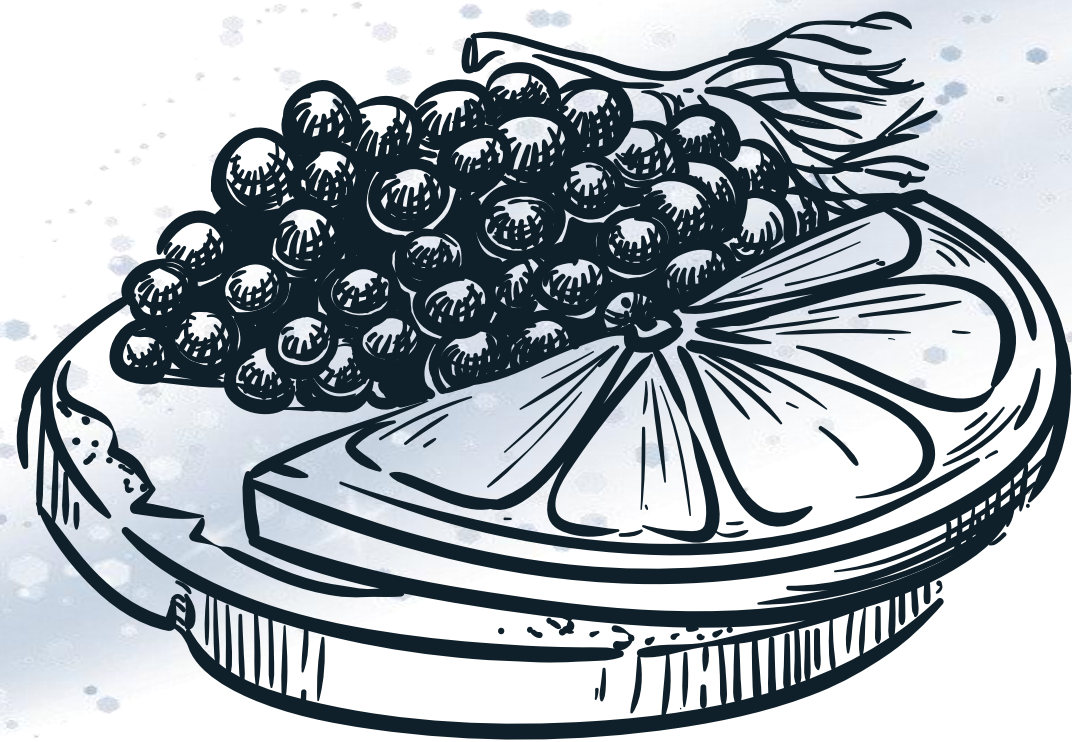


The World's Finest Premium

CAVIAR



Kaluga Hybrid Royal Amber, 2oz

SUPC # 5664699 **STOCKED**



Kaluga Royal Amber caviar is a farm-raised hybrid of the Amur and Kaluga sturgeons. Kaluga Caviar, also known as River Beluga Caviar, was originally processed by Caspian Salt Masters. This caviar has very firm, large pearls and a glossy, dark amber pearl coloring. Its taste is mellow, rich, and buttery, making it just as smooth and similar in flavor as Caspian Beluga Caviar.

Kaluga Hybrid Imperial Gold, 1.75oz

SUPC # 1005021 **SPECIAL ORDER**



Kaluga Imperial Gold caviar is a farm-raised hybrid of the Amur and Kaluga sturgeons. The caviar is harvested only when the sturgeon is mature and the eggs are at their peak to ensure that it will be at its best quality, size, flavor, coloring, and texture. The pearls are large and firm, ranging in tones from light to rich and warm browns. This black caviar's taste is best described as bold and nutty with a smooth finish.

Osetra, 1000 GRAM

MPC# 1006515 **SPECIAL ORDER**



Osetra caviar offers a refined indulgence with firm, medium to large pearls that glisten in shades of black with subtle chestnut hues. Prized for its robust, nutty flavor and rich, buttery finish, this delicacy delights the palate with its juicy, tender texture. This sturgeon caviar is sourced exclusively from sustainable aquafarms around the world, where the Osetra sturgeon fingerlings—descendants of wild broodstock from the Caspian Sea and its surroundings—are raised in pristine conditions.

Osetra Royal Amber, 4oz

MPC# 8675599 **SPECIAL ORDER**



Osetra is often regarded as the most flavorful among the elite caviar types of the world, and thus the most popular. This Osetra Royal Amber caviar has a unique clean, sweet, crisp and subtly nutty taste. Its Malossol pearls are large to medium-sized, with golden yellow to dark brown colors and a clear, glossy appearance. Each egg has a clear and glossy structure with a shell that's usually a little bit firmer than other types of caviar, but still very tender and delicate.

Beluga Hybrid, 1oz

SUPC # 8675569 **SPECIAL ORDER**



Our Beluga Hybrid caviar combines Siberian sturgeon with the famous Beluga sturgeon. This caviar is milder and more buttery than traditional Beluga and contains earthy and nutty tones. The large, firm beads are smooth and silky in texture with a brownish, grey color. This unique and highly-desired caviar will add decadence to any meal.

Sevruga, 1oz

SUPC #1867706 **SPECIAL ORDER**



Our Sevruga caviar comes from Sevruga sturgeons farmed by Sturgeon Aquafarms, an American aquaculture company founded in 2001. It's considered a great entry point to the magnificent world of caviar. Despite its relatively small size, Sevruga caviar is sometimes preferred for its more robust taste, firmer texture, and relatively lower price in comparison to other caviars. The grains are of medium size and slate-grey color, with a distinguished, smooth, buttery flavor, a sweet ocean finish, and a somewhat crunchy texture.

American Hackleback, 2oz

SUPC # 0604148 **SPECIAL ORDER**



Being among the true sturgeons, the American Hackleback allows true connoisseurs to indulge in the rich and intensely nutty taste of black caviar. Its flavor is quite similar to that of Sevruga and Osetra caviars, but at the same time, it is one of the most affordable caviars because this species starts carrying eggs after only four years. The glossy black grains of American Hackleback caviar are quite small and have a delicate yet firm coating that remains intact thanks to our manual processing methods.

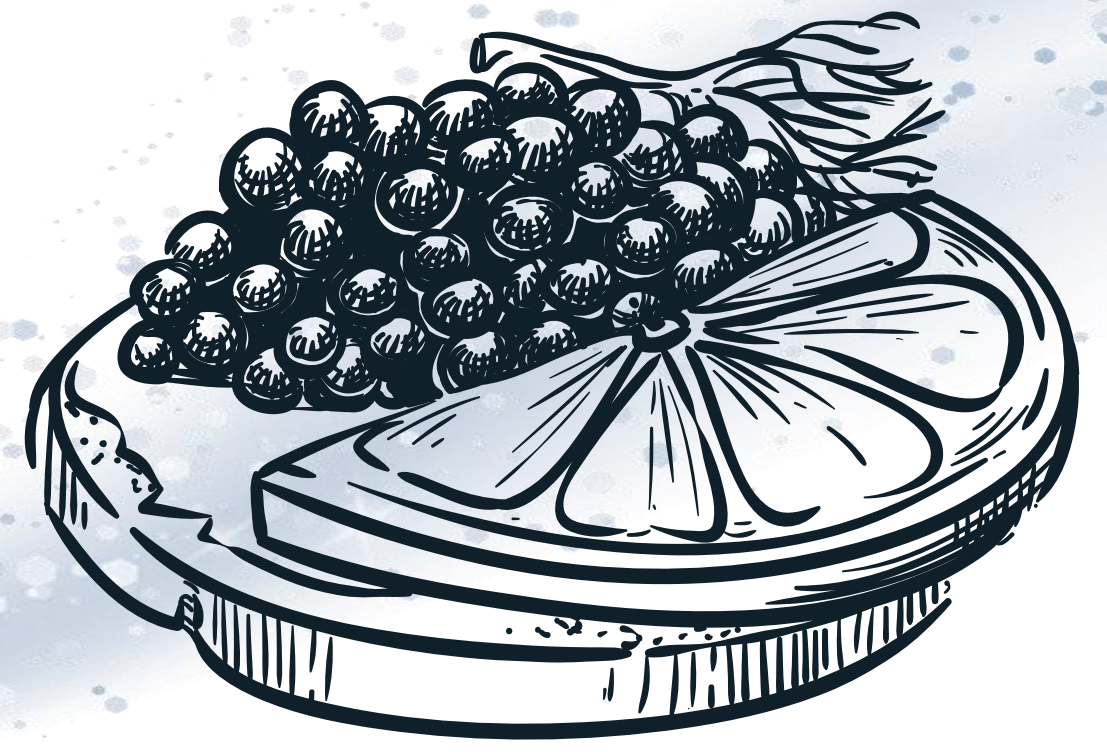
American Paddlefish, 1oz

SUPC # 5054782 **STOCKED**



Also known as "Spoonbill roe", this caviar comes from the American Paddlefish, a freshwater fish and close relative of the sturgeons. It is often called the first-timer's caviar due to its bold and earthy flavor. Still, its taste is buttery, which smooths over the palate. The grains of American Paddlefish caviar are similar in size to Sevruga caviar with its color varying from light grey to chalky black. This caviar is very tender with a gentle structure.

The World's Finest Premium CAVIAR



Salmon Keta Roe, 7oz
SUPC # 7012076 **STOCKED**

Salmon Roe Keta is known for being called 'red caviar' or by its Japanese name 'ikura'. This caviar has extra large eggs with translucent yet firm egg shells. The bright golden-orange pearls are filled with a sweet and honey-like flavor. Salmon roe is the perfect for garnishing foods, such as sushi rolls or canapés. Yet, you can also indulge in its fresh taste with a spoon right out of the jar.



Pike Roe, 1oz
SUPC # 1005777 **SPECIAL ORDER**

Pike caviar is considered a valuable caviar, which was originally used as a delicacy to honor guests. This caviar is a soft amber shade with a pleasant salty taste. Moreover, it is very nutritious as it is high in phosphorus, iodine, iron, and Omega-3 fatty acids. This caviar melts in your mouth, leaving a buttery taste with notes of an ocean sea breeze.



Smoked Trout Roe, 8oz
SUPC # 1005053 **STOCKED**

The Smoked Trout Roe is a caviar with delicate, large-sized pearls, which range in hues of bright oranges and reds. Once harvested, the eggs are kept cold, lightly seasoned with sea salt, and then smoked using special wood chips. This process gives the caviar its coveted snap and mild flavor.



Trout Roe, 8oz
SUPC # 7017683 **STOCKED**

Pink Trout Roe Caviar is an inexpensive delicacy from Europe. It is harvested from the pink trout, which is farmed in the freshwater lakes of France. If you look closely enough, the medium sized beads have a tiny distinct orange eye on its translucent shell. The caviar has a bold taste and sticky texture, making it a great compliment for garnishing appetizers or hors d'oeuvres.



Masago Habanero, 1.1 lb
SUPC # 7007956 **STOCKED**

Masago means "very tiny sand" in Japanese. Our Masago® brand of capelin roe is named for the Japanese meaning that Masago is tiny, fine and a beautiful ingredient. Masago is commonly used in sushi rolls, nigiri, and gunkan due to its stickier and softer texture. It can also be used as a topping and supplementary ingredient in many dishes without creating an overwhelming flavor.

Tobikko

Tobikko is the Japanese word for flying fish roe. Our high-quality Tobikko has a mild smoky, salty, & slightly sweet flavor, distinctive firm, crunchy texture, and a diamond-like sparkle that adds a brilliant flair to any dish. Although it is commonly used as a topping for an appetizer or garnish Tobikko can be a great addition to a variety of cuisines as a dazzling accompaniment.



Tobikko Black, 1.1 lb
MPC # 7570035 **STOCKED**



Tobikko Orange, 1.1 lb
MPC # 5131418 **STOCKED**



Tobikko Red, 1.1 lb
MPC# 5130838 **STOCKED**



Tobikko Wasabi, 1.1 lb
MPC# 7011388 **STOCKED**