

Uni Shooter with Ponzu Sauce

Yield: 4 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-uni-bowl-recipe>

Ingredients:

- 1 piece uni very fresh, firm, Sea Urchin from California, Canada-New Brunswick
- 1 egg yolk Quail, only
- 1 drop hot chili sauce Sriracha
- 1 tablespoon ponzu sauce equal parts soy sauce, mirin, rice vinegar, and splash lemon juice