

Tuna Wontons

These look and taste great. The tuna will slice more easily if it is partially frozen. If you cannot find the Ginger Teriyaki Marinade, a quick recipe follows.

- $\frac{1}{4}$ lb. Sashimi grade Tuna sliced into 2- $3/4 \times 3/4$ in. rectangles
- $\frac{1}{2}$ cup Ginger Teriyaki Marinade
- 2 egg roll wrappers
- Wasabi paste and pickled ginger for garnish

1. Marinade tuna in ginger teriyaki marinade for 1 hr.
2. Lay egg roll wrappers on a clean cutting board.
3. Pat the tuna pieces dry with a paper towel and place each tuna piece at the top left hand corner of a wrapper.
4. With a sharp knife, cut the wrapper even with the right end of the tuna. The wrapper will now be the same width as the tuna.
5. Carefully roll the tuna in the wrapper for one complete turn. Cut the extra wrapper off so that there is a $\frac{1}{4}$ in. overlap. Wet the edge of the wrapper so that it will stick.
6. Heat a nonstick skillet over med high heat.
7. Cook tuna briefly on each side to just cook the wrapper.
8. Slice wontons $\frac{1}{4}$ in thick and arrange on plate.
9. Garnish with wasabi paste and pickled ginger.

Ginger Teriyaki Marinade

- 8 oz. Teriyaki
 - $1/3$ cup chopped fresh ginger
1. Add all ingredients to whipper and follow instructions for nitrogen cavitation or let the teriyaki and ginger sit overnight

Spicy Tuna Tartar

This is surprisingly easy to make, and you can serve it dozens of cool ways.



Tuna Tartare

- 1/3 – ½ Lb. Sashimi Grade Tuna
 - Sesame oil
 - Sriracha Sauce
 - Soy Sauce (rather than salt)
1. Cut cold tuna into $\frac{1}{4}$ inch dice. Make these as uniform as possible.
 2. Gently toss diced tuna first with a little sesame oil to taste, then Sriracha and finally soy sauce to taste.
 3. Serve immediately on won ton chips, or Chinese soup spoons.
 4. Garnish with snips of chives or toasted sesame seeds



Tuna tartar

in a
cucumber cup
garnished
with sesame
seeds and
chives.

To make the towers you will need a food mold. We used a 2 3/4 inch mold for the towers pictured above. Spray the molds with cooking spray and press 1/4 of the tartar into the bottom of a mold. Cover the tartar with a little wasabi roe and cover with another 1/4 of the tuna. Cover the top with wasabi roe and garnish with sour cream. You can extend the wasabi roe by covering only the edges of the tower.

To make the cucumber cups. Cut a 3/4 inch piece of English cucumber. Using a sharp spoon, gently scoop out a portion of the seeds, leaving some for the "bottom." Fill with the tartar and garnish with chives, sesame seeds, pickled jalapenos, ginger, wasabi cream or what ever you can dream up.