

Horse Mackerel Mie Prefecture

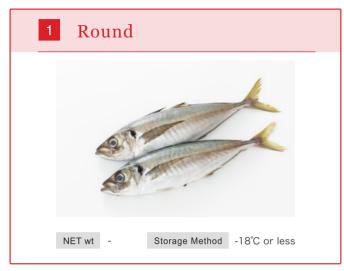
Horse mackerel wild-caught from the coastal waters of Mie Prefecture and flash frozen to preserve its good freshness. It is a delicious fish that can be served as sashimi, grilled, boiled, or fried, it keeps its soft consistency when cooked and it is delicious even dried.

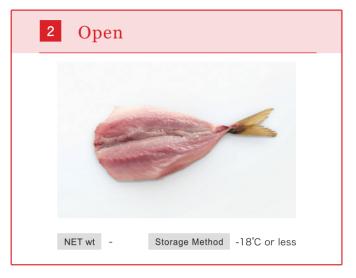


Natural Horse Mackerel

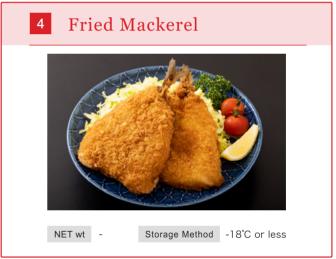
Wild-caught

Product of Japan









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.



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

