

***INGREDIENTS***

- Natto (Shiso Nori flavor used)
- Okra
- Yamaimo
- Fresh Shiso Leaf
- Takuan
- Somen or Ume Somen
- Mentsuyu
- Wasabi Paste
- Sashimi Grade Salmon
- Ikura
- Vinegar

***RECIPE***

- Boil the Somen for about 2 minutes so it stays al dente, then strain it, rinse with water, then chill with ice cubes and set it aside.
- Take the Natto, and mix in the flavor packet well as to bring out the Neba-me, which is the slimy texture.
- Slice the Okra into thin slices.
- Peel the Yamaimo, and soak it in cold water with a dash of Vinegar for about 5 minutes, this helps to keep the color white.
- Dice the Takuan into small cubes, and do the same with the Yamaimo.
- Cut the Salmon Sashimi style.
- Place the chilled Somen in a bowl, and arrange the toppings to bring out the most colorful presentation. Garnish it with Ikura, and thinly sliced Shiso leaf.
- Lastly serve with a side of cold Mentsuyu, and add Wasabi to taste.