



AHI POKE – CHEF KEVIN PETERS
Serves 2

INGREDIENTS

1 cup sushi rice	2 Tbl rice wine vinegar
½ tsp sugar	1 oz avocado ¼ in dice
2 oz #1 grade sushi tuna	1 oz soy sauce
1 oz golden pineapple ¼ in dice	½ oz sweet soy sauce
2 oz dark sesame oil	½ tsp minced fresh ginger
1 tsp sliced scallion	chili oil to taste
formatting ring or round cookie cutter or biscuit cutter (optional)	

PREPARATION

Rinse sushi rice under water

Cook one part rice to two parts water on stove or rice cooker. When finished, let cool and fluff with a fork in a wooden bowl. Dissolve sugar in vinegar and pour over rice to season.

Mix the soy, sweet soy, ginger, scallion and sesame oil together in a mixing bowl. In separate bowl, add 1 tablespoon of this soy ginger sauce to tuna and toss.

Place ring (if available) on the serving plate and spoon rice into ring, pressing flat with a spoon. Add pineapple and press. Add avocado and press lightly. Finally, add the marinated tuna and press. Slowly remove the ring. Note: if you don't have a ring, simply stack ingredients as instructed.

Drizzle the remaining soy ginger sauce around the plate and dot with chili oil.