

# AHI POKE BIBIMBAP

By Chef Thoa Nguyen

Serves 6

## To Make Ahi Poke:

3 lbs ahi

¼ cup sesame seed oil

1 ½ Tbsp black sesame seeds

1 ½ Tbsp minced garlic

¾ tsp minced ginger

1 cup soy sauce

¼ cup sugar



## Lettuce Cucumber Radish Sprouts Slaw:

2 English cucumbers (thinly sliced)

1 package of kaware radish sprouts

1 head of red leaf lettuce shredded

1 white daikon thinly shredded

1 hand full wakame (soak in warm water for 5 mins, drained)

Toss all salad in a mixing bowl set aside.

## Sweet Egg Omelet:

12 eggs

¼ cup mirin

½ cup of water

3 teaspoons soy sauce

3 teaspoons sugar

a pinch of salt and pepper

oil

Crack the eggs into a mixing bowl with a pinch of salt and pepper, mirin, soy sauce, and sugar. Beat well with a fork. Put a small frying pan on low heat and let it get hot. Add a small amount of oil. Ladle some of the egg mixture and move the pan around to spread it out evenly. When the omelet turns golden brown, flip it onto the plate. Then thinly sliced the egg omelets to thin strips. Set aside.

## Radish Kimchi:

1 whole Asian radish (daikon), thinly shredded

2 tbsp. vinegar

1 tsp. minced garlic

dash of chili peppers

salt & sugar, to taste

Mix all ingredients together in a mixing bowl. Set aside.

To Cook Rice:

Cook 2 cups of uncooked short grain rice. This will yield 6 cups of cooked rice.

To Make Onigiri (Pan-Fried Seasoned Rice):

In a mixing bowl, add hot rice.

Add 3 cups of bonito flakes, salt, ¼ cup of sliced green onions.

Form in a ball, pan-fried on heated greased pan

Removed when crispy on both sides, set aside.

For the Sauce:

1 cup gochujang (Korean spicy soybean paste)

1/2 cup sugar

1 cup pineapple juice

3 tbsp. sesame oil

3 tbsp. minced garlic

4 tbsp. rice vinegar

2 tsp. sesame seeds

Mix all ingredients together in a mixing bowl.

For Garnish:

4 oz of tobiko - flying fish roe (orange)

Fried Green Onions:

1 bunch of fresh green onions, shredded thinly

Drop the green onions into a hot fryer at 350 degrees.

When the green onions float, whisk out of hot oil to let the oil drain.

¼ cup white sesame seeds, toasted.

To Serve:

Place the lettuce cucumber radish sprouts slaw at the bottom of shallow bowls.

Place 1 seasoned onigiri rice ball on top, do this 6 times.

Place ahi poke tuna, radish kimchi, around the rice.

Ladle in 3 Tbsp of the sauce on the plate to form a circle shape.

On rice, arrange egg mixture, tobiko and fried onions.