

UMEKYU

梅キュウ



Ingredients

- 2 Japanese cucumbers, sliced very thinly

Dressing

- 6 umeboshi, pitted and finely chopped into a purée
30 ml soy sauce

Garnish

katsuobushi

A favorite izakaya-style menu item, this is a dish similar to sunomono but is very tart from the salted plums. It tends to be more potent than most Americans care for – non-Japanese I've served it to typically don't care for it. This led me to create the milder version below.

- 1 Place 2–4 cucumber slices stacked in the center of the bowl.
- 2 Prop cucumber slices up against the side of the bowls in a spiral pattern, overlapping each slice, and using the middle stack as an anchor. After completing a layer, use your thumb to smear **Dressing** over the layer. Repeat layers until out of cucumber.
- 3 Garnish with a small mound of katsuobushi in the center and serve.

UMEKYU (MILD)

梅キュウ



Ingredients

- 2 Japanese cucumbers, cut into 2" segments, then quartered

Dressing

- 4 umeboshi, pitted and finely chopped into a purée
30 ml soy sauce
30 ml mirin
5 ml yuzu juice
2 pinches katsuobushi

A milder, sweeter dressing makes this version of umekyu more accessible to people unaccustomed to the acidity of umeboshi. The cucumbers are also cut into sticks rather than thin slices – this isn't necessarily uncommon in izakayas, but happens to be easier for guests who are also less comfortable with chopsticks.

- 1 In a mixing bowl, add **Dressing** ingredients and stir to combine.
- 2 Add cucumber and stir to combine, then serve in small bowls.