Spicy Tuna Poke Bowl

**Tuna Ingredients**
- 1/2 lb sushi-grade tuna (cut into 1/2-inch cubes)
- 1/4 cup sliced scallions
- 2 tbsp reduced sodium soy sauce or gluten-free tamari
- 1 tsp sesame oil
- 1 tsp togarashi
- 1 tbsp orange tobiko (fish eggs)
- Hawaiian sea salt

**Spicy Mayo Ingredients**
- 2 tbsp light mayonnaise
- 2 tsp sriracha sauce

**Bowl Ingredients**
- 1 cup cooked short grain brown rice or sushi white rice
- 1 cup cucumbers, (from 2 Persian) peeled and diced
- 1/2 cup 2-inch cubes
- 1/2 medium hass avocado, (3 ounces) sliced
- 2 scallions, sliced for garnish
- 1 tsp black sesame seeds

**Method**
1. In a small bowl combine the mayonnaise and sriracha, thin with a little water to drizzle.
2. In a medium bowl, combine tuna with scallions, soy sauce, tobiko, sesame oil and sriracha. Gently toss to combine and set aside while you prepare the bowls.
3. In 2 bowls, layer 1/2 the rice, 1/2 the tuna, avocado, cucumber and scallions.
4. Drizzle with spicy mayo and sesame seeds and serve with extra soy sauce on the side, if desired.
Shoyu Poke Bowl

INGREDIENTS

1 LB FRESH SASHIMI-GRADE AHI STEAK (CHILLED AND CUT INTO 1/2-INCH CUBES)
1.5 TBSP SOY SAUCE (SHOYU), MORE TO TASTE
1 TBSP SESAME OIL
3/4 TSP HAWAIIAN SALT (‘ALAEA), MORE TO TASTE
1/4 CUP THINLY SLICED MAUI OR YELLOW ONION
1/2 CUP CHOPPED GREEN ONIONS (GREEN PARTS ONLY)
1 TABLESPOON INAMONA (KUKUI NUT) OR TOASTED MACADAMIA NUTS
1/2 CUP OGO (SEAWEED) FURIKAKE (DRIED JAPANESE SEASONING)-OPTIONAL
2 CUPS STEAMED RICE, FOR SERVING
WASABI AIOLI DRIZZLE-OPTIONAL
SWEET SOY REDUCTION DRIZZLE-OPTIONAL

METHOD

1. IN A BOWL, COMBINE THE CUBED AHI, SOY SAUCE, SESAME OIL, SALT, MAUI (OR YELLOW) ONION, GREEN ONIONS, AND KUKUI NUTS AND GENTLY TOSS WITH YOUR HANDS OR A SPOON. ADJUST THE SEASONING TO YOUR LIKING.
2. SERVE OVER RICE.
Coconut Mojito

INGREDIENTS

1 SHOT OF LIGHT RUM
1 SHOT MALIBU RUM
2 OZ PINA COLADA
2 LEAF OF MINT
1 SCOOP ICE

METHOD

1. PUT ALL INTO A BLENDER AND BLEND TILL SMOOTH, POUR INTO A GLASS AND GARNISH WITH A LIME SLICE, MINT SPRIG.