

# Sashimi Salad

**Category:** Asian - Japanes **Servings:** 2

**Rating:** 10

**Source:**

**Description:**

Saw this bing made on Martha Stewart's show and it looked divine.

**Ingredients:**

ired shiro leaves	handful
ludo curls	15
isalad greens	2 oz. Microgreens,pea sprouts
!Matsuhisa dressing	5 tbsp plus 1 tsp.
fresh tuna	one 7 oz. Fillet
pepper	
!Sea salt	

**Instructions:**

Salt & pepper tuna. Sear tuna on both sides till surface is white. Plunge into iced water to stop the cooking.

Pour dressing into a serving dish. Arrange greens and udon curls and shiro leaves in center of plate.

Cut tuna in 1/8" slices and roll. Place petal-style around the greens and serve.

To make udon curls (or carrot curls) cut long strips 1 1/2"wide. At a 45 degree angle, cut a 1/2" wide strip. Wrap around a 1/2" rod and put in iced water till ready to serve.