



Asian Tuna Tartare Stack

Ingredients

Tuna
Steamed Rice
Rainbow Micro-Green Mix
Fried Won Ton Skin
Wasabi Cream
Sirachi Chili Sauce
Teriyaki Sauce

Tuna
 2 oz Chopped Frozen Blue Fin Tuna #1
 Pinch Sea Salt/Kosher Salt
 Dash Virgin Olive Oil

Teriyaki Sauce

Thicken a basic teriyaki sauce of soy, water, sugar, ginger, garlic with corn starch to sauce consistency at room temperature (bottled “teriyaki glaze” will work)

Plate Method

Place square mold on plate
Fill bottom with tuna
Top with teriyaki and wasabi cream
Top with rice

Champagne Vinaigrette

3:1 Oil to Acid
 Walnut Oil
 Pomace Olive Oil
 Champagne Vinegar
 Dijon Mustard
 Minced Shallots
 S&P

Wasabi Cream

Wasabi Powder-mixed to paste with water
 Heavy Cream
 Champagne Vinegar TT
 S&P

Method

Thin Wasabi paste to sauce consistency with cream and season tt with vinegar, S&P

Toss micro-greens with vinaigrette
Top with fried julienne won ton
Design the plate with the sirachi sauce, teriyaki sauce and wasabi cream