



**Kona Kampachi® Poke (Hawaiian Tartare)  
with Watermelon and Thai Basil  
4 servings**

Kona Kampachi Poke

1 lb. Kona Kampachi filet,  
cut in medium dice

3 oz. onion, cut in small dice

2 oz. carrot, cut in small dice

8 oz. watermelon, cut in medium dice

1 bunch Thai or regular basil, julienned

3 Tbsp. soy sauce

1 Tbsp. rayu (spicy sesame oil) or

½ Tbsp. sesame oil

1 Tbsp. kabayaki (Japanese-style eel sauce) or ½ tsp. oyster  
sauce

2 tsp. Hawaiian salt or sea salt

1 small bunch scallions, sliced thin,  
for garnish

To make Kona Kampachi Poke: Combine all ingredients in a bowl  
and toss gently. Garnish with scallions.