

Cape Cod Times
FOOD



First prize in the 2007 Charleston Restaurant Association's annual recipe contest went to this "Oyster and Tuna Sashimi," a dish created by chefs Michael Clucas and Julius Kaiser.



Charleston sous chefs Michael Clucas, left, of 39 Rue de Jean, a French bistro, and Julius Kaiser of Coast seafood restaurant, teamed up to create an appetizer of oysters on the half-shell dressed up with Japanese seasonings.



First place goes to Michael Clucas, sushi sous chef at 39 Rue de Jean, a French bistro, and Julius Kaiser, sous chef at Coast seafood restaurant, who teamed up to create an appetizer of oysters on the half-shell dressed up with Japanese seasonings and sushi-inspired toppings. Kaiser trained at Johnson and Wales University; Clucas attended the Trident Technical College culinary program in Charleston.

Oyster and Tuna Sashimi

One dozen freshly shucked oysters on the half-shell

1/2 cup rice wine vinegar

1/4 cup soy sauce

2 tablespoons yuzu juice (as a substitute, mix equal parts fresh grapefruit and lemon juice) (See note.)

4 ounces sashimi-grade tuna, finely minced

1/2 cup finely minced cucumber, seedless variety

1/2 cup (about 4 ounces) tobikko (See note.)

1/2 finely minced scallions

Note: Yuzu juice comes from a tart Japanese citrus fruit. Tobikko is a fine-grained, mild and crunchy flying fish roe, which comes (canned or jarred) in a variety of flavors, any of which will work well in this

recipe. Both products can be found in Asian food markets.

All ingredients should be well chilled before the dish is assembled.

Place oysters on a decorative serving platter or individual serving plates. Mix the vinegar, soy sauce and juice together in a bowl and spoon all the mixture over the oysters. Distribute the remaining ingredients over the oysters and serve.

