



# TABLE SMOKED ZUKE MARINATED BLUE FIN TUNA SASHIMI

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Serves 4

<b>INGREDIENTS</b>	<b>QTY</b>	<b>UNIT</b>
Blue Fin Tuna - Sashimi Grade .....	300	g
Baby Chervil - Herb .....	half	bunch
Baby Coriander - Herb .....	half	bunch
Bulls Red - Herb .....	half	bunch
Spanish Onion .....	half	pcs
Baby Yellow Tomato .....	8	pcs
Fried Garlic .....	half	tbs
Extra Virgin Olive Oil (EVO) .....	50	ml
Salmon roe .....	2	tbs
Crystal salt .....	pinch	
Black pepper .....	pinch	
Lime .....	half	pcs
Black Garlic .....	2	pcs
Soy Marinade		
Kikkoman Regular Soy Sauce .....	100	ml
Cooking Sake .....	50	ml
Mirin .....	100	ml
Smoky Soy Sauce		
Kikkoman Regular Soy Sauce .....	100	ml
Cooking Sake .....	10	ml
Mirin .....	10	ml
Tamari Soy sauce .....	10	ml
Bonito Flake .....	1	hand full
Konbu (5x5cm) .....	1	pcs
Yuzu Kosho (or Wasabi) .....	2	tsp
Smoke wood chip .....	quarter	cup



## **METHOD**

1. Cut the tuna into a suitable sashimi log (square or rectangular surface log)
2. With a blow torch, sear the surface of the log. Then place in an ice bath immediately for about 2-3 mins.
3. Take the sashimi log out from the ice water and wipe excess water away. Put it back to fridge until you're ready to cut it.
4. Prepare Soy Marinade.  
Firstly, measure cooking sake and mirin and mix together in a small sauce pan. Then put them on the stove and heat until boiling. Once it's started boiling, set fire to the surface and burn off the alcohol. When the fire burns out, cool it down then mix with soy sauce. Keep it in the fridge and make sure it's chilled before you marinate the tuna.
5. Prepare Smoky Soy Sauce  
Make sashimi soy sauce - Mix all ingredients in the sauce pot and heat up on the stove but DO NOT boil it. (This will damage the soy sauce and lose all flavour) Very slowly reduce the soy sauce by approximately 10%. While it's hot, strain with filter paper. Pour the sashimi soy sauce into a stainless steel container and smoke with your favourite wood chip for 30-40mins.
6. Prepare herbs and vegetables  
Pick and wash all herbs. Finely slice the Spanish onion. Cut the baby yellow tomato. Chop the black garlic.
7. Herb salad dressing  
Mix EVO and lime with a 3:1 ratio in a mixing bowl and season with crystal salt and black pepper. Add the chopped black garlic.
8. Slice the flame seared tuna into bite size pieces and soak in the soy marinade for 3-4mins. Take the pieces out and wipe with a clean wet cloth.
9. Toss the herbs and vegetables with the herb salad dressing in a mixing bowl. Plate with the tuna slices. Finish up with the smoky soy sauce and EVO, decorate with salmon roe, fried garlic and Yuzu kosho (or wasabi).
10. Just before serving, pour some smoke into a large glass and turn over and cover the tuna sashimi. (for smoking method, please see demo by Raita)

## **Note**

If it's hard to buy Blue fin tuna, please replace with Yellow fin tuna or big eye tuna.