



Maguro tataki with soy wasabi sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- Maguro (Tuna)
- nanami togarashi
- garlic powder
- salt
- blackpepper

Dressing:

- 4tbsp. - kikkoman soysauce
- 1tsp. - wasabi powder or paste
- 2tbsp. - juice of the gari shoga(pickled ginger)

Instructions

- Cut the maguro in rectangular shape.
 - Marinade it in salt, blackpepper, nanami togarashi, and garlic powder for 30 minnutes.
 - Seared it on open fire gas-range or a portable gas torch (much more easy).
 - Wrap it with a wet kitchen paper towels and then wrap with cling film to sealed up the smokie flavor.
 - Put inside the fridge for 30 minutes.
 - Cut it like a sashimi style the put the dressing.
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Dressing:

- combine all the ingredients in a small sauce bowl and mix it well.