



Blue Ocean
MARICULTURE

A whole Kanpachi fish, also known as a Hawaiian snapper, is shown lying on a bed of crushed ice. The fish has a dark, silvery-grey body with a prominent yellowish-gold stripe running horizontally along its side. It has a large, deep body, a prominent eye, and a slightly open mouth. The background is a light blue, textured surface.

OUR HAWAIIAN KANPACHI

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FAQ'S

What is Hawaiian Kanpachi?

Latin Name: *Seriola rivoliana*

Distribution: Wild populations of *Seriola rivoliana* extend around the globe. Native species exist from California to Peru, the Azores to Spain, and Japan to the Philippines.

Seriola rivoliana is called kanpachi by the Japanese and kahala in Hawaiian. When young, the distinctive bands centered over the eyes look similar to the Japanese symbol for the number eight (“pachi” or “八”), giving the fish its name, “kan pachi” or “center eight.” Kanpachi is marked by a dark blue-green upper body with a lavender-tinted belly and elongated fins.

What is the difference between Kanpachi and Kampachi?

“A fish by any other name tastes as sweet”... both of these names have been used to describe our fish, including “Kona Kampachi”, However our unique and premium quality fish that are grown off Keahole point are referred to as “Hawaiian Kanpachi” in order to include all the islands that are surrounded by our pristine oceans here in Hawaii.

How is Hawaiian Kanpachi sold?

Our fish is harvested twice a week, so we bring it our customers from harvest to sale. It is as fresh as it gets. When you purchase your Hawaiian Kanpachi from our walk up facility, you can purchase a variety of preparations. Our favorite is bone-in fillet, which is prepared by our processing team, or you can also purchase the whole fish.

Frozen Hawaiian Kanpachi collars and heads can be also be purchased at our walk up facility.

How to prepare or fillet your Hawaiian Kanpachi whole fish?

Safety first! Please use the correct tools and use caution when preparing your whole fish.

Watch this [VIDEO](#) on how to fillet your fish.

OUR RESPONSIBILITY TO HELP THE OCEANS

The team at Blue Ocean Mariculture monitors and analyzes water and seafloor samples to ensure that any impact from our operation is minimal and reversible, providing a healthy marine environment for both our kanpachi fish and the wildlife outside our pens. All potential interactions with marine mammals and seabirds are tracked to check for any changes in wildlife behavior, and all environmental monitoring is conducted through partnerships and permits with the State of Hawaii and federal agencies.

OUR FACILITY

Blue Ocean Mariculture operates a fully integrated mariculture facility. Production begins with breeding at the onshore hatchery in the Natural Energy Laboratory – Hawaii Authority (NELHA). When young fish have sufficiently matured, they are moved and their growth continues in submerged sea pens located off Keahole Point near Kona, Hawaii. Fish stocking densities are restricted to preserve water quality and seafloor health, while anchoring systems and net-pen moorings are engineered to eliminate the risk of wildlife entanglement, all in a strenuous effort to ensure the integrity of the local environment. Our net-pens are fully submerged to minimize the visual impact of the farm and preserve the dramatic offshore views of the Hawaiian Islands.

POPULAR HAWAIIAN KANPACHI RECIPES

Steamed Whole Kanpachi:

The sauce: 1 tablespoon sesame oil, 1/4 cup soy sauce, 2 teaspoons sugar, 1 hot chili, thinly sliced.

Steaming the fish: 1 whole Hawaiian Kanpachi, kosher salt and pepper, 6 scallions, greens part only, cut into 2-inch lengths, one 3-inch piece ginger, sliced crosswise into coins, a few small handfuls of cilantro, 2 Tbsp Sake.

Finishing: 2 Tbsp peanut oil, 1 scallion, green part only, thinly sliced on the bias, one 2-inch piece ginger, peeled and julienned, ½ cup of cilantro, finely chopped. Make slits in the side of the fish, then stuff each with a coin of ginger and a slice of scallion.

Prepare a steamer— make a bed of cilantro, ginger, and scallions; lay the fish on top. Bring water to boil underneath the steamer. Pour 2 tablespoons of sake over top, then close the lid. Steam for about 15 minutes. Near the end of cooking, heat 2 tablespoons of peanut oil in a small pot until it shimmers. Transfer fish to a platter and pour the hot oil over top first. Heat the soy sauce mixture in the now empty pot, and pour that over top, too. Garnish with slivered ginger and herbs.

POPULAR HAWAIIAN KANPACHI RECIPES

Kanpachi “Donabe”

- Kanpachi Filets (cut into thirds)
- 2 cups Calrose rice
- 2.5 cups Dashi (chicken or vegetable stock to substitute)
- 1 tablespoons soy sauce
- ¼ cup Shiitake Mushrooms sliced thin (Crimini and trumpet mushrooms make a good alternative)

In a rice pot, fill with rice and enough cold water to submerge. Using you hand, gentle move you hand in a circular motion. Pour out starchy water and repeat the process a few times or until water becomes clear. Pour out remaining water and add dashi / stock and mushrooms to rice and mix till mushrooms are dispersed evenly. Lay kanpachi on top of rice skin side up, cover and cook.

POPULAR HAWAIIAN KANPACHI RECIPES

Kobujime (Kelp Cured):

- 1 loin Kanpachi center bone removed
- 2 sheets Konbu (dried kelp)

Konbu varies in thickness and size. Select konbu that is slightly smaller than the surface area of the filet.

Rehydrate konbu in room temperature water until soft and pliable. Remove from water and set aside.

Place the fish on one of the pieces of konbu and then flip the other piece of konbu onto the fish covering all sides of the fish completely. Wrap tightly with plastic wrap. Let cure overnight