

# THE INDONESIAN TABLE



PHAIDON

Raw Tuna in Spicy  
and Tangy Citrus



# Raw Tuna in Spicy and Tangy Citrus

The Manado word gohu translates to 'pickled' in specific dishes such as gohu papaya, where ripe papaya is pickled for at least 24 hours. But in this case, it is used to describe a quick, spicy and tangy marination of tuna.

I first learned of this dish on a visit to a fishing village near Likupang, a hot Indonesian tourist destination in my hometown of Manado. As the story goes, local fishermen would go out to sea with pouches of fresh chillies, shallots, calamansi and salt. When hunger struck, a few freshly caught fish were filleted on the spot and combined with the ingredients in the small bags.

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This dish is also a tradition in Maluku, and I've prepared it to much success at several great establishments and gala dinners. Essentially, it's an Indonesian ceviche, full of freshness, heat and the perfect amount of sharpness to bring the flavours to life – and it's incredibly easy to make. Quality is paramount, so you must use high-quality fish. Ask a trusted fish supplier for sashimi-grade tuna.

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Origin: Sulawesi and Maluku Islands

Preparation time: 15 minutes,  
plus 10 minutes chilling time

Serves 4

For the marinade:

- \* 2–3 red bird's eye chillies, finely chopped
- \* 2 banana shallots, finely chopped
- \* Handful of basil, finely chopped
- \* ½ teaspoon salt
- \* ¼ teaspoon sugar
- \* 1 tablespoon groundnut (peanut) oil
- \* Juice of 4 calamansis or 2 limes

For the tuna:

- \* 1 (400-g/14-oz) sashimi-grade tuna steak  
or tuna belly, cut into 1-cm/½-inch cubes
- \* Micro basil leaves, to garnish (optional)

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To make the marinade, combine all the ingredients in a mixing bowl and mix well. Add the tuna to the bowl and refrigerate for 10 minutes.

Remove the mixture from the refrigerator and toss gently.

Variation:

## - Indonesian Poke Bowls (Poke Bowl Ala Indonesia)

Divide 400 g/14 oz (2 cups) cooked rice into 4 bowls.

Top each bowl with the tuna mixture. Add sliced avocado, coarsely grated carrots, edamame and corn. Dress with a Chilli and Tomato Sambal.