



Kona Kampachi® Poke

1/2 lb cubed fresh Kona Kampachi™
1/4 cup soy sauce
1 cup ogo, finely minced
2 tbsp toasted ground sesame seeds
1 tsp ginger juice
1 tsp chili oil
Pinch of Hawaiian salt

Mix soy sauce, ogo, sesame seeds, chili oil and ginger juice in a bowl. Add fish and let marinate for two minutes. Sprinkle in Hawaiian salt and garnish as desired.

Adapted from recipe courtesy of Ressie Darval