



Ono

LIFE HISTORY INFORMATION AND HAWAI'I STATE RECORD

Wahoo ▪ ono ▪ *Acanthocybium solandri*

Size - grow rapidly, up to 8 ft and 158 lbs. ▪ Sexually mature at 2.8 ft (males) and 3.3 ft (females), ~1 yr old. ▪ Spawn year-round and during summer in higher latitudes. ▪ Females expel millions of eggs to compensate for low survival rate.

FISHERY INFORMATION

HAWAI'I STATE RECORD: 133 lbs 3 oz by Tom Brandt and Sky Mullins

Caught in the deep-set (about 25-220 fathoms) longline commercial fishery (non-target species) and by trolling and using handlines.

LOCAL KNOWLEDGE

The bite usually starts in February and runs through the summer before tapering off. The season usually happens after the mahimahi season (typically November to March). It is a high demand nearshore fish.

CURRENT REGULATIONS

FEDERAL REQUIREMENTS FOR LONGLINE PERMIT HOLDERS: Submit logbooks to the National Marine Fisheries Service (NMFS) within 72 hours. ▪ Carry a NMFS observer (100% coverage in shallow-set, 20% coverage in deep-set). ▪ Carry an operational vessel monitoring system unit. ▪ Obtain certification through a NMFS protected species workshop on interaction mitigation techniques. ▪ **Sea Turtle Mitigation Gear Requirement:** Use only circle hooks sized 18/0 or larger with a 10° offset and mackerel-type bait.

COUNCIL MANAGEMENT

In 1991, the Main Hawaiian Islands Longline Fishing Prohibited Area was created to reduce gear conflicts between the longline and troll/handline fishermen.

STOCK STATUS

Not overfished; not experiencing overfishing



Ono in a Creamy Tahini Sauce

MAKES 4 SERVINGS

INGREDIENTS

1 tsp olive oil
1 onion, diced
2 tsp cumin
1 tsp sumac
1¼ tsp sea salt
2 cup water
2 tsp tahini (*sesame butter*)
2 tsp lemon juice
1 lb ono fillet, cut bite-sized

DIRECTIONS

1. In a heavy-bottomed skillet sauté onion in oil over medium-low heat. Cook until the onions are a deep brown, stirring occasionally (about 15 minutes).
2. Add cumin and cook for 2 minutes. Add sumac, salt and water. Stir in tahini and lemon juice.
3. Add fish and cook for 5 minutes, or until fish is opaque and firm. Add more water if sauce gets too thick.



*Recipe and Bottom Photo Courtesy
Kapi'olani Community College Culinary Arts Department
Left Photo: David Itano*



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