



**WILD CAUGHT**

JAVA'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,  
*Java Team*

**PRIME CUT**  
AHI TUNA

**OUR BEST GUARANTEE**



**QUICK FACT**

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

**AVAILABLE in TWO FLAVORS**

SESAME with Cracked Black Pepper & Spicy CAJUN

**TO BE ENJOYED AS...**

Our perfectly Seared and Sliced Ahi Tuna made with simple spices is delicious & ready to be enjoyed as



an Appetizer  
an Add-on To Any Salad  
and even a Dinner Entree.







Spicy CAJUN

### EASY SERVING SUGGESTION

1. Cut open vacuum package
2. Simply thaw in the refrigerator for approx. 4-5 hrs
3. Plate and serve immediately

### PACKAGE DETAILS

Master Case Pack: contains 20 IVP / 4oz (113g)  
 Master Case Net Weight: 5Lbs (2.27 kg)  
 Master Case Dimension: 287 x 260 x 239 mm  
 Indiv. Pack NW: 4oz. / 6 slices  
 Indiv. Pack Dimension : 200 x 130 x 20 mm



Contact:  
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Product of Indonesia

\*Available in Kosher under STAR-K supervision



Real Food. Real Flavor.  
 Real Simple.

Seared & Sliced

# AHI TUNA

SIMPLY THAW  
 & READY TO EAT



SESAME with Cracked Black Pepper, Sea Salt & Garlic