



J.J.McDONNELL

Excellence in Seafood



Baja Kampachi

Also known as the Kahala, this species of fish can be found in the warm waters of the Pacific Ocean. Baja Kampachi is grown in the crystal clear tropical waters of La Paz, Baja California with no antibiotics or terrestrial proteins.

With a rich and balanced flavor, it is ideal for use in sushi & sashimi preparations. Baja Kampachi is a versatile product in the kitchen with other methods such as grilling, sauteing, searing, or poaching. High amounts of protein and omega-3's make this fish a nutritious morsel as well.

Prime Time Seafood, Inc.



Method of Harvest: Farmed

Availability/Seasonality:
Year Round

Product Form: Whole
Round, Fillets



Use: Extremely versatile. Can be used in just about any cooking application.

Size: Whole - 5-7lbs Fillet - 1-2lbs

Feed Contains No Terrestrial Proteins

