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R E S T A U R A N T S

## TUNA TATAKI SALAD

For the dressing: yield 1 cup

1 oz Shallots; peeled and sliced thin

2 t Canola oil

.5 oz Wasabi powder

1 T Water

2 oz Soy sauce

.5 oz Lemon juice

1 T Mirin

1 oz Rice vinegar

1 t Yuzu

1/4 oz Ginger; peeled and grated

1.5 oz Sugar

3 oz Canola oil

Bring a large sauté pan to high heat and add the 2 tbsp of canola oil. Add the shallots and cook until well caramelized. Remove from heat and cool. Combine wasabi powder and water to make a paste. In a large container, combine all ingredients except canola oil and blend well with hand mixer. While blender is running, slowly add canola oil into mix until fully incorporated. Reserve in refrigerator.

Salad Ingredients:

6 oz Seedless Watermelon, Small diced

4 oz Dried Wasabi Peas

3 oz Scallions, Chopped

16 ea Cherry Tomatoes (Roasted, See below)

12 oz Tuna Loin (Seared and Cooled, See Below)

8 oz Spring Mix

1 ea Avocado

Salt

Pepper

For the Tomatoes:

Rub in olive olive oil and season with salt and pepper, and roast in the oven at 275 degrees farenheit for 25 min or until soft. Cool in refrigerator, and peel skins.

For the Tuna:

Cut Pieces into two 6 oz blocks

Dust in togarashi, salt and pepper until completely covered.

Heat Canola Oil in a large sauté pan on high until oil is smoking hot.

Sear each side of the Tuna for approx 10 seconds.

Remove from heat and cool in Refrigerator

To Assemble:

-Toss Scallions, Mixed Greens, Wasabi Peas and Watermelon Dices with 5 oz of Lemon Wasabi Dressing and season with Salt and Pepper to taste. Make sure all of the greens are lightly covered in dressing.

-Split the salad mix evenly between four plates, place 4 pieces of Tomato on each of the salad plates.

-Thinly Slice Tuna and place equal amounts of sliced tuna in a shingled pattern above the greens.

-Slice the avocado and place on top of the tuna alternating tuna and avocado.

-Lightly season the tuna and the avocado with salt. Serve Chilled