

SAN DIEGO FOOD FINDS BLOG

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS PO BOX 675362 RANCHO SANTA FE CA 92067

Special Ahi Poke Dishes

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These six restaurants are making some of the best tuna poke dishes that America's Finest City has to offer.



BARLEYMASH TUNA POKE

Do the **Ahi Poke** at Common Theory Public House every day of the week! Fresh tuna is cut into perfect cubes and loaded with cucumber, onion, sprouts and ginger oyster soy sauce. The Kearny Mesa spot serves the dish with taro chips so that you can dig and dip right in!

Romesco in Bonita is giving ahi tuna a Mexican-meets-Mediterranean twist! The eatery creates dishes from authentic Mexican recipes, utilizing Mediterranean techniques—and their **Roadside Ahi Tuna Tostada** is no exception! It is crafted with tuna, guacamole, fresh cream, mixed tender greens and mild habanero salsa. This tostada evokes tuna greatness and tastes even better when paired with a cerveza.



ROMESCO ROADSIDE AHI TUNA TOSTADA

If you're a poke fanatic, The Duck Dive in Pacific Beach is the place to be. Start with their **Poke Tacos**, fresh caught ahi tuna marinated in olive oil, soy and ginger and loaded inside a wonton taco shell. The tacos are served with bean sprouts, wasabi aioli and sesame seeds. Another mouthwatering option is the **Ahi Poke**, yellowfin tuna with olive, jalapeno, avocado, chili sauce and crispy wonton chips.

Stop by Pacific Beach Shore Club for a beachside taste of the **Ahi Poke Stack**. It's hard to compete with what this spot is serving up – a mouthwatering sea-inspired dish and picturesque views of the Pacific. Kick off your meal with the plate, crafted with cucumber, avocado, seaweed salad, wasabi mayo and tortilla strips.

Next time you're in the Gaslamp, stop by [barleymash](#) for a taste of their craft cocktails and alcohol-infused cuisine! The progressive menu draws heavily on two bar favorites—beer and bourbon. Try the **Tuna Poke**, with fresh albacore loin, beer-brined kimchi, teriyaki sauce and avocado.

Pacific Beach's [Tavern](#) is serving up coastal cravings, handcrafted cocktails, local brews and good times. The **Ahi Poke** features sashimi grade ahi, cucumber, scallions, mango-mojito soy sauce, toasted sesame seeds, fresh lime, avocado and housemade wonton chips.