Our Asian Pearl® Brand Cuttlefish is whole cleaned and packed with only the finest quality on the market today. This species, Sepia Vecchioni, is caught off the coast of India in the Arabian Sea and along the Southeast coast of India in the Bay of Bengal. It is harvested in small quantities, and packed within hours to preserve quality and freshness. Count on Asian Pearl® Brand, for the best Cuttlefish quality and value on the market.
Cuttlefish with Ginger and Hot Sesame Oil

- 1/4 cup plus 2 tablespoons low-sodium soy sauce
- 1 teaspoon fresh lime juice
- 1 teaspoon fresh orange juice
- 2 lbs. defrosted, rinsed Cuttlefish
- One 1/4-inch piece of fresh ginger, sliced paper-thin and cut into thin matchsticks (about 24 pieces)
- 1 tablespoon snipped chives
- 2 tablespoons grapeseed oil
- 1 teaspoon Asian sesame oil
- 1 1/2 teaspoons roasted sesame seeds
- 2 tablespoons cilantro leaves

In a small bowl, mix 2 tablespoons of the soy sauce with the lime and orange juices. In a medium bowl, toss the defrosted Cuttlefish with the remaining 1/4 cup of soy sauce and let stand for 5 minutes, then drain. Grill Cuttlefish for 2-3 minutes on each side. Arrange a small amount of grilled Cuttlefish on each plate and top with the ginger and chives. In a small saucepan, heat the grape seed oil with the sesame oil over moderately high heat until smoking, about 2 minutes. Drizzle the hot oil over the grilled Cuttlefish. Spoon the soy-citrus sauce from step 1 on top. Sprinkle with the roasted sesame seeds and cilantro leaves and serve.

Try Our Serving Suggestion

In a small bowl, mix 2 tablespoons of the soy sauce with the lime and orange juices. In a medium bowl, toss the defrosted Cuttlefish with the remaining 1/4 cup of soy sauce and let stand for 5 minutes, then drain. Grill Cuttlefish for 2-3 minutes on each side. Arrange a small amount of grilled Cuttlefish on each plate and top with the ginger and chives. In a small saucepan, heat the grape seed oil with the sesame oil over moderately high heat until smoking, about 2 minutes. Drizzle the hot oil over the grilled Cuttlefish. Spoon the soy-citrus sauce from step 1 on top. Sprinkle with the roasted sesame seeds and cilantro leaves and serve.