

FRESH CATCH OF THE DAY

PAPIO



IN HAWAII THIS TYPE OF JACK IS A
LOCAL FAVORITE.

SASHIMI - GRILLED - PAN FRIED

INGREDIENTS:

GRILLED: OLIVE OIL, SALT, PEPPER

SASHIMI: CABBAGE, WASABI, SHOYU

PAN FRIED: OLIVE OIL, MAYONNAISE, PANKO OR FURIKAKE

COOKING GUIDE:

- 1. DRY FISH MEAT WITH PAPER TOWEL. DO NOT WASH FILLET WITH FRESH WATER.**
- 2. FOR GRILLED: LIGHTLY OIL FILLET, SPRINKLE WITH SALT AND PEPPER. GRILL TILL DONE, DON'T OVERCOOK!**
- 3. FOR SASHIMI: THINLY SLICE CABBAGE, ARRANGE ON PLATE OR SERVING DISH. THINLY SLICE FISH AND ARRANGE ON TOP OF CABBAGE. COMBINE SHOE AND WASABI IN SMALL BOWL AS DIPPING SAUCE.**
- 4. PAN FRIED: LIGHTLY COAT PAN WITH OLIVE OIL. COAT FILLET IN MAYONNAISE AND COAT IN YOUR CHOICE OF PANKO (JAPANESE BREADCRUMBS) OR FURIKAKE (ASIAN RICE SEASONING). COOK TILL BROWNEED. DO NOT OVERCOOK!**