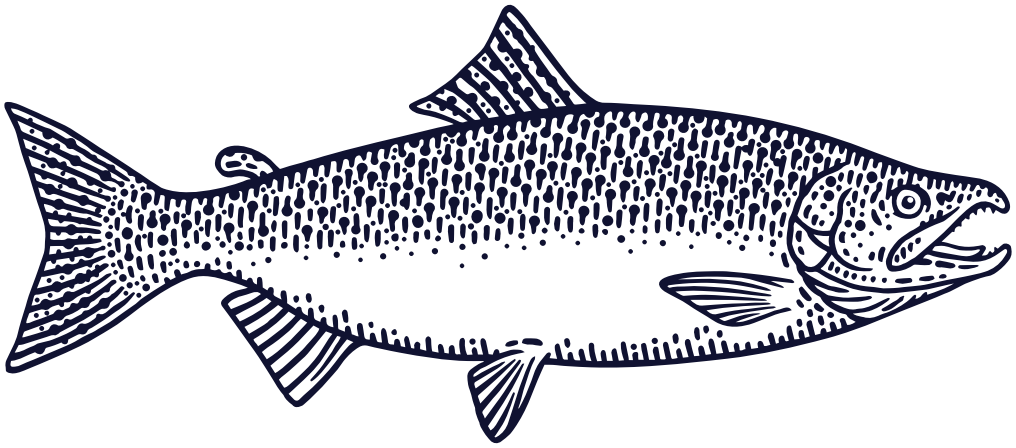
SUPERIOR
CATCH OF THE WEEK



KING SALMON

Oncorhynchus tshawytscha

Description: Also known as Chinook Salmon, King Salmon is the largest and one of the most prized species of Pacific salmon. Its name reflects its impressive size, while its thick, vibrant orange to deep-red fillets and rich, distinctive appearance make it an eye-catching centerpiece on any menu.

Habitat: King Salmon are native to the North Pacific and are found along the coastal waters and rivers of Alaska, the Pacific Northwest, and parts of Asia. They are anadromous, spending much of their lives in the ocean before returning to freshwater rivers to spawn.

Harvesting: Sustainably harvested by members of the Muckleshoot Tribe in western Washington, these King Salmon are part of a centuries-old cultural and fishing tradition. Available for a **limited 2–3 week season**, this catch offers chefs a unique opportunity to feature a highly prized salmon with deep Indigenous roots. Read below for **A CLOSER LOOK!**

Nutritionals:

- Excellent source of high-quality protein
- Rich in heart-healthy omega-3 fatty acids
- Good source of vitamin D
- Provides selenium, vitamin B12, and other essential nutrients

Texture & Flavor Profile:

- Rich, buttery texture
- Firm, meaty flesh
- Bold, full-bodied flavor
- High natural oil content for smooth finish

Recommended Cooking Methods: Pan-searing, baking/roasting, grilling, poaching, and smoking.

SUPERIOR
FEATURED PRODUCT

#68576

KING SALMON FILLETS

Fresh, Wild-Caught, Hand-Cut
Product of the USA (Washington)

1/10 lb.

Contact your Superior sales representative for more information and for availability.

A CLOSER LOOK...

The Muckleshoot Tribe of western Washington has a sacred, centuries-old relationship with salmon, viewing them as living relatives and spiritual pillars. Known historically as “salmon people,” the tribe relies on salmon for sustenance, cultural identity, and treaty-guaranteed fishing rights in the Puget Sound and White River watersheds.

Photos from cbsnew.com