

Grilled Sturgeon Teriyaki with Shiitake Mushrooms

2 8-oz. sturgeon fillets
6 oz. teriyaki sauce
1 cup sliced shiitake mushrooms
1 tbsp. fresh ginger — julienned finely
1 tbsp. fresh garlic — chopped finely
1/4 cup green onion — finely chopped
1 tbsp. toasted sesame seeds

Add all the ingredients, except the green onions, and let marinate for at least an hour and up to 4 hours.

Broil fish on grill for about 5–6 minutes on each side, reserving the marinade left in the bowl.

In a separate pan, slowly heat the marinade and spoon over the fish.

Garnish with green onions.

Serves 2