

Kona Kampachi Ceviche

Recipe By: Executive Chef Tom Muromoto

Yields: 6 servings

(*) Recipe to Follow

<u>Ingredients</u>	<u>Qty</u>	<u>Unit</u>	<u>Direction</u>
Kampachi Fillets, diced small	2	cups	Add all ingredients to bowl and gently toss together well.
Maui Onions Dice Small	1/2	cups	Prepare ceviche sauce and combine to mixture and let sit for a day cover and chilled.
Tomatoes, Roma Diced	1/2	cups	
Green Onion Chopped	1/2	cups	
Cucumbers, seeded diced	1/2	cups	
Cilantro, chopped	1/2	cups	
Avocado, firm ripe diced	1/2	cups	
Jalapenos, seeded Diced	2	ea	

Ceviche Sauce

<u>Ingredients</u>	<u>Qty</u>	<u>Unit</u>	<u>Direction</u>
Armarillo Paste	1	tbsp	Combine ingredients in blender and blend together well.
Soy, Kikkoman	2	tbsp	Use as needed.
Lemon Juice, fresh	2	tbsp	
Yuzu Juice	1	tbsp	
Hawaiian chili pepper water	1	tbsp	
Rice Vinegar	2	tbsp	
Black pepper, grd	1/4	tsp	
Garlic, grated	1	tbsp	
Ginger, peeled grated	1	tbsp	
Cilantro, Chopped	3	tbsp	
Sugar, White	1	tbsp	
Salt, kosher	1/4	tsp	
Olive Oil	0.5	cup	