

Onaga



LIFE HISTORY INFORMATION AND HAWAII STATE RECORD

Longtail Red Snapper / Ruby Snapper 'ula'ula koa'e • *Etelis coruscans*

Size - up to 31 in and 35 lbs. • The oldest known was 54 yrs old and 31 in. Sexually mature at 10 yrs. • Fish near minimum retention size in Hawaii (1 lb or 12 in) may be just 2-3 yrs old.

HAWAII STATE RECORD: 34.25 lbs by Marvin Lum

FISHERY INFORMATION

Caught primarily with the vertical hook-and-line method, where weighted and baited lines are lowered and raised with electric, hydraulic or hand-powered reels.

LOCAL KNOWLEDGE

Some local fishers anchor in one spot, catch for the year and then give away most fish to the community. Onaga is seen as a good luck fish and is served at weddings and New Year celebrations in the Hawaiian Islands.

CURRENT REGULATIONS

FEDERAL: Annual catch limit | **HAWAII STATE:** Min size - 1 lb • Non-commercial bag limit - 5 total of Deep 7 species

COUNCIL MANAGEMENT

Managing the bottomfish fishery has been difficult due to insufficient fishery data. However, with cooperation between state and federal management agencies and fishermen, the Deep 7 bottomfish annual catch limit increased from 178,000 pounds for the 2007-2008 fishing year to 492,000 pounds for the 2020-2021 fishing year.

STOCK STATUS

Not overfished;
not experiencing
overfishing.



Baked Onaga with Tomatoes and Homemade Harissa

"Harissa is the chili sauce of the Moroccan people."

MAKES 4 SERVINGS

INGREDIENTS

FOR THE FRESH HARISSA:

- 4-6 dried small, hot, red chilies, stems removed*
- 1 tbsp ground coriander
- 1 tbsp ground cumin
- 1 tsp dried mint
- 1 tsp ground caraway seeds
- 5 cloves garlic
- ½ cup olive oil

**Use "Japanese dried chilies" or any medium-hot chili such as Szechuan chilies or chile de arbol.*

FOR THE FISH:

- 2-2 ½ lbs whole onaga, scaled and cleaned
- 1 tbsp harissa
- 3 tbsp extra virgin olive oil
- 4 cloves garlic, crushed
- 2 sliced lemons
- 1 Maui sweet onion, large, sliced
- 2 tomatoes, large, ripe, sliced
- 3 sprigs Italian parsley
- 3 sprigs fresh thyme

DIRECTIONS

MAKE THE HARISSA:

1. Using scissors or a sharp knife, cut chilies into pieces. Cover with boiling water and cook to soften, 30 to 90 minutes. Drain chilies and squeeze out excess water.
2. Place chilies in food processor with remaining harissa ingredients. Grind to a paste. Scrape down sides, then process again for 20 seconds. Place in small glass jar (*it will soak into and stain many plastic containers*). Cover surface with a thin layer of olive oil and seal tightly. Harissa keeps in the refrigerator for up to 8 weeks and it's wonderful in soups, sauces, and stews.

PREPARE THE FISH:

1. Pre-heat oven to 400°F. Wash fish under running water for two minutes, making sure to remove all surface blood. Dry the fish well with paper towels.
2. Make two to three diagonal slashes on each side of the fish to ensure even cooking. In a small bowl, combine harissa, olive oil and garlic. Rub the harissa mixture on both sides of the fish and inside the cavity.
3. Lightly grease a baking dish large enough to hold the whole fish, then arrange the sliced onion on the bottom. Arrange tomatoes, parsley, thyme and sliced lemons over onions.
4. Place fish on top and bake uncovered for 35 to 40 minutes, or until the fish is cooked.

Serve hot with French bread (baguette).



*Recipe and Photo Courtesy Kapi'olani Community College Culinary Arts Department
Front Top Photo: Dean Sensui*



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