

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



Fresh Processed Fishery Product

# *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



1

## Flesh Frozen Japanese Spiny Lobster For Sashimi



Shelf life 730 days    Storage method -18°C or less  
Quantity 5kg/case    Box Size 440x325x165 (mm)

\* Packaged individually



### Frozen Japanese Spiny Lobster Size

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

#### Use

Sashimi, Grilled, Fried

#### Characteristics

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 sophisticated soup stock.

We recommend using 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.