



## Sake Kasu Black Cod

If the Northern Song has a signature dish it is without a doubt our Sake Kasu Alaska Black Cod. This snowy white deep cold-water fish, also known as [Sablefish or “Butterfish”](#), is rich in Omega three fatty acids and is renowned for its luxurious velvety texture.

This Asian preparation is a favorite of Captain Dennis’s and has indeed become the dish that our guests ask for again and again. Aside from the fish itself, the key ingredient is [Sake Kasu, a Japanese pickling agent that’s created during the sake fermentation process](#).

Alaska Black Cod can be mail ordered from [Vital Choice](#) or by calling Coastal Cold Storage in Petersburg at (907) 772-4177. Sake Kasu can be ordered from [Uwajimaya](#) in Seattle or found at Asian Markets.

### Sake Kasu Black Cod

#### Ingredients

4 six-ounce pieces of Alaska black cod, leaving skin intact

#### For the Kasuzuke Marinade:

1/2 cup [kasuzuke](#) (sake kasu, a by-product of the sake making process, available in the seafood department of Uwajimaya or Asian markets)

2 Tbsp sake (rice wine)

3 Tbsp mirin

1/4 cup of water

3 Tbsp brown sugar (optional)

2 Tbsp miso (optional)

#### Prepare Fish

Generously salt fish, place in plastic container, and refrigerate overnight.

#### Make the Kasuzuke Marinade

Mix kasuzuke, sake, mirin and add water as needed to make a paste. Coat the fish with marinade mixture, cover and refrigerate for 3 additional days (or may be frozen at this point).

Scrape off marinade and broil the fish on both sides until nicely browned. approximately 4-5 minutes each side.

Serves 4.