

Grilled scallops with poke bowl sauce

Total time **25 mins** 15 mins preparation time 10 mins cooking time

INGREDIENTS

10 portion(s)

For the scallop dish:

- 600 g** soba noodles, dried
- 400 g** cucumber, thinly sliced
- 80 g** wakame seaweed, soaked and drained
- 500 ml** [Kikkoman Sauce for Poke Bowl](#)
- 50 ml** lime juice
- 1.5 kg** scallops (king scallops)
- Salt to taste
- 50 ml** Kikkoman Sesame Oil

For garnish:

- 100 g** spring onion, white part, finely sliced

PREPARATION

Step 1

Cook the noodles according to the packet instructions, drain and rinse under cold water to stop the cooking process.

Step 2

In a large bowl, combine the noodles with the cucumber and wakame. Drizzle with the Kikkoman Poke Sauce and lime juice, then toss gently to combine.

Step 3

Pat the scallops dry with kitchen paper, brush with the Kikkoman Sesame Oil and sear in a very hot pan or wok for 1–2 minutes each side until golden brown and firm to the touch. Season each scallop with a pinch of salt.

Step 4

Arrange the noodles and vegetables on plates, top with the grilled scallops and sprinkle with the spring onions.