

For Release Time  
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## **Juneau Douglas Fish and Game Advisory Committee Considers New Squid Fishery for Southeast Alaska**

*Juneau— April 8, 2024* — Last evening the Alaska Department of Fish and Game, Juneau Douglas Advisory Committee, representing commercial, sport (charter and personal use), and non-consumptive fishery interests in the Juneau area unanimously passed a proposal for submission to the Alaska Board of Fish 2025 Southeast Alaska Finfish Cycle to establish Alaska’s first commercial squid (*Berryteuthis Magister* Armhook Squid) jig fishery.

“While a squid fishery for Market Squid (*Doryteuthis Opalescens*) was attempted a few years back, the bycatch of other important species associated with this proposed purse seine fishery resulted in its rejection by the Board of Fish. This new fishery will use automated squid jigging machines which have little or no bycatch.” said Richard Yamada, a sportfishing lodge in the Juneau area for the past 40 years.

Yamada, has been working on this project for the past five years when he learned that squid were being caught in good numbers throughout Southeast Alaska by local sport anglers and wondered if this little researched species might be intercepting migrating juvenile king salmon on their way out to sea. He began working with Dr. Navarro, a prominent squid specialist at the University of Alaska Southeast. Yamada hosted UAS squid interns during the summer to conduct research on *Magister* squid and found that these squid are short lived, approximately a year and through e-DNA analysis provided by the Auke Bay Laboratory discovered *Magister* to have diets that include herring, various species of cod, as well as salmon.

Richard received a NOAA grant to “Develop a Global Market for Alaska’s Magister Squid” in 2023. Since then, he’s traveled to Japan, taken samples of Alaska Magister Squid for taste testing, and even ventured on a commercial squid fishing vessel to see how squid are commercially caught. Magister squid had very favorable reviews such as being more tender and sweeter than the common variety of squid found in Japan. He is now exploring high-end sushi markets in Seattle and Los Angeles that might be interested in this new Alaska seafood product. Yamada will have a booth at this year’s Juneau Maritime Festival, May 4<sup>th</sup> and plans to have squid samples available for tasting and even a squid jigging machine for people to see. For more information on his project go to: [www.magistersquidalaska.com](http://www.magistersquidalaska.com)

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