



Classic & Contemporary  
Seafood Oasis

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## Sesame Crusted Tuna with a Tart Plum Sauce

*Serves 2*

### Ingredients for the Plum Sauce

2 Tbsp. Canola Oil  
½ Cup Umeboshi Plums pitted  
2 Fresh Plums pitted  
1 Shallot minced  
½ Cup Chicken or Shellfish Stock  
¼ Cup Plum Wine  
¼ Cup Rice Wine Vinegar  
2 Tbsp. Honey  
¼ Cup Dark Sesame Oil  
Kosher Salt to Taste

### Ingredients for the Tuna

½ Cup Black & White Sesame Seeds  
Kosher Salt & Freshly Ground Black Pepper  
12-14 oz. of Sushi Grade Tuna

### Plum Sauce

1. To make the sauce, heat the oil in a skillet over medium-high heat.
2. Add both kinds of plums and shallots, cook stirring until soft.
3. Add the stock and wine, simmer for 5 minutes. Then add vinegar and honey simmer for 5 minutes. Let cool slightly.
4. Using a blender purée until smooth. Whisk in the sesame oil and season to taste with salt.

### Tuna

1. Combine both kinds of sesame seeds in a shallow bowl, and roll the tuna in the sesame seeds.
2. Heat the oil in a fry pan, place tuna in the oil and lower the heat, so the sesame seeds toast, but not burn.
3. Cook about 1 minute per side, you want the tuna to be still red in the center.
4. Let tuna rest for 5 minutes, then slice into 1/4" slices. Place on plates, then drizzle with plum sauce and serve.

*Preparation Time: 15 Minutes*

*Cook Time: 2 Minutes*

### RECOMMENDED WINE

*2006 Shea Wine Cellars, East Hill Pinot Noir*

*2007 Swanson Pinot Grigo, Napa California*