



## Crane Bay® Sashimi Grade Katsu Hamachi Truffle Tataki Trio (Serves 4)

### Ingredients:

4oz Crane Bay® Katsu Hamachi Loin, one portion block	½ cup of cherry tomatoes, halved
4oz Crane Bay® Sashimi Grade Norway Atlantic Salmon, one portion block	2TB of mint, chiffonade
4oz Crane Bay® Yellowfin Tuna Saku AAA Red, one portion block	3 cups of spring mix
¼ cup of red onions, small diced	2 cups of microgreens
	2TB truffle oil
	2TB unsalted butter, separated

### Citrus Ponzu Sauce:

100ml Rice wine vinegar	1 lemon juice, strained
100g sugar	½ orange zest
80-90ml Soy sauce	½ orange juice, strained
1 Grapefruit juice, strained	7g konbu seaweed
½ Grapefruit zest	5g bonito flakes
½ Lemon zest	

### Preparation:

**Citrus Ponzu:** Bring sugar and vinegar to a boil, stirring to dissolve sugar. Remove from the heat. Add the remaining ingredients, stir to mix, strain and leave in refrigerator until ready to use. Can make ahead and store in refrigerator for up to 7 days. **Sear Hamachi, Salmon, and Tuna:** Brush each block of fish with citrus ponzu and season with salt and ground black pepper. In a large nonstick pan, add butter on high heat, before butter turns brown, add all blocks into pan. Sear each side for 30 seconds, including sides of each fish block. Rest of paper towels. **Salad:** In a medium bowl, combine spring mix, microgreens, onion, tomato, mint, and truffle oil. Drizzle half or less citrus ponzu and gently fold. **Plating:** Slice each fish block into 8 neta slices, 0.5oz each. Top each salad with 2 slices each of Hamachi, Salmon and Tuna. Drizzle remaining citrus ponzu over all fish. Serve immediately.

**Please contact your DNI Group representative today.**

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