

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.

Fisheries that we work with:

Lake Huron:

Currently we work with a select few boats and captains across the great lakes region. The freshwater fisheries that we work with are primarily situated in Lake Huron. Guy Nadjiwon and Allen Robichaud are both hailing from the Chippewas of Nawash Unceded First Nation, Neyaashiinigmiing (Cape Croker Reserve) on the Bruce Peninsula located just outside of Wiarton, Ontario. They operate as one of only 2 fisheries in all of Canada that have won their treaty rights back from the government to harvest and sell any fish that they catch. This is super important as they are not hindered by quotas enforced by the M.N.R. and are allowed to sell all of their by-catch, in turn giving you, the consumer, access to fish species not available anywhere else in Canada. They fish all year round, weather permitting, and their traditional fishing grounds are quite extensive, from almost all of the western shore of the peninsula all the way up and around Tobemory and back down to Georgian Bay.

Also Situated on Lake Huron is a small fishery out of the Chippewas of Kettle and Stony Point First Nation Located close to Grand Bend, Ontario. Bill George Jr. is a 3rd generation fisherman and runs a small operation with one boat and handlines all his nets. Bill Specializes in Pickerel and Perch and provides us with the Painstaking offering of our pickerel cheeks that he harvests by hand out of each and every fish.

British Columbia:

Goodfish Co.

Founded By Sam and Fraser and operating out of Vancouver's False Creek. They are fishers and business owners, and they have committed to harvesting sustainably and the ethos of their company is very similar to our own here at Affinity. They allow us access to many amazing shellfish and saltwater fish coming out of the world famous waters of the British Columbia Coast.

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.

Our Catch:

*****All fish come, gilled, gutted, De-finned and Dry Aged with the head on*****

Wildcaught Freshwater from the great lakes:

(PRICES ARE WHOLESALE PRICES FOR RESTAURANTS)

Consistent Availability (All Ikejime):

- Lake Trout** - (*Salvelinus namaycush*) Average Size (4-20lbs) **\$20/lbs**
- Burbot** - (*Lota lota*) Average Size (2-4lbs) **\$20/lbs**
- Whitefish** - (*Coregonus clupeaformis*) Average Size (2-8lbs) **\$20/lbs**
- Pickeral** - (*Sander vitrea*) Average Size (2-8lbs) **\$20/lbs**

Limited Availability (All Ikejime):

- Smallmouth Bass** - (*Micropterus dolomieu*) Average Size (1-3lbs) **\$20/lbs**
- Freshwater Drum** - (*Aplodinotus grunniens*) Average Size (4-10 lbs) **\$20/lbs**
- Yellow Perch** - (*Perca flavescens*) Average Size (0.5-11lbs) **\$20/lbs**
- Brown Trout** - (*Salmo trutta*) Average Size (5-25lbs) **\$20/lbs**

-Wild Steelhead - (*Oncorhynchus mykiss*) Average Size (2-10lbs) **\$20/lbs**

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

Ontario Aquaculture:

-Farmed Rainbow Trout (Springhill Farms, Hanover On.) - (*Oncorhynchus mykiss*) Average Size - (2.5lbs) **\$18/lbs**

Frozen Freshwater Products:

*****Special Order Pre order 1 week ahead of time only*****

Flash Frozen Boneless Loins for Raw Consumption (Lake Trout, Whitefish, Pickerel)
\$28/lbs

Wild Whitefish Roe - (Water Hardened, processed in house to 1.5% salt) **\$60/8oz**

Wild Lake Trout Roe - (Water Hardened, processed in house to 2% salt) **\$65/8oz**

Wild Pickerel Karasumi (Botarga) - (cured and aged in house by hand) *extremely limited*
\$120/lbs

Pickerel Cheeks (Grand Bend, Lake Huron) - (Skin on) **\$32/lbs**

Hot Smoked Wild Lake Trout Fillets (seasoned with Montreal steak spice blend with aleppo pepper and smoked over cherry wood) **\$75/lbs**

Wild Caught from British Columbia

Ikejime Pacific Albacore (Haida Gwaii) - (*Thunnus Alalunga*) Average Size (8-10lbs) **\$20/lbs**

King Shrimp - (24-26 count, Frozen in Sea water, shell on / Tail Only) **54\$/lbs**

Spot Prawns - (24-26 count, Frozen in sea water, shell on / tail only) **54\$/lbs**

Sablefish (wildcaught, Vancouver Island) - (*Anoplopoma fimbria*)

Fresh frozen, head off / gutted, dry age optional) **\$32/lbs**

Wild Line Caught fish from Nova Scotia

-Wild Linecaught Swordfish (Nova Scotia) - (*Xiphias gladius*) **can be sold in frozen saku (bricks) and possibly fresh loin \$40/lbs** (Season Starts in June and goes until November)

-Wild Caught Linecaught Big Eye Tuna (Prince Edward Island / Nova Scotia) - (*Thunnus thynnus*) **can be sold in frozen saku (bricks) loin \$40/lbs and whole fish at \$34/lbs.**

(Season Starts in June and goes until December)

-Wild Bluefin Tuna (Nova Scotia) \$42/lbs