

Tuna Tataki

Courtesy of Executive Chef Mike Camplin



Tuna

1# Tuna Loin

4oz Black Pepper - Ground

- 1) Clean and cut tuna loin into 1" square logs
- 2) Dust heavily with Ground Black Pepper
- 3) Sear quick in a hot pan 5 seconds each side

Wonton Wrapper

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- 1) Cut wrappers in half to make a triangle
- 2) Deep fry at 300F until golden and crispy

Soya / Sesame Dressing

1 cup Soya Sauce

1/3 cup Sesame Oil

- 1) Whisk Oil and Sauce together

Guacamole

6 Avocados

1 Red Pepper- Fine dice

3 Limes – Juiced

½ Bnh Cilantro – fine chopped

- 1) Peel avocados and mix all ingredients together to make a smooth Guacamole, Season with S+P

To Build

- 1) Cut tuna logs 1/3" thick, dress with soya sesame dressing.
- 2) Place wonton chips down with 1tsp of guacamole on each.
- 3) Place one piece of dressed tuna on top of guacamole.
- 4) Garnish with cilantro leaf.