

California Roll Poke

<http://userealbutter.com/2014/04/06/california-roll-poke-recipe/>
based on [this recipe](#)

8 oz. maguro (sashimi grade tuna)
1 cup crab meat (king crab, lump blue crab, or imitation)
1/2 cup green onions, sliced
1/2 cup Japanese, Persian, or English cucumber, sliced thin or medium dice (1/2-inch cubes)
1 cup avocado, peeled, pitted, and cut to medium dice (1/2-inch cubes)
2 tbsps masago or tobiko (flying fish roe)
4 tsps sesame oil
2 tbsps soy sauce
2 tbsps toasted sesame seeds
1/2 -3/4 cup Sriracha mayonnaise (see below for recipe)
flake sea salt

sriracha mayonnaise

1/2 cup mayonnaise
2-3 tbsps Sriracha hot sauce (to taste)
2 tbsps rice vinegar
salt to taste

Make the Sriracha mayonnaise: Mix the mayonnaise, Sriracha, and rice vinegar together. Season with salt to taste. Makes about 3/4 cup.

Make the poke: Cut the tuna into 3/4-inch cubes (large dice) and set aside. In a medium or large bowl, combine the crab meat, green onions, cucumber, avocado, masago or tobiko, sesame oil, soy sauce, sesame seeds, and half of the Sriracha mayonnaise until well-mixed. Add more mayonnaise as desired. Gently fold in the tuna. Serve immediately with flake sea salt sprinkled on top. Optional: Garnish with extra crab meat, nori (toasted seaweed) strips, and daikon radish sprouts. Serves 4-8 (depending on meal or appetizer portions).