

A Staple and
a Classic
Plump Texture
Moderately
Fatty Paste



Fresh Processed Fishery Product

Horse Mackerel

Mie Prefecture

Horse mackerel wild-caught from the coastal waters of Mie Prefecture and flash frozen to preserve its good freshness. It is a delicious fish that can be served as sashimi, grilled, boiled, or fried, it keeps its soft consistency when cooked and it is delicious even dried.

Natural Horse Mackerel

Wild-caught

Product of Japan

1 Round



NET wt - Storage Method -18°C or less

2 Open



NET wt - Storage Method -18°C or less

3 Fillet



NET wt - Storage Method -18°C or less

4 Fried Mackerel



NET wt - Storage Method -18°C or less

Use

Commercial, Processing, Export

Characteristics

So tasty that its Japanese name, Aji, means taste, this popular fish is mainly caught fresh off the coasts of Mie Prefecture. Enjoy its plump texture and moderately fatty consistency.

It is a delicious fish that is good with sashimi, grilled, boiled, or fried, and stays tender even when cooked, flavorful even dried. It goes well with different styles of cooking, and it can be used in a variety of recipes.

Area of origin of the Product

Mie Prefecture



The product is not farm-raised, steady supply throughout the year might be possible through transactions with fisheries at each port.