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# Bluefin Tuna Crudo with Blackberry Ponzu and Sumo Oranges

By Chef Chris Rugg, Ukiyo Cape Cod Japanese Style Cuisine

## Ingredients

- fresh tuna loin (saku, AAA sashimi grade)
- blackberries
- sugar
- ponzu sauce
- sumo orange segments, membrane removed, cut in half
- chili oil
- parsley, leaves from one bunch
- oil (avocado or grapeseed)
- fresh pea shoots
- edible flowers (optional)

## Directions for 1 serving

- Slice tuna at 45 degree angle into five thin (1/4") slices.
- Drizzle plate with blackberry ponzu sauce (~1-2 Tbsp)
- Fold tuna and place on the plate
- Add sumo orange segments to the plate
- Drizzle plate with a small amount of chili oil to taste (~1 tsp)
- Drizzle plate with parsley oil (~1-2 Tbsp)
- Garnish with pea shoots and edible flowers.

### Blackberry Ponzu Sauce:

- Simmer blackberries with some sugar (to taste), macerate, and mix with ponzu sauce (1:1)

### Parsley Oil:

- Blend head of parsley with 350 g of oil until vibrant green