



**SANTA
MONICA
SEAFOOD™**
A PASSION FOR SEAFOOD

NEW ZEALAND
SEA BASS

H&G | 3-5 LBS. EACH

BAS180

WILD CAUGHT FROM NEW ZEALAND



Also known as Hapuka, Hapuku or Whapuku (or Groper in New Zealand) is a member of the Wreckfish family. This deep-water species and sought after fish has a reputation for its superior flavor and texture.

Depending on the size of New Zealand Sea Bass (*Polyprion oxygeneios*), the flavor and texture can range from sweet and delicate in the smaller specimens to juicy and heavyflaked on the larger fish.

From the pristine depths of New Zealand, this fish cooks up pearly white and is a highly sought after winner in its class.

This fish holds together very well. Its thick flesh will soak up auxiliary flavors making it a flexible fish to work with.

If your customers are looking for something mild and sweet, suggest New Zealand Sea Bass - they'll love it! We recommend pairing this delicious fish with a refreshing New Zealand white wine or rosé!

This is a great option to recommend to customers looking for something new - it's easy to cook, mild in flavor and works well in any recipe calling for Bass or Grouper.

New Zealand Sea Bass is wild caught through bottom longline method and is available year-round. It's Monterey Bay Aquarium Seafood Watch sustainability rating is grey (unrated).

Other SMS Codes:

BAS182 - New Zealand Sea Bass Fillet (3-5 lb. fillets)

