

Tuna Poké

Total time **40 mins** 10 mins preparation time **30 mins** marinating time

INGREDIENTS

4 portion(s)

3 tbsp	Kikkoman Naturally Brewed Soy Sauce
3 tbsp	mirin
1 tbsp	Kikkoman Toasted Sesame Oil
250 g	fresh tuna, diced
1 tbsp	sesame seeds
4	spring onions, sliced thinly

PREPARATION

Step 1

Whisk together the soy sauce, mirin and sesame oil in a bowl. Add the tuna, sesame seeds and spring onions and toss to combine.

Step 2

Cover with clingfilm and transfer to the fridge to marinate for 30 minutes. Serve chilled.