



PORT NICHOLSON

Lobster 龙虾

JASUS EDWARDSII

Kōura Papatea



Moana sources its lobster from Port Nicholson Fisheries Limited Partnership – a collective of over 26 Maori tribes from around Aotearoa/New Zealand. This prized lobster (*Jasus edwardsii*) has a deep red to vibrant orange shell containing firm white flesh that has a delicate, sweet and rich taste. Harvested live in pots from pristine sub-Antarctic, coastal waters throughout New Zealand, the lobster are quickly flown live to markets throughout the world to deliver unparalleled freshness and vitality.

Seasonal availability



Product Specifications



Live – Supplied to China

Put back into salt water as soon as possible.

Best before: 2–3 weeks.



Frozen – Supplied to USA

Storage: Below –18°C.

Best before: 12 months.

Grades Available

A	up to 600gms
B	600–800gms
C	800gms–1kg
D	1kg–1.5kg
E	1.5kg–2kg
EI	2kg–2.5kg
F	2.5kg+

Proudly fished by

PORT NICHOLSON
FISHERIES



Weights available

0.6–2.5⁺kgs

Grades available

A–F

Catch methods



POT
CAUGHT

Where we're fishing



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