



# Wild Alaskan King Salmon



**Brought to you by**

**Kamewa Shouten Co Ltd**

**Tsukiji 5-2-1, Chuo-ku, Tokyo**

**[www.kamewa.co.jp](http://www.kamewa.co.jp)**

Bruce Gore is a master of the art of salmon fishing. For nearly 30 years Bruce, his family, his friends and their families have used special techniques to catch, process and freeze each fish at sea on their crew-of-three vessels. Their shared goal is to offer you an exceptionally delicious meal.

## **For the best results**

1. Take the frozen fish out of the vacuum pack. Lay absorbent paper on a plate and place the fish on the paper. Cover the plate with plastic wrap.
2. Put the plate straight in the fridge and allow at least 12 hours for thawing.
3. The paper will absorb liquids, so replace the paper from time to time.

## **After thawing**

As long as the salmon is kept in the fridge, the taste will get even juicier and richer as time passes. Try it 3 or 4 days after thawing – or even a week!

## **NOTE!**

Thaw within a month of purchase and eat within 7 days of thawing. The fish must be kept in the fridge after the thawing process starts.



## **JAPAN'S FIRST MSC-MARKED PRODUCT!**

This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery. Buying an MSC-marked product is **a vote of support for sustainable fishing practices.**