

## Baja Hiramasa (farmed yellowtail)

The buttery texture and bright, mild flavor of our Baja farmed yellowtail (*Seriola lalandi*) – also known as Hiramasa and Amberjack in the marketplace – is similar to Hawaiian Kampachi (*Seriola rivoliana*), and provides a slightly less fatty alternative to its Japanese cousin, Hamachi (*Seriola quinqueradita*).

Baja Hiramasa are harvested by Baja Seas, the first complete cycle yellowtail farm in the Americas. The state-of-the-art aquaculture facility in Baja California Sur Mexico includes grow-out pens in Magdalena Bay, and a hatchery where future seed will be produced. Original stock was provided by Hubbs-Sea World Research Institute – renowned for developing methods for raising high-value marine fin fish species and sustainable ocean practices.



### Environmental responsibility

Baja Seas' use of innovative management and technology ensures minimal environmental impact. For example, Recirculating Aquaculture Systems decrease pollution and disease, and semi-automated feeders and feed cameras prevent overfeeding. Fish are raised without medicants, growth hormones or other such products; and feed is comprised of fishmeals, fishoils, wheat flour, corn gluten meal, pea proteins, canola oil, dried yeast, vitamins, minerals and amino acids. Fishmeals and fishoils are sourced from sustainable sources of fisheries with regulated quotas.

### Culinary applications

Use Baja Hiramasa in almost any preparation that calls for a mild, white fish. Because Baja Hiramasa has nice fat content and produces thin fillets, best applications are sushi, sashimi, crudo and pan seared. Fish range from 4 to 8 lbs. **Available whole or as fillets.**



**CONTACT YOUR WHOLESALE REP FOR PRICING**

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