



**New Wave Hawaiian Ono Sashimi**  
*with Spicy Cilantro-Ginger Oil*

Serves 2:

5 slices Sashimi Grade Hawaiian Ono  
2 Tbsp Hot Ginger Oil  
1/2 tsp Fresh Grated Ginger  
2 tsp Shiro Soy Sauce  
Micro Shiso

• **Spicy Cilantro-Ginger Oil**

1 cup Olive-Canola Oil Blend  
2 Tbsp Fresh Grated Ginger  
1/2 cup Chopped Fresh Cilantro  
1 Tbsp Minced Shallots  
1 tsp. Red Crushed Chili Flakes  
Salt & White Pepper – to taste  
1/2 tsp Sesame Oil

Heat oil in a sauce pot until it just begins to smoke. Remove from heat and add all ingredients except the sesame oil. Let sit to marry and infuse flavors. Strain and add the sesame oil. Set aside.

**To prepare dish:**

Arrange ono slices on serving dish. Place a pinch of g rated ginger in the center of each slice.

Drizzle the hot cilantro-ginger oil and shiro soy sauce over the slices. Garnish with the micro shiso and serve.