

## Ringo Poke Salad

Ingredients	Amount
<b>Ceviche Sauce</b>	
Oregano, dried	2 pinches
Lime Juice	½ fruit
Onion, minced	1/6 vegetable
Tomato, minced	1/6 vegetable
Salt	to taste
Pepper	to taste
Lettuce	3 leaves
Tuna, sashimi	2 pieces
Salmon, sashimi	2 pieces
Hamachi (Yellowtail), sashimi	2 pieces
Carrots, shredded	to taste
Purple Cabbage, shredded	to taste
Cilantro	garnish
Avocado	¼ fruit
Grape tomato	3 pieces
Ponzu (Seasoned Soy Sauce)	1 Tbsp
Soy Sauce	1 Tbsp
Fuji-su Vinegar	½ Tbsp
Mirin Sweet Seasoning	½ tsp
Chili Oil	½ tsp
White Sesame Seeds	garnish



### Method of Preparation

1. Combine oregano, lime juice, onion, tomato, salt and pepper to make a sauce. Set aside.
2. Cut lettuce and arrange leaves with tuna, salmon and Hamachi sashimi on the plate.
3. Drizzle ceviche sauce on top.
4. Put carrots, purple cabbage and cilantro over the sashimi.
5. Cut the avocado and grape tomatoes into small pieces and place around the sashimi.
6. Add ponzu, soy sauce, vinegar, Mirin sweet seasoning and chile oil to the mix.
7. Garnish with white sesame seeds.



### Created by:

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