



Ho Farm Namasu

Yield: 4 portions

1/4 cup sugar

1/4 cup rice wine vinegar

1tsp salt

1tsp julienne ginger

1/2 cup Ho Farm Hearts and Stars Cucumber or japanese Cucumber cut into thin slices

1/2 cup Ho Farm Red Okra Cut into thin slices

1/2 cup Ho Farm Watermelon Radish cut into thin slices

- 1) Combine the sugar, rice wine vinegar, and salt in a bowl and mix well
- 2) Add in the remaining ingredients, mix well, and marinate overnight
- 3) Serve Cold



Citrus Kanpachi Tartare

Yield: 4 portions

1/2# small diced kanpachi
1T tsuyu
1tsp lemon juice
1tsp lemon zest
1T chopped sea asparagus
1T red tobiko

- 1) Place the kanpachi in a bowl and add in the tsuyu and mix well
- 2) Add in the remaining ingredients and mix well
- 3) Serve chilled in a hollowed out tangerine or other citrus fruits