

POKE

Rich, tender, sashimi grade tuna dressed with simple ingredients to allow the essence of the raw fish to shine.

Prep: 20 mins
Cook: 50 mins
Total: 1 hr 10 mins
Yield: 4-8 servings

Ingredients

4 CUPS TUNA, RAW, CUBED

3/4 CUP GREEN ONION, DICED

3/4 CUP SWEET ONION, DICED

1/4 GINGER, PEELED AND GRATED

1/4 CUP, "ALOHA" BRAND LOW SOY SAUCE

1/4 CUP "ALOHA" BRAND REGULAR SOY

1/4 CUP "KIKOMAN" POKE SAUCE

15 SQUIRTS OF "LA-YU RED TOP CHILI OIL

Directions

Mix green onion, sweet onion, ginger, soy sauces, poke sauce, and chili oil together and chill for 30 minutes.

Add tuna, mix, and chill for an additional 15-20 minutes.

Serve with just about anything, or eat it all by itself!