



KYUQUOT  
SOUND™

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B L A C K C O D



OUTSTANDING  
RAW OR COOKED

A UNIQUE CULINARY EXPERIENCE

WORLDFIRST DEEPSEA  
FISH AQUACULTURE

FROM THE PRISTINE  
KYUQUOT SOUND IN CANADA



# KYUQUOT SOUND Black Cod

KYUQUOT SOUND Black Cod is the world's only Fresh and Sashimi Grade Black Cod and is now available to European chefs 52 weeks per year. Previously only available in Japan, our Sashimi Grade Black Cod gives chefs dramatically superior quality Black Cod for all the traditional cooked applications, plus opens up a range of Raw/Sashimi applications which to date have not been accessible with ocean caught wild catch Black Cod. KYUQUOT SOUND Black Cod has been available in Japan for some years where it is listed on the Sashimi Menu of many of the finest restaurants.

Black Cod / Sablefish / *Anoplopoma fimbria* is traditionally prized for its large velvety flakes and extraordinarily buttery, rich flavour. Thanks to our world-first aquaculture of the Black Cod, the superior quality and year-round availability has reinvented the Black Cod category. Vibrantly fresh fillets, superior mouth feel and of course no mercury are just some of the advantages of our environmentally friendly aquaculture.

Black Cod is also renowned by elite sportspeople thanks to its exceptional high level of Omega-3 fatty acids, selenium and antioxidants.

Our KYUQUOT SOUND Black Cod is grown just West of Vancouver in an isolated area that in Chile or Norway would hold hundreds of farms. Kyuquot Sound Black Cod is delivered Guts out Gills-on. As a cooked product it is most commonly served skin-on, for either the Japanese saikyo-miso or the French grilled preparation (our farmed fish have a much thinner skin than the wild black cod and grill beautifully). In Japan our fish is widely used for sashimi and sushi preparations, and most Japanese restaurants use the collar (kamu) for grilling and use the head for a hot-pot dish (nabe). In general KYUQUOT SOUND Black Cod is at its best raw, slow cooked and sous vide.

## ADVANCED FISH FARMING METHODOLOY

The KYUQUOT SOUND pens are almost 40 metres deep which is far deeper than other fish farming which provides these deep sea fish with the darkness and space they need to grow stress free. Our stocking densities at 8kg per cubic meter are exceptionally low.

Our fish need 36 months to grow to market size, versus 18 months for salmon - the slower grow time allows natural growth of muscle tissue resulting in "petal-like" flesh with pronounced striations that chefs covet.

## CLEAN & GREEN FEED

Our feed supplier is a small speciality feed producer which is the only producer of organic feed in Canada. Only marine FAO certified 100% fish oil and fish meal are used with no colourants or hormones. Where as salmon are fed at least twice per day, we have found the highest quality flesh comes from two to three feedings per week.



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## JAPANESE HARVESTING METHODS

We use a traditional Japanese harvesting system that eliminates any tissue damage due to excessive PH and lactic acid build up which is common from the stress in industrial aquaculture harvesting methods. Uniquely we use a long black airlift pump to slowly suck the fish in from very deep in total blackness up to the harvest table. The instant the fish arrives in daylight and out of water it is automatically pneumatically stunned. The gills are then cut by hand to ensure complete blood elimination by the still beating heart.

The fish are then carefully but mechanically worked through the gutting, washing, grading and weighing stations rather than being passed from one hand to another. It is important for sashimi that the fish are not thrown across processing tables, and they are handled as little as possible.

Thanks to all these world-best practises chefs are consistently amazed by the superior presentation and quality of a raw KYUQUOT SOUND Black Cod compared to the defrosted wild caught Black Cod they are used to. Furthermore these rigorous standards ensure that our fish have a twelve day shelf-life for raw consumption and a eighteen day shelf-life for cooked.

### The Main Advantages of KYUQUOT SOUND Black Cod over wild caught Black Cod:

- Higher yield as they are fuller/rounder fish
- No water loss
- Dramatically superior meat colour and conditioning
- Free of parasites
- No Mercury or PCBs
- Even higher oil content and higher Omega3s
- 100% traceability and provenance
- 100% Sashimi Grade



## BACKGROUND

KYUQUOT SOUND Black Cod is listed on menus in leading Michelin star restaurants around in Japan, USA and Hong Kong. The Nobu Restaurant in London uses it to create the legendary Black Cod in Miso dish.

Impressions from the most prestigious chef in Germany, 3 Star Juan Amador ,

“The Black Cod is one of my all time favourite fish and we have often used the wild catch, however I am astounded by the quality of the Kyuquot Sound Fresh Black Cod! The consistency, texture and flavour are noticeably better than any wild catch Black Cod and we will only be using this in future.”

Details of how our fish are presented in Japan can be found on our Japanese distributor website: [www.bluelink.co.jp/eng/product/kirari/](http://www.bluelink.co.jp/eng/product/kirari/)



## DISTRIBUTION

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