

EVERYTHING CRUSTED AHI TUNA

Immerse your palate in this symphony of flavors and textures. Experience culinary adventure with our Everything Crusted Ahi Tuna, a dish that transcends ordinary dining



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INGREDIENTS

GINGER-SOY REDUCTION

1 cup soy sauce
1/2 cup sugar
2 tsps. chopped ginger

RICE

2 cup black rice
1 cup pineapple juice
1 cup of water
1 pinch salt

TUNA

Everything Bagel Seasoning
1-2 Tsp Extra Virgin Olive oil
1 dollop of wasabi

PINEAPPLE SALSA

1/2 of a red bell pepper diced
1/2 of a red onion diced
1/2 of a pineapple diced
1/2 tsp. small diced ginger
1/2 tsp. apple cider vinegar
1 pinch allspice
1 pinch salt & pepper
1/4 tsp. minced scotch bonnet

INSTRUCTIONS

COMPONENT PREP:

PINEAPPLE SALSA

1. Combine all ingredients and let rest. Best result 24-hours.

BLACK RICE

1. In a medium pot combine pineapple juice, water, salt, and bring to a boil.
2. Once boiling stir in black rice and reduce heat to low. Let simmer for 30 minutes.

GINGER-SOY REDUCTION

1. In a medium pot combine soy sauce, sugar, and chopped Ginger.
2. Reduce over low- med heat until ingredients thicken and can coat the back of a spoon.

TUNA

1. Preheat olive oil in sauté pan.
2. Generously coat all sides of tuna with the Everything Bagel seasoning.
3. Sear Tuna on all sides to your desired temperature. Once cooked, let rest for about 5 minutes.

PLATING:

1. Spoon cooked rice in the center of the plate.
2. With a sharp knife slice the tuna in half and place on top the rice.
3. Top the tuna with pineapple salsa and wasabi.
4. Finish your masterpiece by drizzling the Ginger-Soy reduction over the dish and garnish with chopped green onions.

