

Products are selected and treated carefully by matured expert staff. Once fishes landed, it is carried to sukumo-bay central market (Sukumo-bay fisheries cooperative) for vendor with certified excellent hygiene quality control market.

Main products are Groupers / Ajis / Splendid alfonsino etc.



These fillets of proton-frozen sea bream are caught in the Sukumo region, one of Japan's leading aquaculture fishing grounds, and processed on the same day.

The fish is fed with locally produced ginger, which reduces the fish's distinctive odor and gives it a stronger umami taste.

