

# Pohole Fern Kampachi Tartar

Recipe By: Executive Chef Tom Muromoto

Yields: 4 servings

(\*) Recipe to Follow

<u>Ingredients</u>	<u>Qty</u>	<u>Unit</u>	<u>Method</u>
Kampachi, fresh	2	cups	1) Use high grade ahi, cut into nice small cubes, place in mixing bowl.
Pohole Fern (fiddlehead)	1	cups	
Maui Onion	1/2	cups	2) Followed by pohole fern, sweet maui onions, tomatoes, tossed gently together.
Tomatoes, Teardrop	1/2	cups	
Avocado, hass	1	cups	3) Place firm ripe avocado dices 1/4 to 1/2 inch size in bowl, again gently toss together.
Lemon ponzu Sauce (*)	4	tbsp	
Wasabi infused oil (*)	4	tsp	4) Arrange into four equal serving on a plate with a tablespoon of ponzu sauce over each serving of ahi mixture followed by a teaspoon of infused wasabi oil.
Hichime Pepper spice	1	pinch	5) Light sprinkle a very small pinch of hichime pepper spice and serve.
<u>Lemon Ponzu Sauce</u>			
Soy Sauce, L.S. Kikkoman	3	Tbsp	Combine and mix together.
Lemon Juice, fresh	1	ea	
<u>Infused Wasabi Oil</u>			
Tube Chives, chopped	3	tbsp	Combine all ingredients in blender and blend together well. Oil can be strained through a fine cheese cloth.
Olive oil	1/2	cup	
Wasabi oil	2	tsp	Place oil into small squirt bottle and use as needed. Wasabi paste can be used in place of wasabi oil.
Salt, Kosher	1	pinch	