

Spicy Tuna Roll Burger

<http://userealbutter.com/2012/05/31/spicy-tuna-roll-burger-recipe/>
inspired by the menu at [26 Beach](#)

1 lb. ground beef
1/2 tsp fish sauce (don't omit this, seriously)
salt and pepper to taste
1/4 cup mayonnaise
1/2-1 tsp wasabi powder (to taste)
4 hamburger buns
lettuce, washed (I like red butter lettuce – squashes nicely)
tomato, sliced
avocado, sliced ([how to slice an avocado](#))
spicy tuna (recipe below)
pickled ginger (*gari*)
nori strips, use *nori* or the roasted seaweed snacks
Sriracha sauce

spicy tuna

6 oz. sushi-grade *maguro* (tuna), roughly chopped with any thick silverskin removed
3-4 green onions, minced (greens only)
2-3 tbsps mayonnaise (to desired consistency)
Sriracha sauce (optional)

Spicy tuna: Mix the tuna, green onions, and a tablespoon of plain mayonnaise together in a medium bowl. Add more mayonnaise to reach your desired consistency. Add a dash of Sriracha hot sauce and mix to desired spiciness.

Combine the ground beef, fish sauce, salt and pepper in a separate bowl. I like to mix it with my hands to make sure it's all incorporated evenly. In a small bowl, mix 1/4 cup mayonnaise with up to a teaspoon of wasabi powder to taste. Form the ground beef into four patties, taking care not to pack them too tightly. Grill the patties on high heat to desired doneness, flipping once. Remove the burgers when ready and layer on the bottom bun: lettuce, tomato, burger, avocado, spicy tuna, pickled ginger slices, *nori* strips, and Sriracha sauce (optional). Spread wasabi mayo on the top bun and cap the burger. Serve hot. Makes 4 burgers.