

# OCEAN TROUT

*Oncorhynchus mykiss*



*Petuna*  
BY PETER & UNA ROCKLIFF

Petuna Ocean Trout comes from the remote Southwest coast of Tasmania, where the cool wilderness waters of the Franklin-Gordon Rivers collide with the salt water of the Southern Ocean. A beautifully delicate fish with superior taste, this premium product is available exclusively from Lee Fish USA for the North American market.

## Origin & Method

- Macquarie Harbor, Tasmania, Australia
- Ocean-reared, open-water farm

## Packaging

- Average Gilled & Gutted fish of 6-8lb, can grow up to 10lb
- Packed in a 40lb case

## Alternative Names

- Salmon Trout, Steelhead, Niji-Masu

## Appearance & Tasting Notes

- Ocean Trout sports a bright pink horizontal strip along each side which compliments a black spotted silver hide. Its bullet-like shape slopes to a relatively small head
- Meat has vibrant intense color & luscious marbling
- Ocean Trout has a deep, rich, mouth-filling flavor with an umami character and salty back palate

## Sustainability & Certifications

- Aquaculture Stewardship Council certified
- Best Aquaculture Practices certified

## Cooking Methods

- Best recipes are delicate which showcase the purity of the fish
- Raw, sous vide, lightly smoked & poached preparations will all highlight its qualities



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