

KINGFISH SASHIMI & SIMPLE PONZU DRESSING

SERVES: 4 as a starter

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INGREDIENTS

- 1 South Australian Yellowtail Kingfish top loin (300-400g) – no skin

Ponzu Dressing

- ½ cup light Soy sauce
- 1 Lime juice
- 1tsp Sesame oil

Garnish

- 1 tsp roasted sesame seeds
- Tobiko Caviar (Flying Fish Roe) - optional

METHOD

1. Using a very sharp knife, cut the South Australian Yellowtail Kingfish top loin evenly into slices about 5-8mm thick.
2. Mix soy, lime juice and sesame oil in a bowl, and dress the South Australian Yellowtail Kingfish.
3. Garnish with sesame seeds and caviar (optional).

