



YELLOWTAIL HAMACHI FILLET/LOIN

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. Hamachi or Buri, Japanese amberjack, is often compared to Hiramasa, gold-striped amberjack, and Kanpachi, greater amberjack, all of which classify as yellowtail. Yellowtail is found in a wide variety of cuisines from sashimi crudo to nigiri to dry-aged fish to donburi rice bowls, the list is endless.



Packing: Fillet ~30 lbs/cs, catch weight; Loin - ~32 lbs/cs, catch weight
Size: Fillet- 1.5-2, 2-2.3, 2.3-2.5, 2.5-2.7, 2.7 kg/up; Loin – 500-700g



Fishing Method: Farm-raised in fish pens



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



Flavor/Dietary info: Mild flavor, firm buttery texture



Form: Fillet - J-cut, CO; Loin – IVP, CO



Preparation: raw, sear, broil, dry-age, pan-fry, grill, soup



Source/Origin: Japan



**QUALITY | SUSTAINABILITY
 RELIABILITY | INTEGRITY**



Conservation status: Farm