

## Red Fish Blue Fish shop presents green seafood

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The owners of a new seafood taqueria on Wharf Street look a little tired of hearing what a good idea their restaurant is.

After two years of jumping through hoops in negotiations with the City of Victoria, they're finally ready to open shop and prove it's more than a good idea – it's a good restaurant.

"After we went through the whole process, we had to go through the whole process again – backwards," said business manager Simon Sobolewski, who teamed up with chef Kunal Ghose and restaurant manager April Ollen, to open Red Fish Blue Fish.

While playful in name, the fish-and-chips shop is serious when it comes to using local, sustainable seafood.

The entire seafood menu consists of 100 per cent sustainable local fish, including Pacific halibut, wild salmon, albacore tuna, Qualicum scallops and Fanny Bay oysters. It's a concept based on Ocean Wise, a Vancouver Aquarium conservation program that was developed to help consumers and restaurant owners make environmentally-friendly seafood choices.

Ghose describes the menu as "high-end sustainable fast food."

The menu has some innovative selections such as barbecue wild salmon tacones (grilled tortilla hand rolls) with sweet-smoked chili adobo and daikon sprout with lemon pickled onions. Or there's the grill seared albacore tuna sandwich with spicy spot prawn mayo, tartar, organic greens, pickled cucumbers and daikon sprout.

Of course, the fish and chip selections doesn't look disappointing either – they include Kennebec chips (hand-cut, twice-fried) and house-made slaw.



the Red Fish Blue Fish cafe Simon Sobolewski (left) and Kunal Ghose along with manager April Ollen. The fish and chip specialty eatery on the Broughton Street wharf opens its doors today (Friday).

Ollen said the restaurant's concept was influenced by Go Fish!, a successful fast food gourmet restaurant in Vancouver.

But the owners' of Red Fish Blue Fish don't just apply environmental principles to the menu.

The restaurant itself is housed in a used shipping container that been "upcycled" or converted to a new use, as opposed to being broken down and remade into a new product. Even the roof of the container is green – it's been topped with soil and planted with sedums. They also plan on using food service materials that are made from potato starch or are either compostable or recyclable, and disposing of food waste with the local company reFUSE.

Red Fish Blue Fish is at the foot of Wharf Street on Broughton Street pier. It will be open daily from 11 a.m. to 9 p.m. For more information or to view the menu, go to [www.redfish-bluefish.com](http://www.redfish-bluefish.com).

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