

CANTINA

**STAR**

# Premium Seafood Snacks

For Bars, Restaurants & Specialty Retailers

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■ **Fish Jerky**

Vobla, Taranka, Balychok & more

■ **Calamari**

Smoked, Classic & Asian styles

■ **Seeds**

Premium salted snacks

■ **No Artificial Preservatives**

Just fish, salt, and tradition

■ **Shelf Stable**

No refrigeration — zero waste

■ **High Protein Snack**

Natural, clean ingredients

■ **Perfect Beer Pairing**

Centuries-old tradition

■ **Wholesale Program**

Flexible MOQs, fast US shipping

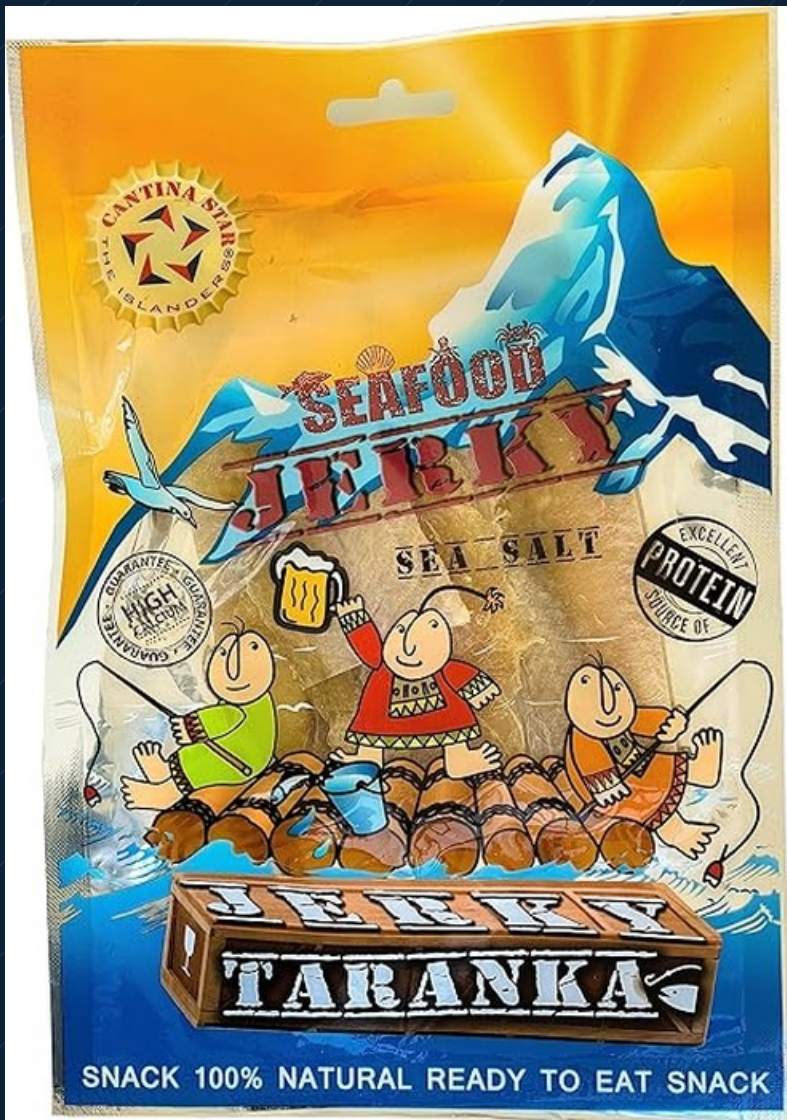
# Taranka

## Sun-Dried Bream

Taranka is the original bar fish — whole sun-dried freshwater bream, salted and slow-dried until firm. Bold, intensely savory, and made to pair with cold beer. A conversation piece on any bar counter.

### Why stock it:

- Whole-fish drying for authentic texture & flavor
- Mildly salty, deeply savory — beer's perfect companion
- No artificial preservatives or additives
- Shelf-stable — zero refrigeration needed
- High protein, individually sealed pouches



# Vobla

## Caspian Roach Jerky

Vobla — dried Caspian roach — is the century-old Russian beer snack. Mild, clean saltiness with firm flesh that peels easily off the bone. Instantly recognizable to Eastern European guests, a discovery for everyone else.

**Why stock it:**

- Whole Caspian roach, salted and air-dried
- Clean, mild flavor — approachable for all customers
- Pairs with lager, wheat beer, or pilsner
- No MSG, no artificial flavors
- Shelf-stable, zero prep, zero waste



# Balychok

## Cured Fish Fillet

Balychok is the premium cut — a cured fish fillet, slow-dried to concentrate rich, layered flavor. Firmer and meatier than whole-fish varieties. An elevated bar snack that pairs with craft ales and dark lagers.

### Why stock it:

- Cured fillet — meaty texture, rich umami depth
- No crumbling, no mess on the bar top
- Outstanding with dark ales, stouts, amber beers
- No artificial preservatives
- Available in bulk for high-volume venues



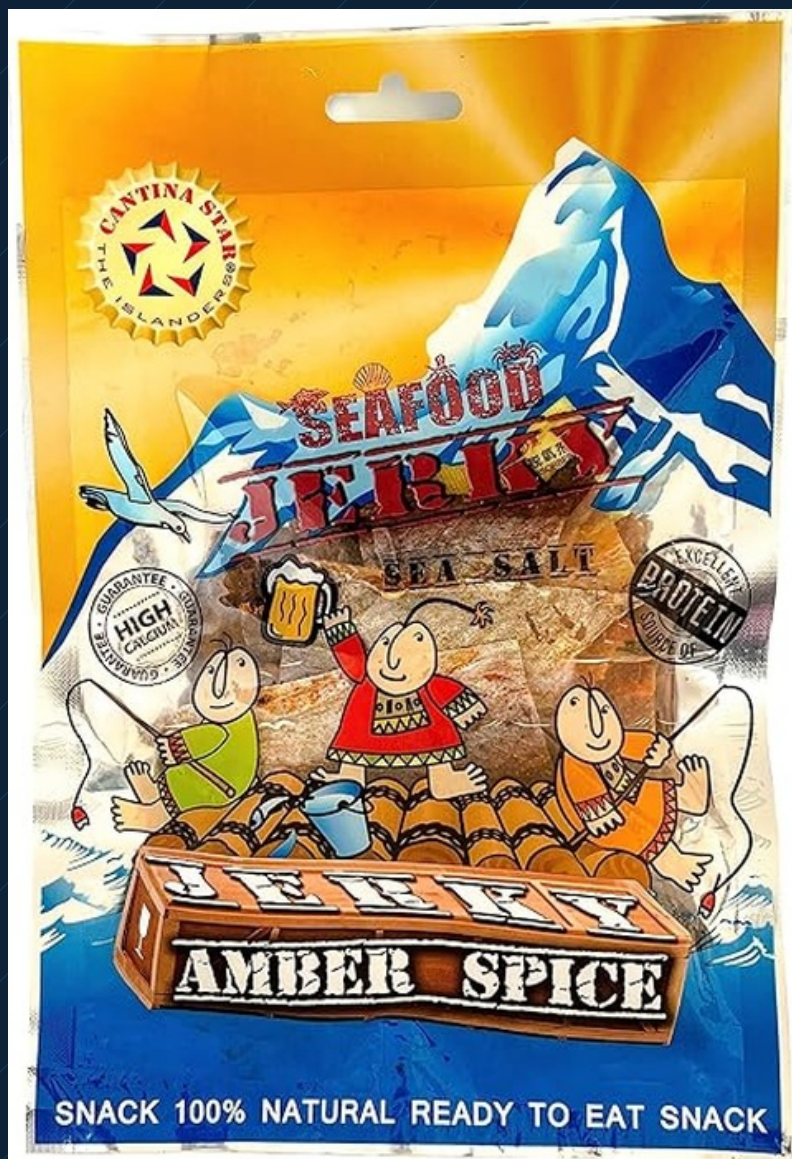
# Amber Spice

## Spiced Dried Fish

Amber Spice adds warmth and complexity to classic dried fish. A proprietary blend of spices seasons the fish during the drying process, giving a warm, aromatic finish. Ideal for craft beer and spirits menus.

### Why stock it:

- Warm spice blend — depth without overpowering heat
- Pairs beautifully with amber ales and dark lagers
- Distinctive flavor stands out on any snack menu
- Slow-dried all-natural process
- Great for themed beer events and flights



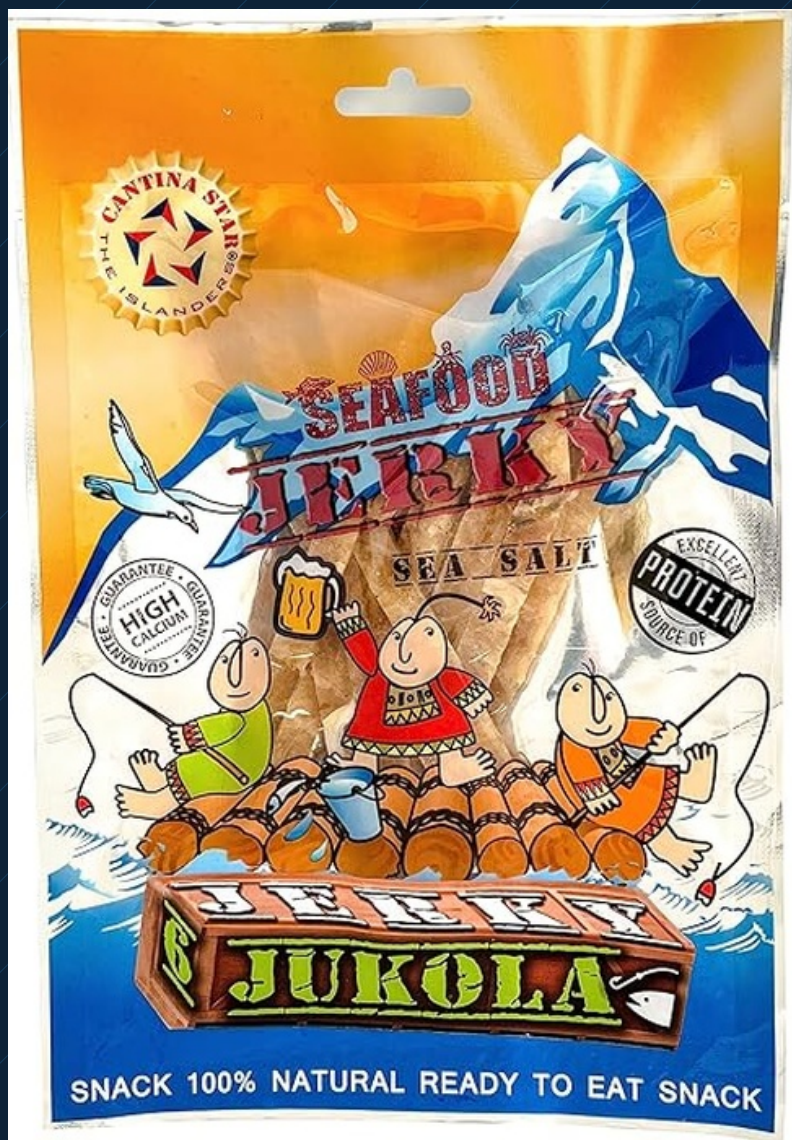
# Jukola Cod

## Pacific Cod Strips

Jukola Cod brings premium Pacific cod to the dried fish tradition. Tender strips with a clean ocean flavor — a lighter alternative to whole dried fish that works for customers who are new to the category.

### Why stock it:

- Pacific cod — familiar, clean flavor profile
- Tender strip format — easy to eat at the bar
- Natural gateway for customers new to fish jerky
- No artificial additives
- High protein, naturally low calorie



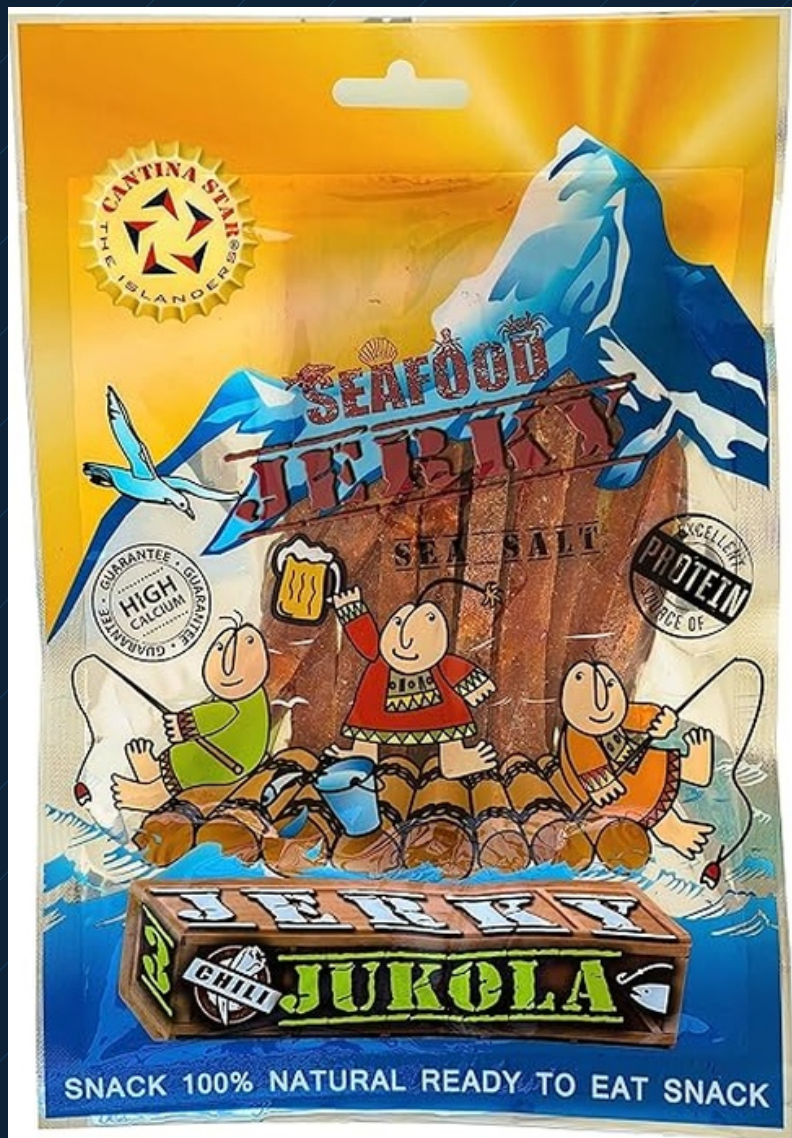
# Jukola Cod Chili

## Spicy Pacific Cod

Jukola Cod Chili is for guests who want their fish jerky to bite back. Wild-caught Pacific cod with real chili seasoning — noticeable heat without being extreme. Exceptional with cold lagers and IPAs.

### Why stock it:

- Real chili — natural heat, not artificial flavoring
- Wild-caught Pacific cod
- Outstanding pairing: lager, IPA, pale ale
- Conversation starter on any craft beer menu
- All-natural, no MSG



# Rybka

## Wild Caught Dried Fish

Rybka ("little fish") is Cantina Star's purest product — wild-caught dried fish with nothing added but salt. Clean label, real ingredients. A premium option for health-conscious bar and restaurant customers.

### Why stock it:

- Wild caught — authentic, uncompromised ocean flavor
- Two ingredients only: fish and salt
- Clean label — appeals to health-conscious guests
- No preservatives, additives, or allergens
- Premium positioning, premium margins



# Umami

## Deep-Flavor Dried Fish

Umami is engineered around the fifth taste — savory, deep, and complex. Wild-caught fish seasoned with a umami-forward blend. Delivers intense flavor satisfaction that keeps guests reaching for another piece and another drink.

### Why stock it:

- Intentionally umami-forward seasoning profile
- Wild-caught, all-natural ingredients
- Highly addictive — drives repeat orders
- Works with sake, whisky, and any cold beer
- Premium, distinctive product for craft establishments



# Mintai

## Alaska Pollock Jerky

Mintai — Alaska Pollock — is a lean, mild white fish jerky. The most approachable entry in the lineup: familiar flavor, clean finish. Perfect for menus where some guests are new to dried fish snacks.

### Why stock it:

- Alaska Pollock — mildest, most approachable in the range
- Ideal for customers new to fish jerky
- Lean white fish — naturally low in fat
- No artificial preservatives
- Gateway product — easy upsell to bolder varieties



FISH - Intense / Bold / Savory

# Anchovy

## Dried Anchovy Jerky

Anchovy jerky is for the bold palate. Intensely savory, rich with deep ocean flavor — a premium bar snack for guests who know their fish. Exceptional pairing with dry white wine, strong lagers, and dry cider.

### Why stock it:

- Intensely savory anchovy flavor — the boldest in the range
- Pairs with dry white wine, strong ales, dry cider
- Premium positioning for adventurous palates
- Traditional preparation, no shortcuts
- High conversation value on the menu



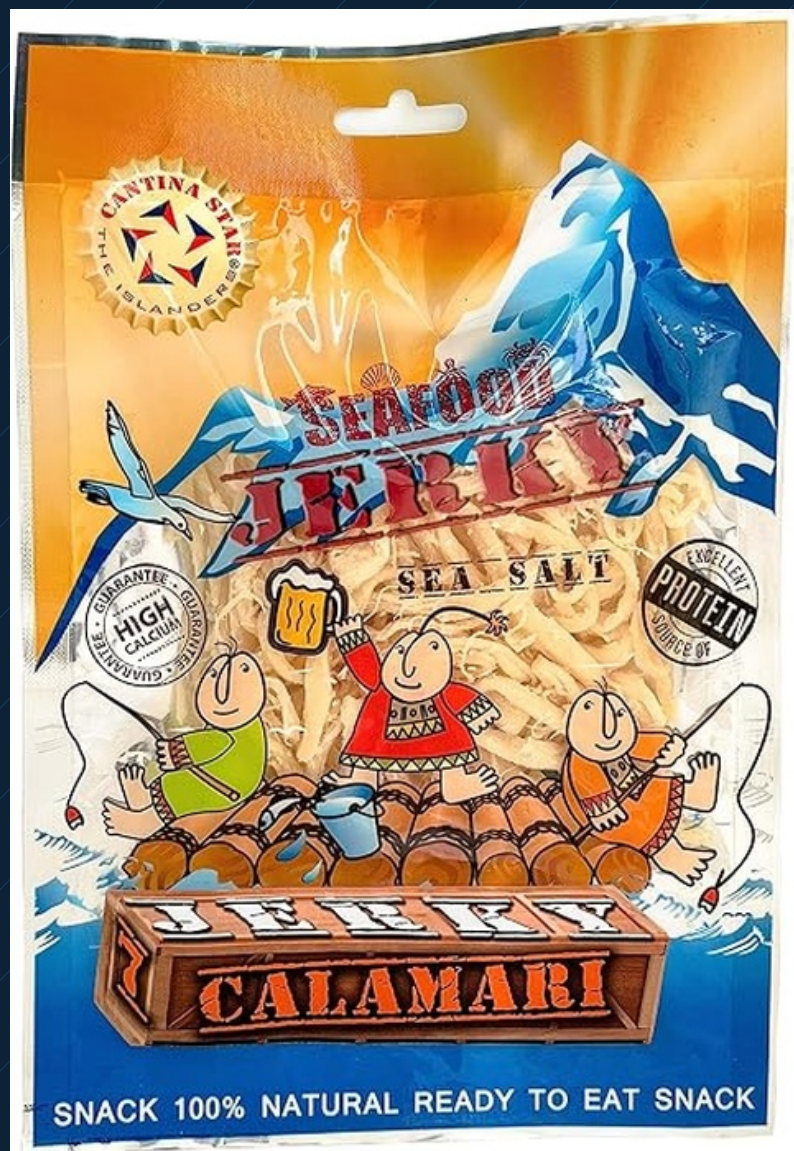
# Calamari Jerky

## Dried Squid Strips

Classic dried calamari — tender strips with a satisfying chew and clean ocean flavor. Universally appealing and familiar. Pairs with everything from lager to sake. A natural bar snack for any venue style.

### Why stock it:

- Tender squid strips — clean, mild ocean flavor
- Works with beer, sake, wine, and spirits
- High customer familiarity — easy sell
- No artificial preservatives
- Naturally high in protein



# Smoked Rings

## Cold-Smoked Calamari

Smoked Rings takes calamari jerky to another level. Real squid rings, cold-smoked for a deep, layered flavor profile. A premium bar snack that pairs beautifully with dark ales, stouts, and smoked whisky.

### Why stock it:

- Cold-smoked rings — rich, complex, layered flavor
- Pairs with dark ales, stouts, smoked whisky
- Distinctive ring format — premium shelf presence
- No artificial smoke — real cold smoking process
- Highest margin calamari product in the lineup



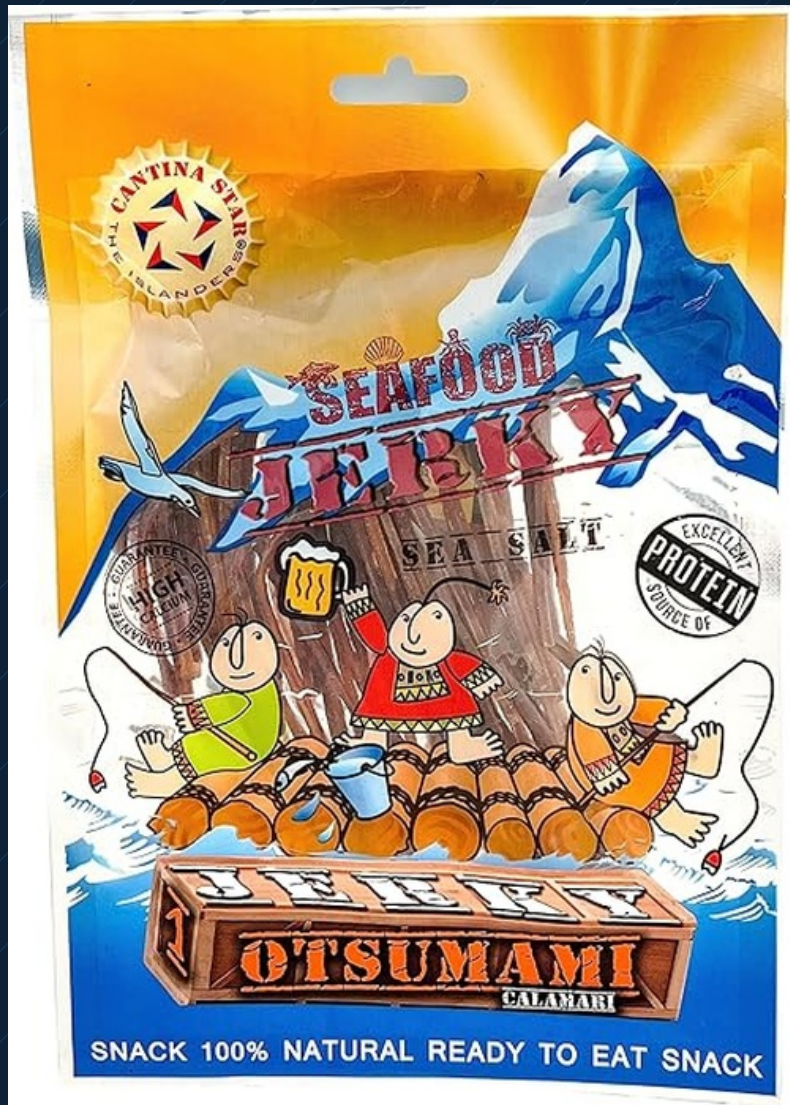
# Otsumami

## Japanese-Style Calamari

Otsumami is the Japanese art of the perfect drinking snack — calibrated precisely for drink pairing. Clean, satisfying, never overpowering. Ideal for sake bars, Japanese restaurants, and craft cocktail venues.

### Why stock it:

- Balanced for drink pairing — never overpowering
- Works with sake, Japanese whisky, beer, cocktails
- Wild caught, all natural ingredients
- Authentic Japanese cultural positioning
- Premium appeal for upscale bar programs



# Ika Yaki

## Japanese Grilled Squid

Ika Yaki (grilled squid) is beloved Japanese street food. Cantina Star brings that savory-sweet flavor to dried calamari form. Pairs with light beers, sake, and Japanese-style cocktails.

### Why stock it:

- Savory-sweet ika yaki seasoning profile
- Inspired by Japanese street food culture
- Pairs with light lager, wheat beer, sake
- Wild caught, all-natural
- Unique differentiator on any snack menu



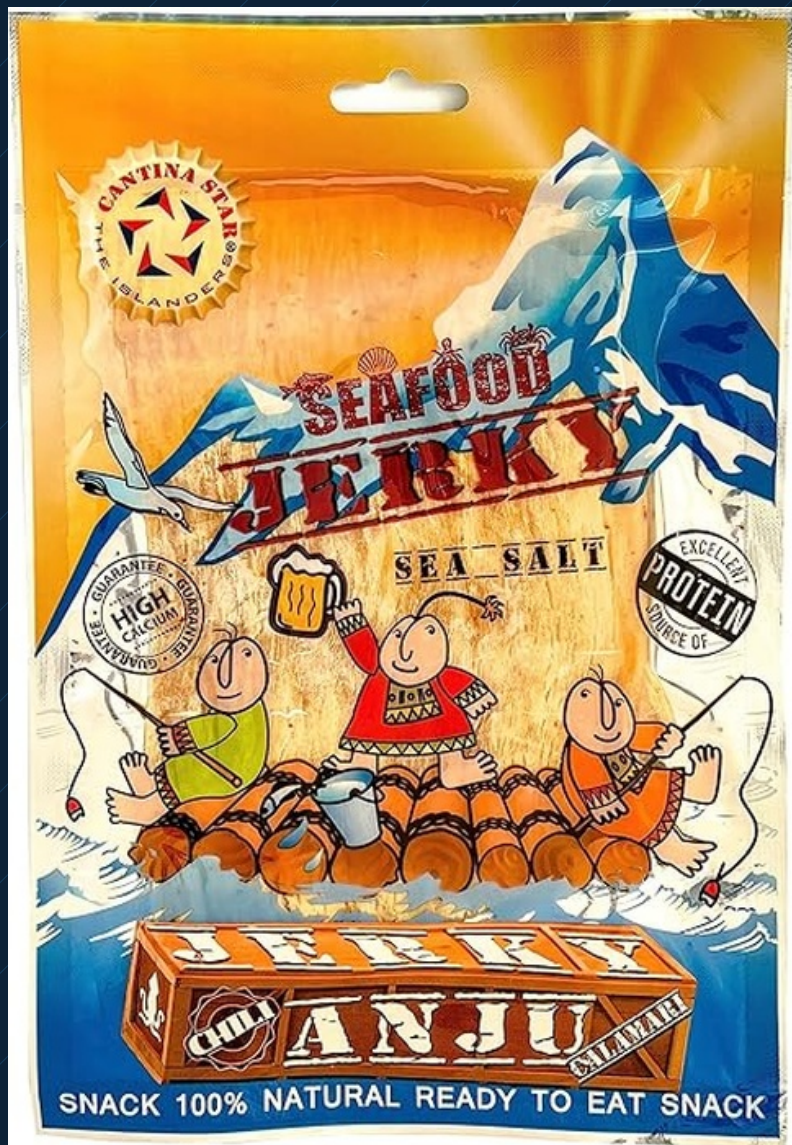
# Anju Calamari

## Korean Bar Snack

Anju is the Korean tradition of snacks served alongside drinks — every sip deserves a bite. Bold Korean-style seasoned calamari. Perfect for Korean restaurants, craft beer bars, and soju venues.

### Why stock it:

- Bold Korean-style seasoning profile
- Designed for soju, Korean beer, makgeolli pairing
- Authentic cultural positioning for Korean establishments
- Wild caught, all-natural ingredients
- Drives incremental drink orders



# Sunflower Seeds

## Premium Salted Sunflower Seeds (ChaCha)

ChaCha is China's most beloved snack brand — sunflower seeds with a perfectly crisp shell and clean, pure saltiness. A healthier, lower-cost alternative to chips that drives strong impulse purchases at the bar.

### Why stock it:

- Clean, pure saltiness — universally appealing
- Crisp shells with satisfying crack
- Healthier alternative to chips and fried snacks
- Strong impulse purchase rate at bar
- Low cost per unit, strong margin opportunity

