

## Ahi Tuna Poke with Crispy Wontons

Ahi Tuna, #1 or Sushi Grade	1/2 cup
Scallions, chopped	2 tablespoons
Fried Wonton Strips	1 cup
Wasabi Crème	2 tablespoons
Black Sesame Seeds	pinch

### **Marinade For Tuna Poke**

Soy Sauce	1/2 cup
Rice Vinegar	1/4 cup
Ginger, grated	2 teaspoons
Garlic, minced	2 teaspoons
Orange Zest	1 each
Cilantro, chopped	1 tablespoon
Sesame Oil	1 teaspoon

Mix all together in a quart container and shake

### **Wasabi Crème**

Sour Cream	1/4 cup
Wasabi Powder	1 tablespoon
Salt and Pepper	pinch

- Cut Tuna into small cubes and place in a small bowl, mix with scallions and marinade
- Place Wonton strips on a small plate and spoon the poke over top.
- Top with wasabi crème and sesame seeds and serve.