



Hanalei Ahi Poke

INGREDIENTS:

- 4 oz. sushi-grade ahi tuna, diced into ½ inch cubes
- 1 teaspoon green onion, thinly sliced
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 teaspoon masago (capelin roe)
- ¼ teaspoon togarashi (seven spice powder)
- ¼ cup chuka salad (Japanese seasoned seaweed salad)

DIRECTIONS:

Combine all ingredients in a glass mixing bowl. Adjust seasonings to taste. Chill at least 30 minutes to let flavors develop. Serve as an appetizer with chopsticks.

Recipe and photo provided by
Crowne Plaza San Diego Mission Valley