




**PACiFiC
WiLD
FiSH**

**SUSTAINABLE
PREMIUM
QUALITY**





Pacific Wild Fish is a 100% wild-caught fish and sea food picked up from the sea bottom. All of them we processed and deliver directly from the pristine waters of North Pacific and Arctic Ocean. That is why we are proud to provide our customers the exceptional quality freshness of our products. From wild-picked up scallop to fresh-frozen at sea cod fillets, Pacific Wild Fish got it all. A wide variety of individual packs with premium quality fish and seafood is ready to be pleased for sure. We take pride in our commitment of providing sustainable products, that is both healthy and delicious.

We suggest you to read our product catalog. Trust us, it tastes even better than it looks!



WILD-CAUGHT & SUSTAINABLE
FRESH-FROZEN FILLET **LOIN**
PACIFIC COD
SKINLESS & BONELESS



PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA



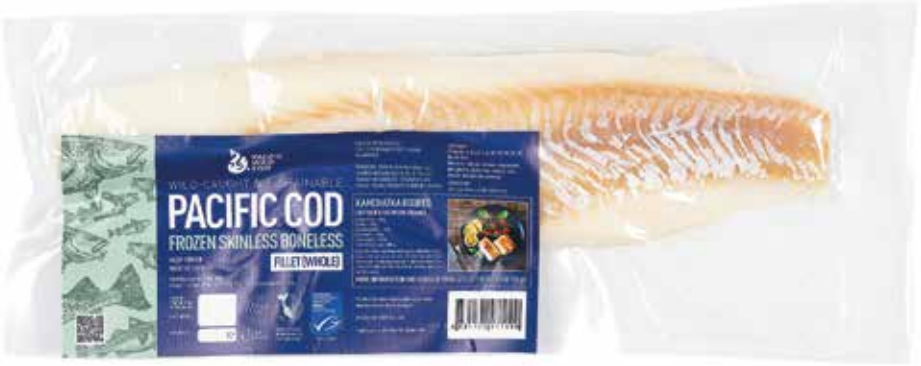


WILD-CAUGHT & SUSTAINABLE
 FRESH-FROZEN FILLET **TAIL CUT**
PACIFIC COD
 SKINLESS & BONELESS



PREMIUM GRADE
 PRODUCT CAUGHT
 IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

PACIFIC COD

FROZEN SKINLESS BONELESS

FILLET (WHOLE)



PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

GREENLAND FILLET

HALIBUT

SKIN-ON BONELESS FROZEN



PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

PACIFIC **FILLET** HALIBUT

SKIN-ON BONELESS FROZEN



PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

COHO PORTION SALMON

SKINLESS BONELESS FROZEN FILLET

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

COHO **PORTION**

SALMON

SKIN-ON BONELESS FROZEN FILLET

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

COHO TAIL CUT SALMON

SKIN-ON BONELESS FROZEN FILLET

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

COHO SALMON

FROZEN SKIN-ON BONELESS

FILLET (WHOLE)

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





SLICES

COHO SALMON

SLIGHTLY SALTED FROZEN FILLET

SKINLESS & BONELESS WILD-CAUGHT

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





FROZEN FILLET **SMOKED SLICES**
COHO SALMON
SKINLESS & BONELESS WILD-CAUGHT



PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





PACIFIC
WILD
FISH

WILD-CAUGHT & SUSTAINABLE

SOCKEYE SALMON

PORTION

SKIN-ON BONELESS FROZEN FILLET

KEEP FROZEN
MUST BE COOKED

Nutritional contents
per 100 g:
Energy — 146 kcal,
Proteins — 18 g,
Fats — 10 g,
Carbohydrates — 0 g.

PRODUCT CAUGHT
IN THE BERING SEA
PREMIUM GRADE

CERTIFIED
SUSTAINABLE
SEAFOOD
MSC



MSC-C-58427

DATE OF PRODUCTION
& PACKAGING

BEST BEFORE

WEIGHT

 e

MORE INFO AT
PACIFICWILDFISH.AE

WILD-CAUGHT & SUSTAINABLE

SOCKEYE SALMON

PORTION

SKIN-ON BONELESS FROZEN FILLET

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

SOCKEYE SALMON **TAIL CUT**

SKIN-ON BONELESS FROZEN FILLET

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





FROZEN FILLET **SLIGHTLY SALTED**
SOCKEYE SALMON
BONELESS & SKIN-ON
WILD-CAUGHT & SUSTAINABLE

PREMIUM GRADE

**PRODUCT CAUGHT
IN THE BERING SEA**





WILD-CAUGHT & SUSTAINABLE
SOCKEYE SALMON
FROZEN SKIN-ON BONELESS

FILLET (WHOLE)

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE
SOCKEYE SALMON
 FROZEN SKINLESS BONELESS

FILLET (WHOLE)

PREMIUM GRADE
 PRODUCT CAUGHT
 IN THE BERING SEA





80 g

120 g

SLICES

SOCKEYE SALMON

SLIGHTLY SALTED FROZEN FILLET

SKINLESS & BONELESS WILD-CAUGHT

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





FROZEN FILLET **SMOKED SLICES** SOCKEYE SALMON

SKINLESS & BONELESS WILD-CAUGHT



PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





250 g

FROZEN
WILD
CHUM
SALMON

CAVIAR

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





125 g

FROZEN
WILD
PINK
SALMON

CAVIAR

PREMIUM GRADE
PRODUCT CAUGHT
IN THE BERING SEA





WILD-CAUGHT & SUSTAINABLE

SEA HOKKAIDO

SCALLOP

FRESH-FROZEN FILLET

SASHIMI GRADE

PRODUCT CAUGHT
IN THE OKHOTSK SEA

PREMIUM GRADE





WILD-CAUGHT & SUSTAINABLE

BUCCINIDAE

WHELK

FRESH-FROZEN FILLET

SASHIMI GRADE

PRODUCT CAUGHT
IN THE OKHOTSK SEA

PREMIUM GRADE



DIET PACIFIC COD IN THE STEAMER

Green onion — 20 g, Garlic — 10 g, Parsley greens — 15 g, Fresh mint — 10 g, Lemon juice — 40 ml, Fresh Pacific cod — 800 g.

Chop the herbs, mix them with garlic, add mint, lemon juice, salt and spices to taste. Cut the fish into 100g pieces and rub the marinade on it. Once the water has come to the boil, put the fish into the steamer and cook for 10 minutes.



FRIED SCALLOP

Scallop, Olive oil — 2 tbsp, Butter — 15 g, Spices to taste.

Add the spices to taste to the defrosted and washed scallop, stir. Grease a frying pan with olive oil and put it on the cooker on maximum heat. Once the pan is hot, lower the heat to medium-low, add a piece of butter and wait for it to melt. Fry the scallops in the butter for 2-3 minutes at a time until golden brown.

WHELK STEW WITH VEGETABLES

Freshly frozen whelk fillet — 6 pcs, Bell pepper — 1 pc, Onion — 1 pc, Garlic — 2 cloves, Butter — 1 tbsp, Green onions — 2-3 stalks, Spices to taste.

Pour the rinsed whelk into a saucepan with cold water and put it on the cooker over medium heat. Once the water has heated up to about 60°C remove the pan from the heat and allow the whelk to cool in this water. Quickly fry the onions and bell pepper in a well heated pan until the onions are golden. Squeeze out garlic, add butter, salt, pepper, spices, and green onions. Lastly place the whelk in the pan. Fry everything together for 2 minutes.





FRIED FISH FILLET

Soy sauce — 2-3 tbsp,
Lemon juice — 2-3 tbsp,
Olive oil — 1-2 tbsp,
Fillet of sockeye salmon — 100 g,
Salt, spices to taste.

Defrost sockeye salmon fillet. Marinate it in lemon juice and soy sauce. Season with salt. Season with black pepper or Provencal herbs if desired. Grill the fillet until cooked, 3 to 5 minutes on each side.

SOCKEYE SALMON AVOCADO TARTARE, THE PERFECT APPETIZER

Ingredients:

1/2 lb (200 grams) wild-caught sockeye salmon, slices of red onion, juice of 2, 3 limes, a handful of chopped fresh cilantro, 1 tablespoon extra virgin olive oil, 1 teaspoon Dijon mustard, pinch of dry oregano, salt and pepper, 1 teaspoon capers, 2 avocados, 1 tablespoon fresh lemon juice, salt, and pepper to season the avocado (to taste).



Cut the salmon into small cubes.

In a glass bowl, mix all the ingredients with the sockeye salmon (except for the avocado layer ingredients), toss, making sure everything is coated with all the juices and spices, cover, and refrigerate for about one hour.

After one hour, take the sockeye salmon out of the refrigerator and taste it. Adjust seasoning if necessary (it might need some lime, salt, or pepper). Optional: reserve some of the onion slices that have been marinating with the salmon for decoration.

Cut the avocado into small dices, and drizzle some extra virgin olive oil, lemon juice, salt, and pepper, to taste.

To mound the tartare, place a cake ring in the center of the plate and start filling in with half of the avocado, trying to layer, leveling, and gently pressing down. When you are done with the avocado, add half of the salmon mixture, level, and gently press down.

Slowly remove the cake ring and repeat with the second tower. Serve immediately.



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