

## Tuna at \$65 a pound? Yes - and it's only available at one Westchester shop

BY LIZ JOHNSON • THE JOURNAL NEWS • JUNE 18, 2008

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Per Se, Le Bernardin and ... Mount Kisco Seafood?

That's right. When it comes to some of the most exclusive tuna on the planet, Mount Kisco Seafood owner Joe DiMauro is keeping company with Per Se's Thomas Keller and Le Bernardin's Eric Ripert, two of the country's most highly regarded chefs.

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The bluefin tuna is called kindai, and it's farmed sustainably in the waters off Osaka, Japan.

Only five fish per week are shipped to the United States and the loin of one of them arrives at Mount Kisco Seafood on Thursdays. By Sunday, it's all sold out - even at \$65 per pound.

Yes, \$65. This is like the kobe of the tuna world.

"They're better taken care of than you and me," said DiMauro.

The fish are raised by Japan's Kinki University and come from a sustainability effort started in 1948 as an experiment in growing fish after natural sources were overfished.

It turns out that because the kindai are fed anchovies, eels and mackerel by hand by the students, the tuna are almost mercury free - and very fatty. The meat is a lighter color than a deep purple yellowfin tuna because of its high fat content. It's almost peachy or salmon-colored, and it glistens with a white sheen. Touch it and your hands are left with an oily residue, almost like lanolin. Taste it and it melts on your tongue and leaves you salivating.

DiMauro gets eight to 12 pounds of kindai per week. It comes to him via Litchfield Farms Organic & Natural, a natural-minded distributor in Connecticut. According to New York [Magazine](#), the fish even come with provenance, "documenting place of incubation, date of transfer from hatchery to open-water pen, water density-even its specific diet."

"They're farm-raised in the purest sense of pure," said DiMauro.

And the fish is absolutely to-die-for.

"If you cook it - it's a sin," said DiMauro.

Even if you just sear it quickly?

"OK, if you just introduce it to the flame, but that's it," he said. "Fifteen to 20 seconds a side."



Joe DiMauro, owner of Mount Kisco Seafood, received a delivery of the pricey kindai bluefin tuna at his store. The fish shown are, front to back, two Florida red snappers, king Alaskan salmon and the kindai. The exclusive kindai tuna, top, and traditional tuna, bottom, at Mount Kisco Seafood. (Photos by Mike Roy/The Journal News)



#### IF YOU GO

Mount Kisco Seafood, 477 Lexington Ave., Mount Kisco. 914-241-3113.

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