



hiramasa | kingfish

beautiful fish



 **CLEANSEAS** | sustainable seafood



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Australian Born
Japanese Quality
Culinary Excellence



The true king of Yellowtail Kingfish, long prized by the Japanese as one of the great sashimi fish.

***Seriola lalandi* – also known as Gold striped Amberjack, Lechas, Magiatiko, Charuteiro, and Gelbschwanz.**

A natural inhabitant to the waters of Southern Australia, the Yellowtail Kingfish (*Seriola lalandi*) is variously known around the world as Amberjack, Gelbschwanz, Magiatiko, Cheruteiro and Lechas. In Japan, where it is known as the Hiramasa, it is regarded as one of the finest sashimi fish.

The pale pink flesh and sweet, rich flavour make the Yellowtail Kingfish popular with both Japanese and Western gourmets. Cleanseas call the farmed Yellowtail Kingfish by its Japanese name Hiramasa – differentiating it from the wild fish.

The Hiramasa Kingfish farmed by Cleanseas is genuinely superior to the wild, with a higher fat content, cleaner flavour and firmer texture making it more versatile, consistent and delicious.

Farmed to the highest environmental standards, the Hiramasa Kingfish is truly the world's best.

Region of origin

A natural inhabitant of the waters of Southern Australia, the Hiramasa Kingfish are farmed by Cleanseas in Boston, Arno and Fitzgerlad Bays, Spencer Gulf, South Australia.

Growing conditions

Hatchery raised fingerlings produced from wild brood stock, fish grown in open ocean sea-cages located in the Spencer Gulf, South Australia.

Sustainability

Grown in compliance with ISO 14001 requirements and certified by Friend of the Sea. The use of natural feeds, minimal stocking densities and site following practices, delivers a fish which is totally sustainable against the world's best practices.

Feed

Locally produced, natural feeds from sustainable sources. GMO and land animal product free, certified by Friend of the Sea.

Harvesting method

Ike-Jime, humane method, pneumatically stunned and gill bleed per certified Friend of the Sea protocols.

Availability

Year round.

Sizes (whole)

Winter: Premium 4.5 – 5.5kg
Summer: Premium 3.5 – 4.5kg

Flesh Colour

White to pale pink.

Bone Structure

Minimal.

Flesh fat content

Winter: Premium 16 – 19%
Summer: Premium 14 – 17%

Flavour

Sweet, rich and clean.

Texture

Firm, broad flaked flesh.





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Excellence in environmental fish farming

Cleanseas Tuna as Australia's leading fish farmers are at the forefront of environmental best-practice.

At Cleanseas, every element of the farming activities are undertaken beyond required legislation and world's best practice standards.

Operating to certified ISO 14001 standards, Cleanseas commitment to quality is at every level from water to pack.

Cleanseas were awarded the first Friend of the Sea sustainable seafood certification in the Southern Hemisphere for Hiramasa Kingfish and Suzuki Mulloway.

Flesh yield from whole fish

Whole	100%
Gutted	91%
Gilled and Gutted	87%
Headed and Gutted	77%
Japanese Fillet (collar on, rib cage in)	67%
Western Fillet	57%
Fillet - skinless	48%
Fillet - skinless/boneless	45%

Fish Uses



Whole Kingfish

Best for roasting, poaching and steaming.



Whole Fillet

Best for roasting, poaching, steaming and smoking (hot & cold).



Belly Fillet

Best for sashimi, tartare, grilling, roasting, cureing and smoking.



Tail Fillet

Best for sushi-maki, tartare, grilling, deep frying and pan frying.



Shoulder Fillet

Best for sashimi, grilling, roasting, pan-fry, smoking, steaming, poaching, cureing and deep frying.



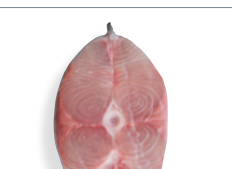
Fillet

Best cut across a scaled, pin-boned fillet – great for crispy skin roasting and pan frying.



Paillard

Best for pan frying, grilling or roasting.



Cutlet

Best cut from the centre of the fish, great for grilling and pan frying.



Collar

Best for braising, frying and curry.

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