

Serving options

Appetizer

- Serve with plain or lightly salted cracker
- Deep fried wonton crisps are also a favourite

Tuna Poke Tacos

Tuna Poke Nachos

Tuna Poke Salad

Tuna Poke Rice Bowl



TEJA Ahi Tuna Poke

- 200g Package, Ahi Tuna
- 1 TSP Sesame Oil
- 1 ½ TBSP Kikkoman Soy Sauce
- 1 TBSP Sesame Seeds
- ½ medium Avocado
- 1 Green Onion

1. Empty tuna package contents into medium size bowl
2. Add Sesame oil and soy to tuna and mix gently, place in fridge for 5-10 min
3. Dice green onion. Cube avocado to same size as tuna
4. Add Onion, Avocado and Sesame seeds to tuna mixture and toss.

Yield from above recipe 10oz.