

Sashimi, Simmered,
Grilled
For a Variety of
Recipes a Popular
Processed Product



Fresh Processed Fishery Product

Japanese Flying Squid

Mie Prefecture

Japanese Flying Squid has been most familiar to Japanese people since ancient times. In addition to being widely used in boiled and grilled dishes, sashimi, and various local dishes, it is also cooked in the form of Okizuke or Shiokara.

Japanese Flying Squid

Wild-caught

Product of Japan

1 Round from Mie Prefecture



Fresh frozen squid that has been flash frozen directly on the ship. You can eat it as sashimi, as it is, and it is delicious boiled or baked.

NET wt - Storage Method -18°C or less

2 Japanese Flying Squid Okizuke from Mie Prefecture



Soft, delicious even simmered or grilled, these are the characteristics of the Japanese Flying Squid sourced in Kii-Nagashima. We soaked the squid in carefully selected salt and homemade sauce to create a moist and elegant taste and texture.

In addition to taste and texture, we have established a system to set shipping acceptance standards to better guarantee a safe product. Enjoy this product with alcoholic beverages, with white rice, or as an ingredient for chazuke.

NET wt - Storage Method -18°C or less

3 Salted Shiokara Squid from Mie Prefecture



Shiokara is made with fresh Japanese Flying Squid fished in the Sea of Japan. Japanese Flying Squid with a firm texture is ideal for Shiokara. It is very popular to accompany white rice, for chazuke, and as a side dish.

NET wt - Storage Method -18°C or less



Characteristics

Japanese Flying Squid is tasty, low-calorie, and nutritious, and its cost is stable throughout the year. It is widely used in boiled food, grilled food, sashimi, and various local dishes. We would like to recommend our Okizuke and Shiokara as well.

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.