



Deconstructed Sushi

Ingredients

Crab Salad

- 6 oz. crab meat
- 1 oz mayonnaise
- 1 teaspoon [Farmstyle Sriracha](#)
- 1 tablespoon [Fustini's Ginger Crush olive oil](#)
- Kosher salt

Marinated Cucumbers

- 4 oz. cucumbers, spiral cut
- 1 tablespoon green onion, sliced on a bias
- 1 tablespoon shoyu
- 1 teaspoon [Fustini's Japanese Sesame Oil](#)
- 1 teaspoon sugar
- 2 tablespoons [Fustini's Ginger & Honey balsamic](#)
- Kosher salt
- pinch white sesame seeds, toasted
- pinch black sesame seeds, toasted

Avocado Soup

- 3 ea avocado, skin and pit removed
- 4 oz cucumber, seeds and skin removed
- 2 cups chicken broth
- ½ cup water
- ½ cup [Fustini's Ginger & Honey balsamic](#)
- 1 tablespoon [Fustini's Japanese Sesame Oil](#)
- 1 teaspoon ginger powder
- 1 teaspoon wasabi powder
- Kosher salt

Directions

Step 1. Crab Salad

In a small bowl combine all ingredients and reserve for later use.

Step 2. Marinated Cucumbers

In a small bowl combine all ingredients except for sesame seeds and refrigerate for an hour for flavors to marry together. Before serving, top the salad with a small amount of toasted sesame seeds.

Step 3. Avocado Soup

In a small food processor, blend all ingredients until pureed smoothly. If the mixture is too thick add more water to compensate. Adjust seasoning with salt, and reserve cold for service.