

Yellowfin Tuna Poke Bowl



Instructions:

- **Make the Sauce:** In a small bowl, whisk together soy sauce, sesame oil, rice vinegar, honey, and sriracha for heat.
- **Prepare the Tuna:** Toss the cubed yellowfin tuna in the sauce mixture. Let marinate for 10–15 minutes in the fridge.
- **Assemble the Poke Bowl:** Start by layering cooked sushi rice in the bottom of a bowl. Add marinated yellowfin tuna, cubed avocado, diced cucumber, and green onions.
- **Garnish:** Top with sesame seeds, seaweed strips, and pickled ginger.
- **Serve:** Enjoy the fresh and vibrant flavors of the poke bowl!

Ingredients:

- 1 lb fresh yellowfin tuna, cubed
- 1 avocado, cubed
- 1 cucumber, diced
- 1/4 cup soy sauce
- 1 tbsp sesame oil
- 1 tsp rice vinegar
- 1 tsp honey or agave syrup
- 1 tbsp sriracha (optional, for heat)
- 2 tbsp green onions, sliced
- 1 tbsp sesame seeds
- Cooked sushi rice (for serving)
- Seaweed sheets or nori, cut into small strips (optional)
- Pickled ginger (optional)