



Refreshing Crane Bay® Katsu Hamachi Poke (Serves 4)

Ingredients:

12oz Crane Bay® Katsu Hamachi
Loin cut into ½" cubes
2oz soy sauce
1oz sesame oil
1 TB mint, chopped
1 TB cilantro, chopped

1 TB scallions, chopped
½ cup of fresh blueberries
½ cup of banana peppers or
jalapeno (seeded), small diced
Sea salt
Crushed red chili pepper

Preparation:

1) In a medium bowl, toss and marinate the Katsu Hamachi with soy sauce and sesame oil. Set aside to rest 10 minutes. 2) While Katsu Hamachi is resting, prepare all other ingredients to be ready. 3) Toss together marinated Katsu Hamachi with prepped ingredients, garnish with a sprinkle of sea salt, and crushed red chili pepper. 4) Separate into 4 equal portions, serve alone or on top of warm steamed rice, sushi rice or cold noodles.

Please contact your DNI Group representative today.

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