



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

.....
**YELLOWFIN
TUNA**
.....

WILD CAUGHT
PRODUCT OF HAWAII AND OTHER VARIOUS
LOCATIONS
.....



Yellowfin Tuna (*Thunnus albacares*) is a popular member of the tuna family, sometimes called “Ahi”



With its gorgeous red color, this fish is often served raw or quickly seared. After it is cooked, it loses that bright ruby red color. The fattier the better, which is why the fatty pieces of the belly are some of the most desirable parts.

Yellowfin Tuna tastes great and pairs well with all kinds of flavors. If you decide to cook it, Yellowfin is quite versatile. You can grill it, bake it, broil it or pan sear it!



Depending on how the chef is preparing Tuna it can pair with a variety of wines such as red, white, rose and sparkling. If you're serving it sushi style, suggest some sake!

It's okay to just slice a couple of steaks off a loin and then display them with the whole loin as that will help keep the tuna in top quality condition.