



YELLOWTAIL HAMACHI HEAD

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 heads are actually not typically used, so we saw opportunity the same way other fish heads are utilized as they are very nutritious and make a delicious soup or grilled fish. At the same time, this creates more suitability for Hamachi – the best of both worlds for the fish and consumers. The heads surprisingly also carry a decent amount of meat and nourishing deliciousness.



Packing: 33 lbs/cs
 Size: 300 grams/up



Fishing Method: Farm-raised in fish pens



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



Flavor/Dietary info: Nutrient dense, firm buttery texture



Form: IQF, Farm



Preparation: Soup, Grill



Source/Origin: Japan



QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY



Conservation status: Great