

## SUPER FROZEN KAMPACHI

**Item Name:** Kampachi Fillet

### **INTRODUCTION**

When a yellowtail reaches mid-maturity, it is called “Kampachi”. Similar to the Hamachi, Kampachi has a clean, rich but crisp taste with a firmer texture. When sliced for sushi, Kampachi have an elegant cream colour with a pink edge.

Our Kampachi is farm raised from Kagoshima. The best harvest season for this fish is from November to March, which is when we do all our processing. After processing, it is kept in our super freezer to ensure the quality and to extend the shelf life. Our Kampachi is tasteless smoked and not CO treated.



- Origin: Kagoshima
- Aquaculture
- Super Frozen
- Tasteless Smoked
- Each piece is roughly 3 LB
- A case is roughly 30 LB
- Skin on with bone
- HACCP / FDA Certified

