

TASTE THE DIFFERENCE

TONNINO

ALBACORE MADE DIFFERENT

Our tuna is cooked on the bone, which means our fish is higher in Omega 3s and protein. This whole-fish cooking method is healthier because it allows for more meat and nutrients.

DID YOU KNOW?



ALBACORE - caught in temperate waters, albacore is white meat with a mild flavor.

Tasty, Healthy, Planet-Friendly.

Pole & Line Albacore

The sustainable age-old fishing method of catching fish one by one.



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LEARN MORE ABOUT OUR PREMIUM TUNA AT [TONNINO.COM](https://tonnino.com)

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100% WILD CAUGHT PREMIUM TUNA

TONNINO

HAND CUT & PACKED **YELLOWFIN**

Each Tonnino package contains delicately hand packed, whole tuna filets to ensure chef-quality flavor and texture.

DID YOU KNOW?



YELLOWFIN - caught in tropical waters, yellowfin is the most popular tuna in sushi bars.

We Choose Every Tuna

Our comprehensive handling of every step of the process, from sourcing the finest fish to meticulous packaging, ensures exceptional taste and quality.



Pole & Line Yellowfin

The sustainable age-old fishing method of catching fish one by one.



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FAD Free Yellowfin

Our methods allow us to target the fish we want (tuna) & reduce by-catch.



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