From the best fisheries in Japan Mie Prefecture's Japanese Spiny Lobster



Japanese Spiny Lobster

The unique sweetness, the tender texture and the rich taste of the meat characterize this fish, which is suitably called "the king". Our Japanese Spiny Lobsters are flash frozen one by one right after being fished with the alcohol freezing method. Enjoy the deliciousness of this seasonal fish all year round.



* Alcohol freezing can preserve up to 95-90% of the freshness of the product.



Japanese Spiny Lobster

Wild-caught

Product of Japan

Ikijime

Stable Supply





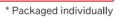


Shelf life 730 days

Storage method -18°C or less

Quantity 5kg/case

Box Size 440x325x165 (mm)





SIZE	100/	150/	200/	250/	300/	350/	400/	450/	500/	600/
GRAM	150	200	250	300	350	400	450	500	600	UP
Qty	33~ 50	25~ 33	20~ 25	16~ 20	14~ 16	12~ 14	11~ 12	10~ 11	8~ 10	

Sashimi, Grilled, Fried

Japanese Spiny Lobster has a remarkably sweet flavor. Enjoy it as sashimi, grilled, or boiled.

The shell can be used to plate the sashimi. It can be warmed and crushed carefully to produce a flavorful and sofisticated soup stock. We recommend using it it in miso soup or bisque.

Area of origin of the Product

Mie Prefecture



Contracted with multiple farms stable supply is possible throughout the year.

