

## Grilled Tuna Tataki

Ingredients	Amount
<b>Sauce</b>	
Eel Sauce	35g (1.2oz)
Ponzu	20g (0.7oz)
Mustard Paste	5g (0.2oz)
Mayonnaise	12g (0.4oz)
Black Pepper	1g (0.04oz)
Tuna, sashimi grade	to taste
Radish Sprouts	to taste
Garlic, sliced, fried	to taste
Capers	to taste



### Method of Preparation

1. Combine eel sauce, ponzu, mustard paste, mayonnaise and black pepper to create a sauce. Set aside.
2. Grill tuna for 5 seconds until grill marks are visible. Cut into bite-sized pieces.
3. Brush the sauce over the grilled tuna and top with radish sprouts, garlic and capers.
4. Extra sauce can be used for dipping if so inclined.



**Created by:**  
**Sakuma Restaurant**  
43 South Sutton Rd., Streamwood, IL 60107  
Phone: 630-483-0289