



Salmon Poke

Recipe adapted from Riviera Seafood Club. A celebration of vibrant flavours, fresh ingredients, and the spirit of Hawaiian culinary traditions.

Serves: 2

Ingredients

Ingredients for Salmon Poke

- 400g fresh salmon fillet(s), boneless, skinless
- 3 tbsp soy sauce
- 1 tbsp sesame oil
- 1 tsp minced garlic
- 1 tsp grated fresh ginger, optional
- 1 tbsp white sesame seeds, option to roast for deeper flavour
- 3 sprigs spring onions, finely sliced

Ingredients for Salad

- 2 cups cooked sushi rice, cooled
- 1 Japanese cucumber, thinly sliced
- 1 avocado, sliced
- Handful seaweed strips or crisps, to garnish, optional
- 1 tbsp tobiko or flying fish roe, to garnish, optional

Description

Method for Preparing Salmon Poke

1. Prepare the salmon by dicing into small, bite-sized cubes and place them in a stainless-steel bowl.
2. In a separate small bowl, whisk together the soy sauce, sesame oil, minced garlic, and grated ginger (optional), to create the marinade.
3. Pour the marinade, spring onions and roasted white sesame seeds over the cubed salmon. Mix thoroughly but gently to ensure everything is well-coated. Let the salmon marinate in the refrigerator for at least 15 minutes to allow the flavours to meld together.

Method for Assembling the Poke Salad Bowl

4. In serving bowls, add a base layer of sushi rice. On one side of the rice, arrange the cucumber and avocado slices.
5. Remove the marinated salmon from the refrigerator. Using a slotted spoon or tongs, leaving behind any excess marinade, transfer the salmon poke to the plated sushi rice and salad ingredients.
6. Garnish with additional sesame seeds or spring onions if desired. Serve immediately and enjoy as a refreshing main course or appetizer.



fresh produce



• seafood



• gourmet