



## Wild BC Sockeye Salmon

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Sockeye Salmon is the most valuable salmon species, also known as Red Salmon. The name has nothing to do with the fish's eyes, but rather a corruption of the Native Canadian name *sukkai*. Sockeye range from California's Sacramento River, north to the Bering Sea and Northern Hokkaido Japan. The largest run of Sockeye is Bristol Bay Alaska that accounts for millions of fish each year. There are major runs in the Copper River basin of Southeast Alaska, and numerous river systems in British Columbia.

For their long migration, Sockeye carry a large amount of fat, making them rich in Omega-3's and giving the meat a nice rich flavor. The raw meat is firm and bright red – sockeye's are the reddest-fleshed of all the salmon species.

Fresh wild runs occur between May & September yearly. In the off-season, we offer premium re-freshened Wild Canadian Sockeye to support continuous menu offerings.



Code: 88201 H&G 6-9lb

Code: 88211 Fillet 2-3lb s/on