Dynamite Poke Bowl

Rock shrimp tempura over sushi rice with pickled vegetables, ponzu and sakura mayo.



Large coloured bowl. Small sauce bowl.

Contains Shellfish

INGREDIENTS

- 160g Sushi rice
- 8 Rock shrimp tempura
- 40g Julienne carrot
- 20g Pickled red onion
- 50g Julienne Cucumber
- 30g Avocado, sliced (approx. 5 slices)
- 20ml Ponzu sauce
- 20ml Sakura mayo

METHOD

1. Spread rice evenly onto bowl.
2. Place vegetables next to one another in a clockwise direction (carrot, avo, pickled red onion & cucumber ribbons).
3. Add rock shrimp tempura to the centre of all the veg.
4. Drizzle Sakura Mayo over the Rock shrimp tempura.
5. Garnish with sesame seeds and tempura crunch.
6. Place a small soy bowl with 25ml of ponzu sauce on the plate.

GARNISH

- 1g Spring onion
- 0.5g Sesame seeds (toasted)
- 5g Tempura crunch

EQUIPMENT

- Chopping board
- Julienne peeler
- Vegetable peeler (jagged edge)
- Sushi knife
- Vegetable knife

NOTES

- "Asian Bowls" is a new menu section - not yet an existing category on the live menu.

TAKEAWAY

Soup & Salad Bowl

- Add 1x sauce bowl with 25ml ponzu sauce.

WATCH THE METHOD

Prawn Poke Bowl https://www.youtube.com/watch?v=FszdAjp7-yg
Poke Bowl Takeout https://www.youtube.com/watch?v=p4mz83vqHzc