

Affinity Fish

Toronto, Canada
affinityfish.com
Jon Klip Cell (416) 358-6384
wholesale@affinityfish.com

Website:

Email:

Affinity Fish

Our mission is to provide you with the best possible local Canadian fish and seafood, sourced and handled carefully and sustainably.

Who we are:

Matt Taylor and Jon Klip have spent years working with fish from all over the world. We found the Japanese, and First Nations handling processes to be some of the best around and are implementing both traditional and modern techniques such as Ike Jime to produce fish with optimal flavor, texture.

Our fisher-people:

Currently Affinity Fish is working with two boats. Guy Nadjiwon and his crew, an indigenous fisherman whose family have been fishing for generations on Lake Huron. Allen Robichaud trained with Guy when he was younger and now runs his own tug boat fishing near-by water with his family and crew. In the coming years, we hope to build relationships with other Canadian fisher-folk to provide more variety in our offerings.

Who we sell to:

We sell to restaurants, hotels and other food-service businesses as well as to the public from our retail store at 1581 Dundas Street West in Toronto.

What makes our fish different?

We spent a lot of time, money, and effort trying to keep the highest quality standards possible. Working closely with the fisher-people, all of our fish are killed in the most humane way possible, bled and then handled gently to prevent bruising and further damage. The removal of the blood slows the growth of bacteria on the fish and allows it to be aged much longer than conventionally killed fish. We clean, assess and pack each fish individually using specially chosen papers to keep the fish as dry and clean as possible. You will notice cleaner flavor, firmer texture and dryer skin compared to most other locally sourced fish.

Delivery:

Deliveries are typically done Wednesday through Saturday however we are flexible and do our best to work around your schedule. For orders over \$200 within the city of Toronto delivery is free. If you are outside of Toronto and want to order from us, please inquire via email.

Payment:

We will send you an invoice with every order you make. Payment must be made within 30 calendar days of delivery by either cash, cheque, credit card or e-transfer to info@affinityfish.com. A credit card number must also be provided in the event that payment is not made within 30 days. If a credit card number is not given, an interest rate of 10% compounded monthly will be applied to the bill.

We are a small company and our priority is to pay our fisherfolk promptly.

Affinity Fish

Toronto, Canada
affinityfish.com
Jon Klip Cell (416) 358-6384
wholesale@affinityfish.com

Website:

Email:

Our Catch:

(All fish come individually wrapped, gilled and gutted with the head on)

Pricing:

(PRICES ARE WHOLESALE PRICES FOR RESTAURANTS)

Consistent Availability:

Lake Trout - (*Salvelinus namaycush*) Average Size (4-20lbs) **\$18/lbs**

Burbot - (*Lota lota*) Average Size (2-4lbs) **\$18/lbs**

Pacific Albacore - (*Thunnus alalunga*) Average Size (8-10lbs) **\$18/lbs**

Pacific Octopus - (*Enteroctopus dofleini*) 2 lbs Frozen Tubs **\$18/lbs**

Whitefish - (*Coregonus clupeaformis*) Average Size (2-8lbs) **\$18/lbs**

Pickereel - (*Sander vitrea*) Average Size (2-8lbs) **\$18/lbs**

Atlantic Swordfish - (*Xiphias glades*) 100-200 lbs **\$40/lbs (pricing varies on season)**

Limited Availability:

Smallmouth Bass - (*Micropterus dolomieu*) Average Size (1-3lbs) **\$18/lbs**

Freshwater Drum - (*Aplodinotus grunniens*) Average Size (4-10 lbs) **\$18/lbs**

Yellow Perch - (*Perca flavescens*) Average Size (0.5-1lbs) **\$19/lbs**

Brown Trout - (*Salmo trutta*) Average Size (5-25lbs) **\$19/lbs**

Wild Steelhead - (*Oncorhynchus mykiss*) Average Size (2-10lbs) **\$19/lbs**

Pike - (*Esox lucius*) Average Size (5-20lbs) **\$19/lbs**

Farmed Rainbow Trout - (*Oncorhynchus mykiss*) Average Size - (2.5lbs) **\$18/lbs**

Our Promise:

We are a small business but we are determined to change the all-too-common poor relationship between restaurant and purveyor. Please let us know how we can improve to better serve you.