We produce the Symbol of Japanese Seafood, **"Tsukiji"**

True World FOODS

築地 Express

Tsukiji

True World FOODS

Tsukiji Express

Ultimate Fish Delivery Service from Tsukiji to Your Restaurant

No other name may be so closely associated with high-end fish than "Tsukiji". This venerable fish market in Tokyo is world-renowned for being the direct access point for the most sought after fish in the world.

This is a place that everyone is allowed to visit. However, when you come to buy a fish in the market, then it's a different story. You immediately sense that you are stepping into the wrong place if you just come in the market to buy a few fishes for your dinner. It's simply different place that has taken many histories and professionalism to create the atmosphere.

True World Foods fish buyers have unparalleled access to the sanctuary. From early morning, they are working through the whole market to inspect and handpick the fish the and other seafood or talk with incredible number of vendors of Tsukiji to ensure that you get the best quality.

Through the direct connection to the market and dedication of the buyers, we can deliver the freshest Tsukiji fish within 24 hours, that's what we call "Tsukiji Express".

In Tsukiji Express, your order is delivered to you via our ultimate shipping method, which has been perfected over time through extensive research and development to get your order to you in the same condition as when it left the Tsukiji Market. When it is delivered to your restaurant, it is as fresh and safe as you can get in Japan.

No matter what city you are, the Tsukiji Market is now close at hand. We are looking forward to see your smile when you impress your customers with something rate and exciting of Tsukiji Fish.

Quality Seafood Direct from JAPAN

Tsukiji Express® is the ultimate door-to-door service, delivering the highest quality fish directly to your restaurant from the world's biggest fish market, Tsukiji. No matter what city you are in across the U.S., the Tsukiji market is now close at hand.

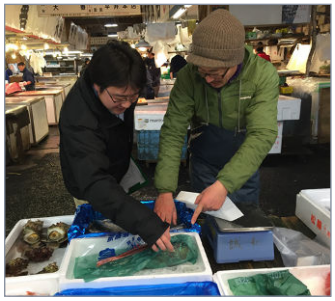
1. the "elite fish" caught in Japan's regional water is brought to Tsukiji

Thanks to the unique geographical traits and ecosystem of Japan, vendors based there consistently produce the high-quality taste of seafood renowned worldwide. The 'elite fish" caught nationwide are brought to Tsukiji Fish Market in Tokyo, to which True World Foods has unparalledled access to its exclusive ventures.

2. Ordering to Tsukiji buyer in Japan.

With True World Foods, the moment we receive your Tsukiji order, we relay it to our own buyers in Japan. That very morning the buyer will be found in the Tsukiji Market fulfilling your request. We also provide our customers with a monthly Tsukiji Express Air Shipment calendar to make keeping track easier.

3. Selecting fish in the market



When our Tsukiji buyer is in the market, you can be certain that they will only choose the best fish out of the prestigious selection of "elite fish" to ship out to the U.S.

4. Overnight airshipment to the U.S

After we procure your order, it travels overnight by air to the U.S. From there it will reach the closest shipment center to you.

5. Safety and quality inspection at TWF's facility in the U.S.

Upon arrival in the U.S. the fish is immediately transferred to a True World Foods facility, where we examine the products according to FDA protocol.

5. Chaking the quality of fish

After the fish is cleared by the FDA, True World Foods employees perform another inspection. This is to check for any signs of damage or deterioration of its quality. Only the finest fresh fish make it to our customers, like the Aji shown above.

5. Deliver to restaurants

The fresh fish shipped directly from Tsukiji are essential to the menus at restaurants. They depend on True World Foods to provide the perfect ingredients suitable for standard of the Japanese specialist searching for the exquisite authentic sushi taste.

5. Served to customers

When it is served to your customers, the food will taste so fresh as if it never left Japan.

WINTER

JAPANESE FRESH FISH

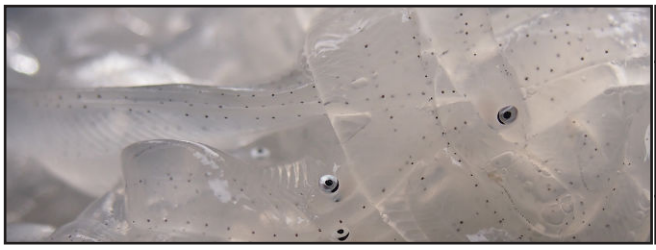
築地鮮魚おすすめ情報

TRUE WORLD FOODS

ALFONSINO (JI-KINMEDAI) 地金目鯛

The line-caught ones from Katsuura, Shimoda, and Inatori, will be selected based on the harvest. Since these day-boats are smaller than regular fishing boats, the imports/price can widely vary depending on the weather, but we will do our best to provide with a stable price. Winter season Jikinmedai is most exceptional in both sashimi and stew.

KIN1133 2-3 LB/PC LINE CAUGHT IN KATSUURA, SHIMODA



CONGER EEL (NORESORE) ノレソレ

When served with sanbai-zu(sauce containing equal portions of soy sauce, mirin, and vinegar) or vinegar-miso, it can be very tasty.

NRE1040 200 G/PK FROM EHIME, AICHI

KINKI (THORNYHEAD) キンキ

This fish is packed with Umami. When fresh, it can be served sashimi. It's also great in nitsuke (stew), and by adding hot water to the left over dashi, it can make a great soup.

KNK1100 1 LB/PC LINE-CAUGHT IN HOKKAIDO, AOMORI

OCTOPUS (IIDAKO) イイダコ

Iidako's spawning season is spring, therefore from fall to winter they will carry the "Ii" (eggs) in their body. When perfectly steamed with soy sauce, it creates a deep Umami.

IID1000-IID2300 2-4 PC/LB BASKET CAUGHT IN SETONAI, KYUSHU, EHIME

SEA BASS (HIRASUZUKI) 平スズキ

Though a white-meat fish, it's still oily and flavorful. Since it doesn't contain the odor like suzuki, it can be served sashimi or steamed.

HIR1103 3-7 LB/PC NET-FISHED IN CHIBA, KYUSHU, HYOGO

RUDDER FISH (MEJINA) メジナ

Though they inhabit near rocks creating a unique flavor during summer, winter time's Kan-Mejina is different. Mildly oily and a delicious white meat fish. There is a layer of Umami under the skin so we'd advise to serve seared or yubiki with the skin-on.

MEJ1101 1.5-3 LB/PC LINE-CAUGHT/NET IN CHIBA, NAGASAKI, NIIGATA

HERRING (NISHIN) ニシン

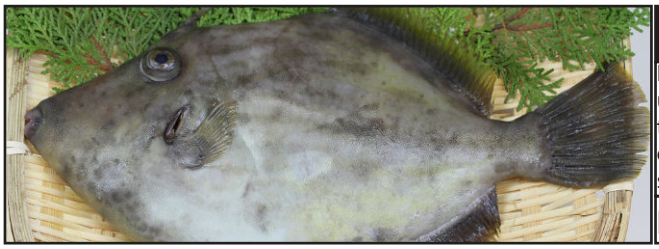
Since Nishin lives in cold water, this fish carries rich taste. .But since it's a fish that spoils fast, even in Tsukiji there aren't many that come in fresh. Therefore we will only ship out when we find the best quality. When grilled there's nothing like it, but when served sashimi it brings the depth of flavor like silver skin fish. Marinated in vinegar or citrus is equally delicious.

NIS1100 2-3 LB/PC NET-FISHED IN HOKKAIDO

HIGE-TARA（COD） ヒゲダラ

Higedara is in season. Higedara is widely popular in stew or broiled dishes. Since the texture is on the soft side, it is recommended to kobu-jime(marinate in Konbu) if you want to serve in sashimi. Please enjoy the taste of winter!

HIG1100 2 LB+/PC LINE CAUGHT IN KYUSHU-CHIBA



TRIGGER FISH (KAWAHAGI) カワハギ

Nice sized wild ones are coming into the market. Though the farmed ones are also popular because of the size and price. The liver should be fattening up as we go more into the winter. Eating this fish with "Kimo- shouyu"(mixing their liver with the soy sauce) is exceptional. They are in the same family as Fugu(pufferfish) and their meat texture is similar to it.

KAW1100 1 LB/PC LINE-CAUGHT IN OOITA, KAGOSHIMA

BLUE NOSE (MEDAI) メダイ

Medai is a fish that is available throughout the year, but its prime is actually winter. TWF Japan will select the medai caught on the Sea of Japan since it is considered fattier than the Pacific ocean side. Medai is a fish that goes well in any dish. When lightly marinated in vinegar and seared for sashimi, it is delicious,.

MED1100 7-13 LB/PC LINE-CAUGHT/NET IN NAGASAKI, HYOGO

CORNET FISH (AKAYAGARA) ヤガラ

The yield for this fish is not ideal (only about 1/3 can be used). However, the pinkish white meat contains a unique Umami that can only be enjoyed from an Akayagara. When sliced bone-in and grilled, it preserves its full flavor and is delicious.
The meat contains a hint of shell-fish like flavor.

AKA1171 2-3 LB/PC LINE CAUGHT IN MIYAZAKI, KAGOSHIMA

SEA SNAIL (HIRO-BAIGAI) 白バイ貝

White baigai is a shellfish with a great flavor. After grilled, can be easily twisted out with a toothpick, and tastes exceptional. Though it takes a bit of time to shuck the meat, it is also great in sashimi.

BAI5000 BASKET-FISHED IN TOTTORI, YAMAGUCHI, SHIMANE

CUTTLEFISH (SUMI-IKA) スミイカ

Out of all the squids, Sumi-Ika is the softest. So it makes a great ingredient for sushi. Winter time is the best season to try this squid since the meat becomes thicker and sweeter. Please try out the Sumiika. Recommended for tempura also. The tentacles can be prepped with vinegar after lightly blanched.

SUM1000 1 LB/PC BASKET-CAUGHT IN KAGOSHIMA, CHIBA, KANAGAWA

FLOUNDER (NAMETAKAREI) ナメタカレイ

Nameta-Karei has a long body, small head, and a thick meat. Amongst the flounders, the amount of umami is top-class, and also known as the King of flounders. Exceptional when stewed! Please try it out once.

NAM1100 2-3 LB/PC NET-FISHED IN KANTOU-HOKKAIDO, HYOGO

HOBO（BLUEFIN SEAROBIN） ホウボウ

The meat of this fish is firm and packed with umami. It can be served stewed or steamed. Nigokori (a method where they stew and simmer the fish collagen into a gelatin) is exceptional.

HOU1100 1-1.5 LB/PC LINE CAUGHT/NET IN KAGOSHIMA, EHIME

COD MILT (SHIRAKO) 本白子

Shirako is starting to look good. Shirako is the milt from a True Cod, and also called "Kumowata", "Kumoko", or "Kikuko". After lightly blanching, it goes great with ponzu. Also great in stew, grilled, or tempura! It is a popular item in Japan as a seasonal winter ingredient.

SRK2930 500 G/PK FROM HOKKAIDO

SEABREAM (MATO-DAI) マトウダイ

Season for Matoudai is from fall to winter. The liver starts fattening up during this time and if fresh, can also be used in dishes. As it gets colder in the winter, this fish gets fattier and tastier. Stewed or meuniere is also excellent.

MAT1101 2-3 LB/PC LINE-CAUGHT/NET IN CHIBA, KYUSHU

HALF BEAK (SAYORI) サヨリ

The flavor comes with class, and is considered one of the original Edomae sushi ingredients. When it's salted, Sayori is said to increase in umami and sweetness.

SAY1100-SAY1170 5-7 PC/LB NET CAUGHT IN OSAKA, SANRIKU, CHIBA

COD (TARA) タラ

For fresh line-caught cod, you can use Ryu-hi Konbu to marinate and create an exceptional sushi/sashimi. The male cod would also have shirako, so they are in demand.

TAR1100 3-9 LB/PC LINE-CAUGHT/NET IN HOKKAIDO, AOMORI, SANRIKU

BLUEFIN TUNA (HON MAGURO) 養殖本マグロ

It is farmed Japanese Bluefin Tuna. Since the restriction and numbers of bluefin is decreasing each year, people are gaining interest in Farmed bluefin in Japan. The quality is getting better each year as it becomes more popular.

T12108 120-150 LB/PC FARMED IN EHIME, MIE, OOITA

OCEAN PERCH (AKOUDAI) アコウダイ

This fish is widely known for Kasu-zuke or Saikyou-zuke (type of miso- yaki using sweet-er miso) real Akoudai's umami cannot compare with any other fish. It can be equally delicious stewed. When sashimi it is recommended to keep the skin on because the umami lies right under the skin.

AKO1100 7-12 LB/PC LINE-CAUGHT IN CHIBA, KANAGAWA, SHIZUOKA

SPRING TROUT 桜マス

Interesting fact is that Sakuramasu is the same fish as the Yamame, just that one has gone to the sea and the other had stayed in the river. A gift from the north, exceptional in sashimi, and also known for its masu-sushi in Toyama.

SAK1101 NET-FISHED IN HOKKAIDO, AOMORI

OCTOPUS (TAKO-ASHI) 北海タコ足

Compared to Madako, it is sweeter and softer in texture, therefore recommended to be served raw.
Thinly sliced and served for tako shabu- shabu is also popular.

HKD1100 2-5 LB/PC FROM HOKKAIDO

BOILED SQUID (HOTARUIKA) ボイルホタルイカ

Though the Toyama product are pricier, it's flavor is on a different level.
Small ones from Hyogo and Ishikawa is still importing. Please specify which product when ordering.

HOT4000 SMALL-SIZE NET-FISHED IN HYOGO

JAPANESE WHITING (KISU) キス

Though many consider the prime time for Kisu to be summer, winter Kisu can also be very delicious. Though not oily, the mild flavor is absolutely compacted with umami, therefore considered one of the Edomae fish. The flavor differs when Konbu-jime, Su-jime, or Seared so it can be enjoyed in many ways.

KIS1100/KIS1150/KIS1170 4-15 PC/LB NET-FISHED IN CHIBA, KANAGAWA, MIE, AICHI

POMFRET (MANAGATUO) マナガツオ

Its meat is firm and packed with umami. It can be served stewed or steamed.
Nigokori (a method where they stew and simmer the fish collagen into a gelatin) is exceptional.

MAN1100 2-5 LB/PC NET-FISHED IN SHIKOKU, KYUSHU, YAMAGUCHI

ICEFISH (SHIRAUO) 白魚

These petite fishes are transparent and can be consumed whole. The season first starts from Hokkaido or Aomori, but as it gets colder the larger size imports from Shinji Lake will start. The ones from Shinji are sold to high-end traditional restaurants in Japan. Besides sashimi, they can also be cooked with eggs, tempura, soups, or in various dishes.

SHIU1100/SHIU1100A LARGE SIZE NET-CAUGHT IN SHIMANE, HYOGO

WILD MACKEREL (SABA) 天然サバ

Kan-saba(winter saba) is fatty fish. Ones from Nagasaki and Saishutou is popular once. It can be served cured or grilled, and is packed with umami.

1-2 LB/PC LINE-CAUGHT/NET IN SANRIKU, KANAGAWA, MIE

KNIFEJAW (ISHIDAI) 石鯛

As a delicate white-meat fish, Ishidai is popular in any cuisine and stable throughout the year. But it's flavor in sashimi/sushi makes it even more popular in the market. In Nigiri, it provides an interesting texture and umami, creating repeaters. There is a layer of oiliness, sweetness, and umami lying under the skin, making it a great ingredient.

ISH1100 3-6 LB/PC LINE-CAUGHT/NET IN NAGASAKI, MIYAZAKI, CHIBA, ETC

BABY SMELT (CHIAYU) 稚鮎10尾入り

Recommended served by karaage, or deep fried, to enjoy from head to tail whole. The flavor reminds the coming of spring.

AYU1160 100 G/TR FARMED IN GIFU, AICHI, SHIZUOKA

BONITO (KATSUO) カツオ

Spring Bonito is very lean. Autumn Bonito is fattier and rich in flavor.

KAT1100/KAT1100A 11-13 LB/PC LINE-CAUGHT/NET IN KYUSHU, CHIBA

COCKLE (TORIGAI), BOILED トリ貝

Torigai harvest has come into season, so fresh boiled Torigai is available for shipping out in the chilled packed tray.

TOR5800 9 PC/TR NET-FISHED IN KOREA

PREMIUM SARDINE (JO-IWASHI) 上イワシ

As a sushi ingredient, it is widely known and popular for the flavor and nutrition! Full of vitamin, iron, calcium, EPA and DHA, it can burn off the excessive body fat. Can be served in sashimi, carpaccio, tempura, or in many other ways.

IWA1100A 3-4 PC/LB NET-FISHED IN CHIBA, MIE

SEA SNAIL (HOKKAITSUBU) 北海つぶ貝

One of the most popular sushi ingredients among shellfish is Hokkaitsubugai. With a scent of the sea and the crunchy texture, there is nothing like it. When visiting a sushi restaurant, it's definitely one of the ingredients that must be ordered.

EZO5000 1-2 PC/LB BASKET-FISHED IN HOKKAIDO, AOMORI

FLYNG FISH (TOBIUO) トビウオ

Favored due to the lean meat and light texture. Tobiuo also has its unique scent. When served whole, the fish makes a wonderful presentation. A lot of chef like to serve it with ginger and green onion rather than wasabi.

TOB1100 2-3 PC/LB NET-FISHED IN CHIBA, MIYAGI

CUTLASSFISH 太刀魚

Fresh Tachiuo can be served skin-on for sashimi or sushi. Since the meat is soft and oily, it also goes well on the grill or seared in sushi. The best ones are from Tokyo-wan, fatty but expensive. Tachiuo gets cheaper as it gets thinner, but TWF Japan would like to provide the best in the market.

TAC1100 3-6 LB/PC LINE-CAUGHT/NET IN NAGASAKI, CHIBA, KANAGAWA

SQUID (HOTARUIKA) 生ホタルイカ

Must be handled carefully when prepping raw firefly squid, but the flavor of freshly boiled ones are like no other.

HOT1000 NET-FISHED IN TOYAMA

BARRACUDA (KAMASU) カマス

Summer Kamasu taste cleaner and more flavorful than the winter ones. Also delicious if salted and seared! Seared kamasu sushi is becoming a trend these days. A fish that makes you want seconds when you try it.

KAM1100 2 PC/LB NET-FISHED IN KANAGAWA, MIE, ETC.

SEA BASS (FUKKO) フッコ

It goes into spawning season around January and by this time it's meat has regained nutrition. Starting now until summer they tend to inhabit the shallows, making them another seasonal fish that relates to spring.

FUK1100 2-3 LB/PC NET-FISHED IN CHIBA, TOKYO, MIE

SEA BREAM (KASUGOTAI) カスゴ鯛

Kasugo is a young Chidai and since the skin is soft, it can be served with the skin on. It can be marinated in salt or vinegar to shime, or with konbu to make a nigiri. A delicate and complex texture and visually appealing too! Definitely a neta(ingredient) that must be tried during spring.

KAS1100 3-4 PC/LB LINE-CAUGHT/NET IN KAGOSHIMA, EHIME, OOITA

SPANISH MACKEREL (SAGOCHI) サゴシ

A smaller size (40-60cm) of Sawara is called the Sagoshi. Compared to Sawara, Sagoshi is more lean, inexpensive, and is easier to use due to it's smaller size! Because of it's simple flavor and soft texture, it matches well with sushi rice. Also great seared or Kon-bu- Jime(marinated in konbu). In some provinces they also use Sagoshi for Bo-sushi (stick sushi).

SAG1100 2-3 LB/PC LINE-CAUGHT/NET IN KYOTO, NIIGATA, SETONAI

SPRING

JAPANESE FRESH FISH

築地鮮魚おすすめ情報

TRUE WORLD FOODS

SMELT (AYU) 鮎（養殖10～12尾）

Ayu is a product that resembles the arrival of spring. Can be grilled with salt or miso to be enjoyed.

AYU1100 100 G/10-12PC/TR LINE-CAUGHT/NET IN NAGASAKI, MIYAZAKI, CHIBA, ETC

FLUKE (MIKAN-HIRAME) みかんヒラメ

By adding the famous Ehime oranges to their feed, they're able to infuse the citrus flavor into the meat of the fish. The citrus is also able to diminish the fishy smell from the engawa/liver, and uplift the flavor to the next level. It also works as an anti-acidifier to keep the meat fresher for a longer time. Not just used in sashimi, it's gaining popularity in other cuisines too.

2-3 LB/PC FARMED IN EHIME

SQUID (HOTARUIKA) FROZEN 生ホタルイカ（冷凍）

Must be handled carefully when prepping raw firefly squid, but the flavor of freshly boiled ones are like no other. If you properly remove the intestines, you can serve it sashimi, or even nigiri. Soft Hotaru ika sashimi has a flavor that is completely different from the boiled ones.

HOT1000 200 G/PK NET-FISHED IN TOYAMA

SEABREAM ROE・MILT 真鯛の真子・白子

A seasonal item only available during this time of the year. Mako is recommended braised, Shirako in baked, tempura, or braised.

MAD2900-MAD2901 500 G/PK EHIME, KUMAMOTO, OITA, KAGOSHIMA

SNOW CRAB (ZUWAI-GANI) ズワイガニイ

Words cannot describe Snow Crab's deliciousness. A juicy meat and fragrant sweetness is like no other. These days the prices has gone down due to season.

ZUW6030 1 LB/PC BASKET-FISHED IN HOKKAIDO

GREENLING (AINAME) アイナメ

The spawning season for Ainame differs depending on their location, but they generally become bigger after October-December. Ainame tends to spoil quicker, therefore we recommend the Ike-jime Ainame done that morning.

AIN1100 1-2 LB/PC LINE-CAUGHT IN AOMORI, IWATE

ROCKFISH (AKA-MEBARU) メバル

As sashimi it contains a delicate white meat, but since it lacks uniqueness it is at times considered to be better served in other ways. But if you age the meat, more of the umami will come out. It works well with soy sauce so when braised it tastes great. Black Mebaru is also around the same price.

MEB1100 2 PC/LB LINE-CAUGHT/NET IN AOMORI, AKITA, SAN'IN

BUTTER FISH (EBODAI) エボダイ

When fresh it can be served sashimi providing a unique scent and umami.
Su-jime (vinegar marinate) and made into oshi-zushi (pressed sushi) is famous in Japan. Also can be served grilled or braised! Dried Ebodai brings out more of its umami and is like no other.

EBO1100 2 PC/LB LINE-CAUGHT IN CHIBA, KANAGAWA

TROUT ROE (YAMAME NO TAMAGO) 海やまめ黄金の卵

Known as the rare golden ikura, it is actually the roe from Yamame. This roe can add a great color accent for nigiri, chirashi, and many other cuisines.

CAV40214 100 G/PK FROM MIYAZAKI

SARDINE (IWASHI) イワシ

As a sushi ingredient, it is widely known and popular for the flavor and nutrition! Full of vitamin, iron, calcium, EPA and DHA, it can burn off the excessive body fat. Can be served in sashimi, carpaccio, tempura, or in many other ways.

IWA1100 4-9 PC/LB NET-FISHED IN CHIBA, ISHIKAWA, MIE, OSAKA, AICHI

PIKE EEL (HAMO) ハモ

Hamo would be starting around this time. True World Japan will only send out Hamo that have been ike-jime the morning we ship the order. The 1.1lb pack that have already been filleted and bone-cut are popular too.

HAM2100 1-2 LB/PC LINE-CAUGHT IN TOKUSHIMA, AICHI

SMELT (AYU) 半天然鮎(11尾入り)

Please enjoy the more fragrant and flavorful semi-farmed ayu. Great when plainly grilled, but can also be served by karaage (deep fried). Lately there's even been restaurants that served them sashimi.

AYU1151 11 PC/2.2 LB/TR SEMI-FARMED IN AICHI, SHIGA, SHIZUOKA

ROCKFISH (KUROSOI) 黒ソイ

Wild Kurosoi can be caught in the Seto inland sea, Hokkaido, and Aomori. Fresh ones are best sashimi, but if stewed or fried it's just as tasty.

SOI2100 1 LB/PC LINE-CAUGHT/NET IN AOMORI, HOKKAIDO, AKITA

SALMON (FUJISAN SALMON) 富士山サーモン

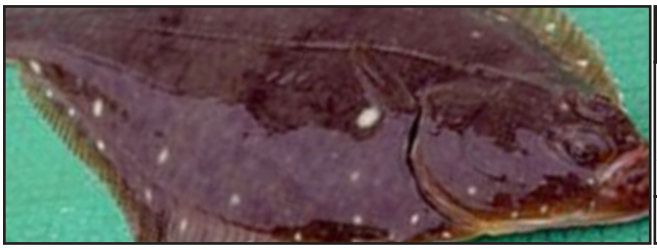
Fujisan salmon is in season again this year. Farmed in a clean fresh water, the rare rainbow trout is a stunning 5lb size. The flavor is crystal clear, and one item that is definitely recommended from True World Japan. Fujisan salmon is a type of brand in Japan. Comes in 2pc/box.

NIJ1300 1 LB/PC FARMED IN SHIZUOKA

MANTIS SHRIMP (SHAKO) 殻付きボイルシャコ

Though normally boiled Shako is imported frozen, these are imported fresh! Therefore the flavor has more depth and there is more umami. We can either purchase the male or the female. There are also ones that are already peeled so please specify when ordering.

SHA4007 500 G/TR BASKET-FISHED IN HOKKAIDO



FLOUNDER (ISHIGAREI) 石カレイ

Ishigarei would be coming into season at this time. Prices are more reasonable compared to Makokarei or Matsukawakarei so there are many restaurants that use it during season. The meat is very clear and the texture is firm.

ISG1100 2-5 LB/PC LINE-CAUGHT/NET IN CHIBA, SHIZUOKA, MIE

SEA BASS (SUZUKI) 天然スズキ

Suzuki meat is clear and flaky, containing a unique umami. Besides sashimi during the summer, it can also be served in carpaccio. The fish changes its name as the size gets bigger, growing from Fukko, Seigo, to Suzuki. We mainly choose the live ike- jime, but the non ike-jime ones are also available at a better price. Fukko can usually still be ordered during this time.

SZU1100 5 LB+/PC LINE CAUGHT/NET IN SHIZUOKA, AICHI, MIE, ETC.

FARMED ATKA MACKEREL (HOKKE) 養殖ホッケ

Hokke is a difficult fish to be served raw due to how fast the fish spoils, thus only a few restaurants in Japan served them in sashimi. But this farmed Hokke can be safely served raw anywhere in Japan. It can be served in sashimi, or if seared the flavor changes and can be enjoyed once again. Though the imports aren't steady, we will ship out only when available.

HOK1102-L 1.5-2.2 LB/PC FARMED IN HOKKAIDO

CHAR (IWANA) 岩魚3尾入り

The character for Iwana can be read as "Rock fish" or "Magnificent fish". It grows in fresh water so the flavor is delicate and clean. The skin contains a unique aroma, so please try it grilled once.

IWA1101 100 G/3 PC/TR FARMED IN IWATE, AOMORI

SUMMER

JAPANESE FRESH FISH

TSUKIJI Express 築地鮮魚おすすめ情報

TRUE WORLD FOODS

FLAT HEAD(MAGOCHI) コチ

Kochi is at its prime during summer. It goes well with sushi rice to bring out its natural umami. The best ones are the live ike-jime, but the one's aren't are also available. Meat contains a soft texture and a hint of umami, therefore recommended for a seasonal special.

MAG1100 1.5-3.3 LB/PC LINE-CAUGHT/NET IN SHIZUOKA, CHIBA, MIE

BUTTER FISH(TAKABE) タカベ

Takabe is a buttery fish that is exceptional when grilled. If it's fresh, it is also delicious in sushi. The meat is soft and fatty, so it matches well with sushi rice when made into a nigiri.

TKB1100 2 PC/LB NET-FISHED IN CHIBA, TOKYO, KANAGAWA

FLOUNDER (MAKOGAREI) マコガレイ

Amongst the flounders, one of the most popular neta used in sushi is the Makogarei. It's prime is during Summer and the imports are steady! Though a white meat fish, there is a defined umami within itself. It is season from now up until Fall.

MAK1100 2.2 LB UP/PC LINE-CAUGHT/NET IN AOMORI

THREELINE GRUNT (ISAKI) 大イサキ

Though there are many restaurants that use Isaki throughout the year, Summer is its prime and the imports are better. Since a hint of oil and sweetness lies just under the skin, many keep the skin on and sear or yubiki.

ISA1100 1.5-2.2 LB/PC LINE-CAUGHT/NET IN NAGASAKI, OOITA, ETC.

CONGER EEL (ANAGO) 穴子

It's considered one of the main traditional ingredients in sushi and a must have for high-end sushi restaurants in Japan. Can be served grilled into a bo-zushi(stick sushi) or stewed inside a nitsume (sauce made from the head and bone of the eel). Some restaurants seem to even tempura and serve in sushi these days.

ANA1120 ~ 1190 5 PC/LB ~ 1.5 LB/PC LINE-CAUGHT/NET IN NAGASAKI, KOREA

PORGY (KURODAI) クロダイ

Kurodai is a popular fish known as Chinu amongst the fisherman. Providing a unique scent that interestingly matches sushi rice making it delicious.

KUR1100 2-5 LB/PC LINE-CAUGHT/NET IN SETONAI, HIROSHIMA, KYUSHU, TOUHOKU

JACK MACKEREL(TSURI AJI) 上釣りアジ

Though you may think all the aji may be similar, there are great varieties of grades for Aji: from net-caught up to line-caught processed the day of, or harvest location can easily change its flavor/texture. Amongst them, tsuri(wild, single line-caught) Aji is the best.

AJI1100~1170 1-2 PC/LB LINE-CAUGHT IN EHIME, KANAGAWA, OOITA

SEA SQUIRT (TENNEN HOYA) 天然ほや

Wild Sea squirt's unique texture and flavor like the ocean is like no other. Pairing with cucumber and sanbai-zu(equal portion of soy sauce, mirin, and vinegar) is delicious. An interesting fact is that Hoya contains a mineral to make Sake sweeter, therefore it is recommended for sake pairing. Since it's full of vitamins, calcium, iron, and other minerals, it is said to be good for the kidney and skin.

HOY1001 2 PC/LB DIVING CAUGHT IN AOMORI, HOKKAIDO

GROUPER (KIHATA) キハタ

Kihata offers fine white meat with a sweet oily content. By letting the loin age, the umami increases in the meat. The meat can be stored longer than other white meat, so please enjoy the change in flavor. Also can be used in stew or any other dishes.

HAT1104 1.5-3.3 LB/PC LINE-CAUGHT IN NAGASAKI

KEGANI CRAB 毛ガニ

When freshly boiled, kegani is exceptional. The kani-miso(crab innards) is treasured in Japanese cuisine as a delicacy. Please enjoy the hairy crab's flavor and its umami from the miso.

KEG6030 REGULAR **KEG6050** LARGE NET FISHED IN RUSSIA, HOKKAIDO

FLUKE(HIRAME) 天然平目

The reasonable price with the ones are troll-caught, but the line-caught or net caught ones are also available. We will pick out the best ones available.

HRA1100 4-5 LB/PC LINE-CAUGHT/NET IN CHIBA, SANRIKU

ROCKFISH (KUROSOI) 黒ソイ

Wild Kurosoi can be caught in the Seto inland sea, Hokkaido, and Aomori.
Fresh ones are best sashimi, but if stewed or fried it's as tasty. Prices are very appealing!

SOI1100 1 LB/PC LINE-CAUGHT/NET IN AOMORI, HOKKAIDO, AKITA

MANTIS CRAB (SHAKO) 殻付きボイルシャコ

hough normally boiled Shako is imported frozen, these are imported fresh! Therefore the flavor has more depth and there is more umami. We can either purchase the male or the female. There are also ones that are already peeled so please specify when ordering.

SHA4000 MEDIUM-SIZE NET-FISHED IN HOKKAIDO

SALTED SEA URCHIN ROE(UNI) 塩水ウニ

Please trying this Ensui uni, which best preserves the flavor and aroma of fresh uni. Making a uni donburi with just the ensui uni is a luxury that can't be expressed in words! With such difference in flavor from the wooden trays, using Ensui can stand out from other restaurants! Ensui from Yoichi is also available and delicious, but more expensive.

UNI4000 100 G/TR DIVE-CAUGHT IN HOKKAIDO

OCTOPUS(TAKO-ASHI) 北海タコ足

Hokkai mizu-tako (Giant Pacific Octopus) is in season. Their season comes once in the winter, and also during the summer. Summer mizu-tako is also tasty. The soft texture is brought out best when served sashimi or raw. Can also be boiled or deep-fried. When cooked, it's almost a totally different product. Please try the Hokkai tako-ashi and create your new menu!

2-5 LB/PC FROM HOKKAIDO

GROUPER (AZUKIHATA) アズキハタ

In the western side of Japan, it is called a Fugu (blowfish) of the summer because of its firm white meat containing umami. It is a fish that you usually don't see in Japanese fish market due to its high price. Best served when thinly slice with ponzu or citrus soy sauce.

HAT1107 1.5-2.2 LB/PC LINE-CAUGHT IN KYUSHU

MACKEREL(GOMA-SABA) ゴマサバ

Though mackerel's flavor becomes bland during spring to summer, blue mackerel (goma saba) is valued because it stays delicious. Though there are preferences, we definitely recommend the blue mackerel over the mackerel during the summer.
If bought by the case, the price becomes cheaper.

GOM1100 1.5-2.2 LB/PC NET-FISHED IN CHIBA, SANRIKU, MIE

HANASAKI CRAB (HANASAKIGANI) 花咲ガニ

For those who've tasted this sweet, flavorful crab once, it will stay in their memory. Raised in the cold sea water of Hokkaido feeding on the best grade of konbu, their flavor is exceptional! The season is very short (July-August) and the imports are unsteady so it isn't a product that is always available!

HAN6050 1-2 LB/PC BASKET-FISHED IN HOKKAIDO

SEA BASS (SUZUKI) 天然スズキ

Though suzuki's a white-meat fish, the meat itself is clear and flaky, containing a unique umami. Besides sashimi during the summer, it can also be served in carpaccio. It is a fish that changes it's name as the size gets bigger, growing from Fukko, Seigo, to Suzuki. We mainly choose the live ike- jime, but the non ike-jime ones are also available at a better price. Fukko is still available if ordered.

SUZ1100 4-5 LB/PC LINE-CAUGHT/NET IN SHIZUOKA, KANAGAWA, AICHI, MIE, ETC.

SHAD (SHINKO) シンコ

During the beginning of the harvest each year, the price skyrockets due to high demand. Since four or five fillets are used for one nigiri, these petite fishes are a lot of work but a restaurant that does such work is acknowledged for its craftsmanship. In Tokyo, fall used to be its season, but since transportation from Kyushu or Shikoku region has improved, end of June is considered the beginning of the season.

SHK1100 3-6 PC/1 KAN NET-FISHED IN SHIZUOKA, KYUSHU

EEL(IKEJIME UNAGI) 活〆ウナギ

There's a tradition to eat unagi in Japan on the "cow day" during the summer and that day is coming up! Though the price is still high, there are still many that wants a taste of fresh cooked unagi. Fresh grilled unagi is totally different from anything you've tasted. Unagi sushi is also exceptional!

UNA1100~UNA1150 1-2 PC/LB FARMED IN AICHI, CHINA

SEABREAM (RENKODAI) レンコ鯛

Renkodai (kidai) is one of the favorite ingredients in sushi/sashimi because of its flavor. Since its appearance is also bright and appealing, it stands out amongst other fishes. Recommended to leave the skin on and yubiki(briefly pour some hot water on the skin to semi-cook the skin side) since the sweetness lies right under the skin. Can also be deliciously served grilled by whole.

REN1100 1-2 PC/LB LINE-CAUGHT IN FUKUOKA, NAGASAKI, SHIMANE

BLUE FUSILIER (AODAI) 青鯛

Aodai contains a beautiful white meat with a clean taste and soft texture. Since it's flavor is mild, it can be used a variety of dishes without interrupting the flavor. When served sashimi or nigiri, it can be seared and served skin-on.

AOD1100 1-2 LB/PC LINE-CAUGHT IN OGASAWARA, KANAGAWA

TOP SHELL (SAZAE) サザエ

PlPacked with the scent of the ocean with a crunchy texture that you've never had before. Grilled with the shell on is one of its simplest, yet tastiest way. We would recommend this style if you'd want to try Sazae for your first time.

SAZ5030 1-3 PC/LB FROM NAGASAKI, CHIBA

SQUID (SHINIKA) 新イカ

Shin-ika size is getting bigger. Shin-ika is known for its tenderness and sweetness. Though the import started last month, they've grown to a better size now for sushi. In Edomae sushi, Shin-ika is treasured for its history. Therefore, to try this limited seasonal item, they become a product on high- demand.

SHN1000 6-9 PC/LB NET FISHED IN KAGOSHIMA, KUMAMOTO

STRIPED JACK (SHIMA-AJI) 養殖シマアジ

Wild ones are rare and expensive, but the farm ones are stable and reasonable. Chosen from the best quality and farming methods, we will ship out the best available in the market.

SAJ1103 3-5 LB/PC FARMED IN EHIME, OOITA

BUTTER FISH (TAKABE) タカベ

Takabe is a buttery fish that is exceptional when grilled. If it's fresh, it is also delicious in sushi. The meat is soft and fatty, so it matches well with sushi rice when made into a nigiri.

TAK1100 2 PC/LB NET-FISHED IN CHIBA, TOKYO, KANAGAWA

FALL

JAPANESE FRESH FISH

築地鮮魚おすすめ情報

TRUE WORLD FOODS

SOFTSHELL TURTLE (SUPPON) スッポン

Suppon is a famous ingredient in Japan that even has it's own specialty restaurant. Suppon stew has its unique depth of flavor and umami like no other. At the end of the meal, you can add in some rice to make a delicious zo-sui(porridge). Packed with collagen, it is a ingredient good for both health and beauty.

SUPPON 1.5 LB/PC FARMED IN NAGASAKI

GROUPER (KIJIHATA) キジハタ

Kijihata is said to taste the best out of all the Hata. It always has been a popular fish in the west for its umami and flavor, and has started gaining popularity in the east too. Sashimi is delicious, but stew made with the soup with its bone is exceptional.

HAT1103 3-5 LB/PC LINE-CAUGHT/NET IN KAGOSHIMA, NAGASAKI, OITA, MIYAZAKI

SEA BASS (SUZUKI) 養殖スズキ

Suzuki is becoming one of the familiar seafood in the restaurant nowadays. Wild suzuki is good, but farmed suzuki is also gaining popularity since the quality and flavor is consistent. Suzuki is a great fish that can be used not just for sashimi but in many other ways.

SUZ1101 3-5 LB/PC FARMED IN EHIME

SAURY (SANMA) サンマ

This is a fish that reminds us of the upcoming Fall, sanma is consumed by all Japanese at least 2-3 times every year. A fresh one can be served sashimi, but grilled served with grated daikon is exceptional. The price will differ by its size. The large fattier ones are expensive, but still popular.

SAN1100～SAN1150 3PC/LB NET-FISHED IN HOKKAIDO, SANRIKU

SALMON ROE (SUJIKO) 生筋子

Definitely one of the delicacies that can only be enjoyed during Autumn. They only come into the market during sake season. This year the season is a bit early. Mid-October is known to be the prime for sujiko: If too early, the membrane is too soft, but if too late in the season, the membrane becomes too hard. A house-made fresh ikura is a guarantee to please the customer!

SUJ2000 FROM HOKKAIDO, AOMORI

BLUEFISH (AKAMUTSU) アカムツ

Akamutsu is in its prime but the imports are still low. A luxury fish, "Aka Mutsu" or Black Throat, is a fish that is packed with oil and umami that can impress anyone. Though expensive, it makes you want to try again. 500g-700g size are quite expensive, so we will ship out the 500g ones. The larger ones may be available if requested.

AKA1102 1 LB/PC LINE-CAUGHT/NET IN WAKAYAMA, ISHIKAWA, KYUSHU

SMELT (AYU) 子持ち鮎

During fall, Ayu swims downstream to prepare for spawning season. The Ayu caught during this time is called "Komochi Ayu" or "Falling Ayu" because it bears Shirako(milt) or Roe. Komochi Ayu can only be caught during a short season between September to October, and is valued for its unique flavor, different from the regular Ayu. When braised in soy sauce, mirin, and sugar, they are also delicious.

AYU1154 10-12 PC/KG FARMED IN KISHU, SHIZUOKA

ONAGA-SEABREAM (ONAGADAI) 尾長鯛

Onagadai import is steady. Known for its flaky, delicate umami, Onagadai is one of the prestigious white meat fish. The skin can be taken off, but we'd recommend to serve with the skin on, seared or yubiki. Also called Hamadai in certain areas, or Akamachi in Okinawa.

ONA1100 5-7 LB/PC LINE-CAUGHT IN KAGOSHIMA, OGASAWARA

SQUID (SURUME IKA) CASスルメイカ

We've CAS frozen a nice fresh surume squid. Surume is known for its umami amongst other squids. Though the meat is stiff, as you chew more the flavor seeps out. If the proper technique and work is put into it, it can bring out its full potential.

SUR1000 300 G/PC LINE-CAUGHT IN SHIMANE

YELLOWTAIL (BURI) 天上鰤

Tenjyou Buri was originally a brand buri that was caught at Yoichi, Hokkaido, but any Buri caught in Hokkaido this time of the year can be considered Tenjyou Buri. Feeding on the fattened Sanma, Ika, and Iwashi, they're the Buri before the famous oily Kan-Buri. They will eventually descend south for spawning season. Unlike the farmed hamachi, please try and enjoy the natural flavor and umami from the wild Buri.

BUR1101 22 LB UP/PC LINE-CAUGHT/NET IN HOKKAIDO

SPANISH MACKEREL (SAWARA) サワラ

The name "Sawara" is written as "Fish of Spring", but in reality their prime is considered during Winter. They are also called Kan-sawara due to their high fat content during their prime. If fresh, sashimi is exceptional because their meat melts in your mouth. Can be also served skin-on seared, emitting the flavorful aroma unique of the silver skin fish that stirs your appetite.

SAW1100 5-9 LB/PC LINE-CAUGHT/NET IN NIIGATA, YAMAGATA

SCALLOP (HOTATE) お徳用冷凍ホタテ貝柱18玉

Can be served raw, but this is Hotate recommended for cooking. Hokkaido 18pc/pk frozen Hotate vacuum packed! Sautee with butter, deep-fried, tempura, it's all delicious. Currently the inventory is 200kg. First come first serve! Please write down "18pc/pk special frozen Hotate" when ordering.

18 PC/350 G/PK FROM HOKKAIDO

ALFONSINO (JI-KINMEDAI) 地金目鯛

Kinmedai is a highly popular fish throughout the year, but the ones caught from the day boats(Ji-kinmedai) of Choushi, Katsuura, Inatori are highly praised and pricey. Kinmedai will become tastier as it gets colder and the non day-boat ones are cheaper and available.

KIN1103A 2-3 LB/PC LINE-CAUGHT/NET IN CHIBA, SHIZUOKA

CAPELIN(HON-SHISHAMO) 本シシャモ

Though the frozen ones are well known, the fresh shishamo can only be caught at a special region during a limited time in Hokkaido. Compared to the Capelin that are caught in Alaska or Norway, the ones from Hokkaido are much fattier and tastier. If Tempura or deep fried they can be served whole. Fresh ones can only be provided during October, but the frozen ones can be purchased anytime. When grilled, the flaky meat is delicious!

SHI2130 9-15 PC/LB NET-FISHED IN HOKKAIDO

GREEN EYES (MEHIKARI) メヒカリ

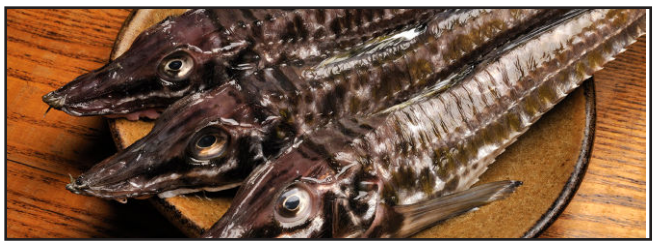
The large fresh ones can be used for sashimi or sushi. Mehikari is a delicious petite white meat fish packed with umami and amami. Also called "Toroboc-chi" in Shizuoka, and as the name states, its very fatty. The bones are thin so when deep tried/tempura, you can eat it whole. Very tasty!

MEH2100 NET-FISHED IN AICHI, CHIBA

BLUEFISH(KUROMUTSU) 黒ムツ

The sweetness and delicate umami that seeps from the oil of this fish is exceptional! Also used in Chinese, French, and Italian cuisine. The line-caught ones are pricey, but worth every penny.

KUR1102 1.5~2.5 KG/PC LINE-CAUGHT/NET IN KYUSHU, KOCHI



SCULPIN (HAKKAKU) 八角（ハッカク）

Their official name is "Tokubire" but Hakkakum(Octagon) is more known for this fish due to its shape. White meat is oily and packed with umami but their yield is small due to its large head. They are still sought after due to its flavor and rarity. Though the tough skin cannot be served raw, if dried and deep-fried they bring out a unique scent and can be served. Filleted and grilled with sauce made from scallion, miso, and their liver is also delicious.

HAK1100 1 LB/PC LINE-CAUGHT IN HOKKAIDO

SANDFISH (HATAHATA) ハタハタ

Hatahata contains a unique umami and is a fish loved by the Akita province for its "shottsuru" stew (shottsuru is a special fish sauce made only from salt and hatahata). A dish called "Yu- age" where they serve using only dashi from Konbu is very tasty too. Also recommended salted or miso grilled. Another fish that represents Fall.

HAT1100 4-5 PC/LB NET-FISHED IN HOKKAIDO, AKITA, HYOGO

SALMON (KEIJI) 鮭児

Keiji is a rare salmon that can only be found in one out of 10,000 salmon. At Laus, it was recorded to once reach $1,000 per fish. What's so special about this fish is that it is an immature Keta-salmon that still hasn't distinguished its sex and has migrated with the adults.

KEI1200 4-7 LB/PC NET-FISHED IN HOKKAIDO

SEABREAM (MIKAN-MADAI) みかん真鯛

Another farmed madai that uses fruits for feed. A collaborative product from the famous Pon juice company in Ehime! The meat texture is better and doesn't have the distinct farmed fed smell. Can be shipped Asa-jime, and its pricing is the same as the other Tsukiji madai. Please try it out!

3-4 LB/PC FARMED IN AICHI

WINTER

JAPANESE FRESH FISH

築地鮮魚おすすめ情報

TRUE WORLD FOODS

TILEFISH (AMADAI) 甘鯛

Amadai has always been considered a high-end seafood in Japanese cuisine. In Kyoto they are called "Guji" and are used in Kaiseki cuisine. The meat is white, lean, and soft, but as its name suggests, sweet. Since its meat contain more water, Konbu-jime (marinating the meat in Kelp) brings out it's full potential. Amongst the different breed of tilefish, the white tile "Shirokawa" is considered the best.

AMA1100-AMA1100A 1-3 LB/PC LINE-CAUGHT/NET IN YAMAGUCHI, MIE

SNOW CRAB (SEIKO-GANI) セイコガニ

Seikogani season has started on November 8th and is a limited seasonal item. Though small, it is dense with umami and delicious if served together with the kani-miso (innards). Fans and exports are increasing for this crab so please try it out!

SEI2000 2-3 PC/LB NET-FISHED IN HYOGO, TOTTORI

JAPANESE LOBSTER (ISE EBI) CAS凍結伊勢海老

Japanese Spiny Lobster can only be caught in the coast of Japan. Raised in the strong currents, their meat is succulent on a different scale. This time we are introducing CAS frozen Japanese Ise-Wbi when the price lowers during season. Since it's frozen, you don't have to worry about the meat deteriorating when the lobster dies, and convenient to use when you have a special guest in the restaurant.

ISE0100 150-200 G/PC NET-FISHED IN NAGASAKI, MIE, WAKAYAMA, CHIBA

FROZEN SARDINE FRY (SHIRASU) CAS冷凍生シラス 200gパック

New season fresh shirasu was just caught and CAS frozen packed. A decade ago, only locals or fisherman's were able to enjoy this delicacy. But with the recent technology of CAS freeze, we are able to provide them at it's freshest quality.

SHIS1121 200 G/PK FROM OSAKA, TOKUSHIMA, EHIME

KING CRAB (TARABAGANI) タラバガニ

Since the regulation for the king crab has increased, the imports has decreased and the price has gone up this year. Still so, the demand is high!

TRB6050 REGULAR **TRB6070** LARGE NET FISHED IN HOKKAIDO

SMELT (WAKASAGI) ワカサギ

Mainly used in fried food such as kara-age or tempura due to its unique aroma when heated and is very delicious! Nanbanzuke (fried then marinated with spice, vinegar, and onion) is also very popular.

WAK1100 NET-FISHED IN HOKKAIDO, SHIGA

OUPER (KUE) 養殖クエ

The prime for the luxury fish, Kue, is from now until spring. Because of its umami, there are even stores that exclusively only serve Kue. A transparent white meat is great for sashimi, but also exceptional in stew. Since the head is packed with umami, it can be used in a dish itself. When broiled, the skin becomes like gelatin, melting in your mouth.

KUE2100 3 LB/PC FARMED IN KYUSHU, SHIKOKU

YELLOWTAIL (BURI) 天上鰤

Buri is a wild hamachi that has grown to a certain size. They migrate over to the tip or the "Tenjoy(ceiling)" of Japan, to fatten up eating sanma, ika, and iwashi, for spawn season. Please enjoy the actual flavor of yellowtail! The flavor and satisfaction is on a whole different level.

BUR1100 22 LB/PC LINE-CAUGHT/NET IN HOKKAIDO, TOYAMA, ISHIKAWA

PEN SHELL ADDUCTOR (TAIRAGAI) 平貝

Tairagai has an unique delicious flavor and umami different from hotate! By cutting it vertically or horizontally, the texture changes and be enjoyed differently. Not just sushi, grilled is also exceptional.

TAI5506 5-8 PC/LB FROM KOREA, OKAYAMA

FILE FISH (UMAZURAHAGI) ウマヅラハギ

Usuzukuri (thin- sliced) served with kimo-shoyu(liver mixed with the soy sauce) is exceptional. Majority of the Umazura in the market are wild caught.

UMA1104 1-1.5 LB/PC LINE-CAUGHT/NET IN CHIBA, KUMAMOTO

PACIFIC COD (MADARA) 真鱈

For fresh line-caught cod, you can use Ryu-hi Konbu to marinate and create an exceptional sushi/sashimi. The male cod would also have shirako, so they are in demand. Please try Tara out during its prime!

5-9 LB/PC LINE-CAUGHT/NET IN HOKKAIDO, AOMORI, SANRIKU

SEA URCHIN ROE (UNI) ウニ

Unii from Japan is sweet! Delicious in sushi but Uni donburi is also exceptional! Also tasty when you sear the uni and wrap in nori (a good quality nori is recommended).

UNI4000 250~300 G/TR FROM HOKKAIDO, RUSSIA

FLOUNDER (MATSUKAWA) マツカワカレイ

Wild Matsukawa imports are increasing! Known as the King of Flounder, it is a extremely delicious fish. Translucent beautiful meat with a fine texture, and a hint of sweetness from the natural oil.

MAT1100 2-7 LB/PC NET-FISHED IN HOKKAIDO, SANRIKU

ASADORE FISH BOX

駿河湾朝獲鮮魚BOX　FRESH FISH CAUGHT THAT MORNING

At Suruga Bay, where the Fujikawa River and Abe River feed into, lies a treasure trove of seafood. It truly is the sea of grace!

Contents depend on what is caught that morning!

SHIPPED TO NY THE SAME DAY, FRESHEST IT CAN GET!

ORDER ONE WEEK AHEAD　ITEM CODE: FBX010A

Every morning, fishermen go to Suruga Bay and make their catch for the day. Usually one would have to wait until the desired type of fish has been caught before they can order it. Let's say however you wanted a case of anything that could be caught that morning, shipped that day. Like an Omakase box, but the ocean decides which fish get sent! When you order one week ahead of time, delivered to you will be the freshest a fish can possibly be from Japan!

Check the list on the next page to see what is available now!

ASADORE FISH AVAILABILITY

SPRING	SUMMER	FALL	WINTER
Japanese Armorhead、Boarfish (Tsubodai)	Bartail Flathead (Ma Kochi)	Bartail Flathead (Ma Kochi)	Bluefin Sea Robin (Hobo)
Bluefin Sea Robin (Hobo)	Japanese Flyingfish (Tobiuo)	Bluefin Sea Robin (Hobo)	Threadsail Filefish, Leatherfish, Filefish (Hon Kawahagi)
Threeline Grunt (Isaki)	Blue Nose (Metai)	Threadsail Filefish, Leather-fish, Filefish (Hon Kawahagi)	Filefish, Leatherfish, Leatherjacket (Umazurahagi)
Rockfish (Soi)	Japanese Spanish Mackerel (Oki Sawara)	Bream, Ruffe, Japanese Butterfish (Metai)	Marbled Rockfish (Hon Kasago)
Blackhead Sea Bream (Kurodai)	Greenfish, Nibbler, Rudderfish, Largescale Blackfish (Kushiro, Mejina)	Greenfish, Nibbler, Rudderfish, Largescale Blackfish (Kushiro, Mejina)	Hairy Stingfish (Oni Kasago)
Japanese Sea Perch (Suzuki)	Japanese Barracuda (Hon Kamasu)	Yellowfin Sea Bream (Hasuko tai)	Golden Threadfin-Bream, Besugo (Itoyori)
Blue drum, Honnibe Croaker, Ninea Croaker (Nibe)	Japanese Barracuda (LG) (Hon Kamasu)	Japanese Spanish Mackerel (Hon Sawara)	Bream, Ruffe, Japanese Butterfish (Metai)
Blackmouth Croaker (Meigo)	Marbled Rockfish (LG) (Hon Kasago)	Golden Threadfin-Bream, Besugo (Itoyori)	Japanese Spanish Mackerel (Hon Sawara)
Spotted Grunt, Sweetlip (Koshotai)	Hairy Stingfish (Oni Kasago)	John Dory (Matodai)	Smooth Flutemouth (Yagara)
Yellowfin Sea Bream (Kibire)	Japanese Amberjack (Inada)	Blackthroat Sea Perch (Akamutsu)	Yellowfin Sea Bream (Hasukotai)
Splendid Alfonsino (Kinmedai)	Threeline Grunt (Inada)	Blackthroat Sea Perch (LG) (Akamutsu)	Japanese Armorhead、Boarfish (Tsubodai)
Golden Threadfin-Bream, Besugo (Itoyori)	Smooth Flutemouth (Yagara)	Crimson Sea Bream (Chidai)	Threeline Grunt (Isaki)
Barred Knifejaw (Ishidai)	Crimson Sea Bream (Chidai)	Pacific Bluefin Tuna (Hon Meji Maguro (Kinkai Tusri-mono))	Blackmouth Croaker (Meigo)
Japanese Spanish Mackerel (Hon Sawara)		Red Sea Bream (Madai)	Greenfish, Nibbler, Rudder-fish, Largescale Blackfish (Mejina)
			Pacific Bluefin Tuna (Hon Meji Maguro (Kinkai Tusri-mono))
			Red Sea Bream (Madai)

東町
漁協

Azuma Town's
Fisherman's Corporative
www.azuma.or.jp

Azuma Town,located in Kagoshima Prefecture is surrounded by abundant nature.
Thanks to the many straits,Azuma Town is blessed with agood environment for raising healthy yellowtails.
Azuma Town's Fishermen's Cooperative designates only those that meet strict criteria as"Buri-oh",the king of yellowtail.
The yellowtail is delicious and nutritious;
This is our **Buri-oh—The King of yellowtail!**

Grown in the straits

鰤王

Azuma Town's yellowtail (hamachi) are grown in the fast moving waters of Japan

The dedication and enthusiasm of the fishermen and the fishermen's cooperative have given birth to"Buri-oh",the king of the yellowtail.

Thanks to All of Our Customers,

Miyabi-Tai is the No.1

Brand Recognized in Kyushu.

※㈱ボーダーズ調べ(2014.5)

みやび鯛®

熊本・天草産

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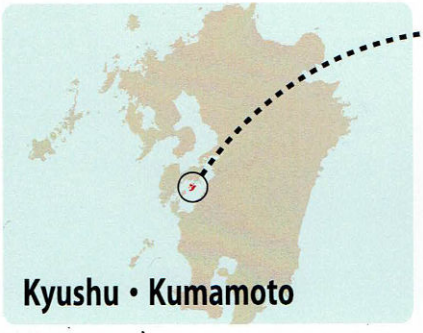
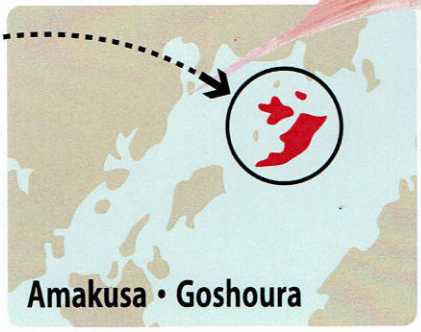
5 "Miyabi-Tai Brand" Commitments

1. Farming Environment with Low Stress
2. Original Feed for "Miyabi-Tai"
3. Higher Food Safety Achieved by Little Use of Medicine
4. Fingerlings Growing Up in Every Best Site around Japan
5. Fast Shipping with Care and Reliability





九州

熊本県天草産

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株式会社 坂田水産

【本　　社】〒866-0313 熊本県天草市御所浦町御所浦5503 TEL0969-67-3326 FAX050-3488-2523
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