

**Fish cake**

Cut fish cake into reasonably sized pieces.

Cut some rounds of ginger.

Combine in pot with some water (not too much -- shouldn't cover, usually just 1/2" to 1" in bottom of pot, depending on how much fish), shoyu, brown sugar.

Bring to boil, reduce to simmer, cook until warmed through.

If you want a nice glaze on it, use cornstarch at the end.