

WASABI'S Tuna POKE



INGREDIENTS (Serves 6)

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| 1 cup soy sauce | 1 tablespoon rice vinegar |
| 2 tablespoons freshly grated ginger | 1 teaspoon wasabi powder |
| 2 tablespoons sesame oil | 1/8 teaspoon sugar |
| 2 tablespoons yuzu juice | 2 pounds fresh sushi-grade tuna, cubed |
| Juice of 1 lime | Freshly ground black pepper, to taste |
| 1 tablespoon finely minced garlic | Favorite prepared seaweed salad, for serving |
| 1 tablespoon toasted sesame seeds,
plus additional for garnish | |

DIRECTIONS

Whisk together soy sauce, ginger, sesame oil, yuzu juice, lime juice, garlic, sesame seeds, vinegar, wasabi powder, and sugar in a large bowl.

Add tuna to mixture and toss to coat. Season with pepper, to taste. Refrigerate 5 to 10 minutes.

Place a bit of seaweed salad in the bottom of a small dish. Top with tuna and garnish with toasted sesame seeds.



Inspired by Aulani, A Disney Resort and Spa



IN CINEMAS JAN. 30