



Make fine cooking **second nature**™

## Chef Joey's Pika Poke

Servings: 10+

Recommended Equipment	Description/Notes
Stainless mixing bowl(s)	Non-reactive mixing & serving bowls.
Gloves	Protect your hands from the chilis!

Ingredient	Recipe Amount	Preparation
Ahi, sushi grade	1 lb	¼" dice. Can use other sushi grade fish.
Tomato, fresh	¾ cup	¼" dice.
Cucumber, Japanese	1 cup	¼" dice, skin on.
Onion, Red or Maui	½ cup	Chopped.
Onion, Green	½ cup	Slice ¼" on bias.
Chili Pepper, fresh	1 @	Minced. Small. such as Thai chili or Serrano chili.
Ogo, fresh	1 cup	Optional. Wash and drain. Chopped.
Ginger, fresh	1 T	Minced.
Shoyu, low salt	2 T	I like Aloha Shoyu!
Sambal Oleck	½ T	Look in any Asian market.
Sesame Oil	1 tsp	
Hawai'ian Salt	TT	White, red or black.

Production Procedures	Notes
1. In non-reactive bowl, combine all ingredients gently.	Do this right before service.
2. Toss gently by hand!	Glove up!
3. Season with salt. Toss gently to blend.	
4. Keep cold.	Place over bowl of ice for buffet service.

If serving plated portions, you can change cuts to ½" dice if desired.

Need a fun, easy to serve methods for a big party? Try one of the following:

- Serve in glass or plastic martini glasses – garnish with a cocktail onion.
- Slice Japanese or hothouse cucumbers on a bias, and scoop poke on top.
- Slice a baguette on a bias, toast lightly, top with poke.