

Cryo Fresh® *Ahi Tuna Chops*





Create your own masterpiece

- Unique, stunning appearance
- Defrost in 10 minutes
- Prepare in 10 minutes



Cryofresh® ahi tuna chops are a unique work of art that emphasizes the rich meaty taste of sashimi grade tuna. Each tuna chop is individually hand-sculpted to create a dazzling, lamb chop-like appearance. The 1" thick chops are sliced to minimize thawing and cooking time, and maximize plate coverage.

These fashionable chops can be gracefully arranged in an infinite number of eye-catching presentations, while the handmade curved bamboo handles make the dish fun to eat as well.

LARGER IVP TUNA CHOPS FROM STEAKS AVAILABLE



Ahi Tuna Chops

Hawaii International Seafood, Inc., introduces tuna chops made from high quality, sashimi grade yellowfin tuna, hand selected for freshness, color and texture, and preserved with tasteless smoke. Each chop is cut from the "tenderloin (muscle rail)" area of the tuna adjacent to the sashimi area, and contains higher oil content that is not only rich in Omega 3, but also enhances its flavor and texture.

Tuna chops from the muscle rail are available in two sizes of "Rack of Ahi Tuna":

- Small rack – each chop is 1.5 to 3 ounces and is reassembled into a rack of 7 – 9 ounces. Number of chops vary from 3 to 5 per rack.
- Large rack – each chop is 3 to 4 ounces and is reassembled into 4 chops in a rack of 12 – 15 ounces.



SMALL RACK



LARGE RACK

