



Poke Bowl Kit

Our sashimi-grade fish selection is ideal for customizing your perfect poke bowl. Salmon, tuna, yellowtail ... Our Kits are built to serve as inspiration, and we encourage you to pick and choose what you like!

90

MINUTES

2

SERVINGS

11

INGREDIENTS

♫♫♫♫♫

SPICE LEVEL



Poke Bowl Kit

INGREDIENTS

- 1/2 lb of your favorite sashimi
- 1/2 c soy sauce
- 1 tbsp sesame oil
- 1 scallion, sliced
- 1/4 medium yellow onion
- 1/2 tsp white sesame seeds
- 1/2 tsp black sesame seeds
- Edamame
- Avocado
- Cucumbers
- Steamed white rice for serving

DIRECTIONS

1. Prep ingredients: Cut sashimi grade fish into small cubes. (We recommend salmon, tuna, or hamachi!) Slice toppings like avocado and cucumbers and place to side in separate bowl.
2. Add soy sauce, sesame oil, sliced onions, scallions, and fish into a medium sized bowl. Stir to combine.
3. Serve sashimi over steamed rice.
4. Add toppings like edamame, avocado, and cucumbers.
5. Garnish with scallions and sesame seeds. Enjoy!



Follow us → For more recipes and videos → @umamicart

umami
cart