



**Suzuki Mulloway** 4 – 10 LBS, 2 – 3 FT IN LENGTH

A close cousin to European Loup De Mar, Suzuki is *the most prized of the Sea basses in Japan*. Grown in the cold, salty waters off Port Lincoln, South Australia, Suzuki is great in sashimi, or cooked. The fillets are *white, Flakey, and very mild*.

**Today's Special**

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**Today's Sides**

**Suggested wines**