

# **5 Tips to Design a Perfect Poke Bowl (HS 64)**



No one in their wildest dreams thought that the sashimi-grade fish bowl would be United State's next big thing in fast-casual dining.

Sushi restaurants and bars have popped up everywhere. Several [poke restaurants](#) are giving the dish a build-your-own approach wherein customers pick their desired ingredients.

While picking your sauces, you need to be a bit selective. Too heavy sauces can make your poke bowl look greasy and overdressed. Adding unfamiliar ingredients can hamper the taste and texture of your dish.

We are here to help you put together the ideal poke bowl. Scroll down for more.

## **1. Add more colors**

Add a medley of colors in the form of veggies, sauces, proteins, etc. to have a nutritionally balanced food. The hallmark of a perfect poke bowl is the exact blend of color and flavor. It's all about being simple, fresh, and making your vegetables shine. Create a rainbow in your bowl.

## **2. Don't rely on raw fish**

Sushi can be eaten either raw or cooked. If you're scared to have raw sushi, then go for cooked. This Japanese cuisine offers you multiple options for both vegetarians and non-vegetarians. This cuisine is constantly evolving, you even have vegan options!

## **3. Don't add generous amounts of sauces**

All you need is a drizzle of soy sauce and sesame oil, which is the traditional way of having sushi items. You need to add just the right amount of sauce without destroying the freshness of your poke bowl.

A super spicy poke bowl can burn up your tongue while a creamy texture will be too rich. Add a little of your favorite sauce and lock the rich and fresh texture of your poke bowl.

## **4. Toss it up with a crunch**

It's the final construction that enriches your bowl of happiness. Add some crunchy bits like sesame seeds, fried onions, dried seaweed, and likewise to restore the richness of your poke bowl. Please don't overdo it! Be cautious with salty toppings since it may destroy your food.



## **5. Mix it up well**

Don't hesitate to mix your bowl once you settle down to get variety in each bite. If it's your first time, then feel free to endure every bite and pick up piece by piece.

***Over to you!***

Yoki Express takes pride in providing customers with fresh, delicious, and nutritious sushi burritos and poke bowls. We offer authentic, fresh, and simple flavors that suit your taste. Don't go to any poke restaurant, order one of our [signature bowls](#).