

# San Diego Food Finds Blog

## Popular Poke Dishes



Encontro Ahi Poke Tostaditos

These seven San Diego restaurants are making some of the best tuna poke dishes America's finest city has to offer!

Do the "Ahi Poke" at [Common Theory Public House](#) every day of the week. Fresh tuna cut into perfect cubes loaded with cucumbers, onion, and sprouts all mixed with ginger oyster sauce. Top it off with a side of taro chips for dipping.

If you're in North Park, you must stop by [Encontro](#) for poke and happy hour. Served exclusively as a happy hour treat, the Ahi Poke Tostaditos. Crafted with fresh tuna and scallions on a crispy tostada, these tostaditos pair perfectly with a cold beer.

[WESTROOT tavern](#) has a fishy little twist on nachos. The Poke Nachos, an exclusive WESTROOT creation, are made with wonton chips, avocado, scallions, cucumber, red onion, furikake, seaweed, sambal and loaded with fresh poke.

[barleymash](#) in the Gaslamp Quarter has beer infused Tuna Poke. A house creation, sashimi grade albacore loin is layered with house made beer-brined kimchi, teriyaki sauce, and avocado sprinkled with toasted sesame and wasabi cream. This isn't your average tuna salad.

It doesn't get any fresher than [Duck Dive's](#) Ahi Poke with crispy wonton chips. Fresh yellow fin tuna that gets drizzled with chili sauce and olive oil, then topped with avocado and sliced jalapenos for an extra kick. Duck Dive's Ahi Poke will make you feel like dancing!

If raw tuna isn't your thing the [Pacific Beach Fish Shop](#) and [Encinitas](#) got you covered. Have your Ahi Tuna seared rare or more and pick your very own marinade for it! Give it a kick with a chipotle glaze, Asian fusion with teriyaki sauce or the crowd favorite house seasoning. Have your fish served over a leafy green salad, in a taco or in a sandwich.