

BIG ISLAND POKE

- 1 lb Ahi tuna, sashimi-grade, medium dice
- 2 oz Maui onion, thinly sliced, julienne
- 2 oz Scallion, bias cut, 1/8"
- 1 tsp Black & White sesame seeds, toasted
- 2 tsp Macadamia, roasted, random chop
- 3 tbsp Kogi Sweet Garlic Teriyaki Marinade and Sauce
- 1/4 tsp Hawaiian sea salt
- 12 each Wonton chips
- 1/8 tsp Gochugaru
- 1/8 pinch Nori Komi Rice Seasoning

1. Place the first seven ingredients in a large mixing bowl and blend well.
2. Let marinate 2 hours then place in serving bowl.
3. Sprinkle poke and wonton chips with gochugaru powder evenly.
4. Sprinkle with Nori Komi Rice Seasoning and serve.

ADDITIONAL INFORMATION

Course	Dinner , Entrees , Lunch
Cuisine	American , Asian
Category	Bowls , Seafood