Salmon Poke Bowl

Diced salmon over sushi rice with pickled vegetables, ponzu and sriracha mayo.



Large coloured bowl. Small sauce bowl.

Contains Fish - Gluten - Egg - Soy

INGREDIENTS

- 160g Sushi rice
- 60g Diced salmon
- 40g Julienne carrot
- 20g Pickled red onion
- 50g Cucumber ribbons
- 30g Avocado, sliced (approx. 5 slices)
- 20ml Ponzu sauce
- 20ml Sriracha 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 diced salmon to the centre of all the veg.
4. Drizzle sriracha mayo over salmon.
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

Salmon Poke Bowl https://www.youtube.com/watch?v=UWCUYqw2xyE
Poke Bowl Takeout https://www.youtube.com/watch?v=p4mz83vqHzc