

Hamachi Crudo

<http://userealbutter.com/2016/07/24/hamachi-yellowtail-crudo-recipe/>

3 oz. sushi-grade hamachi (yellowtail), sliced 1/4-inch thick
1 medium orange, supremed
1 or 2 radishes, sliced thin
1/4 tsp Boyajian pure orange oil
1 tsp flavorless vegetable oil
1 tsp ponzu sauce
togarashi
1 tbsp finger lime pearls (or a squeeze of fresh lime juice)
flake sea salt

Arrange the hamachi slices and orange segments on a plate. Tuck the radish slices among the hamachi and orange pieces. Mix the orange oil and vegetable oil together. Drizzle lightly over the hamachi and orange segments, then drizzle the ponzu over them. Sprinkle togarashi over the plate. Distribute the finger lime pearls over the fish. Season with flake sea salt. Serves 1-2.