

Cryo Fresh[®]

Tuna Toro Appetizer





Create your own masterpiece

- Unique, stunning appearance
- Defrost in less that 30 minutes
- Prepare in 10 minutes

Cryofresh® ahi tuna toro meat appetizer, also known as tuna toro tar tar, is a unique product that emphasizes the rich oily flavor of #1 grade sashimi tuna. Tuna toro meat is the most valuable seafood in the world. Each year tuna toro meat reaches prices as high as \$150 per kilo at the Tsukji market in Japan, because of its unrivaled flavor and eating sensation.

The tuna toro meat is prepared by removing all the tendon that is undesirable for eating. The cleaned meat is treated with tasteless smoke, frozen, and conveniently prepared within minutes. The flexible form of the chopped tuna meat allows the product to be sculpted into unlimited designs. Standard cookie cutters can be used to create dazzling presentations.

**COOKIE CUTTER MOLDS USED TO CREATE
DAZZLING PRESENTATION**



Ahi Tuna Toro Meat Appetizer

Hawaii International Seafood, Inc., introduces Ahi tuna toro meat, which is served as a gourmet appetizer for elite white table cloth restaurants. Fatty tuna meat is hand collected from high quality, #1 grade sashimi tuna. The tuna freshness, color and texture is preserved with tasteless smoke.

Hawaii International Seafood, Inc. ensures that **Cryofresh®** tuna toro meat contains at least 20% fish oil, which is not only rich in Omega 3, but also offers a rare and distinctive flavor sought after by seafood consumers.

Ten one pound tubes of tuna toro meat are packed in a ten pound case.

The one pound tubes are easily cut into portions. A tube cut into 8 sections will produce 8 portions weighing 2 ounces each and 4 sections will produce 4 portions at 4 ounces each. It is very easy for Chefs to produce various portion sizes ranging from 2 to 4 ounces.

