



Hime Suma tartar

The Hime Suma melts in your mouth even faster than the avocado!



Ingredients (serves 2)

A	Hime Suma (for sashimi)	1 cut (around 100 g, cut into 5-mm cubes)
	Avocado	1 half (diced)
	Onion	1 half (diced)
	Watercress (stem)	2 stems (cut into 5-mm pieces)
	Basil leaves	3 leaves
	Balsamic vinegar	1 teaspoon
	Lemon juice	1 teaspoon
	Salt and pepper	As preferred
	Olive Oil	A small amount
	Watercress (leaves)	2 leaves

Recipe

1. Sprinkle salt and pepper on the Hime Suma, mix well, and chill in a refrigerator.
2. Mix with "A".
3. Cut the bottom off of a 500-ml plastic bottle to make a 5-cm-tall molder. Place it at the center of a plate, and press ingredients in with a spoon in the order of 1, 2 and 1, making three layers. Then remove the molder, sprinkle with olive oil, and garnish with watercress. Scatter basil leaves and sprinkle with salt and pepper.