



Something Fishy

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TROPIC FISH
HAWAII LLC

TROPIC FISH MAUI TO OPEN IN SPRING 2011

CMU & Associates is pleased to announce their corporate expansion as they prepare to open their doors for TROPIC FISH MAUI, LLC scheduled in late Spring of 2011.

The facility, sales and operations staff will be located in the heart of Wailuku, Maui. It will house a full cutting room, refrigeration, freezers and office area. Deliveries will be made six days a week to Maui supermarkets, restaurants, hotels, institutions and various other businesses.

This expansion will enable the company to improve service to its Maui clientele, provide a larger inventory of product at more competitive prices and guarantee delivery in a timely manner. Clients will have a consistent supply of frozen items that are sourced throughout the world and improved access to fresh fish that are brought to various ports throughout the islands.

Tropic Fish Maui, LLC will operate in full compliance with the United States FDA mandated HACCP (Hazardous Analysis and Critical Control Point) program which emphasizes a proactive approach to food safety.



“We are extremely excited about this milestone as we continue our efforts to bring quality seafood and excellent service throughout the Hawaiian Islands,” states Charlie Umamoto, Chief Executive Officer.

The opening of the Maui facility will be the newest addition to the existing four corporate companies under CMU & Associates~ Hilo Fish Company, Inc. (Hilo, New Jersey, California, Manila, Philippines), Pacific Trade International, Inc. (New Jersey), Kona Fish Company, Inc., Tropic Fish Hawaii, LLC (Honolulu).

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**OUR
CORPORATE
COMPANIES**



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CHEF RUSSELL SIU



Pan Seared Laquered Salmon, Pickled Maui Onions, Yuzu Butter Sauce

8	each	salmon fillets, 3.5 oz. each
1	each	Maui Onion, (medium size) thinly sliced rings
1	cup	rice vinegar
¼	cup	sugar
4	Tbsp.	oil for sautéing
4	tsp.	sugar
2	Tbsp.	soy sauce

Kosher salt and black pepper to taste

Method:

Season salmon with salt and pepper. Rub bone side of fillet with soy sauce. Press soy sauce side of fillet onto sugar. Heat pan over medium heat and add oil. Place salmon (soy sugar side) down onto pan and sauté until sugar caramelizes and produces a nice sheen. Turn over and sauté salmon to your preferred doneness.

Pickled Maui Onions:

Mix together rice vinegar and sugar in a non reactive pot. Bring to a boil. Taste mixture for a sweet and sour taste. (If too sweet, add more vinegar. If too sour, add more sugar.) When mixture comes to a boil, remove from stove and add onions. Steep until mixture cools. Add salt if needed.

Yuzu Butter Sauce:

1	cup	rice vinegar
1	cup	white wine
1	each	ginger, 1 inch piece chopped
1	clove	garlic, cut in half
1	Tbsp.	green onions, chopped
1	Tbsp.	shallots, brunoise
½	cup	heavy cream
2	Tbsp.	yuzu
¾	cup	unsalted butter

Reduce all the ingredients except for the cream and yuzu by half. Add heavy cream and yuzu and reduce until cream slightly thickens. Add ¾ cups unsalted butter a little at a time whisking constantly over low heat. When butter is fully incorporated, season with salt and pepper. Strain through a fine sieve and keep sauce warm until ready to use. Place 2 ounces of sauce onto center of plate. Place salmon atop and garnish with a mound of pickled Maui Onions. Serves four.

BOTTOMFISH “DEEP 7” BAN IN MAIN HAWAIIAN ISLANDS EFFECTIVE MARCH 12th

In order to prevent unsustainable fishing, the Department of Land and Natural Resources (DLNR) in cooperation with the Western Pacific Regional Fishery Management Council commonly known as WesPac, implemented a 5 1/2 month ban on bottomfish that covers seven species of snappers and groupers – onaga (longtailed red snapper), ehu (red snapper), gindai (snapper), kalekale (snapper), opakapaka (pink snapper), lehi (silver jaw jobfish) and hapu’upu’u (sea bass) which are collectively known as the “Deep 7” and caught within 200 miles off the Hawaiian shoreline or Main Hawaiian Islands (MHI).

The 2011 bottomfish fishery closure will go into effect on March 12 to August 31, 2011 when the total allowable catch (TAC) of 254,050 pounds is expected to be reached. This ban affects everyone who is fishing and selling the Deep 7 bottomfish in both state and federal waters. The TAC is specified by the National Marine Fisheries Service (NMFS) and the final ruling is made by the WPRFMC.

OUR SALES TEAM

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