

HOOKED ON FISH

Fresh. Simple. Sustainable.

Kanpachi Sashimi with Spicy Ponzu **Marc Matsumoto / Fresh Tastes, PBS**

2.7 ounces (75 grams) daikon
1 teaspoon sriracha
1 tablespoon soy sauce
1 tablespoon yuzu juice
3.5 ounces (100 grams) kanpachi
chives, finely chopped for garnish

Grate the daikon using the rasp side of a box grate and drain it in a fine mesh sieve. Squeeze some, but not all, of the water out of the grated daikon (you should end up with about 1 tablespoon).

Add the sriracha to the daikon and stir to combine.

To make the ponzu, combine the soy sauce and yuzu juice in a bowl.

Use a long, sharp knife such as a sashimi knife or a carving knife to cut the yellowtail into thin slices. You want to cut each slice with a single swipe without applying much pressure. Using a sawing motion or applying too much pressure will make the fish flake apart. Arrange on a plate. Top each slice with a small mound of the spicy daikon. You can cover and refrigerate this for a few hours if you need to prepare it ahead of time.

To serve, drizzle the yellowtail with the ponzu and sprinkle with the chives. Serve immediately.
Serves 2 appetizer portions