Tuna Poke

[**SAM SIFTON**](https://cooking.nytimes.com/ourcooks/sam-sifton)

* **YIELD**4 to 6 servings for dinner; 8 to 10 as an appetizer

INGREDIENTS

* **1 ½** **pounds sushi-quality tuna loin, thick-cut**
* **1** **small red onion, peeled and sliced very thin**
* **4** **scallions, trimmed and both green and white sections thinly sliced**
* **3** **tablespoons soy sauce**
* **1** **tablespoon sesame oil**
* **1** **teaspoon mirin (sweet Japanese rice wine)**
* **1** **teaspoon chile-garlic sauce, or to taste**
* **1 ½** **tablespoons furikake (a dry Japanese seasoning made of a mixture of dried fish and seaweed, sesame seeds, salt, sugar and other ingredients) or sesame seeds, or to taste**
* **1** **cup roasted macadamia nuts, optional**
* Carefully cut the tuna, against the grain, into thick planks of 3/4 inch, and then into 3/4-inch cubes. Place cubes into a large bowl, and add to them the onion and scallions.
1. Combine the soy sauce, sesame oil, mirin and chile-garlic sauce in a small bowl. Whisk together, and adjust seasonings to taste.
2. Pour the sauce mixture over the fish, and toss gently to combine. Sprinkle the furikake or sesame seeds over the fish, toss again gently, then cover and place in the refrigerator for an hour or two to chill. Serve with the macadamia nuts, if using, scattered over the top.