



FISH TALES[®]

DECEMBER 2025 | A SAMUELS SEAFOOD CO.™ MAGAZINE

WEST COAST EDITION

JAKO

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JAKO Premium Fish
The Gold Standard of
Dover Sole — and Beyond

Omakase with Heart
Inside Las Vegas' Hidden
Sushi Gem, Kase

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Samuels Spotlight

Omakase with Heart: Inside Las Vegas' Hidden Sushi Gem, Kase

By Blake Montalto

Just minutes off the Las Vegas Strip sits a quiet culinary gem: Kase Sake & Sushi, where fresh Japanese omakase-style dining meets warmth, creativity, and comfort. Owner James Trader opened Kase two and a half years ago with a simple—but ambitious—mission: to make high-quality omakase approachable, personal, and memorable. He's succeeded, creating an intimate dining experience with exceptional service, beautifully crafted dishes, and honest, accessible pricing.

Whether you're dining in a cozy booth, securing one of their coveted bar seats, ordering sleek bento boxes to-go, or arranging catering for your next gathering, Kase offers a flexible and elevated sushi experience for every occasion.

The menu mixes classic favorites with signature specialties. Start with spicy edamame, pork gyoza, seasonal oysters, or their rich, comforting miso soup. For something interactive, don't miss the Ishiyaki A5 Wagyu, seared tableside on a hot stone with Himalayan pink salt and shiitake mushrooms—a showstopper. The Sea Bream Toro Crudo (madai, lemon, truffle oil, black pepper, micro-greens) is another house favorite that effortlessly blends elegance and flavor.



The heart of the experience is their omakase. Options like the Hanban (special sashimi, seasonal nigiri, and blue crab hand roll) and the Takumi (premium sashimi, nigiri, oyster, mussel, roll, and dessert) give guests a guided journey through some of the restaurant's best offerings—perfect for first-time visitors and sushi enthusiasts alike.

Kase fills up quickly—reservations are highly recommended. Whether it's your first omakase or your fiftieth, this is a Las Vegas sushi experience worth seeking out.



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Trademark 2025, all rights reserved, by Samuels Seafood Company. To be published 12 times in 2025: January, February, March, April, May, June, July, August, September, October, November, and December. The editors reserve the right to select and edit all material submitted for publication.

Contact marketing@SamuelsSeafood.com to sponsor Fish Tales or for any other inquiries.

JAKO Premium Fish

The Gold Standard of Dover Sole — and Beyond

When chefs talk about European excellence, JAKO Premium Fish is the name that rises to the surface. At the heart of their collection stands the iconic Dover Sole (*Solea solea*) — a benchmark for delicacy, purity, and precision. Wild and sustainably caught off the coast of The Netherlands (EU), this North Sea classic is prized for its firm yet tender texture, subtle sweetness, and unmatched consistency — the hallmarks of true JAKO craftsmanship.

Available year-round in fresh, IQF, and IWF frozen formats, JAKO Dover Sole is handled with meticulous care from catch to kitchen. Each fish is hand-selected from top-tier vessels and processed in JAKO's advanced freezing facility, where expert craftsmanship and cutting-edge technology preserve the fish's natural quality, ensuring peak flavor in every preparation —

from roasting and pan-searing to poaching or grilling.

While Dover Sole is the crown jewel, JAKO's portfolio extends far beyond — including Red Mullet, Turbot, Langoustine, Red Gurnard, Horse Mackerel, and Cuttlefish. Each is sourced under the same stringent sustainability standards

and commitment to 100% natural purity, offering chefs the consistency, versatility, and reliability that define the JAKO name.

Pricing and availability vary by region. For current offerings, please speak with your Samuels Seafood representative.



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Decemeber Specials



CHRISTMAS POINT OYSTERS

Damariscotta River, ME
100 Count

\$0.99 ea

CHRISTOY



RUDOLPH'S RESERVE OYSTERS

Rappahannock River, VA
100 Count

\$0.75 ea

RROY



RED KING CRAB LEGS

6/9 Count
10 lb Case

\$79.99 lb

KING69



NORWEGIAN SMOKED SALMON

3-4 lb Fillets
Sliced

\$9.99 lb

SMKPSNOR



FRESH CHOPPED CLAMS

In Clam Juice
1 Gallon Unit

\$40.00 gal

CHOP



ALL-NATURAL EASY PEEL SHRIMP

16/20 Count
20 lb Case

\$6.25 lb

1620NAT



FRESH TURBOT

Farm-Raised
2-3 lb Whole Fish

\$14.69 lb

TURBO23



FRESH COBIA

Farm-Raised
Skin-On Fillets

\$19.99 lb

COBIAF



FRESH DRY SCALLOPS

U/10 Count
8 lb Unit

\$39.40 lb

NAU10



FRESH CLEANED SQUID

Tubes & Tentacles
10 lb Unit

\$8.75 lb

SQCL



CANTERBURY CURE® PADDLEFISH CAVIAR

Farm-Raised
1 oz Unit

\$20.00 ea

CAV101



CANTERBURY CURE® WHITE STURGEON CAVIAR

Farm-Raised
1 oz Unit

\$22.50 ea

CAV102

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