Skipjack Flume

LIFE HISTORY INFORMATION AND HAWAI'I STATE RECORD

FISHERY INFORMATION

LOCAL KNOWLEDGE

CURRENT REGULATIONS

COUNCIL MANAGEMENT STOCK STATUS



Skipjack Tuna • aku • Katsuwonus pelamis

Size - up to 4 ft and >70 lbs. • Age range - 8-12 yrs. • Spawn all year in tropical waters and seasonally in subtropical waters. • Females produce between 100,000-2 million eggs each time they spawn. • Once fertilized, the egg can hatch in ~1 day, depending on temperature. HAWAI'I STATE RECORD: 40 lbs 8 oz by David Borgman

Caught using artificial barbless lures and occasionally live bait, such as anchovies, herring, or silversides that are mainly used to attract and hold a school close to the vessel. The aku boat fishery was once the largest commercial fishery in Hawai'i, with landings exceeding 5.5 million pounds annually from 1937 to 1973.

Aku used to be the prized pelagic species "back in the day." Aku boats kept the market and cannery well-stocked. The Japan market helped to sustain this fishery. More recently, there has been a transition from aku to 'ahi, but dried aku is still in high demand.

FEDERAL: Managed domestically and internationally, but no catch limit **HAWAI'I STATE:** Min size - 3 lbs (commercial)

Currently monitored as a pelagic management unit species.

Not overfished; not experiencing overfishing



Skipjack Fish Burgers

MAKES 4 SERVINGS

INGREDIENTS

1/2 small onion, chopped 1/2 cup mushrooms, chopped oil, for frying 1lb ground skipjack bread crumbs 1/2 cup 1 egg 1tsp Worcestershire sauce salt and pepper, to taste water chestnuts, chopped (optional)

DIRECTIONS

- 1. Sauté onions and mushrooms in a little oil. Remove from the heat.
- 2. In a bowl combine all the remaining ingredients and form into patties. Pan fry for approximately 4 minutes, being careful not to overcook.
- 3. Serve in a hamburger bun or with rice.



Western Pacific Regional Fishery Management Council 1164 Bishop St., Suite 1400, Honolulu, HI 96813 (808) 522-8220 PHONE: info@wpcouncil.org EMAIL: WEB: www.wpcouncil.org

Published in the United States by the Western Pacific Regional Fishery Management Council under NOAA Award NA20NMF4410013. ISBN 978-1-950193-06-6

Recipe Courtesy Guam Fishermen's Cooperative Association Bottom Photo: NOAA / Front Bottom Photo: Kapi'olani Community College Culinary Arts Department