Yields 13-14 Bites

1/2 lb Sashimi Grade Tuna  
13-14 Asparagus Tips  
1/2 tsp Toasted Sesame Oil

Sesame Seeds for garnish

Salt

Pepper

Garlic Powder

**Teriyaki Sauce:**  
1 C soy sauce  
2/3 C honey

(*Combine in a sauce pan your soy sauce, & 2/3 C honey. Bring to medium heat, and let it reduce by half, or until it sticks to your spoon like maple syrup)*

Optional Sauces:

**Miso Aioli**

*(I like to use Annie Chun’s Miso as my base, but you can use any kind of miso paste. Add in miso 1 tsp at a tim to 1/2 C Mayo, and mix to taste)*

**Toasted Sesame Sriracha Aioli**

*(Start with 1/2 C of mayo and add in 1-2 TBS Sriracha, and 1-2 tsp Toasted Sesame Oil. Mix to taste)*  
  
  
First let’s start by sautéing our asparagus on medium high with our toasted sesame oil and a dash of salt, pepper, and garlic powder. Cook until they are still a bit crisp but are more of a vibrant green color.

Next let’s cut our fish (or like my brilliant hubs though, ask the sushi chef at whole foods to slice them thin for you if you are short on time.

Put your asparagus a one end and a dot of teriyaki at the other and roll tuna until it adheres together with the sauce. Top with your sesame seeds and you are good to go ‘buoys and gills!’

Now this is where the sauces come in! I like to put mine on the plate so people can mix and match the flavors as they go, but you can drizzle them in the sauces, or even serve them on the side to dip into with soy sauce!