

THE PREMIER IMPORTER & SUPPLIER
BRINGING A WORLD OF ARTISAN
SEAFOOD TO NORTH AMERICA.



BLACK COD

KYUQUOT SOUND SABLEFISH

Since 2008, Kyuquot Sound Sablefish has graced some of the world's most prestigious gatherings and most exquisite restaurants. The fish are island-grown and the farm is locally-owned. Committed to sustaining a healthy environment and community, the farm has a strong partnership with the Kyuquot First Nations. In the Nuuchah-Nulth language "Kyuquot" means "different people," which is a symbol for their unique and different approach to sablefish aquaculture.

TASTE NOTES & CHARACTERISTICS

This is a premium white fish known for its large petal-like flakes as much as its rich, buttery flavor. Versatile, this sashimi-grade, naturally-raised sablefish is sought after by world-class chefs, both multi-Michelin starred continental-style chefs and Japanese chefs, from Paris to New York to Tokyo. Sablefish can be used in all types of culinary preparations; however, one of the characteristics of this particular fish is that Wheeler Seafood delivers black cod that is also sashimi-grade.

AVAILABILITY

Weekly: Pre-order each Wednesday. Fish arrives Monday each week in Boston.



WHEELER SEAFOOD

is the premier North American importer and supplier of artisan seafood, fulfilling the needs of North American distributors, retailers and hospitality groups. Our seafood portfolio is personally selected by our purchasing team and sourced from the highest quality artisan seafood producers from around the globe. Our team applies their exacting standards to all seafood selections.



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1435 West Valley Hwy North, Auburn, WA 98001

www.wheelerseafood.com

JUST THE FACTS

SIZING:

- 4-6 Lbs head on, gutted
- 6-8 Lbs head on, gutted
- Fillet, skin-on, scaled

PACK:

- Whole fish, current 55-60 lbs (*both sizes)



PRODUCER

KYUQUOT SOUND SABLEFISH

THE ONLY YEAR-ROUND PRODUCER OF PREMIUM CULTURED SABLEFISH

Michelin rated restaurants worldwide have our sablefish on their menus. We handle all aspects of our fish production, from rearing to humane harvesting, processing and chilling, and guarantee the strict quality of our fish. No antibiotics, hormones or additives are used.

FIRST NATIONS PARTNERSHIPS

We're proud to partner with the Kyuquot Checleset First Nations to collaboratively manage the diverse ecosystem where our premium sablefish are raised. Kyuquot Sound is part of the traditional territory of the Kyuquot Checleset First Nations, who have lived and fished here for centuries. Our partnerships are based on mutual respect of nature and the environment, and the desire to produce the world's best tasting fresh sablefish in a sustainable and responsible manner.

HEALTH BENEFITS

We care for our fish twenty-four hours a day, seven days a week to ensure product quality every step of the way. Chefs love the rich buttery flavour, firm white flesh, balanced oil content and solid shelf life. Our fresh sablefish are rich in vitamins B6 and B12, and contain high levels of Omega-3 fatty

acids (EPA and DHA), which some studies have shown to be vital in brain development and growth.

NATURAL & SUSTAINABLE

Our sablefish are a local species and do not threaten biodiversity in the region. We provide egg to plate traceability which allows us to track each fish back to its broodstock. This traceability allows us to continuously improve our aquaculture and ocean stewardship practices in order to ensure sustainable fishing for years to come.

A DIFFERENT APPROACH

Kyuquot Sound Sablefish is committed to protecting environmental sustainability and proudly operates in partnership with the Kyuquot Checleset First Nations. 'Kyuquot' means 'different people' in the Nuuchah-Nulth language and we embrace this difference in our unique approach to sablefish aquaculture. We believe in ensuring quality during every step of the production process, which is why we raise our fish from egg to plate. Working to exacting standards, our dedicated staff ensures that our Sushi Grade premium sablefish are of incomparable quality.

SUSHI GRADE, INCOMPARABLE QUALITY

Naturally grown,
premium sablefish,
nurtured from egg
to plate.

Features

- Egg to plate traceability
- Premium sushi-grade quality
- Praised by elite Michelin chefs
- Naturally & sustainably grown
- First Nations partnerships

Product Availability

- Fresh whole sushi-grade sablefish
- Frozen whole sablefish



DIAL OUR SALES TEAM: 1.800.674.8718
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