It’s healthy for you
A good source of high quality protein, omega 3 fatty acids and low in saturated fat.

Its stocks are healthy in the Northwestern Hawaiian Islands (NWHI)
Harvested by regulated fisheries in the NWHI – federal permits, limited access and vessel size limits.

It’s harvested using non-destructive fishing methods
NWHI fishery bans destructive fishing methods – such as explosives, poisons, bottom trawl gear, or nets.

Its fishing methods select prized species
Handlines, a selective hook and line method used by local fishermen, minimize bycatch of other species and marine life, which if caught, released alive.

Its fishing gear, methods and regulations are “endangered” species-friendly
Due to targeting, no mortal harm to endangered Hawaiian Monk Seal. National Marine Fisheries Service endangered species workshop required for NWHI bottomfish permit.

It’s tasty and versatile
Catch a taste of Hawaii Regional Cuisine! Most species delicious sauteed, broiled, poached, steamed, fried, or baked. Ask your server or grocer for serving suggestions.

Enjoy!

“Bottomfish—especially the prime snappers Opaka and Onaga — are some of our most popular signature Hawaii Regional Cuisine dishes.”

Alan Wong, Chef/Owner, Alan Wong’s Restaurant—Honolulu
A publication of the Western Pacific Regional Fishery Management Council, the policy-making organization, established by federal law in 1976, for the management of fisheries in the exclusive economic zones of federal ocean waters around American Samoa, Guam, Hawaii, the Northern Mariana Islands and U.S. remote Pacific Islands.

A regulated and protected Fishery in the Northwestern Hawaiian Islands under the management of the Western Pacific Regional Fishery Management Council