

SCALLOP CEVICHE

with radish, fennel, citrus & shiso

Paired with Taka Noble Arrow

INGREDIENTS

SCALLOPS

- 1/4 cup fresh orange juice
- 2 tbsp. fresh lime juice
- 2 tbsp. fresh lemon juice
- 1 tsp. sea salt
- 1 lb. fresh large scallops (about 8 large), rinsed, muscles removed, sliced into 1/4" rounds

CITRUS SAUCE

- 1/2 cup fresh orange juice
- 2 tbsp. fresh lime juice
- 2 tbsp. fresh lemon juice
- 1 tbsp. extra virgin olive oil
- sea salt & white pepper

CANDIED LEMON SLICES

- 3/4 cup sugar
- 1 lemon, thinly sliced into rounds

TO FINISH

- Good quality extra virgin olive oil
- sea salt & white pepper
- 2-4 radishes thinly sliced red radish rounds
- 1/4 cup thinly shaved fresh fennel bulb slices

- freshly grated zest of 1 lime
- candied lemon slices
- 1 tbsp. chopped fresh chives
- thinly sliced fresh shiso leaves



PREPARATION

SCALLOP CEVICHE

In a medium bowl, whisk the juices with the salt until dissolved. Add the scallop slices to the juice. Toss and let stand, refrigerated, for at least 45 minutes or up to 3 hours.

CITRUS SAUCE

In a small bowl, whisk all the ingredients together; season with salt and pepper and reserve, chilled.

CANDIED LEMON SLICES

Combine sugar and 3/4 cup water in a small saucepan. Bring to a boil and cook until dissolved, 3-4 minutes. Add the lemon slices and cook 5 minutes; remove lemons and place on rack to dry and cool. Slice into halves.

TO FINISH

Strain the juice from the scallops, then adjust the seasoning with the olive oil, salt and pepper. In a serving bowl, gently toss the scallop slices with radish, fennel, lime zest and candied lemon (to taste). Pour the reserved citrus sauce over top. Garnish with chives, shiso leaves and an additional drizzle of olive oil.

🌿 4 first-course servings 🌿



TAKA NOBLE ARROW

GRADE: Tokubetsu Junmai

The limestone covered mountains nearby give this sake a rich mineral driven structure packed with tension and pronounced acidity.

flavor
profile

green melon
limestone
spearmint

