



**Kona Kampachi® Poke (Hawaiian Tartare)
with Watermelon and Thai Basil
4 servings**

Kona Kampachi Poke

1 lb. Kona Kampachi filet,
cut in medium dice
3 oz. onion, cut in small dice
2 oz. carrot, cut in small dice
8 oz. watermelon, cut in medium dice
1 bunch Thai or regular basil, julienned
3 Tbsp. soy sauce
1 Tbsp. rayu (spicy sesame oil) or
½ Tbsp. sesame oil
1 Tbsp. kabayaki (Japanese-style eel sauce) or ½ tsp. oyster sauce
2 tsp. Hawaiian salt or sea salt
1 small bunch scallions, sliced thin,
for garnish

To make Kona Kampachi Poke: Combine all ingredients in a bowl and toss gently. Garnish with scallions.