



COMPONENTS

- Hotel Sheet Pans

- Paper Towels/Parchment Paper

SPREAD

Spread diced tuna evenly on paper towel.

Quality Check: Sift and check for blood-spotted or large sinew pieces and remove.



DEFROST

Cover with paper towel and store in cooler for 3-6 hours (ideally overnight). Do NOT wrap the fish directly in plastic film.





COMPONENTS

- Water
- Parchment Paper
- Salt
- Hotel Sheet Pans
- Thermometer
- Paper Towels/Absorbent Paper

CLEAN

Under **COLD** running water, gently rub the surface to remove tuna cutting dust.



SOAK

Place in 100°F (38°C) salted water (1 tablespoon to 1 pint). Soak for 2 minutes.



RINSE, DRY, WRAP

Rinse under **COLD** running water. Pat dry to remove surface water. **DO NOT RUB**. Place in paper towel-lined sheet pan. Cover with another paper towel.



STORE

Store in cooler for 12 hours (ideally overnight). **DO NOT** wrap saku directly in plastic film.

