

Hebi

shortbill spearfish (*Tetrapturus angustirostris*)



Shortbill spearfish is commonly known as **hebi** in Hawaii. Its dorsal fin is shorter than that of other billfish species, and its bill is very short. Hebi caught in Hawaii are usually between 20 and 40 pounds in round weight.

Seasonality & How They Are Caught

Availability and Seasonality:

Commercial landings of *hebi* occur year-round. The peak in landings occurs during the summer and fall (June-October).

Fishing Methods:

Most of the *hebi* catch in Hawaii is harvested by longline boats which set hooks in deep water. However, spearfish may strike at surface lures, and a few are landed by trollers.

Distribution:

The longline catch of *hebi* is marketed fresh primarily through the Honolulu fish auction. *Hebi* is available from wholesalers who buy fish at the auction.

Quality

Although some longline boats which catch *hebi* remain at sea for up to 12 to 16 days, with proper care, the fish will retain a high quality for about two weeks.

Product Forms and Yields:

Hebi is landed, dressed (gilled & gutted), and sold headed & gutted or filleted for local and for mainland sales. The yield of fillet from a whole fish averages 45-55%.

Color, Taste, Texture:

Hebi has pink-colored flesh that is somewhat softer than that of *nainragi* or *kajiki*. Its flavor is mild (although more pronounced than *ahi*).

Preparations

Restaurants usually grill *hebi*, but other cooking methods will work as well. High quality *hebi* can be eaten raw as *sashimi* or *poke*



Hawaii Seafood Council

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