



Maui, Hawaii

NO RESORT FEES | FREE WIFI | FAMILY FRIENDLY | HAWAII REGIONAL CUISINE | KIDS EAT FOR FREE



Hawaiian Style Ahi (Tuna) Poke Bowl

Recipe by: Executive Chef Tom Muromoto

Serving: 4

Qty	Unit	Ingredients
8	oz	Tuna, Sashimi grade, small cube cuts
1/2	cup	Maui or Sweet Onions, diced small
1/2	cup	Cucumber, seeded diced small
1/2	cup	Scallions, chop small
1/2	tsp	Ginger, peeled, grated
1	tsp	Sesame Oil
1	tsp	Sambal, Olek (Hot Chili Garlic Sauce)
1	tbsp	Siracha, Hot sauce
3	tbsp	Mayonnaise, Asian or Best food
1/2	cup	Ogo, or Seaweed, Chopped 1" (Optional)
2	cups	Rice, cooked (Sticky rice)

Sushi Rice Seasoning Mixture

1	tbsp	Rice wine vinegar
2	tbsp	Mirin
2	tsp	Sugar, white
1	taste	Salt

To Plate

2	tbsp	Wakame, Seaweed
2	tbsp	Hosogiri, Kombu
3	tbsp	Tuna Mixture
1	tbsp	Avocado, diced
1	tbsp	Kabayaki sauce (drizzle)
1	tbsp	Tobiko, orange
1	tbsp	Seasoned seaweed
1	pinch	Hichime peppers

Procedures

Step 1: Wash and prepare all vegetables then combine all ingredients in first section, except ahi (tuna), reserve fill sauce is complete. Mix ingredients and toss together well. Add to tuna and gently toss together. Refrigerate till needed.

Step 2: In mixing bowl, place steamed white sticky rice, drizzle sushi rice seasoning mixture over rice and mix together well. Cover bowl and let sit for 2-3 minutes.

Step 3 (To plate & serve):

Place half cup of rice in serving bowl with two large tablespoons of Poke mixture on rice.

Optional: Add other cooked steamed or raw vegetables to accommodate dish.