Tom’s Tasty Sashimi Tuna Salad with Green Onion Pancakes
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Tom Douglas (from Tom Douglas’ Seattle Kitchen) | Serves 4 | Chef’s Note: 💡 Fish Sourcing and Storing

**Ingredients**

- 12 ounces sashimi-grade tuna
- 1/3 cup thinly sliced green onions, cut on the bias
- 2 ½-ounce package kiware radish sprouts or substitute 1/3 cup fresh bean sprouts
- 1/3 cup loosely packed fresh cilantro leaves
- 2 teaspoons toasted sesame seeds
- ¾ cup Sake Sauce, chilled [GO TO PAGE 8](#)
- 4 teaspoons peanut oil
- 1 teaspoon sesame oil
- ½ teaspoon Asian chili oil
- 2 Green Onion Pancakes [GO TO PAGE 9](#)

**Directions**

1. Slice the tuna into strips about 1/8-inch thick. Place the sliced tuna in a bowl with the green onions, half the kiware 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 kiware radish or bean sprouts.
Sake Sauce

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

Ingredients

½ cup sake
¼ cup soy sauce
¼ cup rice wine vinegar
1 tablespoon sugar
1 small serrano chile, seeded and finely chopped
¼ teaspoon minced garlic
1 tablespoon 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
- 2 teaspoons sesame oil
- 4 eight-inch flour tortillas
- 2 teaspoons sesame seeds, toasted
- 1/3 cup finely chopped green onions or scallions
- 1 tablespoon 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 1 tablespoon 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.