DUNGENESS CRAB CLUSTERS AVAILABLE
Now available! USA Processed and Wild Caught from the Pacific Northwest! They are currently in stock and available in 25 pounds per case and are soldier packed (hand packed side by side). Please contact your sales representative at Tropic Fish Hawaii.

Visit our websites at:
www.hilofish.com
www.konafish.com
www.tropicfishhawaii.com
www.tropicfishmaui.com
www.tropicfishkauai.com
One way to reduce expenses when planning a special occasion such as a graduation or birthday party is to contact one of our seafood companies available on all major islands in Hawaii.

Whether than hiring a caterer, you can serve prepared items that will certainly delight your guests.

Recommended items include Crab Clusters, Diced Salted Salmon, Calamari, Lomi Lomi Salmon, Kim Chee Cucumber, Smoked Fish, fresh Ahi for Sashimi. Please call one of our locations and inquire on items available.
The debate over fishing regulations at the Papahanaumokuakea Marine National Monument is heating up again.

The Department of the Interior will have 120 days to complete the review and will determine if federal protections around the Northwestern Hawaiian Islands are costing jobs, as the fishing industry has claimed. A decision should be made in July.

President Trump took aim at the Antiquities Act, the law signed by President Theodore Roosevelt in 1906 that gives presidents the authority to create national monuments to protect significant natural, cultural or scientific features. "The Antiquities Act does not give the government unlimited power to lock up millions of acres of land and water and it's time we ended this abusive practice," Trump said before signing the Executive Order. President Obama initiated the ban last October 2016 to the disappointment of the Hawaii fishing industry.

Papahanaumokuakea Marine National Monument is the largest contiguous, fully protected conservation area under the U.S. flag and one of the largest marine conservation areas in the world. It encompasses 582,578 square miles of the Pacific Ocean -- an area larger than all the country's national parks combined.

"To date, no president has ever made anything less protected for any monuments under the Antiquities Act. So its sets a very dangerous precedent," said William Aila, a native Hawaiian fisherman who was an original member of the Northwestern Hawaiian Islands Coral Reef Ecosystem Reserve Advisory Council.

Senator Schatz and Aila both said Hawaii's longline fishing industry has made record profits this year, but the president of the Hawaii Longline Association said that's because the fish has been in other areas of the Pacific outside of the monument.

"Removing a significant portion of the ocean to the commercial fishing fleet in Hawaii has had an impact, whether it is this year, or next year, or three years or five years from now," said Hawaii Longline Association President Sean Martin. He added that he looks forward to seeing the review results.

*Credit: Hawaii News Now
TOP TRENDS IN SUSTAINABLE SEAFOOD

According to the National Restaurant Association’s chef’s survey, sustainable seafood is a trend for 2017. Sustainable seafood is taking up more of seafood’s market share worldwide. According to an article in The Guardian, in 2016 the global sustainable seafood market hit $11.5 billion in retail sales, a growth rate ten times faster than the market for conventional seafood.

Tinned and Preserved Seafood
Tinned, preserved seafood can be an easy and delicious way to eat down the food chain, diversify a seafood diet, and get more omega-3’s.

Raw Bar Comeback
The basis of a raw bar is an array of shucked oysters and chilled seafood. Some raw bar towers contain raw clams, steamed and chilled crab, or lobster claws. This year, raw bar platters are getting more complex and exciting such as yellowtail poke, wild salmon cured in beet juice, spot prawns, sea urchins, trout roe and sea scallops. Raw bars are a great alternative to sushi restaurants, some of which are driving species like bluefin tuna and unagi eels towards extinction.

Seafood Sausage
Seafood sausages are growing in trend such as trout, shrimp, scallops, calamari breakfast sausage and wild salmon combined with fresh herbs and various vegetables as fillers.
Fish Eggs
Fish eggs are showing up more in restaurants and markets such as salmon and trout eggs, along with bottarga (fish roe that is dried and cured in sea salt, has been dubbed the “truffle of the sea”). See below right. When lightly brined, salmon eggs, also known as “ikura,” has always been a particular item in Hawaii and it is seeing its way through the mainland and international gastronomic community. See below left.

Poke Bowls
As the poke bowl trend continues to escalate, alternatives to yellowfin tuna are being used such as salmon roe and seaweed, a sockeye salmon poke and albacore tuna bowl.

Valueful Seafood
Along with terms like "traceability" there are also other expressions like "fair access," "fair price", "honoring the ocean," "catch and handle with honor," and "creativity and collaboration" being used more often in all levels of the marketplace.
PAN-SEARED TUNA WITH AVOCADO, SOY, GINGER AND LIME

INGREDIENTS:
2 big handfuls fresh cilantro leaves, finely chopped
1/2 jalapeno, sliced
1 teaspoon grated fresh ginger
1 garlic clove, grated
2 limes, juiced
2 tablespoons soy sauce
Pinch sugar
Sea salt and freshly ground black pepper
1/4 cup extra-virgin olive oil
1 (6-ounce) block sushi-quality tuna
1 ripe avocado, halved, peeled, pitted, and sliced

METHOD:
In a mixing bowl, combine the cilantro, jalapeno, ginger, garlic, lime juice, soy sauce, sugar, salt, pepper and 2 tablespoons of olive oil. Stir the ingredients together until well incorporated.

Place a skillet over medium-high heat and coat with the remaining 2 tablespoons of olive oil. Season the tuna generously with salt and pepper. Lay the tuna in the hot oil and sear for 1 minute on each side to form a slight crust. Pour 1/2 of the cilantro mixture into the pan to coat the fish. Serve the seared tuna with the sliced avocado and the remaining cilantro sauce drizzled over the whole plate.

LEMON BUTTER SCALLOPS

INGREDIENTS:
1 tablespoon unsalted butter
1 pound scallops
Kosher salt and freshly ground black pepper

INGREDIENTS - LEMON BUTTER SAUCE:
2 tablespoons unsalted butter
2 cloves garlic, minced
Juice of 1 lemon
Kosher salt and freshly ground black pepper
2 tablespoons chopped fresh parsley leaves

METHOD:
Melt 1 tablespoon butter in a large skillet over medium high heat. Remove the small side muscle from the scallops, rinse with cold water and thoroughly pat dry.

Season scallops with salt and pepper, to taste. Working in batches, add scallops to the skillet in a single layer and cook, flipping once, until golden brown and translucent in the center, about 1-2 minutes per side. Set aside and keep warm.

To make the lemon butter sauce, melt 2 tablespoons butter in the skillet. Add garlic and cook, stirring frequently, until fragrant, about 1 minute. Stir in lemon juice; season with salt and pepper, to taste. Serve scallops immediately with lemon butter sauce, garnished with parsley, if desired.
MEET RUSTY ANN SMITH
FROZEN IMPORT PURCHASING MANAGER
HILO FISH COMPANY

Rusty is originally from Hilo has been with the Hilo Fish Company for one-and-a half years after living in Toronto, Canada for three years. She started as the assistant to the Frozen Inventory Manager until January of 2017.

She has an extensive background in the food and beverage industry as she managed restaurants in Kona, Waimea and Mauna Lani on the Big Island.

This hands-on involvement has made for a perfect complement to the position she holds as she understands the wholesale and retail side of this complex industry.

She attended Waiakea High School and has a Bachelor Degree in Business Administration from Oregon State University.

She concentrates on the larger container orders that are sold on the mainland and in Hawaii and specializes on the company’s private label brands (Krimson Premium Seafood and REELFresh). Rusty Ann also stays current on new government regulations and ensures accountability, sustainability and traceability for the company.

When she is free, she enjoys spending quality time with her eight-year-old daughter Ella.

HELPING OUR CUSTOMERS

Our customer, REAL a gastropub recently celebrated their 5th year anniversary at Ward Village. Toby Arakawa, VP/Export Sales and Terry T. Togashi, Sales Representative volunteered to assist by manning the Oyster Bar at the outdoor/indoor event. After shucking and serving 12 cases of oysters, they were still standing with smiles on their face. “Tropic Fish Hawaii goes out of their way to provide us great service, quality products and a long lasting friendship”, states Troy Terorotua, owner/chef.
OPAH CHEEKS

Please ask your sales representative for OPAH CHEEKS. Boutique restaurants on Kauai have been ordering the cheeks and guests are enjoying it.

The meat itself is very red and fleshy and a great substitute for beef protein. An abductor mussel, the Opah Cheek size ranges from 4 to 8 pounds each. At an inexpensive price of only $3.95/lb., it is hard to beat.

It can be served sashimi style, smoked, braised, fried and grilled and they are creative options. The best part of using this product is that we reduce the waste from a fish known to have a fairly poor yield. Photo courtesy from JO2 Kauai.

GOOSE POINT OYSTERS

Don’t forget to ask us about our variety of oysters! Who doesn't love oysters...baked, on the grill or just chilled? These Pacific oysters are raised for six months in cylindrical tumble-cages and another six months planted on the intertidal flats of Willapa Bay, resulting in a hybrid oyster: Deep, smooth cup of a tumbled oyster, with the frill of a beach-grown. They’re plump, healthy Pacific shellfish harvested off the Willapa Bay, WA oyster farm. Pre-shucked BlueSeal™ Oysters so easy to open!
The Central Pacific Hurricane Center announced on May 23, 2017 that they predict five to eight tropical cyclones for the 2017 hurricane season.

With mixed signals in regard to the potential of an El Nino formation, forecasters said climate conditions point to a near- to above-normal season in the Central Pacific basin.

The outlook calls for a 40 percent chance of an above-normal season, a 40 percent chance of a near-normal season and a 20 percent chance of a below-normal season, officials said.

In the past, it was recommended to have a 72-hour Disaster Survival Kit but some experts are now stating a two-week kit.

There is a very thorough list on the United States Coast Guard website that covers the following topics.

Go to [www.USCG.mil](http://www.USCG.mil) and type Hurricane Preparedness in the Search box.

- Drinking Water
- Water for Sanitation Use
- Non-perishable Food
- Baby Needs
- First Aid Kit
- Non-prescription Drugs
- Prescription Drugs
- Clothing and Bedding
- Pet Care
- Entertainment
- Tools and Supplies
- Other Miscellaneous Items
OUR COMPANY
TEAM MEMBERS
ARE AT YOUR SERVICE!

KONA FISH COMPANY
Kaloko Light Industrial Park
73-4776 Kamalani Street, #8
Kailua-Kona, HI 96740
808-326-7708 Office; 808-329-3669 Fax
www.konaﬁsh.com

Wesley Murakami
General Manager
wes@konaﬁsh.com
808-960-5891

Daniel Stokes
Sales Manager
daniel@konaﬁsh.com
808-960-6576

TROPIC FISH MAUI
300 Hukilake Street
Bldg. 2 Units #A-D, J-L
Kahului, HI 96732
808-270-0770 Office
808-270-0773 Fax
www.tropicﬁshmaui.com

Austin Fiero
General Manager/Sales
afiero@tropicﬁshmaui.com
808-298-2228

Stephen Nichols
Sales Manager
stephen@tropicﬁshmaui.com
808-280-6750

Victoria Keanaaina
Sales Manager
vkeanaaina@tropicﬁshmaui.com
808-286-9839

TROPIC FISH KAUAI
Puu Industrial Area
1626 Haleukana Street, #103
Lihue, HI 96766
808-240-3474 Office
808-240-1200 Fax
www.tropicﬁshkauai.com

Liana Soong
General Manager
lsoong@tropicﬁshkauai.com
808-755-5640

Krystal Libre
Administrative Sales Assistant
klibre@tropicﬁshkauai.com

TROPIC FISH HAWAII
Bamboo Business Center
2312 Kamehameha Highway, E-5
Honolulu, HI 96819
808-591-2936 Office
808-591-2934 Fax
www.tropicﬁshhawaii.com

Shawn Tanoue—President/ COO
stanoue@tropicﬁshhawaii.com
808-478-3398

Shannon Tanoue—VP Operations
sttanoue@tropicﬁshhawaii.com
808-479-3938

Daryl Yamaguchi
General Manager
dyamaguchi@tropicﬁshhawaii.com
808-927-4754

Toby Arakawa—VP/Export Sales
tarakawa@tropicﬁshhawaii.com
808-479-3376

Michael Imada
Director of Sales & Customer Development
mimada@tropicﬁshhawaii.com
808-864-5324

Miles Nishimoto
Director of Sales/Marketing
mnishimoto@tropicﬁshhawaii.com
808-591-2936

Ehren Fukumoto
Operations Manager/ HACCP and Safety
efukumoto@tropicﬁshhawaii.com
808-295-3330

Kellie Nakamura
Fresh Product Inventory
knakamura@tropicﬁshhawaii.com
808-683-2955

Barry Masuda
Inventory Control/Freezer
bmasuda@tropicﬁshhawaii.com
808-283-2710

Eddie M. Mizuno
Culinary Business Development Manager
Food Service Division
emizuno@tropicﬁshhawaii.com
808-838-9691

Robert Wannomae—Sales Representative
rwannomae@tropicﬁshhawaii.com
808-479-2261

Chad Yamasaki—Sales Representative
Food Service Division
cyamasaki@tropicﬁshhawaii.com
808-864-5323

Terry T. Togashi—Sales Representative
ttogashi@tropicﬁshhawaii.com
808-683-2955

Todd Oshiro—Produce Manager
toshiro@tropicﬁshhawaii.com
808-347-9758

Julia Takushi—Assistant Produce Manager
jtakushi@tropicﬁshhawaii.com
808-306-7539
HILO FISH COMPANY USA
WEST COAST SALES OFFICE
418 S. Central Ave #201
Los Angeles, CA 90013
310-645-7866 Office
310-645-7852 Fax

Dan Nakauchi
Sales and Marketing Manager
dan@hilofish.com
626-437-5965

Bob Kitagawa
Operations Sales Coordinator
bob@hilofish.com
323-875-3610

Martin “Jimmy” Orozco-Gutierrez
Quality Control Coordinator
jimmy@hilofish.com
626-390-4511

PACIFIC TRADE INTERNATIONAL, INC.
79 South Main Street
Barnegat, NJ 08005
609-498-6251 Office
609-756-4207 Fax

Scott Vitrone
Pacific Trade International/Hilo Fish Company
General Manager - East Coast
scottv@hilofish.com
609-661-2530

Chris Herring - Boston
Salmon Purchasing and Sales
Chris@hilofish.com

Rob Fogarty - New York
Salmon Purchasing and Sales
Rob@hilofish.com

Jim Gallagher - Pittsburgh
Sales Manager
jim@hilofish.com
724-553-9092

EAST ASIA OFFICE
Unit 1103 Antel Global Corporate Center
Dona Julia Vargas Avenue
Ortigas Center, Pasig City, Philippines
632-916-6090 Office
632-687-4996 Fax

Ryan Evangelista
Quality Control Manager
ryane@hilofish.com

Monique P. Cruz
Office Manager
monique@hilofish.com

Liezel P. Gagatiga
Night Manager
liezel@hilofish.com