



DNI Group, LLC

JAPANESE INSPIRED SEAFOOD AND APPETIZERS

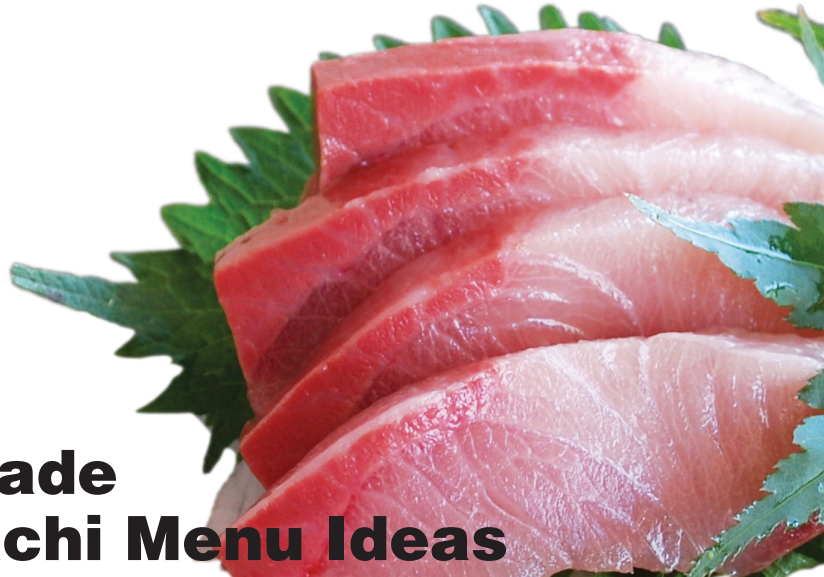


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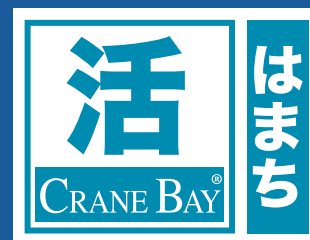
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DNI Group Kitchen Presents... Crane Bay® Sashimi Grade Yellowtail Katsu Hamachi Menu Ideas



- Wild caught, farmed and processed entirely from live fish in Japan
- Harvested only during cold winter months to ensure high fat content for superior flavor and firm texture
- Diet of custom feed enhances delicate fish flavor
- Consistent fillet color in sizes 2.0-2.5kg and 2.5+kg



Crane Bay® Katsu Hamachi Crudo

Combine raw Katsu Hamachi with citrus segments, microgreens, jalapeno oil, and chiltepin pepper.



Crane Bay® Katsu Hamachi Hand Roll



Crane Bay® Katsu Hamachi Teriyaki

Sauté the Katsu Hamachi in oil and garlic until browned. Add dashi, mirin, soy sauce, yuzu kosho and finish with butter. Garnish with chopped green onions.



Crane Bay® Katsu Hamachi Guacamole

Set a chunk of creamy limey guacamole on a pool of soy sauce. Place the raw chopped Hamachi on top and garnish with sliced red onions and jalapenos. Serve with crispy chips.

Please contact your DNI Group representative today.

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