

MOMO
dressing

Citrusy Tuna Tataki

Cool off this summer with this refreshing citrusy tuna tataki! Delicate slices of fresh, seared tuna steal the spotlight, complemented by a zesty citrus marinade. Each bite of tender fish is bursting with tangy flavor and a hint of heat from marinated peppers.

Featuring ponzu and yuzu peppers by MOMO Dressing, a NYC-based maker of handcrafted Japanese condiments with ingredients sourced from local farms.

15

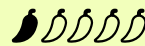
MINUTES

2

SERVINGS

9

INGREDIENTS



SPICE LEVEL

Citrusy Tuna Tataki

INGREDIENTS

- 1 c white rice
- 1/2 lb sashimi-grade tuna
- 2 tbsp Momo Dressing Yuzu Ponzu
- 1 tsp Momo Dressing Yuzu Peppers Green
- 1 tsp Momo Dressing Yuzu Peppers Red
- 1 green onion, thinly sliced
- Salt, to taste
- Black pepper, to taste
- 1 tbsp oil

DIRECTIONS

1. Wash and cook the rice using your preferred method.
2. Add oil to a pan and preheat it to medium heat. Coat both sides of the tuna generously with salt and pepper. Place the tuna onto the pan and sear for one minute before flipping it to the opposite side. Once both sides are seared, remove from pan and slice into thin slices.
3. Scoop some rice into a medium-sized bowl and arrange tuna slices on top of the rice. Add MOMO Dressing green and red yuzu pepper on to the top of each slice of tuna, then drizzle some MOMO Dressing Yuzu Ponzu on top and and top with sliced green onions. Enjoy!



Follow us → For more recipes and videos → @umamicart

umami
cart