

# Japanese Style Lobster Breakfast Bowl



## INGREDIENTS

3	Ounces	<u>Lobster Sensations®</u>
1	Ounce	Yum Yum Sauce
1	Cup	Sushi Rice, Cooked, Seasoned
1	Sheet	Nori, Toasted, Sliced
1/2	Each	Egg, Soft Boiled
1/4	Each	Avocado, Sliced
1	Each	Umeboshi
1	Each	Lime, Fresh, Wedge
	As	Sesame Seeds, Toasted
	desired	
	As	Sriracha
	desired	
	As	Soy Sauce
	desired	

FEATURED PRODUCTS:

MENU PARTS: [Breakfast](#)

Challenge the ham 'n eggs crowd to up their game with a breakfast bowl featuring lobster. This hearty, Japanese inspired protein fix will carry the day...and Lobster Sensations® makes it easy for you. Unless you have a Japanese B&B in the neighborhood, you won't find this nearby

## DIRECTIONS

1. Mix the Lobster Sensations in the Yum Yum Sauce.
2. Put the seasoned sushi rice in the bowl and arrange the avocado, nori, egg, umeboshi, and lime wedge.
3. Sprinkle with toasted sesame seeds and finish with sriracha and soy as desired.