



ANGRY TUNA Sushi Slider

FEATURED ON
KING'S HAWAIIAN
ORIGINAL
SLIDER BUN



Angry Tuna with sweet soy and tempura crunch, served as part of a trio with Seared Salmon Sushi Slider and California Rock n' Roll Sushi Slider (all recipes within).

SERVING SIZE: 1 slider

YIELD: 24 servings

INGREDIENTS

24 each	King's Hawaiian Original Slider Bun
6 teaspoons	Sriracha
8 each	Leaves red leaf lettuce
48 each	Thin slices cucumber
48 ounces	Angry Tuna Mix (subrecipe)
12 teaspoons	Sweet soy sauce
24 teaspoons	Tempura Crunch (subrecipe)
72 each	Fried garlic chips

BUILD IT!



Prepare each slider to order as follows:

- 1 On bottom bun, spread $\frac{1}{4}$ teaspoon sriracha. Add $\frac{1}{3}$ piece of torn lettuce followed by 2 slices cucumber.
- 2 Top with 2 ounces Angry Tuna Mix, and garnish with $\frac{1}{2}$ teaspoon sweet soy, 1 teaspoon Tempura Crunch, and 3 garlic chips.
- 3 Place top bun on mix and press lightly to bring slider together. Plate with other sliders as desired for service.



ANGRY TUNA MIX

SERVING SIZE: 2 ounces
YIELD: 24 servings

MAKE IT!



INGREDIENTS

8 cups	Sushi grade tuna, raw ½" cubed
½ cup	Soy sauce
1 cup	Sriracha Mayonnaise (subrecipe)
2 teaspoons	Sesame seeds, toasted

- 1 Place cubed tuna into a large mixing bowl. Add soy sauce and mix to combine. Cover bowl and refrigerate for 10 minutes.
- 2 Remove bowl from refrigerator, then add Sriracha Mayonnaise and sesame seeds. Stir gently to coat and combine.
- 3 Transfer to storage containers and hold chilled until service.

SRIRACHA MAYONNAISE

SERVING SIZE: 1 cup, plus extra for dipping as desired
YIELD: 1 ¼ cups

MAKE IT!



INGREDIENTS

1 cup	Mayonnaise
¼ cup	Sriracha
¼ teaspoon	Kosher salt

- 1 Place all ingredients in a small mixing bowl and whisk until thoroughly combined.
- 2 Transfer to a squeeze bottle and hold chilled until service.

TEMPURA CRUNCH

SERVING SIZE: 1 teaspoon
YIELD: 24 servings

MAKE IT!



INGREDIENTS

½ cup	Tempura mix
1 tablespoon	Crumbs from processed King's Hawaiian Original Round Bread
1 teaspoon	Togarashi

- 1 Mix tempura batter according to package instructions.
- 2 Add King's Hawaiian breadcrumbs to mixture and stir to combine.
- 3 Using a fork, drizzle tempura batter into a 350°F fryer, 2 to 3 forkfuls at a time. When tempura bits float, remove from fryer with a fine sieve and place into a savaday.
- 4 Sprinkle tempura crunch with togarashi, and transfer to a storage container for service.





SEARED SALMON Sushi Slider

FEATURED ON
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Seared salmon with ginger-scallion cream cheese and fried onions, served as part of a trio with Angry Tuna Sushi Slider and California Rock n' Roll Sushi Slider (all recipes within).



SERVING SIZE: 1 slider
YIELD: 24 servings

INGREDIENTS

¼ cup	Avocado oil
24 each	1.5-ounce salmon fillets
24 each	King's Hawaiian Original Slider Bun
3 teaspoons	Kosher salt, or to taste
24 tablespoons	Ginger-Scallion Cream Cheese (subrecipe)
48 each	Mango slices, ¼" thick
24 tablespoons	Alfalfa sprouts, pod removed
24 tablespoons	Togarashi Fried Onions (subrecipe)

BUILD IT!



Prepare each slider to order as follows:

- 1 Add avocado oil to a sauté pan and set over low heat.
- 2 Season salmon fillet with about ⅛ teaspoon kosher salt, or to taste, and place in hot sauté pan. Turn heat up to high and sear for 30 seconds on each side. Remove from pan and set on cooling rack.
- 3 Toast bun for 2 minutes in a 400°F oven, then remove and set on cooling rack.
- 4 Cut cooked salmon fillet in half.
- 5 On bottom bun, spread 1 tablespoon Ginger-Scallion Cream Cheese, top with 2 mango slices, then both pieces of salmon, shingled on top of each other.
- 6 Top with 1 tablespoon alfalfa sprouts, 1 tablespoon Togarashi Fried Onions, and then top of bun. Plate with other sliders as desired for service.



GINGER-SCALLION CREAM CHEESE

SERVING SIZE: 1 tablespoon
YIELD: 24 servings

MAKE IT!



INGREDIENTS

1 ½ cups	Cream cheese
½ cup	Scallions, julienned on bias
1 ½ tablespoons	Ginger purée

- 1** Place cream cheese in a stand mixer fitted with whisk attachment. Whip on high for 2 minutes, scrape down the sides, then whip 1 more minute.
- 2** Add scallions and ginger to cream cheese and whip another 1 minute until well combined.
- 3** Transfer to a storage container and hold chilled until service, preferably overnight to allow flavors to come together.

TOGARASHI FRIED ONIONS

SERVING SIZE: 1 tablespoon
YIELD: 24 servings

MAKE IT!



INGREDIENTS

1 ½ cups	Fried onions
2 ½ teaspoons	Togarashi

- 1** Preheat oven to 400°F.
- 2** Place onions in a nonstick pan and place in hot oven for 2 minutes.
- 3** Remove pan from oven and add togarashi to hot onions. Toss thoroughly to coat. Transfer seasoned onions to a plate to cool to room temperature.
- 4** Place in an airtight container and store at ambient temperature until service.





FEATURED ON
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CALIFORNIA ROCK N' ROLL *Sushi Slider*

California crab with bacon and wasabi mayo, served as part of a trio with Angry Tuna Sushi Slider and Seared Salmon Sushi Slider (all recipes within).



SERVING SIZE: 1 slider
YIELD: 24 servings

INGREDIENTS

24 each	King's Hawaiian Original Slider Bun
6 each	Leaves iceberg lettuce
12 each	Slices of bacon, cooked to desired doneness, cut in fourths
36 ounces	California Crab Mix (subrecipe)
24 each	Roma tomato slices
48 each	Avocado slices
24 teaspoons	Wasabi Mayonnaise (subrecipe)

BUILD IT!

Prepare each slider to order as follows:

- 1** Toast bun for 2 minutes in a 400°F oven, then remove and set on cooling rack.
- 2** On bottom bun, place ¼ piece iceberg lettuce, 2 quarter-slices of bacon, 1 ½ ounces California Crab Mix, 1 slice tomato, and 2 slices avocado.
- 3** Spread 1 teaspoon Wasabi Mayonnaise on inside of top bun, then place on top of slider and press gently to bring sandwich together. Plate as desired with other sliders for service.



CALIFORNIA CRAB MIX

SERVING SIZE: 1 ½ ounces

YIELD: 24 servings

MAKE IT!



INGREDIENTS

28 ounces	Surimi crab flakes
15 tablespoons	Mayonnaise
5 teaspoons	Tobiko
5 teaspoons	Sesame seeds, toasted

- 1** Place surimi in a food processor. Pulse on high 4 to 5 times until it is well broken up, then transfer to a large mixing bowl.
- 2** Add mayonnaise, tobiko, and sesame seeds, and fold gently together until well combined.
- 3** Transfer to a storage container and refrigerate at least 1 hour before service.

WASABI MAYONNAISE

SERVING SIZE: 1 teaspoon

YIELD: 24 servings

MAKE IT!



INGREDIENTS

½ cup	Mayonnaise
2 teaspoons	Wasabi powder

- 1** Place ingredients in a mixing bowl and whisk until thoroughly combined.
- 2** Transfer to a storage container and refrigerate at least 30 minutes before service to let flavors come together.



Enjoy!

