

Humpty Doo

SASHIMI GRADE BARRAMUNDI

サシミ クオリティー



Australia's Saltwater Barramundi
NOW AVAILABLE AS
SASHIMI GRADE



@HumptyDooBarramundi



@HumptyDooBarra

humptydoobarramundi.com.au

Australia's Fish, now available as sashimi grade

Through collaboration with leading Japanese and Western chefs and seafood handling specialists, Humpty Doo Barramundi have developed the first Barramundi suitable for use in it's most natural state — RAW.



Australia's First Native Sashimi

Humpty Doo Barramundi's Sashimi Grade saltwater barramundi is specifically grown, selected and harvested for use in raw and semi-raw preparations.

Flavour and texture: This delivers a clean, translucent flesh which is sweet flavoured with light grassy asparagus notes and a fresh finish.

Hand selected and harvested: Pre-harvest, the fish are selected for size and quality, harvested and dispatched using the traditional Japanese ikejime method, minimising stress on the fish.

The fish are quickly super chilled, before being dry packed and sent to market, arriving in pristine condition with a 7 day shelf life for raw and semi-raw preparations.

Sustainably Farmed

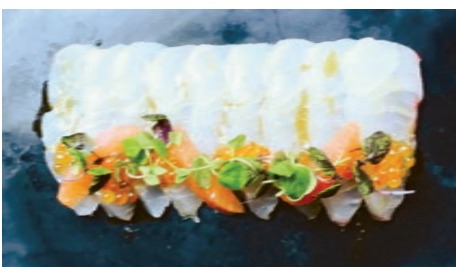
Located in the remote wilderness on the banks of the majestic Adelaide River, the farm is halfway between Darwin and Kakadu National Park. Surrounded by lush mangroves and virgin tropical savannah, the farm's unique bio system has been designed to have minimal impact on the surrounding habitat, whilst providing a natural habitat for a range of native flora and fauna.

At Humpty Doo Barramundi, our commitment to the environment is part of our ethos, and exceeds legal and commercial requirements. This is witnessed by our independent third-party certifications, issued by both Best Aquaculture Practices and the Australian Sustainably Farmed Barramundi Certification Program.

Humpty Doo Barramundi are pleased to be the first barramundi farm in the world to bring a sashimi grade fish to seafood connoisseurs. The handling and selection make a fantastic fish even better.

NOW AVAILABLE

Contact your seafood wholesaler or email orders@hdbarra.com.au or call 08 8988 8121



LEFT: Sashimi ponzu by Chef James Kidman of Café Sydney. MIDDLE: Cerviche with crème fraîche, puffed barramundi skin and chardonnay vinegar by Chef James Kidman of Café Sydney. RIGHT: Barramundi sashimi by Colin Barker of The Boathouse.