



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Uni Roe



CHARACTERISTICS



Uni has a light, sweet, and somewhat briny flavor - very unique! With a soft, rich and buttery and melts in your mouth... You want to look for bright yellow/gold/orange uni roe with a firm texture.

FOR YOUR MENU



Traditionally used as sushi or sashimi, uni roe can also be served as tempura or worked quickly in delicate sauces. Get creative!

FOR YOUR WAITSTAFF



Uni Roe is not for everyone, but once you find someone who loves it, you know you have a fan for life! If you need more to recommend it, uni roe is good for you - it's Rich in protein, fiber, and Vitamin C, A & E, iodine and calcium! Also, some believe it's an aphrodisiac...

FOR YOUR RETAIL DISPLAY



Chances are you won't see this delicate and rare item in most retail cases - but if you have a customer asking for it, check in with your Sales Representative or Merchandiser on special ordering some.

Species Name:

Strongylocentrotus franciscanus

Sustainability Rating:



Grey - Unranked

What:

The edible part of the Sea Urchin (not actually the roe, but the gonads)

When:

Year-Round (best to pre-order)

Where:

California

How:

Wild caught; Diver Harvested