



## WOK CHARRED AHI

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
AHI	6	OZ	
WOK BUTTER	1	T	
WOK SLAW	1.5	OZ	
SCALLION RICE	2.5	OZ	
PICKLED GINGER	0.5	OZ	
WASABI SOY SAUCE	1	OZ	

### PROCEDURE:

- 1 ADD THE BUTTER ON AHI BLOCK ALL AROUND.
- 2 PLACE THE AHI ON A CAST IRON, SEAR ALL AROUND UNTIL THERE'S A CHAR COLOR.
- 3 ON A 12" ROUND PLATE ADD SLICED AHI ON THE MIDDLE.
- 4 FININSH WITH SLAW, RICE, GINGER AND WASABI SAUCE.