**Buri Shabu**

*Buri shabu* is a hot-pot meal made with amberjack, sometimes called yellowtail, a fish that is abundant in nearby waters. It is a regional dish for which the coastal areas of northern Kyoto Prefecture are famous. This region, along with the Goto Islands in Nagasaki and Himi, Toyama, has some of the highest yields of Japanese amberjack in the country. *Buri shabu* is cooked at the table by the *shabu-shabu* method, in which thin bite-sized slices of the fish are briefly submerged in a pot of boiling *kombu dashi* broth. The fish is removed while the center is still rare and then dipped in a flavorful sauce. Condiments accompanying *buri shabu* may include ponzu, scallions, and grated daikon, varying by household or dining establishment.

The dish is often eaten in a group, with friends or family members gathered around a communal pot. Although you may be able to purchase Japanese amberjack in other seasons, restaurants serve *buri shabu* only during winter months when the fish has a high fat content. Japanese amberjack has different names depending on the size of the fish. It is called *buri* only once it has reached a length of 80 centimeters and a weight of approximately 10 kilograms, making the fish a symbol of growth. *Buri* is traditionally eaten in the Tango region during New Year and birthday celebrations. Chefs at the Toriki inn in Miyazu and the Aburaya inn in Ine are sometimes credited as the creators of *buri shabu*, which is now served at inns throughout northern Kyoto Prefecture.