Tom’s Tasty Sashimi Tuna Salad with Green Onion Pancakes
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Ingredients

- 350 g sashimi-grade tuna
- 80 mL thinly sliced green onions, cut on the bias
- 75 kg kware radish sprouts or substitute 80 mL fresh bean sprouts
- 80 mL loosely packed fresh cilantro leaves
- 10 mL toasted sesame seeds
- 180 mL Sake Sauce, chilled [GO TO PAGE 8]
- 20 mL peanut oil
- 5 mL sesame oil
- 3 mL Asian chili oil
- 2 Green Onion Pancakes [GO TO PAGE 9]

Directions

1. Slice the tuna into strips about 3 mm thick. Place the sliced tuna in a bowl with the green onions, half the kware radish sprouts or bean sprouts, the cilantro and sesame seeds. Add the Sake Sauce. The sauce must be cold, so as not to cook the raw tuna. Toss gently. Drizzle with the peanut, sesame and chili oils and toss gently again. This salad is best served right away; it is not something you want to marinate for long because this will “cook” the fish.

2. Place equal amounts of the tuna salad on each of four plates. Drizzle extra dressing from the bowl around the plates. Cut each warm green onion pancake into six wedges and divide them among the plates. Garnish with the remaining kware radish or bean sprouts.
Sake Sauce

Prepare in advance for Tom’s Tasty Sashimi Tuna Salad with Green Onion Pancakes

**Ingredients**
- 120 mL sake
- 60 mL soy sauce
- 60 mL rice wine vinegar
- 15 mL sugar
- 1 small serrano chile, seeded and finely chopped
- 1 mL minced garlic
- 15 mL finely chopped green onion, white part only

**Directions**
1. In a small pan combine the sake, soy sauce, vinegar, sugar, chili, and garlic.
2. Warm on medium heat until the sugar dissolves.
3. Remove from the heat, and allow to cool.
4. Add the green onion.
5. Chill.
Green Onion Pancakes

Prepare in advance for Tom’s Tasty Sashimi Tuna Salad with Green Onion Pancakes  |  Makes 2 pancakes  |  Serves 4

**Ingredients**

- 1 large egg
- 10 mL sesame oil
- 4 20 cm flour tortillas
- 10 mL sesame seeds, toasted
- 80 mL finely chopped green onions or scallions
- 15 mL peanut or vegetable oil, or more as needed

**Directions**

1. In a small bowl, lightly beat the egg with the sesame oil.
2. Brush each tortilla with the egg mixture and then sprinkle two of the tortillas with the green onions and sesame seeds.
3. Sandwich the tortillas together, pressing down to seal, forming two whole pancakes.
4. Heat 15 mL of the peanut or vegetable oil in a sauté pan over medium heat.
5. Add a pancake to the pan and cook until lightly browned on both sides, about 2 minutes per side.
6. Repeat with remaining pancake, using more oil if needed.
7. Cut into wedges and serve.