



Tobiko Tempura Lobster With Ginger Watermelon Sauce And Cucumber Namasu Salad

Submitted by
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Serve with J. Schram Rosé

Tobiko Tempura Lobster:

2 cups raw lobster meat, cut into 1/2" cubes
1 cup rice flour
2 cups Club Soda
1 Tbsp. Tobiko caviar

Combine rice flour and Club soda in bowl. Add Tobiko. Dip lobster pieces into tempura batter and deep fry until crisp. Remove and drain on paper towels.

Ginger Watermelon Sauce

3 cups watermelon juice
1 tsp. minced ginger
1 Tbsp. sushi vinegar
1 Tbsp. Canola oil

In saucepan, add ginger to watermelon juice and reduce over high heat to 1/2 cup. Strain and mix with sushi vinegar and Canola oil.

Cucumber Namasu Salad

1 cup English cucumber, cut in extra fine slices
1 tsp. minced ginger
2 Tbsp. Daikon, very fine julienne
2 Tbsp. sugar
1 1/2 Tbsp. rice vinegar
1/4 tsp. lemon rind
1/2 tsp. fish sauce
1 Tbsp. sea salt

Mix all ingredients and season to taste with sea salt.