuts ..... 10g                |

#### Instructions

- ① Place scallops in a pan. Sprinkle salt and sake over scallops.
- ② Put a lid on the pan and lightly braise them over low heat.
- ③ Cut scallops into two.
- ④ Cut cucumber and carrot into small pieces and sprinkle a small amount of salt over them.
- ⑤ Leave them for a couple of minutes.
- ⑥ Mix '(a)' in above list to make peanut vinegar (adjust broth depending on the hardness of peanut butter).
- ⑦ Add scallops, drained cucumber and carrot to the mix.
- ⑧ Check the taste and add more seasoning if required.
- ⑨ Place them on a plate and garnish with peanuts crushed into large pieces.

\*You can also use raw scallops. You can use fresh cream instead vinegar. Mix of fresh cream and peanut butter will give a creamy flavor.

### Fried scallop with Japanese basil



#### Ingredients

- |                                    |                          |
|------------------------------------|--------------------------|
| Scallop ..... 4                    | Salt ..... 1/2 teaspoon  |
| Zucchini ..... 1/2                 | Sake ..... 1 teaspoon    |
| King oyster mushroom ..... 2       | Sugar ..... small amount |
| Japanese green basil ..... 1 bunch | Sesame oil .....         |
| Sliced long spring onion ... 3cm   |                          |
| Sliced ginger ..... 3g             |                          |

#### Instructions

- ① Cut scallops into two.
  - ② Cut zucchini into half-moons or quarters. Cut king oyster mushrooms into small pieces.
  - ③ Cut Japanese green basil into tiny slices.
  - ④ Stir-fry long onion and ginger in sesame oil. Once their aroma is detected, add/fry the zucchini and mushrooms.
  - ⑤ Add/fry the scallops and seasonings.
  - ⑥ Mix in the Japanese basil, and then serve on a plate.
- \*You can use herbs such as basil, coriander instead of Japanese green basil.

### Fried scallop with golden color



#### Ingredients

- |   |
|---|
| Scallop ..... 4                           |
| Mayonnaise ..... 4 tablespoons            |
| Sliced onion ..... 20g                    |
| Cheese used for pizza ..... 4 tablespoons |

#### Instructions

- ① Mix fine sliced onions and mayonnaise.
- ② Place a scallop on a scallop shell (if shells are not available, you can use oven paper or heat-proof plate).
- ③ Add the onions and mayonnaise until the color becomes golden brown.
- ④ Fry cheese in a frying pan until it becomes crisp.
- ⑤ Garnish scallops with fried cheese.

## Wasabi mayonnaise thick sushi roll



### Ingredients for 1 sushi roll

Sushi rice	300g
Seaweed sheet	1
Scallop	4
Cucumber	1/4
Carrot stick	1
Cornflakes	2 tablespoons
Lettuce	1 leaf
Wasabi (green horseradish paste)	1 tablespoon
Mayonnaise	as required

### Instructions

- 1 Cut scallops into two.
- 2 Cut a cucumber and a carrot into sticks.
- 3 Place sushi rice on a seaweed sheet.
- 4 Place above scallops, carrot, cucumber, cornflakes, lettuce, wasabi and mayonnaise in the center and make a roll.

## Ramen noodle with scallop & butter



### Ingredients for 1

Scallop	2-3
Ramen noodle	1
Salt ramen soup	as required
Short spring onion	2
Long spring onion	5cm
Butter	10g

### Instructions

- 1 Boil salt ramen soup. Boil scallops in the soup for half a minute.
- 2 Cut short spring onions diagonally and cut long spring onions into fine strips.
- 3 Add ramen soup to the boiled ramen noodle.
- 4 Place scallops on the ramen and the spring onions and butter to the top.

## Kelp seaweed roll with scallop & chili mayonnaise



### Ingredients for 1 roll

Sushi rice	250g
Kelp seaweed sheet	1
Scallop	3
Yellow pickled radish (takuan)	1
Cheddar cheese stick	1
Cucumber	1/4
White sesame	as required
Chili sauce	as required
Mayonnaise	as required

### Instructions

- 1 Cut scallops into two.
- 2 Cut yellow pickled radish, Cheddar cheese stick and cucumber into sticks.
- 3 Spread sushi rice on a kelp seaweed sheet, place scallops, white sesame and mayonnaise in the center and make a roll.
- 4 Draw lines with chili sauce and mayonnaise on a plate and place cut rolls on the plate.

## Crispy Chinese salad with scallop



### Ingredients

Scallop	5
Salt	small amount
Lettuce	2 leaf
Cucumber	1/2
Long spring onion	1/3
Carrot	30g
Sprout	1 pack
Wonton	6
Herb	small amount

(a) Sesame oil	2 tablespoons
Lemon juice	1 tablespoon
Soy sauce	1 teaspoon
Sichuan pepper	
Salt & pepper	small amount

### Instructions

- 1 Cut lettuce, cucumber, long spring onion and carrot into strips. Remove roots of sprouts.
- 2 Cut wonton into 1cm pieces and deep fry them.
- 3 Cut scallops into two and sprinkle a small amount of salt over them.
- 4 Place the lettuce, cucumber, spring onion and carrot on a plate.
- 5 Mix scallops with '(a)' from above list and put on plate.
- 6 Garnish with wontons and herbs on top.

## Gunkan-maki style Sushi rice ball with scallop & Tortilla chip



### Ingredients for 2

Sushi rice ball	2
Seaweed for sushi rice ball	2
Scallop	2
Tortilla chip chili flavor	as required
Green chili	1/4

\*Gunkan-maki, or warship roll

### Instructions

- 1 Cut scallops into 4 equal quarters.
- 2 Crush tortilla chips into large pieces, and then add the tortilla chips and scallops to the Gunkan-style sushi rice ball.
- 3 Add round slices of green chili on top.



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