

## Chef from the Hood Recipes



**Chef:**  
Hiro Yamamoto

**Restaurant:**  
Hiro's Japanese Restaurant

**Recipe:** Island Style Ahi Poke!

### Ingredients:

4 ounces fresh red tuna Maguro Ahi (sashimi quality) cut into 1" cubes  
1/4 of a green onion, chopped finely  
1 tablespoon soy sauce  
1 tablespoon rayu (pepper flavored roasted sesame oil, it's sold in a small bottle)  
small pinch of shichimi togarashi (dried red pepper flakes)  
1/2 ounce Tobiko (flying fish roe)  
1/2 ounce pine nuts

.. Poke is made with fresh, line caught ahi tuna and is  
.. offered at nearly every deli counter in Hawai'i. Locals  
.. enjoy poke as a snack (like San Francisco's crab  
.. cocktail) any time of the day or night. At Hiro's, poke is  
.. also made with the freshest ahi tuna and traditional  
.. flavoring sauces. Tobiko provides intense little bursts of  
.. flavor. Hiro's poke delights all of the senses! It's easy to  
.. make at home. Recipe serves one.

.. These next ingredients are optional but really make a  
.. nice presentation:  
.. a piece of fresh daikon cut into tiny matchsticks (or  
.. grated); banana or bamboo leaf or any flat, green, edible  
.. leaf like nasturtium, spinach or lettuce; and a fresh flower  
.. (a small orchid, nasturtium, rose or any non-toxic flower  
.. to add color to the plate.)

.. Mix tuna with onion, soy sauce, rayu, togarashi and  
.. Tobiko. Place a leaf on a plate, add a mound of daikon  
.. matchsticks, then top with tuna poke. Garnish with pine  
.. nuts & a flower.