



## **YELLOWTAIL HAMACHI COLLAR**

*Seriola Quinqueradiata*

Hamachi is a younger version of yellowtail, that is sushi-grade and farm-raised for higher fat content. In Japan, this fish is also referred to as “Buri.” Hamachi is an essential part of Japanese cuisine and one can find it in sushi bars or restaurants that serve raw fish as appetizers worldwide. It is an all-time favorite for many because of its mild flavor and firm, yet buttery melt-in-your mouth texture. The collar, also known as “kama,” is a traditional broiled dish that can also be grilled and found in Japanese restaurants. It’s highly sought as it is the fattiest part of the fish creating a juicy and mouthwatering experience. The end result is a crispy skin and flesh that easily falls off the cartilage.



Packing: N/A



Fishing Method: Farm-raised in fish pens



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



Flavor/Dietary info: Mild, clean, and juicy



Form: IQF, Farm



Preparation: Grill or Broil



Source/Origin: Japan



**QUALITY | SUSTAINABILITY  
RELIABILITY | INTEGRITY**



Conservation status: Great