



Blue Ocean

MARICULTURE



BIG ISLAND FISH
BIG ISLAND FLAVOR.



In the clear, blue waters near Keahole Point in Kona, Hawaii, Blue Ocean Mariculture responsibly raises indigenous Hawaiian Kanpachi, a fish unmatched in quality, extraordinary taste, and versatility.

Blue Ocean Mariculture Hawaiian Kanpachi (*Seriola rivoliana*), also known as almaco jack, are sustainably-raised in submersible sea pens. With a clean, fresh, and subtle flavor profile that showcases the essence of the Hawaiian Islands. Our firm-fleshed and gently pink kanpachi are prized by Japanese itamae and top chefs working at the forefront of modern and traditional culinary excellence.



GRILLED HAWAIIAN KANPACHI
COLLARS WITH GREEN OGO CHIMICHURI



SCAN QR CODE FOR FULL RECIPES



WWW.BOFISH.COM

HAWAIIAN KANPACHI



EXCELLENT SOURCE OF LEAN
PROTEIN AND OMEGA-3
FATTY ACIDS.



REDUCES RISK OF HIGH
CHOLESTEROL,
HEART DISEASE, AND HIGH
BLOOD PRESSURE.

VISIT OUR WEBSITE
AND LEARN MORE:



SCAN THIS QR CODE

