



Something Fishy

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Buying Fresh Daily!

Tropic Fish Hawaii, LLC is known for being one of the largest fish buyers at the daily (except Sunday) auction at the Honolulu pier. The fish are purchased based on client demands and delivered fresh daily to hotels, supermarkets, restaurants and institutional facilities. TFH also has an extensive list of

clients in the U.S. mainland and ships the fresh fish throughout the states.

*Our Auction Buyer
(Rt. in Purple),
Rudolfo Marquez "JR"*



2009 International Boston Seafood Show

Tropic Fish Hawaii, LLC co-exhibited with Hilo Fish Company, Inc. in the 2009 International Boston Seafood Show from March 15 to 17, 2009. This exposition is in its 27th year and boasts an impressive attendance of 17,231 (attendees and exhibitors)! There were 6,114 exhibitors consisting of 52 various countries and 869 companies. The square feet of exhibiting space is a massive 176,845. Although the nation's economy and concerns of a recession were on everyone's mind at the show, the seafood industry does not focus on the negative. Rather than harping on the economic concerns, other numerous challenges were

addressed. The number of buyers incorporating sustainability into their purchasing criteria is increasing by the day, as is the number of buyers working to prevent short weighting and other forms of economic fraud. Although times are considered tough, the seafood industry is tougher. An executive from Price Chopper Supermarkets put it best when he said at Monday's "What High Profile Buyers Want" conference, "There are no sissies in seafood."



Tropic Fish Hawaii, LLC presented their recently revamped fresh overnight UPS shipping program and received positive responses from potential and existing customers. They are looking forward to providing fresh Hawaiian fish to a wider range of markets in the United States.

Bottomfish Ban Status by the Western Pacific Regional Fishery Management Council

On October 16, 2008, The WPREMC recommended a total allowable catch (TAC) of 241,000 pounds of seven deepwater bottomfish that covers seven species of snappers and groupers – onaga, ehu, gindai, kalekale, opakapaka, lehi and hapu'upu'u in the main Hawaiian Islands (MHI) when the fishery opened on November 15, 2008. This TAC represents a 35 percent increase from the 2007 TAC of 178,000 pounds, but is less than the 254,000 recommended by the Council's Scientific and Statistical Committee. This number indicates that overfishing in Hawaii bottomfish is not occurring as previously determined and that the MHI segment of the stock is in better condition than the previous stock assessment. The TAC will be based on commercial catches only but non-commercial bottomfish fishermen will be required for the first time to obtain a permit and report their catches if fishing in federal waters which is 3 to 200 miles offshore. If the TAC is reached before August 31, 2009, then both the commercial and non-commercial sectors will close until the 2009-2010 season begins on September 1, 2009. The Council will consider the 2009-2010 TAC at its July 2009 meeting.

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On behalf of Tropic Fish Hawaii, LLC, we would like to share our first edition of our bi-monthly newsletter...Something Fishy. In it, you will find industry trends and updates, chef recipes, informational bites and monthly specials. We hope you will Enjoy it! Aloha, Shawn Tanoue, President & COO



*Shawn Tanoue, President (L),
Toby Arakawa, VP & Celebrity
Chef Ming Tsai at Roy's 20th
Anniversary*

**OUR
CORPORATE
COMPANIES**



Volume 1, Issue 1

CHEF RUSSELL SIU
3660 On the Rise & Kaka'ako Kitchen



Ahi Tartar
Tobiko Caviar and Wasabi Oil

Serves 4

- 1/2 Lb. Ahi, Grade 1
(diced very small)
- 4 Tbsp Extra Virgin Olive Oil
- 2 Tbsp Green Onion
(chopped fine)
- 1 Tsp Capers (chopped fine)
- 1/2 Tsp Ginger (grated)
- 4 Tsp Tobiko Caviar
- 8 Each Tube Chives (for garnish)
- 1/4 Cup Olive Oil
- 1 Tsp Wasabi
- Salt & Pepper to taste

Method~

In a bowl, mix together of all of these ingredients except for the wasabi and extra virgin olive oil. Season with salt and pepper. A little more extra virgin olive oil may be needed if the mixture is too dry to your liking.

In a small bowl, add olive oil and wasabi together and mix until smooth. In a martini glass, spoon about 4 table-spoons into the center. Drizzle wasabi oil over and garnish with tobiko caviar and tube chives.



Informational Bite—Oyster Varieties

Oyster variety makes a difference, but the flavor of oysters can also vary widely depending on their growing environment. Factors such as salinity of the water, diet, mineral content of the water and water temperature all affect the flavor. Generally, those from the coldest waters are considered to be better than those from warmer waters for eating raw. For cooked oysters, the difference between Northern-bred and Southern-bred oysters is barely noticeable. Oyster shells range from two to six inches long and there are four major species of oysters:

Crassostrea virginica (Eastern or Atlantic): Found in coastal waters from the Canadian Maritimes to the Mexican border and from the North Atlantic to the Gulf of Mexico. Common names originating from geographical location include *Blue Point*, *Apalachicola*, *Chincoteague*, *Malpeque*, *Pemaquid*, *Cotuit*, *Wellfleet*, and others. The shells are usually two to four inches in length.

Crassostrea Gigas (Pacific or Japanese): Found in Pacific Ocean waters. When grown off US coasts, these are known as *Yakima Bay*, *Golden Mantle*, *Kumamoto*, *Penn Cove*, and more. These are usually too large to be served raw on the half-shell and are usually cut up for stews or fried.

Ostrea lurida (Olympia): The only oyster native to the West Coast, this tiny variety is related to the European flat oyster. They are small, usually no more than 1-1/2 inches in width. The majority of *Olympias* on the market now are farmed in Puget Sound.



Ostrea edulis (European flat): Found in European waters. These are often called *belons*. However, in France, an oyster may only be called a "belon" if it is grown in a specific part of Brittany. The Bretons declare their belons to be the best in the world and charge upwards of \$80 per dozen for them. Other French oysters are called *Portugaise* (Portuguese) and are closely related to Eastern and Pacific oysters. In actuality, the *Portugaise* is an extinct variety which used to be abundant in Europe. In America, these belons are farm-grown and sold as *Westcott European* flat oysters. Other European varieties are *Galway*, *Marennes*, *Colchester*, *Helford*, and *Whitstable*.

Visit our website at www.TropicFishHawaii.com

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