



Where Seattle Goes For Seafood

Presents

COPPER RIVER POKE

Serves 4

8 oz wt.	Copper River salmon filet (diced ¼ inch)
3 fl. oz.	Marinade (see recipe below)
1 oz wt.	Green onions (fine dice)
1 oz wt.	Walla Walla sweet onion (thin julienne)
1 ½ oz wt.	Hijiki seaweed salad
2 oz	Sea Asparagus
1 oz wt.	Pickled ginger
1 fl. oz.	Wasabi crème fraiche (see recipe below)

Instructions:

Mix the Copper River salmon, Walla Walla onions and green onion with the poke marinade and let stand for 1 hour to marinate under refrigeration

On a plate, place the sea asparagus on the center and then drizzle the Wasabi crème fraiche over the top of the asparagus in a zig zag pattern.

Place the poke on top of the sea asparagus

Top the poke with the hijiki seaweed salad and then the pickled ginger.

Garnish with black sesame seeds and serve with chopsticks.

Ahi Poke Marinade

Yield ½ cup

4 tbsp	Shoyu soy sauce
2 tbsp	Soy sauce
2 tsp	White miso
2 tbsp	Mirin wine
2 tbsp	Hot chili oil
2 tsp	Ground ginger
1 tsp	Sesame oil

Procedure:

Combine all ingredients and mix well to dissolve ginger.

Wasabi Lime Crème Fraiche

Yield ½ cup

4 tbsp	Crème fraiche or sour cream
2 tbsp	Wasabi powder
2 tbsp	Lime juice (fresh squeezed)

Procedure:

Combine all ingredients and mix well.

Place Wasabi crème fraiche into a squeeze bottle until needed. Keep refrigerated.