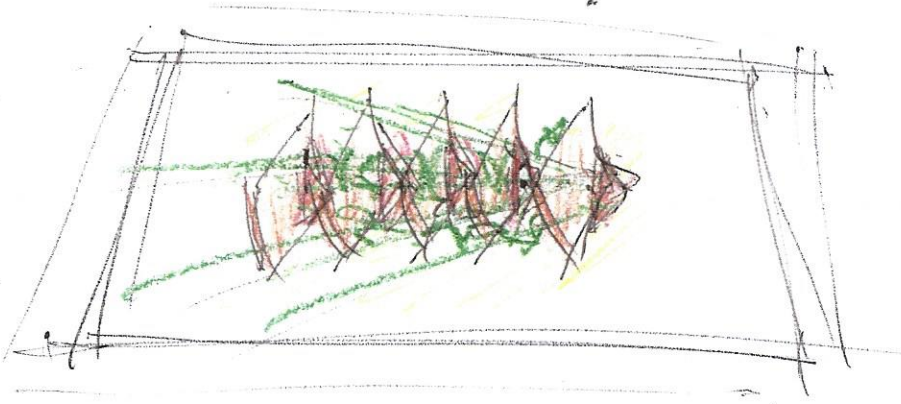
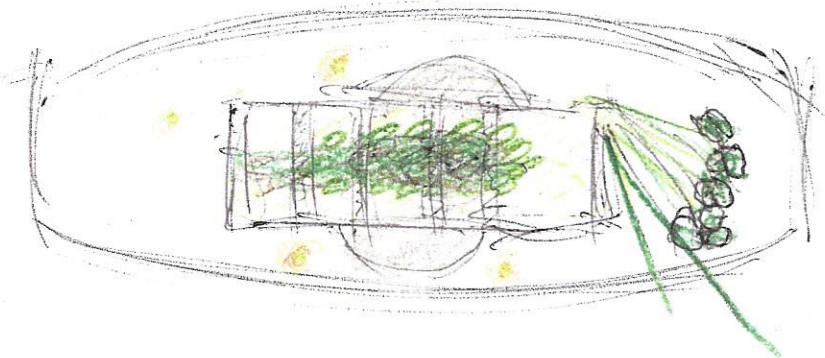


YELLOWTAIL



TOMBO



YELLOWTAIL WITH CITRUS

SUSHI BLOCKED YELLOWTAIL/HAMACHI

- CITRUS VINAIGRETTE

1/4 CUP PITTED ORANGE - BLOOD/VALENCIA/CLEMENTINE

1/4 " CITRUS JUICE - LEMON/YUZU/ORANGE

1-2 TSP KOSHER SALT

" WHITE SUGAR

1 TSP SHOYU

1/4 " GRATED GARLIC

1/4 CUP GRAPESEED OIL

1-2 TSP FRESH GROUND BLACK PEPPER

FINE CHOP CHIVE AND WHOLE CHIVE

" " FLAT LEAF PARSLEY

MICRO OR REGULAR CILANTRO FOR GARNISH

^{SAVED} TOMBO WITH CHIMI + MANGO

- SUKHI BLOKED TOMBO / ~~AH~~ / SUZUKI

- JALAPENO CILANTRO CHIMICHURRI

1 GREEN JALAPENO - FINE CHOPPED.
EQUAL AMOUNT OF CILANTRO - FINE CHOPPED

1 Tbsp UNSALTED BUTTER

2 " SHOKU

1 " LEMON, YUZU, LIME, OR ORANGE JUICE

1/2 TSP FRESA GROUND BLACK PEPPER

1-2 " FINE CHOP GARLIC

- IN SMALL SAUCE POT - MEDIUM, COOK UNTIL
FRAGRANT AND A COLOR CHANGE - 3-5 MINS

- STORE 2 DAYS COLD - SERVE AT ROOM TEMP

- MANGO GASTRIQUE

1 1/2 CUPS RED WINE VINEGAR

1 " WHITE SUGAR

1 DICED JALAPENO

3 DICED GARLIC CLOVES

2 TSP SHALLOT

2 " DICED GINGER

1 RIPE MANGO - CLEANED AND BLENDED TO A PUREE

COMBINE FIRST 6 INGREDIENTS - BRING TO BOIL - LOW HEAT
AND REDUCE BY 1/3. - STRAIN AND COOL → MIX IN
PUREED MANGO AND SALT + PEPPER TO TASTE

3 DAY IN FRIDGE

- SESAME SEEDS - TOASTED
RADISH SPROUT
FOR GARNISH