



Soy, rice wine vinegar & wakame

50ml Kikkoman soy

50ml rice wine vinegar

Punnet wakame or seaweed salad (noodle bento)

Method

Mix soy & vinegar then lace oyster with mix & top with wakame.

Lime & wasabi

100ml of vegetable

1 tbs crushed garlic

100ml lime juice

1 tbs sugar

1 tube wasabi

Cracked pepper & salt

Method

Heat oil in saucepan remove from heat & add garlic don't let it burn, add lime juice, sugar, wasabi & season. Whisk to combine, chill in fridge till ready to use.

Red wine vinaigrette

1 golden shallot / red onion

100ml red wine vinegar

50ml olive oil

1 tbs sugar

Cracked pepper & salt

Method

Fine dice shallot, add vinegar, olive oil, sugar & season. Mix well & spoon onto oyster.

Sour cream & salmon roe

300g sour cream

100gm jar salmon roe

Method

Mix sour cream with cracked pepper & a little salt & spoon onto chilled oysters. Then add a small amount of salmon roe on top of the sour cream.