

# CopyCat Bonefish Grill Ahi Tuna

## Ingredients

4 6-oz Ahi Tuna steaks  
Salt and black pepper, to taste  
1 tablespoon vegetable oil  
 $\frac{1}{4}$  cup soy sauce  
2 tablespoons rice vinegar  
2 tablespoons honey  
1 tablespoon sesame oil  
1 tablespoon sesame seeds  
1 cup mayonnaise  
2 tablespoons sriracha sauce  
1 tablespoon wasabi paste

## Directions

Season the Ahi Tuna steaks with salt and black pepper.

In a small bowl, whisk together soy sauce, rice vinegar, honey, sesame oil, and sesame seeds.

Heat the vegetable oil in a nonstick pan over high heat. Add the tuna steaks to the pan and sear for about 1 minute on each side.

Drizzle the soy sauce mixture over the tuna steaks and flip once more to coat with the glaze.

In another small bowl, mix together mayonnaise, sriracha, and wasabi paste to make the cream sauce.

Plate the Ahi Tuna steaks and serve with the cream sauce on the side.