





Native Species
Cultured on West Coast of Canada
No influence of antibiotics or chemicals

Lowest Density in aquaculture
20 years experience
300' Deep Fjord

No predator interaction

Exclusive egg to plate traceability

Pristine ocean currents and environment



True Sashimi Sablefish can be enjoyed raw Fresh or Frozen Dependable weekly harvest and delivery Partnership with First Nations Dressed, Fillets, or Portions Consistent in size and quality Hand Selected Adheres to Seafood Watch Best Choice guidelines No Kudoa or parasites



