Atka mackerel are named for the island of Atka, the largest in the Andreanof Island group in the Aleutian Chain. It can be easy to mistake the Atka mackerel for the Okhotsk Atka mackerel, the only other species in the Atka mackerel’s genus. Both are actually greenlings, belonging to the family Hexagrammidae, and were actually once considered the same species.

In Alaska, protecting the future of both the Atka mackerel stocks and the environment takes priority over opportunities for commercial harvest. The Alaska population of Atka mackerel is estimated from scientific research surveys. Managers use survey data to determine the “total available” population, identify the “allowable catch” and set a lower “actual catch” limit to ensure that the wild Atka mackerel population in Alaska’s waters will always be sustainable.

Atka Mackerel are an important food for the endangered Western Steller sea lion, a fact managers take into consideration when setting the catch limits by spacing out the harvest both geographically and temporally.

The Alaska Atka mackerel fishery is certified under two independent certification standards for sustainable fisheries:
- Alaska Responsible Fisheries Management (RFM)
- Marine Stewardship Council (MSC)
3.0 oz. of ATKA MACKEREL

22 g PROTEIN (38% DV)
1575 mg OMEGA 3s DHA & EPA
3.6 mcg VITAMIN B-12 (150% DV)
40 mcg SELENIUM (73% DV)

DV = Daily Value // 3.0 oz = 85g
Source: USDA Standard Reference Release 28

The Atka Mackerel:
- Though usually pelagic, they become demersal when spawning due to their preference for rock crevices for nesting.
- A species of moderate longevity, they can live for up to 14 years.
- Males of the species guard eggs until they hatch, which can take months.
- A vast majority of the species is found in waters near and around the Aleutian Islands.

Despite its long culinary history, the US commercial fishery has only been operating since 1990.

“Atka Mackerel has been an integral part of JAPANESE CUISINE for generations. As a whitefish that is high in healthy oils and with few bones, it is a staple for any shopping list.”
YANAGIHARA NAOUKI | Culinary Specialist of Japanese traditional cuisine

“Due to its high oil content, the Japanese traditionally have salted and dried Atka Mackerel in the sun to prevent spoilage. Now a beloved dish, the practice continues today simply for the flavor.”

ATKA MACKEREL IS PACKED WITH THE LONG CHAIN OMEGA-3 FATTY ACIDS DHA & EPA.

The high oil content in Atka Mackerel is largely comprised of omega-3 fatty acids. The omega-3’s in Atka Mackerel are primarily DHA and EPA, the most studied, beneficial, and readily usable by the body.

Benefits of DHA & EPA Omega 3s
- Improved heart health
- Improved brain function
- Vital nutrient for growth and development of prenatal babies and infants

Recipes
Atka Mackerel Okara | Ginger Vegetable Atka Mackerel | Japanese Broiled Atka Mackerel
Atka Mackerel with Tomato Pasta | Spicy Atka Mackerel | Fried Atka Mackerel
Find more great seafood recipes at WILDALASKASEAFOOD.COM/RECIPES

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