



Something Fishy

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TROPIC FISH
HAWAII LLC

TFH Maui Warehouse



To better serve our customers on Maui, provide an inventory based on the island and feature quality products, TFH has invested in a refrigerated warehouse in the center of Kahului. Customers can expect to receive their products in an expedited manner through our delivery service, CFI.

Buy Local, Buy Fresh Produce from TFH

Buying local and buying fresh continues to gain momentum in our community. TFH has a large produce facility at our Auahi Street location. You can also visit our booth at two farmers' markets to purchase grown in Hawaii, fresh produce from local farmers.



Kapiolani Community College
4303 Diamond Head Road
Saturdays, 7:30 to 11:00 a.m.

Waikiki Community Center
310 Paoakalani Avenue
Tuesdays and Fridays, 7:00 to 11:30 a.m.

TFH Featuring Dried Aku

TFH is now offering dried Aku in which the FDA approved fish is being seasoned, dried and packaged at our Auahi Street facility. The Aku is seasoned, dried in a sterile environment, cut into poke sized pieces then sealed in vacuum pack bags. Mackerel is also available and made to order. TFH continues to experiment with a variety of flavors and fish to meet the demands of the customer.

Fresh at the Auction

Swordfish has continued to be in supply at the auction block. It is a very popular fish on the mainland but also a favorite in Hawaii. Ahi has also been consistent. Please contact your sales representative.

Hamachi from Korea

TFH is now featuring a frozen Hamachi from Korea. It is an excellent fish that can be served sashimi or even poke style. The CO treated fish is now available at a very reasonable price and your sales representative is now taking orders.

Leeward Community College Gala

TFH has always supported our up-and-coming future chefs. This year, Leeward Community College will be having their annual culinary arts gala.

Saturday, May 8, 2010

6:00 - 9:00 pm

Leeward Community College



An evening with the delectable cuisine of Hawaii's finest chefs along side the Culinary Arts Program's instructors and students. A festive atmosphere of wining and dining amid the Program's new dining and kitchen facilities. All this while contributing to educational opportunities for Hawaii's culinary students!

General Admission grazing \$100 through April 30; \$125 from May 1, 2010.

Contact Fabi Castellano at 455.0300/ fabiola@hawaii.edu
Tommylynn Benavente at 455.0298/ tbenave@hawaii.edu

Dear Valued Customers and Friends...As 2010 progresses, we would like to thank you for your continued support and trust in Tropic Fish Hawaii, LLC. We constantly strive to implement innovative programs and enhance our current procedures to better service our most important asset—YOU, our valued customer. We continuously feel very grateful for your business and look forward to a long term relationship. Mahalo!
~Shawn Tanoue, President & COO

**OUR
CORPORATE
COMPANIES**



Volume 2, Issue 6

CHEF ALAN WONG



Alan Wong's Restaurants

Sautéed Moi on Heirloom Tomato Salad

(1)-7 oz. Red Hamakua Springs Heirloom Tomato, large dice
Salt, to taste
1 tbsp. Shallots, minced
½ tbsp. Capers
6 ea. Kalamata Olives, pitted
6 ea. Nicoise Olives, pitted
6 ea. Picholine Olives, pitted
4 large Basil Leaves, torn
1 tbsp. Flat Leaf Italian Parsley, leaves only
2 oz. Extra Virgin Olive Oil
(1)-1 lb. Moi, filleted with skin on
Olive oil for sautéing
(3)-1/4" thick slices of French bread, toasted for croutons
Hawaii Island Goat Cheese, to taste
Micro Basil, as garnish
Micro Shiso, as garnish
Hanapepe, Kauai Sea Salt, to taste

Procedure:

In a large bowl, toss the large dice tomatoes with the salt until all the tomatoes are well-seasoned. Add the shallots, capers, olives, basil, parsley, and olive oil. Toss together until evenly combined. Let the salad sit at room temperature until ready to use.

Cut each of the two moi fillets into three equal-sized pieces. Heat a sauté pan on medium-high heat. Add olive oil to the pan. Place the moi fillets in the pan skin-side down. After a few minutes, flip the fillets to cook the other side. While the last side of fish is cooking, plate the salad on a long, rectangle plate. Place the salad in the middle, running the whole length of the plate. When the fish is done cooking, place the fillets on the salad in a single layer along the middle.

To garnish, spread the goat cheese on the croutons, and place on the side of the plate. Garnish the fish and salad with sprigs of micro basil and micro shiso. Serve with Hanapepe Kauai Sea Salt, to taste.

The NOAA Hawaii Bottomfish Survey 2010

The National Oceanic and Atmospheric Administration Fisheries Service will be sending a survey in early April to those that hold a State of Hawaii Commercial Marine License (CML) and a Federal Non-Commercial Bottomfish Permit. The purpose of the survey is to provide feedback to managing agencies by detailing estimates of the important economic contributions bottomfish fishing activities provide to the state and will help establish a baseline for assessing the economic impact of future management plans, management activities and actions. Those that fish the Deep 7 Bottomfish species of snappers and groupers— onaga, ehu, gindai, kalekale, opaka-paka, lehi and hapu'upu'u in the main Hawaiian Island qualify to complete the survey.

Sales Service Enhancement

To better serve our clients, TFH has revamped our sales department. Each of our sales representatives will be overseeing regions throughout the state rather than retail or food service. They will be covering specific geographic areas in order to be able to reach out to our customers on a more timely basis. If you have any questions about this change, please feel free to contact TFH at 808-591-2936.

Welcome Desiree Iseri

TFH is pleased to welcome Desiree Iseri as our new Frozen Food Buyer. Her daily operations include assisting our sales representatives so that they are able to provide outstanding service to our customers and provide price quotations on a timely manner.

OUR SALES TEAM

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