

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.