AVA's journey began in the exotic island of Indonesia. Local fishermen used traditional hand and pole line to catch yellowfin tuna from Java Sea and Western Pacific Ocean. Since 1998, our family-owned business is proudly serving only the Premium quality fish from Southeast Asia to high-end restaurants and food services across the USA. It's our honor to offer you the same quality, wild caught tuna to enjoy right in your own home.

Sincerely Yours.



# OUR BEST GUARANTEE



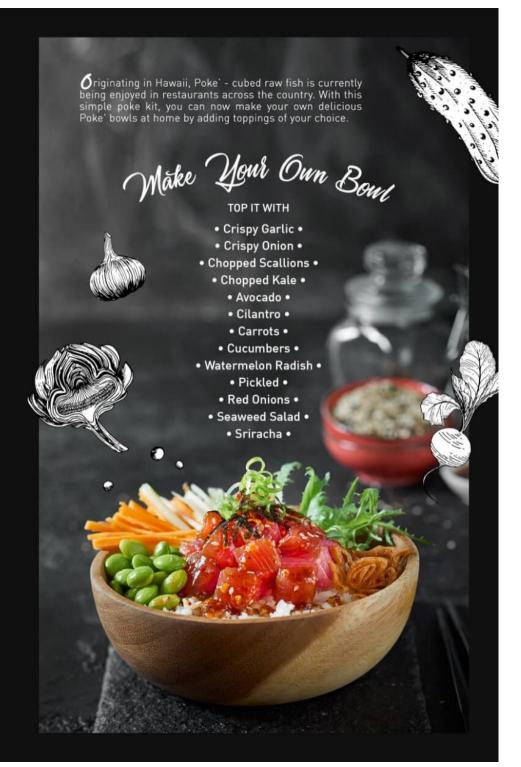




## **QUICK FACTS**

- ✓ Our Ahi -Yellowfin Tuna is wild, responsibly sourced using pole-line caught off the surrounding Indonesian islands.
- Monterey Bay Aquarium Best Choice for Yellowfin tuna caught in the Western and Central Pacific.





## SERVING SUGGESTION

## Step / Thawing

#### Fish and Edamame

- Thawing slowly: Cut open packages, thaw in the refrigerator at temperature 35°F (1.6°C) or below for 3-4 hours.
  OR
- Thawing quickly: Place the sealed packages (do not cut open) in a pot of cold tap water for 10-12 minutes.
- · After thawing, discard any excess water from packages.
- . Do Not Microwave Fish.

#### Rice

- · Remove package and place rice in a microwave safe bowl/ dish.
- . Microwave on high for 1-2 minutes or until warm.

#### Step 2 Plating

- · Mix Ahi Tuna with included classic Hawaiian poke sauce.
- Place the seasoned ahi tuna on top of rice, then top it with edamame & dry seasonings. Serve immediately. ENJOY!

Food Safety: Do not refreeze foods after thawing.



