



## Our Salmon Cuts

Our salmon is cut from whole fish into huge fillets which are the sides of the fish without bones. We cut these sides into collars, center cut strips, wide cuts, and tails.

Collars are the fattiest of all the cuts and are best for sashimi and sushi. Tails are the least fatty and are best for medium, medium well, and well-done salmon. Strips and wide cuts are best for grilling, broiling and sautéing.

Please specify which cuts you prefer.