



SANTA MONICA
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Hamachi



Species Name:

Seriola quinqueradiata

Sustainability Rating:



Red - Avoid

What:

Hamachi is Japanese for a certain species of Amberjack (Japanese Amberjack) that is farm raised. Hamachi is often confused or substituted for Hiramasa (or Yellowtail), which is also an Amberjack (Yellowtail Amberjack).

When:

Available Year-Round

Where:

Japan

How:

How - Farm Raised

CHARACTERISTICS



Hamachi is technically a farmed yellowtail; with the same fantastic flavor and rich, luxurious texture due to a nice high fat content but with more dependable availability than it's wild counterpart.

Alternatives include: Hiramasa, Kampachi or Yellowtail.

FOR YOUR MENU



Popular as a sushi fish, hamachi is fantastic when served raw; sashimi, crudo, ceviche or carpaccio... but, you can also enjoy hamachi cooked!

FOR YOUR WAITSTAFF



If your customers like yellowtail, they'll love hamachi!

FOR YOUR RETAIL DISPLAY



If you have customers looking for a fish to use for sushi, direct them towards the Hamachi.