



### **Fish-Guys TV**

Recipe Title: Tuna Tataki

Recipe Author: Chef Luigi Maestri-Executive Chef-Pilot House Restaurant

Ingredients:

8 oz Tuna Loin  
2 oz Mixed Greens  
2oz Black Sesame Seeds  
2oz White Sesame Seeds  
2 oz Pickled Ginger  
1 oz Wasabi Paste  
2 oz Seaweed Salad  
2 oz Sesame Oil  
2 oz Sweet Soy Bourbon Glaze (recipe to follow)

Yield: 2 Servings

Prep Time: 10 Minutes

Cook Time: 10 Minutes

Ease of Preparation: Intermediate

Coat all sides of tuna loin with sesame seeds covering entire surface of tuna. Pre-heat a medium sauté pan over high heat with sesame oil. Sear all sides of tuna loin for 5 seconds a side being careful not to overcook as tuna is served rare. Remove tuna from heat quickly and flash cool in refrigerator. Slice tuna into thin strips and serve over a bed of mixed greens. Place side of wasabi paste and pickled ginger around the plate. Drizzle tuna with the sweet soy bourbon glaze.

#### **Sweet Soy Bourbon Glaze**

1 Bottle Sweet Soy Glaze  
2 oz Jefferson Bourbon

In a pre-heated hot sauce pan add bourbon and cook off the alcohol. Add the sweet soy glaze and reduce until sauce thickens.