

Tuna Poke

<http://userealbutter.com/2011/05/09/tuna-poke-recipe/>
from [No Recipes](#)

1/2 lb. sashimi-grade tuna (maguro), cubed (about 1/2 to 3/4 inch)
4 green onions, minced
1/4 cup rehydrated seaweed (I used wakame as Marc instructed – found it at my local Whole Foods)
2 tsps toasted sesame seeds (I like to mix black and white sesame seeds – I'm an interracial type)
2 tsps soy sauce
1 tsp sesame oil
1/2 tsp sugar
1/4 cup macadamia nuts, finely chopped (optional, but GOOD!)
the best salt you can find (I used Murray River pink flake sea salt)

Toss everything together except the salt. Sprinkle salt over the poke and serve with rice.