

Taphouse Restaurant

STANDARD OPERATING PROCEDURE

PROCEDURE	Tuna Poke Tower Plate Anatomy	NUMBER PB-2
SHELF LIFE	Service Only – Hold for 1 hour	ISSUED: 2022
LOCATION	Prep – All Units	REVISED

ALLERGENS: Wheat, Eggs, Soy

Tuna Poke Tower *Marinated Tuna in Soy, Sesame Oil, Ginger & Rice Wine Vinegar, Avocado, Pineapple Cucumber, Micro Greens with Wasabi Ranch and Sriracha Aioli with Sesame Togarashi Wonton Crisps*

Flavor Notes: Tuna Sushi marinated with tamari soy and chili spice for a snap of heat with layers of flavor from the grilled pineapple, cucumber layer, Avocado and Micro Greens accompanied by the togarashi spice (chili pepper, sesame seeds, orange, poppy seed, ginger & seaweed) on the crispy wontons. Refreshing flavors with a light eating experience.

Visual Notes – Very colorful visually exciting with the chips and sauce work on the plate a wow visual.

Chance to Upsell – Sake would go great with this course!

Tuna Poke Tower Build

Plate: Triangle

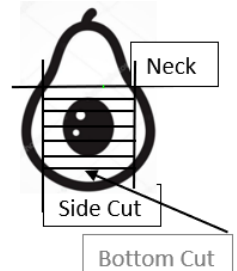
Station: Pantry

Time: 5 min

Ingredient	Amount
Pineapple Cucumber Layer -	3 oz. -1/2 C.
Tuna Poke Layer	4 oz. -1/2 C.
Avocado Layer diced from Neck	½ inch dice cube
Avocado Body, half sliced	6 Slices
Wonton Crisps	6 ea.
Wasabi Ranch Dressing /to squeeze Btl.	1 oz
Sriracha Aioli /to squeeze Btl.	1 oz.
Micro Greens	¼ c.
Poke Dressing	½ tsp.
Diced Red Pepper garnish	¼ tsp.
Scallion, shaved garnish	Pinch

Steps of Plating:

- Using a 2 ¾"-3" Ring mold start by placing the Pineapple and cucumber layer in the bottom of the ring mold with the ring mold spatula under. Press firmly but not to over crush the layer so its firm.
- Mix the diced tuna with the poke dressing to order if possible and blend this well and follow the same steps to layer the tuna poke next. Lightly but firmly press this layer. **Avocado Illustration**
- For the Avocado layer, remove the pit and cut the neck from the body of the avocado and sides with the bottom of the body of the avocado and dice this into ¼" pieces and layer the diced avocado using the same technique as the first two layers.
- Slice the remaining avocado into six even slices and split in half to place 3 slices from the outside of the diced avocado layer to the middle on top of the tower.
- Toss the micro greens in a half teaspoon of poke dressing.



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- Begin plating by first placing the poke tower on the plate off center near the top of the plate. Put the wonton crisps onto the plate cascading them from the back of the tower around the bottom edge of the tower. Unmold the tower by lifter the ring up.
- Top the tower with the micro greens.
- Place the two sauces onto the plate by first placing the Sriracha Aioli in six straight lines in a zig zag fashion around the front of the tower. Place the Wasabi dressing onto the plate in 5 tear drops where the Sriracha lines meet.
- Finish plating by topping the micro greens with diced red pepper and scallion.

Equipment – 2 ¾ "S/S Ring Mold & Squeeze Bottle for dressing.

NOTE: Towers can be assembled in advance of service for minimizing ticket times. Keep them in the coldest spot in the refrigerator. No longer than an hour better to make them to order in this case.

