

THE SHORES

DINE ON THE BEACH

Salmon Poke

- 8 ounces salmon, diced ½"
- 2 tablespoons Sriracha chile sauce
- 1 teaspoon sesame oil
- ¼ cup mayonnaise
- 3 tablespoons soy sauce
- ¼ cup red onion, julienned
- ¼ cup seaweed salad (optional)
- 2 tablespoons Furikake
- 1 chopped green onion

Combine all ingredients in a bowl and mix thoroughly.

Salmon poke can be served with your favorite white or brown rice.

Chef's Notes:

*To make this dish even more fun, add cucumber, avocado, edamame pods and fried garlic chips.

*Depending on your taste, you can adjust the seasoning by using less or adding more soy sauce. You can also adjust the spiciness by using less or adding more Sriracha.

*Furikake is seasoned sesame seed mix and is widely available in grocery stores.

From my kitchen to yours...

Chef Percy Oani...The Shores Restaurant, La Jolla