

Salmon poke bowl with multigrain rice

Serves 4

Ingredients:

Salmon (suzi grade),cut into cubes.	60g
Wasabi mayo	optional

Vegetables:

Purple cabbage	
Edamame	6-8 pieces
Avocado small	1
Carrots, cut julienne	½ small
Cucumber ,small	1
Radish, about 5 to 6 slices	2
Sesame seeds	
Nori slices	
Multigrain rice: cook as per package instructions	

Method:

1. Prepare rice
2. Season cooked rice with yuzu soy sauce
3. Evenly distribute vegetables over rice.
4. Drizzle wasabi mayo
5. Drizzle with unagi sauce
6. Garnish with radish, sesame seeds , nori slices.



YUZU ponzu sauce recipe

Lemon juice	165ml
Lime juice	85ml
Rice vinegar	60 ml
Yuzu soy sauce	250 ml
Mirin	60 ml