



CELEBRATING 25 YEARS 2000-2025

AAA TUNA SAKU

Features

- Sashimi grade, hand-cut from fresh
- Always single frozen
- Brine frozen to -40°C = moist & firm
- Excellent color, texture, flavor
- Uniform 1 inch thickness
- Available in various sizes
- IVP quick thaw packages



Frozen partial thaw thawed

A perfectly seared tuna block provides endless options for appetizers and entrées. Thaw a Saku block on the counter for 2 hours, season (Montreal seasoning is spectacular!), and sear on high, for 2 minutes per side, in a hot cast iron skillet. Return the block to refrigeration to continue to thaw and that's all there is to guaranteeing a rare center! Slice to garnish and serve over greens, with a scrumptious sauce, for a gorgeous and tasty presentation.

ISLAND BRAND...*with chefs in mind*

Form	Size	Origin	Brand
AAA Yellowfin Saku (thunnus albacares)	Blocks	Indonesia	Island Brand
AAA Bigeye Saku (thunnus obesus)	Blocks	Indonesia	Island Brand
AAA Bluefin Saku (thunnus maccoyii)	Blocks	Indonesia	Island Brand

Pack	Master Case Dimensions	Case Cube	Pallet Pattern
22 lbs IVP (2 X 11 lbs)	17.75 / 14.75 / 6.75	1.02	7 x 9

Island Brand Seafood Imports

127 Eastern Ave., Suite 3 Lower Building, Gloucester, MA 01930 US TEL 978-281-7771

www.islandbrandseafood.com