



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

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**YELLOWFIN TUNA
SAKU BLOCK**
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WILD CAUGHT
PRODUCT OF VIETNAM
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Yellowfin Tuna (*Thunnus albacares*), with its gorgeous red color, is often served raw or quickly seared. After it is cooked, it loses that bright ruby red color.

- A sashimi grade product
- Each block is subjected to CO, IVP freeze, and packed.
- The blocks are individually packed and vacuumed.
- Pole Caught
- Free of parasites
- Saku blocks are not injected or vacuum tumbled with any chemicals or processing aids
- Free of all off-odors/flavors and possess characteristic color and texture for the species



Serve it up raw – sashimi, sushi, ceviche, or crudo – tastes great and pairs well with all kinds of flavors.

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