

KYUQUOT  
SOUND™

SABLEFISH

## Kyuquot Sound Sablefish

Sushi Grade,  
Incomparable Quality

Naturally grown, premium sablefish  
— nurtured from egg to plate.

### DISTRIBUTED BY

Sea Agra Seafood | [seaagraseafood.com](http://seaagraseafood.com)

### FEATURES

- Egg to plate traceability
- Premium sushi-grade quality
- Praised by elite Michelin chefs
- Naturally & sustainably grown
- First Nations partnerships

### PRODUCT AVAILABILITY

- Fresh whole sushi-grade sablefish
- Frozen whole sablefish

FOR MORE INFORMATION, CONTACT SEA AGRA  
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# THE ONLY YEAR-ROUND PRODUCER OF PREMIUM CULTURED SABLEFISH

Michelin rated restaurants worldwide have our sablefish on their menus. We handle all aspects of our fish production, from rearing to humane harvesting, processing and chilling, and guarantee the strict quality of our fish. No antibiotics, hormones or additives are used.



## HEALTH BENEFITS

We care for our fish twenty-four hours a day, seven days a week to ensure product quality every step of the way. Chefs love the rich buttery flavour, firm white flesh, balanced oil content and solid shelf life. Our fresh sablefish are rich in vitamins B6 and B12, and contain high levels of Omega-3 fatty acids (EPA and DHA).

## A DIFFERENT APPROACH

We're proud to partner with the Kyuquot Checlesheht First Nations, who have lived and fished in Kyuquot Sound for centuries. Our partnership is based on mutual respect of nature and the environment, and the desire to produce the world's best tasting fresh sablefish in a sustainable and responsible manner. We believe in ensuring quality during every step of the production process, which is why we raise our fish from egg to plate. Working to exacting standards, our dedicated staff ensures that our Sushi Grade premium sablefish are of incomparable quality.

[www.goldeneaglesablefish.com](http://www.goldeneaglesablefish.com)

## NATURAL & SUSTAINABLE

We provide egg to plate traceability which allows us to track each fish back to its broodstock. This traceability allows us to continuously improve our aquaculture and ocean stewardship practices in order to ensure sustainability for years to come.

