



FRESH THOUGHTS:

Sustainable Seafood Dining Series

HAWAIIAN-STYLE ARCTIC CHAR

Chef Rey Eugenio of Roy's

INGREDIENTS

¼ cup white soy sauce

1 tablespoon fresh ginger juice

1 teaspoon rayu-spicy sesame oil

1 tablespoon white truffle oil

1 tablespoon furikake

1 tablespoon ground kukui nuts (optional)

8 ounces arctic char, skin off

INSTRUCTIONS

Cut arctic char into medium size cubes, place into a bowl and keep refrigerated. Mix the rest of the ingredients together and season arctic char with the vinaigrette. Can be served with crispy wontons, cucumber cups or salad.

