# Alaska Salmon Poke

SERVES 6 PREP TIME 20 COOK TIME 5

# Ingredients

**Shoyu (Soy Sauce) Base:**

- Kombu: 50 g
- Bonito Flakes: 30 g
- Nori: 15 g
- Ginger, roughly chopped: 50 g (medium bulb)
- Scallion, roughly chopped: 2 bunches
- Garlic, roughly chopped: 10 cloves
- Black Garlic: 6 cloves
- Dry Shiitake: 10
- Roasted fish bones: 1 lb
- Soy Sauce: 2 quarts
- Water: 4 cups
- Mirin: 1/2 cup

**Poke Sauce**

- Shoyu (Soy Sauce) Base: 1 quart
- Rice wine vinegar: 1/2 cup
- Brown sugar: 1/2 cup
- Sambal: 1/2 cup
- Grated ginger: 20 g
- Sesame oil: 2 tbsp
- Garlic/Scallion/Ginger oil: 2 tbsp

**Poke Bowl**

- King Salmon: 1 lb
- Poke Sauce: 3 tablespoons
- Sushi rice
- Sunomono (pickled cucumber)
- Avocado slices
- Scallion, chopped
- Edamame
- Cilantro
- Toasted sesame seeds

# Directions

**Shoyu (Soy Sauce) Base**

1. Roast the fish bones at 400°F until golden brown.
2. Peel the ginger and roughly chop the ginger, garlic, and scallion. Fry them in a generous amount of oil until golden brown, then strain the oil and reserve it for future cooking.
3. Place the roasted fish bones and black garlic in a deep pot.
4. Combine all the other ingredients in the same pot and bring to a simmer. Let it simmer for 45 minutes.
5. Remove the pot from heat and let the ingredients sit and steep in the pot for another 30 minutes.
6. Strain all the ingredients and set aside. Discard the fish bones and squeeze the rest of the ingredients using your hands. Reserve the juice and add it back to the shoyu base. Store in a tight container and refrigerate.

**Poke Sauce**

1. Mix all the ingredients in a bowl and whisk until all the sugar is dissolved.

**Poke Bowl**

1. Combine the salmon and poke sauce, and mix well. Let it sit for a couple of minutes.
2. Serve the salmon over a bed of sushi rice and top with all the fresh ingredients.