

Uku



LIFE HISTORY INFORMATION AND HAWAI'I STATE RECORD

FISHERY INFORMATION

LOCAL KNOWLEDGE

CURRENT REGULATIONS



**COUNCIL
MANAGEMENT**

**STOCK
STATUS**

Gray Jobfish/Blue-green Snapper • uku *Aprion virescens*

Size - up to 40 in and 30 lbs. • The oldest known was 32 yrs old. • Sexually mature at 4 yrs, ~17 in. • Inhabits reef slopes, seamounts and banks from shallow waters down to 200 fathoms. • Spawn May-Oct, with peak in June. Diet - fish, shrimp, crabs, cephalopods (e.g., octopus) and plankton.
HAWAI'I STATE RECORD: 39 lbs 8 oz by Won Park

Caught using both light and heavy handline and troll gear by kayakers and boaters. Other methods include shorecasting and spearfishing. Catches boomed when the Deep 7 species complex was declared overfished in the late 2000s.

Uku serves an important role in Hawai'i's bottomfish fishery. During years when the Hawai'i Deep 7 bottomfish fishery closed after reaching its annual catch limit, many fishermen relied on uku to sustain their commercial operations. This was especially true during slow yellowfin tuna years, which typically peak from May through August. Since then, uku has increased in prominence in restaurants and homes.

FEDERAL: Managed as a management unit species • Commercial catch limit of 127,205 lbs for 2019-2021 fishing years • Prohibited gears - bottom trawls, bottom set gillnets, poisons, explosives and intoxicating substances
HAWAI'I STATE: Min size for commercial sale and spearfishing - 1 lb

A management plan is currently in development.

Not overfished; not experiencing overfishing.



Portuguese Uku Pupu

MAKES 4-6 SERVINGS

INGREDIENTS

FOR THE PUPU:

2 lbs uku steaks, fillets or other pieces
1 fresh chili pepper, small, seeded and diced
2 tsp Hawaiian salt
1-2 cloves garlic, minced
¾ cup cider vinegar
¼ cup water
olive oil

FOR THE ONION TOPPING:

1 tbsp onion, minced, and a few very thinly sliced rounds of onion for garnish
1 tbsp parsley, minced
½ fresh chili pepper, small, seeded (optional)
½ tsp Hawaiian salt
1½ tbsp cider vinegar

DIRECTIONS

1. Place fish in flat, non-reactive container with cover.
2. In a bowl, stir together chili, salt, garlic, vinegar and water, pour over fish and allow to marinate, covered, for at least an hour, turning once.
3. Combine onion topping ingredients in a separate non-reactive bowl and marinate 15 minutes or more.
4. Preheat broiler and brush pan with olive oil. Broil fish 3 to 4 minutes, turn and repeat. Place fish in rimmed bowl or platter.
5. Pour sauce over hot fish. Serve with cold beer and crusty country-style bread for dipping up the juices.



*Recipe and Photo Courtesy
Kapi'olani Community College
Culinary Arts Department
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Front Bottom Photo: Ed Watamura*



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