



DE LOACH  
VINEYARDS

*The Russian River Valley Original*

## MARINATED YELLOWFIN TUNA FILLETS

SERVES 8

### INGREDIENTS:

8 yellowfin tuna steaks, cut into 3" cubes, 8-10 oz each  
4 Tablespoons olive oil  
1/2 cup pickled ginger

### MARINADE INGREDIENTS:

4 cups teriyaki sauce  
1 cup dry sherry  
8 Tablespoons fresh ginger, minced  
1 cup scallions, chopped  
4 garlic cloves, thinly sliced  
1 teaspoon cayenne  
4 teaspoons freshly ground pepper  
Juice of 4 lemons

### DIRECTIONS:

Combine marinade ingredients in large bowl. Add tuna and marinade, refrigerated, at least three hours. Turn every hour. Bring tuna to room temperature, drain & brush with oil. Sear on very hot grill for 1-2 minutes on each of six sides. Outside should be charred and inside barely warm & very rare. Top with pickled ginger.

