

Plating Guide - Ahi Tuna Tataki with Seared Togarashi Watermelon

quick-pickled watermelon rind, wasabi aioli and soy reduction

Ingredients (keep cold):

- Yellowfin Seared Ahi Tuna, pre sliced
- Seared Togarashi Watermelon Bolt
- Quick Pickled Watermelon Rind
- Wasabi Aioli
- Soy Ginger Glaze



Plating Steps

1. Arrange seared togarashi watermelon bolt alongside pre-sliced yellowfin seared ahi tuna, as shown in picture.
2. Garnish watermelon bolt with pickled watermelon rind before serving.
3. Using squirt bottle, place droplets of wasabi aioli and soy ginger glaze on unused section of plate, in orderly manner.

**This menu item can be ordered pre-plated for your convenience*

