

‘Ōpakapaka



LIFE HISTORY INFORMATION AND HAWAII STATE RECORD

FISHERY INFORMATION

LOCAL KNOWLEDGE

CURRENT REGULATIONS

COUNCIL MANAGEMENT

STOCK STATUS



Pink Snapper • ‘ōpakapaka *Pristipomoides filamentosus*

Life span - up to 40 yrs. • Sexually mature at ~3.5 yrs. • Commonly found near rocky bottoms in deep offshore waters of 20-100 fathoms.

HAWAII STATE RECORD: 18.5 lbs by Greg Holzman

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.

The sampan fleet helped to introduce ‘ōpakapaka to Hawaii in the early 1950s, when it was harder to sell. In contrast to onaga and uku, ‘ōpakapaka is a great entry-level species since it's easier to catch and is available year-round. There is a market demand and it has a shelf-life of up to 2 weeks.

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

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.

Not overfished;
not experiencing
overfishing



Thai Fish Soup

MAKES 8 SERVINGS

INGREDIENTS

2 tbsp canola oil
1 onion, large, chopped
1 Hawaiian chili pepper (*nioi*), chopped*
2 tbsp cilantro (*leaves and stems*)
coarsely chopped
2 stalks lemongrass, trimmed and cut
diagonally into 1 in pieces
1 yam or sweet potato, cubed into ½ in pieces
1 tbsp ginger, freshly grated
3 cloves garlic, minced
3 limes, zested and juiced
2 cans coconut milk (*15 oz can, light is OK*)
4 cup low-sodium chicken broth
2 tbsp fish sauce
2 tomatoes, cubed
1 lb 'ōpapakapa, cubed into ½ in pieces
2 stalks green onions, thinly sliced

* Substitute a single tiny hot pepper in place of the Hawaiian chili pepper (*nioi*), or use ¼ tsp cayenne pepper instead.

DIRECTIONS

1. Heat a large pot over medium heat. Add oil and sauté onions, chili peppers, cilantro, lemongrass, yams, ginger, garlic, lime zest and juice. Stir often, cooking until vegetables are slightly softened, about 5 minutes.
2. Add the coconut milk, broth, and fish sauce and bring to a boil. Reduce heat to low and simmer for 15 to 20 minutes.
3. Add the tomatoes, 'ōpapakapa and green onions and cook for another 5 to 8 minutes or until fish is just cooked through.
4. Remove the lemongrass and serve hot.



Recipe and Photo Courtesy
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