

# Spicy Tuna Poke Bowl



## TUNA INGREDIENTS

1/2 LB SUSHI-GRADE TUNA  
(CUT INTO 1/2-INCH CUBES)  
1/4 CUP SLICED SCALLIONS  
2 TBSP REDUCED SODIUM SOY  
SAUCE OR GLUTEN-FREE  
TAMARI  
1 TSP SESAME OIL  
1 TSP TOGARASHI  
1 TBSP ORANGE TOBIKO (FISH  
EGGS)  
HAWAIIAN SEA SALT

## METHOD

1. IN A SMALL BOWL COMBINE THE MAYONNAISE AND SRIRACHA, THIN WITH A LITTLE WATER TO DRIZZLE.
2. IN A MEDIUM BOWL, COMBINE TUNA WITH SCALLIONS, SOY SAUCE, TOBIKO, SESAME OIL AND SRIRACHA. GENTLY TOSS TO COMBINE AND SET ASIDE WHILE YOU PREPARE THE BOWLS.
3. IN 2 BOWLS, LAYER 1/2 THE RICE, 1/2 THE TUNA, AVOCADO, CUCUMBER AND SCALLIONS.
4. DRIZZLE WITH SPICY MAYO AND SESAME SEEDS AND SERVE WITH EXTRA SOY SAUCE ON THE SIDE, IF DESIRED.

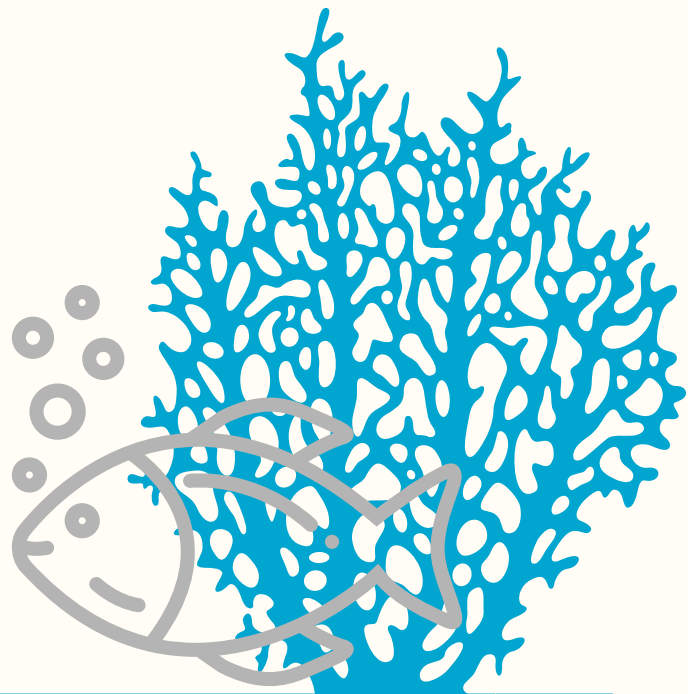
## SPICY MAYO INGREDIENTS

2 TBSP LIGHT MAYONNAISE  
2 TSP SRIRACHA SAUCE

## BOWL INGREDIENTS

1 CUP COOKED SHORT GRAIN  
BROWN RICE OR SUSHI  
WHITE RICE  
1 CUP CUCUMBERS, (FROM 2  
PERSIAN) PEELED AND DICED  
1/2-INCH CUBES  
1/2 MEDIUM HASS AVOCADO,  
(3 OUNCES) SLICED  
2 SCALLIONS, SLICED FOR  
GARNISH  
1 TSP BLACK SESAME SEEDS

# Shoyu Poke Bowl



## INGREDIENTS

---

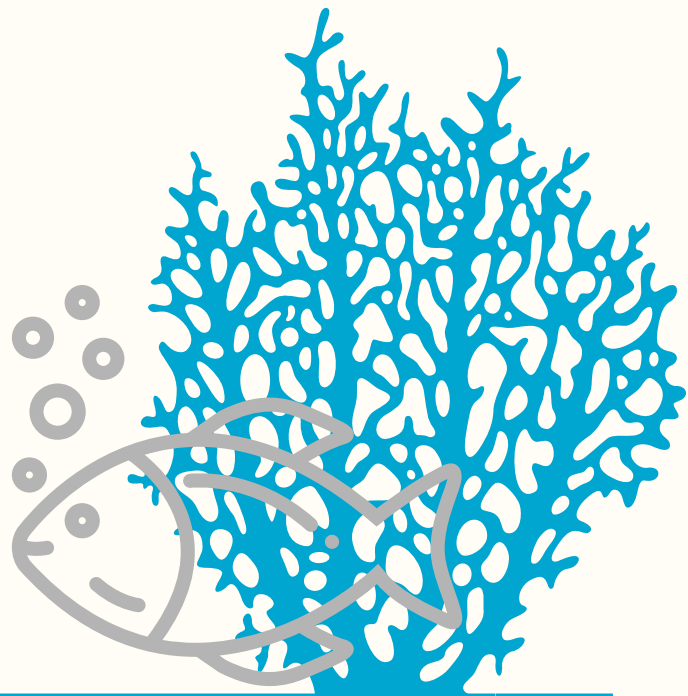
1 LB FRESH SASHIMI-GRADE AHI STEAK (CHILLED AND CUT INTO 1/2-INCH CUBES)  
1.5 TBSP SOY SAUCE (SHOYU), MORE TO TASTE  
1 TBSP SESAME OIL  
3/4 TSP HAWAIIAN SALT ('ALAEA), MORE TO TASTE  
1/4 CUP THINLY SLICED MAUI OR YELLOW ONION  
1/2 CUP CHOPPED GREEN ONIONS (GREEN PARTS ONLY)  
1 TBLESPOON INAMONA (KUKUI NUT) OR TOASTED MACADAMIA NUTS  
1/2 CUP OGO (SEAWEED)  
FURIKAKE (DRIED JAPANESE SEASONING)-OPTIONAL  
2 CUPS STEAMED RICE, FOR SERVING  
WASABI AIOLI DRIZZLE-OPTIONAL  
SWEET SOY REDUCTION DRIZZLE-OPTIONAL

## METHOD

---

1. IN A BOWL, COMBINE THE CUBED AHI, SOY SAUCE, SESAME OIL, SALT, MAUI (OR YELLOW) ONION, GREEN ONIONS, AND KUKUI NUTS AND GENTLY TOSS WITH YOUR HANDS OR A SPOON. ADJUST THE SEASONING TO YOUR LIKING.
2. SERVE OVER RICE.

# Coconut Mojito



## INGREDIENTS

---

1 SHOT OF LIGHT RUM  
1 SHOT MALIBU RUM  
2 OZ PINA COLADA  
2 LEAF OF MINT  
1 SCOOP ICE

## METHOD

---

1. PUT ALL INTO A BLENDER AND BLEND TILL SMOOTH, POUR INTO A GLASS AND GARNISH WITH A LIME SLICE, MINT SPRIG.