

# **WEEKLY SPECIALS**

November 13th - November 19th



Ahi Tuna \$27.95



New Zealand Sea Bass \$23.95

# Tuna Tartare

#### **Instructions**

### Step 1

Slice your tuna into ¼-inch cubes and place the pieces in a mixing bowl.

### Step 2

Whisk together the ginger, soy sauce, lime juice, and sesame oil in a small bowl until combined.

### Step 3

Pour the sauce over the tuna and gently mix until incorporated.

Step 4

Transfer into serving bowls and sprinkle with the chopped green onion and toasted sesame seeds.

## Ingredients

- 1 lb of fresh sushi-grade tuna
- 1 teaspoon of ginger
- 11/2 tablespoons of soy sauce
- 2 tablespoons of lime juice, freshly squeezed
- 11/2 tablespoons of sesame oil
- 1 tablespoon of toasted sesame seeds
- 1 large green onion

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#### **Reminders**

Tuesdays: \$2.00 off anything in the case.

Curbside assistance and
delivery options are available.

Orders delivered Monday - Saturday
Ventura & Oxnard \$50 minimum
Ojai & Camarillo \$100 minimum

Monday - Friday 11:00 AM - 6:00 PM

Saturday & Sunday 10:00 AM - 4:00PM