

The Flavorful
Milk of the Sea
Rich Taste
Deep Flavor



Frozen Processed Food

Oyster

Mie Prefecture

Mie Prefecture, along with Hiroshima Prefecture, is well known for its oysters. There are several oyster production areas in Mie Prefecture, one of which is Uramura in Toba City, where Uramura Oysters are farmed. Uramura has many rivers, and it is shaped like a fence around Onoura Bay. With the nutrients and food brought by the rivers and the calm of the peaceful sea, this environment is optimal for oyster farming, and Uramura Oysters, which grow in this nutrient-rich sea, are appreciated nationwide as brand oysters and account for two-thirds of the total oyster production and shipment volume in Mie Prefecture.

Oyster

Mie Prefecture

Farm-raised

Product of Japan

Stable Supply

1 Frozen Raw Oyster



Size 3L・2L・L・M・S・2S

Storage Method -18°C or less

2 Japanese Fried Oysters



Size SS(400g)・S(450g)・M(600g)・L(700g) / 20 oysters

Storage Method -18°C or less



Use

Hot Pot, Grilled, Fried

Characteristics

We carefully select big, delicious quality oysters that were grown eating three varieties of excellent plankton of the Kuroshio Current from the Pacific Ocean, the seawater from Ise Bay, and the freshwater of the Miyagawa River.

For this product, we carefully source and select oysters in March and April every year, making these peeled oysters a spring-limited ingredient. To better preserve the effort of the producer, we tunnel freeze the oysters without soaking them in water, and we condense the umami thanks to flash freezing.

Enjoy the flavor of Mie, with a rich taste and no smell.

Area of origin of the Product

Mie Prefecture



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