

# Ahi Tuna Sandwich Plate

Disney's Polynesian Village Resort  
Kona Cafe



## Ingredients for Ahi Tuna Sandwich

- 4 each 5-ounce Ahi Tuna Loin
- Salt, to taste
- Black Pepper, to taste
- 4 each Hawaiian Brioche Rolls
- ½ Cup Lemon Sesame Aioli
- 4 each Tomato Slices
- 4 each Leaf Lettuce
- Kim Chi Slaw

## Directions:

1. Season tuna loin with salt and pepper, sear on griddle to requested temperature.
2. Toast Brioche roll.
3. To assemble: spread lemon sesame aioli on both sides of roll, place tuna on roll. Top with Kim Chi Slaw, lettuce and tomato.
4. Serve with Sweet Potato Fries.

## Ingredients for Sesame Aioli

- ½ Cup Mayonnaise
- 1 tbsp. Lemon juice
- ½ tsp Sesame Oil
- Kosher Salt to taste

## Directions:

1. Mix all ingredients thoroughly.

## Ingredients for Kimchi Style Slaw

- For Vinaigrette:
  - 1 Lime, juiced
  - 2 tbsp. Rice Vinegar
  - 2 tbsp. Sugar
  - 1 tbsp. Chili Garlic Sauce (available in Asian markets)
  - 1 tsp Salt
  - 1 tsp Garlic, chopped
  - 1 tsp Ginger, chopped
  - ½ Cup Canola Oil
- For Slaw:
  - 1 Pound Napa Cabbage/Bok Choy mixed
  - ¼ Cup Shredded Carrots
  - ¼ Cup Shredded Red Cabbage



## Directions

1. For the vinaigrette, combine all 8 ingredients in a mixing bowl and mix thoroughly with a mixer.
2. For slaw, mix all 3 ingredients together in a mixing bowl.
3. Combine slaw and vinaigrette.