

Photo: Sarra Sedghi

STARTERS & SIDES Danbi Seasonal Kitchen

Danbi Seasonal Kitchen's roasted kabocha squash with miso glaze

By Sarra Sedghi · Rough Draft Atlanta, 12/3/2025

Serves 6

Ingredients

- [ ] 1 whole kabocha squash
- [ ] Avocado oil
- [ ] 2 teaspoons kosher salt
- [ ] 2 cups white miso
- [ ] 1 cup soy sauce
- [ ] 1/2 cup water
- [ ] 1/3 cup rice wine vinegar
- [ ] 3 1/2 ounces mirin
- [ ] 1/3 cup finely grated fresh ginger
- [ ] 1 cup maple syrup

Directions

1. Preheat oven to 425 Fahrenheit, or 400 Fahrenheit if using a convection oven or air fryer.
2. **Prepare the glaze:** Combine miso, soy sauce, water, rice wine vinegar, mirin, ginger, and maple syrup in a saucepan. Whisk over low-medium heat for 5 to 7 minutes, until smooth, glossy, and slightly thickened. Do not boil. Remove from heat and keep warm.
3. **Prepare the squash:** Halve the kabocha squash, remove the seeds, and cut flesh, with skin on, into 2 to 2.5 centimeter-thick wedges. Toss with avocado oil and salt until evenly coated. Arrange cut sides down on a parchment-lined sheet pan.
4. Roast for 18 to 22 minutes, flipping halfway through, until tender and lightly caramelized. The surface should be golden brown and fork-tender.
5. Serve immediately, either as a side dish or in a rice bowl.

The story

This week, we're sharing a recipe for roasted kabocha squash with a miso glaze from Brookhaven restaurant Danbi Seasonal Kitchen.

Also known as danhobak, or Japanese pumpkin, kabocha squash is a winter squash with a dark green skin and a sweet, golden interior. Like other squashes, kabocha squash is native to Latin America. Portuguese traders introduced Japan to nihon kabocha in the 16th century. American traders brought seiyo kabocha, which has a sweeter taste and smoother rind, to Japan in 1863.

This vegetable is best enjoyed as a soup, stuffed, fried, or simply sliced and roasted. Danbi's salty, fermented miso glaze adds contrast that accentuates the kabocha's natural sweetness.

Danbi chef and owner Jack Kim recommends sourcing kabocha squash at H-Mart. Although the seasonings can be sourced elsewhere, Kim said he hasn't encountered fresh kabocha squash in other stores. H-Mart has three metro Atlanta locations in Doraville, Duluth, and Riverdale.

Serves 6

Family Meal by Rough Draft

Hungry for more? Get Family Meal, Rough Draft's free dining newsletter, every Tuesday and Thursday: **roughdraftatlanta.com/family-meal**