

Seared Ahi Tuna Salad with Toasted Nan Bread

Ingredients:

Tuna Marinade

- 3 tbsp. virgin olive oil
- 2 tbsp. sesame oil
- 1 tbsp. sugar
- 1½ tbsp. rice vinegar
- 3 tbsp. saki
- ½ tsp. salt
- ¼ tsp. black pepper

Preparation:

Combine all ingredients. Place tuna loin into the marinade. Marinate for 48 hours. Sear the tuna in a hot Rondo.

Homemade Mayo

- 8 eggs
- 1 oz. lemon juice
- 2 tsp. Worcester sauce
- ½ pint canola oil
- ¾ pint olive oil
- ¼ tsp. salt
- ⅛ tsp. black pepper

Preparation:

Whip eggs together with the lemon and seasoning. While whipping, slowly pour the oils in the eggs to create an emulsion.



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