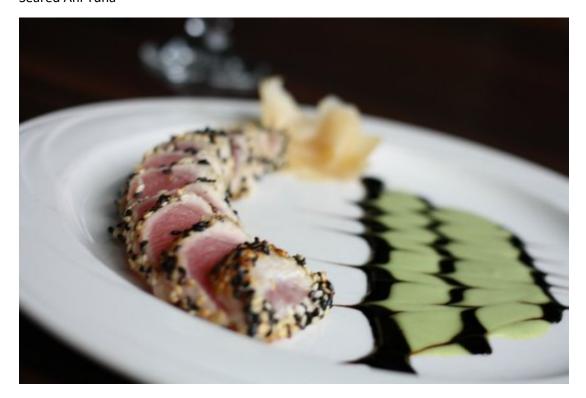
## Seared Ahi Tuna



## **Ingredients**

3oz Ahi Tuna

2 Tablespoons Black Sesame

2 Tablespoons White Sesame

Oil

Pickled Ginger

Wasabi

Balsamic Glaze

## **Directions**

- 1. On a plate mix 2 T Black sesame and 2 T white sesame.
- 2. Take 3oz portion of Ahi tuna roll all sides until covered in sesame.
- 3. Heat skillet with oil and once hot sear ahi tuna on all sides about 1-15 seconds per side depending on your preference.
- 4. Slice Ahi tuna with the grain into thin slices and spread across plate (as pictured).
- 5. Serve with Wasabi, pickled ginger and balsamic glaze.