



AMBERJACK HAMACHI

Japanese Yellowtail | *Seriola Quinqueradiata*

Amberjack Hamachi, also known as Japanese Yellowtail, is mostly found along the coasts of Japan and Korea. It is a very popular fish to eat in Japan raw or cooked. The meat becomes quite firm when cooked, but tears into large flakes quite easily and holds well in soups or stews. Whether it is baked, steamed, grilled, or pan-seared, Amberjack Hamachi is versatile and is great paired with soy or ponzu sauce, lemon-butter, salsa, yuzu, or topped with a miso glaze.



Packing: 44 lb, IQF, Wild
Sizes: 2-4 lbs, 5/up



Fishing Method: Purse Seine, FAO 61



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information :
Mild and sweet flavor; Firm and tender texture



Form: IQF, WR, Wild Caught



Preparation: Preparation: Bake, Steam, Poach, Grill, Broil, Soup, Pan-Sear, Sashimi when freshness allowed



Species/Source: *Seriola quinqueradiata*/ Korea or Japan



**QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY**



Conservation status: Japanese fishery management

