

## Japanese-Style Tartar Sauce

*This is the go-to sauce for furai dishes. It is similar to classic American tartar sauce, but the big difference is the mayo. Here we use Japanese Kewpie mayonnaise (page 132), an umami-rich version that has less oil and is looser and smoother than typical pasty, store-bought mayo, which gives the sauce more punch. You can also add classic Japanese accents to the tartar sauce, if you'd like. For example, you can substitute 2 tablespoons of chopped shiso leaves for the parsley. Or add 2 teaspoons of wasabi or 1 teaspoon of red yuzu kosho.*

### MAKES ABOUT 2 CUPS

6 tablespoons finely chopped onion  
1 cup Kewpie mayonnaise (page 132)  
2 eggs, hard-boiled, peeled, cooled, and finely chopped  
½ teaspoon salt  
Pinch pepper  
8 ounces cornichon pickles, finely chopped  
1 tablespoon capers (in vinegar), finely chopped  
1 tablespoon finely chopped parsley  
1 tablespoon lemon juice

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Thoroughly mix together all the ingredients in a bowl. Place in the refrigerator for at least 1 hour (overnight is even better)

for the flavors to mingle before serving. This tartar sauce will keep in the refrigerator for about 2 weeks.

## Tomato Salada

*Wait until summer and early autumn when you can find really beautiful, vine-ripened tomatoes to prepare this lovely salad. (Pictured opposite, at the lower left.) The dressing is fantastic with leafy greens, too.*

### SERVES 4

½ cup finely chopped onion  
1 teaspoon grated ginger  
1 tablespoon toasted sesame oil  
1 tablespoon soy sauce  
1 tablespoon vinegar  
1 teaspoon sugar  
½ teaspoon salt  
Pinch ground black pepper  
1 pound beefsteak tomatoes, sliced

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To make the dressing, whisk together the onion, ginger, sesame oil, soy sauce, vinegar, sugar, salt, and pepper in a bowl, until

the dressing is well combined. Arrange the tomatoes on 4 plates. Spoon the dressing over the tomatoes and serve.