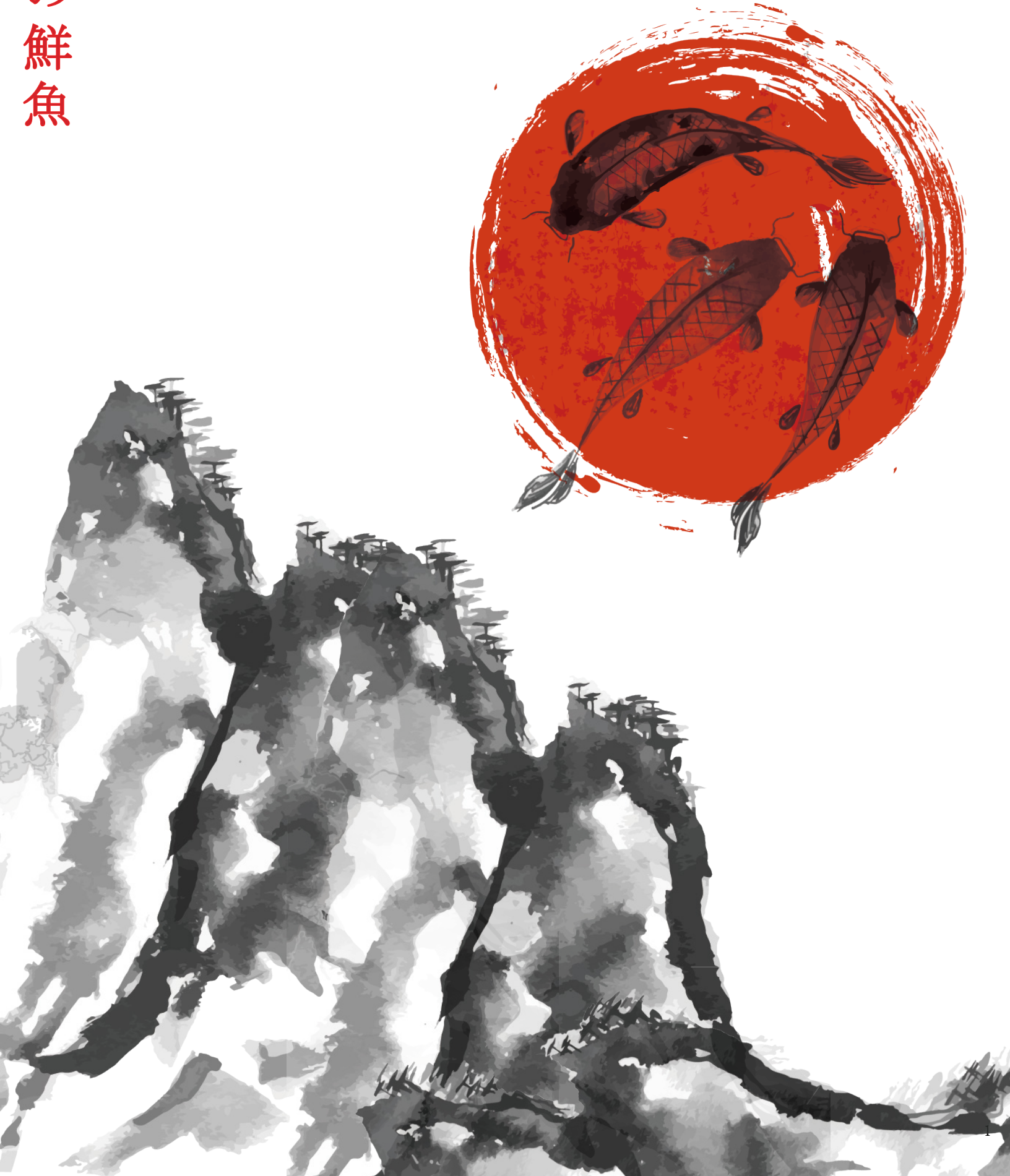


旬
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鮮
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SEASONAL JAPANESE FISH

 INTERNATIONAL MARINE PRODUCTS, INC.
A Member of GOW-Group



常に新鮮

Our Japan operation is dedicated to exporting premium grade seafood to our US customers. With the ability to purchase from multiple fish markets throughout Japan and managing logistics by land, air and sea, we are committed to offer exceptional value to our customers. Our experienced buyers in Japan have the ability to purchase from a network of relationships and markets they have built over the years. We operate under strict standards of HACCP, while in a temperature controlled production facility to ensure the highest standards to of quality and freshness.



ORDERING & RECEIVING 注文と受け取り

- a To ensure the best quality-to-price ratio, our Japan partners purchase fish not only from Toyosu, but from several markets across Japan. Buying early and in-bulk allows them to bring in the best fish at fair prices.
- b Toyosu fish requires a 5-7 day ahead preorder, but all IMP branches will have their own order/receiving schedule. Talk to your sales representative for more details.
- c Keep in mind, Japan is 16+ hours ahead of US time and additional orders are difficult to make under the tight schedule.



MARKET PRICE 市場価格

Auction prices fluctuate according to supply and demand. Factors include weather, US and Japan holidays, and seasonal catch quotas. Currency exchange rates and air cargo rates will also affect fish prices.



AVAILABILITY 需要と供給

Seasonality, fishing conditions such as weather, and holidays will affect fish availability. If you have substitute ideas, please inform your sales rep in your initial order. Unless specified, if an item is not available, there will be no replacement made.



HOLIDAYS 休日

Japanese and sometimes US holidays will affect our receiving schedule. On most holidays, fish will be delivered to you one-day early or one-day late. On major Japanese holidays such as New Years (First week of January) and Golden Week (First week of May), the Toyosu market is closed. Your sales rep will alert you to any upcoming holidays which will affect our receiving schedule.

WORD KEY: 専門用語

- a Tennen: Wild
- b Saki/Hiraki: Butterfly
- c Muki: Shucked
- d Komochi: With eggs
- e Ikejime: Special technique used when preparing fish to maintain freshness.
- f Nama: Raw
- g Sake: Salmon/Trout
- h Shirako: Milt

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春・夏・秋・冬

YEAR AROUND AND SEASONAL

Japan's four distinctive seasons bring about notable shifts in the availability of seafood throughout the year, creating a diverse culinary experience. Certain fish are limited to specific seasons, while others can be found year-round, influenced by geographical factors and their own characteristics. The term "shun" (旬) refers to the peak season of seafood. We invite you to savor the exquisite fish from Japan as you explore the unique offerings presented in each season.

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Kinmedai Tennen



Kinmedai, also known as Alfonsino or Jikinmedai, can be found in the bays near Chiba and Shizuoka. Compared to the Nami Kinmedai, Jikinmedai typically have higher fat content and are distributed in a shorter time-span due to their catching areas being closer to the market.

ITEM NUMBER: #44201
SIZE: 1.8LB-3LB
PEAK: DEC-FEB
CATEGORY: WHITE

Kanpachi Tennen



かんぱち



ITEM NUMBER: 40101 Kanpachi, also known as Amberjack, is highly sought after for its firm, buttery texture and slightly sweet taste. It is caught in the pristine waters surrounding Japan and is often served raw as sashimi or sushi. Kanpachi is a delicacy.

SIZE: 4LB-12LB

PEAK: SU

CATEGORY: WHITE

Shiokko Tennen



しおっこ



ITEM NUMBER: 40102 Young Kanpachi/Amberjack.

SIZE: 2LB-4LB

PEAK: W

CATEGORY: WHITE

Kanpachi Japan



かんぱちラウンド



ITEM NUMBER: 40103 Kanpachi, also known as Amberjack, is highly sought after for its firm, buttery texture and slightly sweet taste. It is caught in the pristine waters surrounding Japan and is often served raw as sashimi or sushi. Kanpachi is a delicacy.

SIZE: 7LB-9LB

PEAK:

CATEGORY: WHITE

Kanpachi Fillet Japan



かんぱちフィレ



ITEM NUMBER: 40108 Kanpachi Fillet, also known as Amberjack Fillet, is highly sought after for its firm, buttery texture and slightly sweet taste. It is caught in the pristine waters surrounding Japan and is often served raw as sashimi or sushi. Kanpachi Tennen is a delicacy.

SIZE: 3LB

PEAK:

CATEGORY: WHITE



WILD



FARMED



FRESH



FROZEN



DRY



INTERNATIONAL MARINE PRODUCTS, INC.

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き
ん
め
だ
い

Kinmedai Nami Tennen



Kinmedai, also known as Alfonsino, is a type of deep-sea fish that can be found in the waters around Japan. It has a distinctive appearance, with a deep, ruby-red body and large, reflective eyes that give it a unique golden shine.

ITEM NUMBER: #44204
SIZE: 2LB-4LB
PEAK: DEC-FEB
CATEGORY: WHITE

Hiramasa Tennen



ひらまさ



ITEM NUMBER: 40401 Hiramasa, also known as Kingfish, has a mild, sweet flavor and a silky texture that melts in your mouth. It's highly prized for its sashimi quality, and is often compared to the flavor and texture of toro (fatty tuna).

SIZE: 4LB-8LB

PEAK: SU-F

CATEGORY: WHITE

Kamasu Tennen



かます



ITEM NUMBER: 41601 Kamasu, also known as Japanese Barracuda, has a slender, elongated body with sharp teeth. Its white meat has a firm texture and sweet, delicate flavor, with a subtle hint of umami. It's a popular fish for grilling or frying, and can be found in the coastal waters of Japan.

SIZE: 0.5LB

PEAK: W, SU

CATEGORY: WHITE

Hakkaku Tennen



はっかく



ITEM NUMBER: 41801 Hakkaku, also known as "dragonfish" is a type of fish found off the coast of Nagasaki, Japan. It has a delicate white flesh with a mild, sweet flavor and firm texture. It's often served grilled or steamed and is highly valued in Japanese cuisine for its taste and rarity.

SIZE: 1LB

PEAK: F, W

CATEGORY: WHITE

Medai Tennen



めだい



ITEM NUMBER: 42106 Medai, also known as Antarctic Butterfish, is a deep-sea fish that is highly valued in Japanese cuisine. It has a rich, buttery flavor and a delicate texture, making it a favorite for sashimi and sushi dishes. Medai is also popularly served grilled or simmered in soups and stews.

SIZE: 4LB-15LB

PEAK: F, W

CATEGORY: WHITE



Inada Tennen



いなだ



ITEM NUMBER: 30124 Inada, or Young Yellowtail, is a fish with a light, clean taste and a tender texture. Its flesh has a pale pink color and is often served raw as sashimi or grilled with a simple seasoning of salt and lemon. Inada is typically harvested from the coastal waters of Japan.

SIZE: 2LB-4LB

PEAK: SU

CATEGORY: WHITE

Shima Aji Tennen



しまあじ



ITEM NUMBER: 40205 Shima Aji, also known as, Striped Jack is firm texture with a delicate, sweet flavor. It is often enjoyed as sashimi, where it is thinly sliced and served raw with soy sauce and wasabi. Prized for its quality Shima Aji is considered a delicacy in Japan.

SIZE: 3LB-6LB

PEAK: JUN-AUG

CATEGORY: WHITE

Shima Aji Japan



しまあじ



ITEM NUMBER: 40202 Shima Aji, also known as, Striped Jack is firm texture with a delicate, sweet flavor. It is often enjoyed as sashimi, where it is thinly sliced and served raw with soy sauce and wasabi. Prized for its quality Shima Aji is considered a delicacy in Japan.

SIZE: 2LB-4LB

PEAK: W

CATEGORY: WHITE

Hirame Tennen/Toyosu



ひらめ



ITEM NUMBER: 42601/42603
SIZE: 3LB+
PEAK: DEC-FEB, MAR
CATEGORY: WHITE

Hirame, also known as flounder, is a flatfish species that is widely used in Japanese cuisine. Hirame has a delicate flavor and firm, white flesh that is typically served raw as sashimi or sushi, or cooked in a variety of dishes such as tempura, grilled, or steamed.

Abura Bouzu Tennen



あぶらぼうず



ITEM NUMBER: 43014 Abura bouzu, also known as monkfish, is a deep-sea fish species that is found in the Pacific and Atlantic Oceans. It is highly valued for its flavorful and firm-textured meat, which is often used in hot pot dishes such as the famous "ankou nabe" or "monkfish hot pot."

SIZE: 10LB-40LB

PEAK: W

CATEGORY: WHITE

Suzuki Tennen



すずき



ITEM NUMBER: 43102 Suzuki, also known as Japanese seabass, is a highly prized fish in Japanese cuisine. It has a delicate, mild flavor and firm, white flesh with a slightly sweet taste. Suzuki is commonly grilled or served as sashimi and is often used in traditional dishes such as sushi and tempura.

SIZE: 3LB-9LB

PEAK: SU

CATEGORY: WHITE



WILD



FARMED



FRESH



FROZEN



DRY



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Hira Suzuki Tennen



ひらすずき



ITEM NUMBER: 43103 Hira Suzuki, also known as Black-Fin sea bass, is a popular fish in Japanese cuisine. It is a type of sea bass that is native to the Pacific Ocean and can be found off the coasts of Japan. It has a delicate flavor and a firm, yet flaky texture. It is commonly served grilled or in soups or stews.

SIZE: 4LB-9LB

PEAK: F, W

CATEGORY: WHITE

Tai Tennen/Ainan Tai



まだい



ITEM NUMBER: 43307, 43308
SIZE: 3LB-5LB
PEAK: SP, F
CATEGORY: WHITE

Tai, also known as Japanese sea bream, is a popular fish in Japan, often served raw as sashimi or grilled. Its flesh is white, tender, and mild, with a delicate sweetness. Tai is considered a symbol of good luck and is often served during special occasions and celebrations.

Kasugo Dai Tennen



かすごだい



ITEM NUMBER: 43312 Kasugo Dai, also known as Baby Sea Bream, is a prized fish in Japan. Its flesh is delicate and tender, with a sweet, mild flavor that is often compared to red snapper. Kasugo Dai is commonly served as sashimi, but it can also be grilled or steamed.

SIZE: 0.3LB

PEAK: SP

CATEGORY: WHITE

Renko Dai Tennen



れんこだい



ITEM NUMBER: 43314
SIZE: 2LB-4LB
PEAK: JUN-AUG
CATEGORY: WHITE

Renko Dai, also known as Yellowback Seabream, is a type of fish commonly found in the Pacific Ocean, including Japan. It is highly valued in Japanese cuisine for its delicate flavor and firm, meaty texture. Renko Dai is often served grilled or fried, and is also used in sashimi and sushi.

Chidai Tennen



ちだい



ITEM NUMBER: 43318 Chidai, also known as Crimson Seabream, has a striking appearance with its bright red scales and white belly. It is a prized fish in Japanese cuisine and has a firm texture and rich flavor that pairs well with various cooking methods, such as grilling and steaming.

SIZE: 0.3LB

PEAK: SP, SU

CATEGORY: WHITE

Aka Amadai Tennen



あかあまだい



ITEM NUMBER: 43401
SIZE: 2LB-5LB
PEAK: SU, F
CATEGORY: WHITE

Aka Amadai, also known as Red Tilefish, is a prized fish in Japan. Its tender, white flesh has a delicate flavor that is enhanced by grilling or frying. Amadai is often served whole with crispy skin. This fish is a favorite among sushi connoisseurs.



Shiro Amadai Tennen



しろあまだい



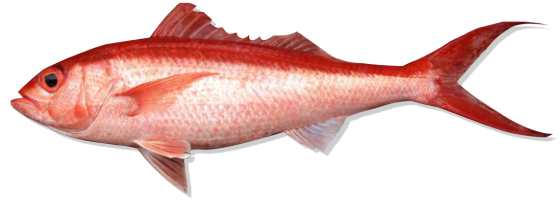
ITEM NUMBER: 43402 Shiro Amadai, also known as “white tilefish,” is a prized fish in Japan. Found in the deep waters around Japan, this fish has a pearly white flesh and a distinctive, diamond-shaped body. Its tender meat is often served sashimi-style or grilled with salt to bring out its natural flavors.

SIZE: 2LB-5LB

PEAK: F, W

CATEGORY: WHITE

Onaga Dai Tennen



おながだい



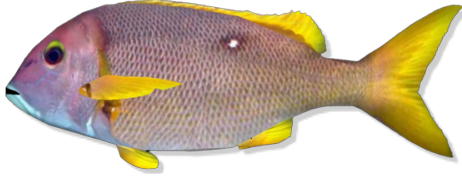
ITEM NUMBER: 43503 Onaga Dai, also known as Long-tail Red Snapper, is a popular fish found in Japanese cuisine. Its pinkish-red flesh makes it a visually striking choice for any dish. Onaga Dai is commonly served in sashimi, sushi, and grilled dishes.

SIZE: 2LB+

PEAK: F, W, SP

CATEGORY: WHITE

Fuedai Tennen



ふえだい



ITEM NUMBER: 43504 Fuedai, also known as Star Snapper, is a freshwater fish. It has a delicate, mild flavor that is slightly nutty, with a texture that is both tender and firm. Fuedai is often prepared grilled or pan-fried, and its beautiful pink flesh adds a pop of color to any dish.

SIZE: 4LB-8LB

PEAK: JUL-AUG

CATEGORY: WHITE

Fuefuki Dai Tennen



ふえふきだい



ITEM NUMBER: 43601 Fuefuki Dai, or Japanese Triggerfish, boasts a unique flavor profile that is rich, savory, subtly sweet and nutty. Its firm texture adds depth to dishes, often grilled or simmered, while its striking blue and green hues make it a visually appealing choice for presentation.

SIZE: 3LB-6LB

PEAK: SU

CATEGORY: WHITE

Chikame Kintoki Tennen



ちかめきんとき



ITEM NUMBER: 43701 Chikame Kintoki, or Longfinned Bullseye, has a rich, buttery flavor that is slightly sweet with a subtle earthiness. Its firm and meaty texture makes it a versatile fish that can be cooked in a variety of ways, including grilling, pan-searing, and smoking.

SIZE: 2LB-6LB

PEAK: F, W

CATEGORY: WHITE

Kintoki Dai Tennen



きんときだい



ITEM NUMBER: 43702 Kintoki dai, also known as the Red Big-Eye Snapper, is a deep-water fish found around Japan. It is prized for its firm, white flesh and delicate, sweet flavor. Its golden eyes are said to resemble those of the legendary Japanese hero, Kintoki, hence the name.

SIZE: 2LB

PEAK: F, W, SP

CATEGORY: WHITE



WILD



FARMED



FRESH



FROZEN



DRY



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Hachibiki Tennen



はちびき



ITEM NUMBER: 43801 Hachibiki, also known as Bonnetmouth, is a type of fish found in the northern Pacific Ocean. It is a cold-water fish and is often grilled or simmered in dishes, due to its firm texture and rich flavor. It is commonly caught in the waters around Hokkaido, Japan.

SIZE: 2LB-5LB

PEAK: W, SP, SU

CATEGORY: WHITE

Ishigaki Dai Tennen



いしがきだい



ITEM NUMBER: 43901 Ishigaki Dai, also known as Spotted Knifejaw, is a saltwater fish found in the coastal waters of Japan. It has a distinctively elongated and flat body with black spots covering its silver skin. The meat of the spotted knifejaw is white, tender, and mild in flavor.

SIZE: 1.5LB-3LB

PEAK: MAY-JUN, SEPT-AUG

CATEGORY: WHITE

Ishidai Tennen



いしだい



ITEM NUMBER: 43902 Ishidai, or the striped beakfish, is a deep-sea fish found in Japan. Its red and white striped body and beak-like mouth make it easily recognizable. Ishidai has a firm, white flesh with a sweet and delicate flavor, often served as sashimi or grilled.

SIZE: 1.5LB-3LB

PEAK: SP, SU

CATEGORY: WHITE

Kurodai Tennen



くろだい



ITEM NUMBER: 44304 Kurodai, also known as Black Sea Bream, is a popular fish in Japanese cuisine that can be found in the Pacific Ocean. It has a delicate, flaky texture that is mild yet savory. Kurodai is highly valued in Japanese cuisine for its texture and delicious taste.

SIZE: 1.5LB-4LB

PEAK: F, W, SP

CATEGORY: WHITE

Kue Tennen



くえ



ITEM NUMBER: 44501 The Longtooth Grouper, or "Kue" in Japanese, is a prized fish in Japan with firm, white flesh and a mild, sweet flavor similar to sea bass. It is commonly served as sashimi or grilled with soy sauce and sake. The Longtooth Grouper is highly prized in Japanese cuisine.

SIZE: 6LB-8LB

PEAK: W

CATEGORY: WHITE

Hata Tennen



はた



ITEM NUMBER: 44502 Hata, also known as grouper, is a popular fish in Japanese cuisine. It is found in the waters around Japan and has a firm, white flesh with a sweet, delicate flavor. Hata is often grilled or simmered in broth and is a prized ingredient in traditional dishes like nabe and shabu-shabu.

SIZE: 2LB+

PEAK: SP, SU

CATEGORY: WHITE



Akou Dai Tennen



あこうだい



ITEM NUMBER: 44507 Akoudai, or red sea bream, has a firm, pink flesh that is both succulent and flaky. Its taste is subtly sweet, with hints of umami and a clean, refreshing finish. Its delicate texture and refreshing taste make it a prized ingredient in many traditional Japanese dishes, particularly

SIZE: 2LB-6LB

PEAK: SP, SU, F

CATEGORY: WHITE

Aka Hata Tennen



あかはた



ITEM NUMBER: 44508 Aka Hata, also known as Red Grouper, is a highly sought-after fish in Japan. Its flesh is firm and succulent with a subtle umami flavor and a delicate sweetness, while others note a slight briny taste. often used in Japanese cuisine, especially in hot pot and simmered dishes.

SIZE: 1.5LB-6LB

PEAK: SU

CATEGORY: WHITE

Kiji Hata Tennen



きじはた



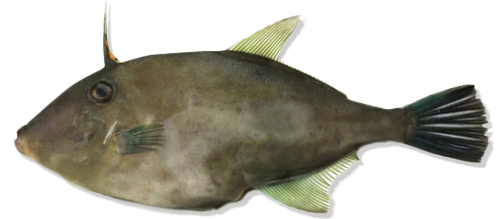
ITEM NUMBER: 44509 Kiji Hata, or Yellowback Seabream, is a coastal fish found in Japan with tender, moist flesh. Its delicate flavor is slightly nutty and mild, often compared to red snapper or sea bream. Kiji Hata is frequently used in Japanese cuisine, especially in sushi and sashimi dishes.

SIZE: 2LB+

PEAK: APR-SEPT

CATEGORY: WHITE

Umazura Hagi Tennen



うますらはぎ



ITEM NUMBER: 44802 Umazura Hagi, also known as Leather, is commonly found in the waters around Japan. It has a tender white flesh with a subtle natural sweetness. Its a fish that that blends well with different spices and preparations. Popular for grilling and sushi/sashimi.

SIZE: 0.8LB

PEAK: JUN-NOV

CATEGORY: WHITE

Aka Mebaru Tennen



あかめばる



ITEM NUMBER: 44901 Aka Mebaru, also known as Gopher cod, is a bottom-dwelling species that prefers rocky areas. It has firm, white flesh and is often grilled, broiled, or baked, and can be used in a variety of dishes, including chowders, stews, and many more dishes.

SIZE: 1LB

PEAK: SP

CATEGORY: WHITE

Kasago Tennen



かさご



ITEM NUMBER: 44902 Kasago has a unique flavor profile that is often described as delicate with loads of umami that makes it pair well with other flavors in Japanese dishes. It can be eaten as sushi and sashimi but lends itself more to grilling due to its natural smokiness that comes out when grilled .

SIZE: 1LB

PEAK: W, SP

CATEGORY: WHITE



WILD



FARMED



FRESH



FROZEN



DRY



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Kinki Tennen



きんき



ITEM NUMBER: 44903 Kinki, also known as Thornyhead, has a dense, meaty texture with a complex flavor that is unique among fish. Its flesh is succulent with a hint of sweetness. Kinki is highly regarded in Japanese cuisine and is often served grilled or as a main ingredient in soup or stew.

SIZE: 1LB

PEAK: NOV-MAR

CATEGORY: WHITE

Okoze Tennen



おこぜ



ITEM NUMBER: 44911 Okoze, also known as Scorpion Fish, is commonly found in the coastal waters of Japan. Its dense, tender flesh offers a satisfying bite and a pleasant umami aftertaste. Okoze is a prized ingredient in Japanese cuisine, often served poached or as sashimi.

SIZE: 2LB

PEAK: SU

CATEGORY: WHITE

Tachiuo Tennen



たちうお



ITEM NUMBER: 45403 Tachiuo, also known as Beltfish, is a sweet and mild-tasting fish found in the Pacific and Indian Oceans. Its firm texture is similar to swordfish and is often grilled, broiled, or simmered in soups. Tachiuo is considered a delicacy in Japan and served with various seasonings and sauces.

SIZE: 1.5LB-4LB

PEAK: SU, F

CATEGORY: WHITE

Mejina Tennen



めじな



ITEM NUMBER: 45501 Mejina, or Japanese sea bream, is a lean fish with a flaky texture and delicate flavor that has subtle hints of sweet umami. Mejina is typically grilled or steamed and is a popular ingredient in Japanese cuisine, prized for its versatility and

SIZE: 1.5LB

PEAK: NOV-FEB

CATEGORY: WHITE

Itoyori Tennen



いとより



ITEM NUMBER: 45601 Itoyori, also known as Threadfin, are a type of marine fish found in tropical and subtropical waters around the world. They are popular among both commercial and recreational fishermen due to their delicate flavor and firm texture.

SIZE: 1LB-2LB

PEAK: F, W, SP

CATEGORY: WHITE

Nodoguro/Akamutsu Tennen



のどぐろ



ITEM NUMBER: 45801 Nodoguro, also known as Blackthroat Seaperch, is a type of fish found in the Pacific Ocean, particularly in the waters surrounding Japan. It is often served as sashimi or grilled, and is a popular ingredient in traditional dishes such as sushi and miso soup.

SIZE: 1LB-2LB

**PEAK:
JUL-SEPT, DEC-FEB**

CATEGORY: WHITE



Kuro Mutsu Tennen



くろむつ



ITEM NUMBER: 45901 Kuro matsu, also known as bluefish, is a type of fish commonly found in the waters of the Pacific Ocean, particularly in Japan, Korea, and Taiwan. It is a popular fish in Japanese cuisine, where it is often grilled or broiled and served as a sushi topping or sashimi.

SIZE: 2LB

PEAK: F, W

CATEGORY: WHITE

Aka Yagara Tennen



あかやがら



ITEM NUMBER: 46001 Aka Yagara, also known as Red Cornetfish is a type of fish that is commonly found in the waters surrounding Japan. It is known for its unique appearance, which includes a long, slender body and a distinctive horn-like protrusion on its head.

SIZE: 4LB

PEAK: F, W

CATEGORY: WHITE

Ikejime Ainame Tennen



あいなめ



ITEM NUMBER: 46101 Ikejime Ainame, also known as Fat Greenling, is a species of fish that can be found in the northwestern Pacific Ocean, particularly in coastal waters of Japan, Korea, and China. In Japan, fat greenling is commonly served as sashimi or grilled, and is considered a delicacy.

SIZE: 2LB

PEAK: SP, SU

CATEGORY: WHITE

Hobou Tennen



ほうぼう



ITEM NUMBER: 46201 Hobou, also known as Red Gunard, can be found in the waters of the Atlantic Ocean. Its vibrant red color and an unusual appearance sets it apart from others. Its meat is firm, white, and flaky, with a slightly sweet flavor that pairs well with a variety of seasonings and sauces.

SIZE: 1LB-2LB

PEAK: DEC-FEB

CATEGORY: WHITE

Bora Tennen



ぼら



ITEM NUMBER: 46402 Bora, also known as Flathead Mullet, is a species of fish that is found in the coastal waters of the Western Pacific Ocean. It is a commercially important fish in Japan, Korea, and China, where it is highly valued for its meat. It is commonly eaten grilled or fried.

SIZE: 3LB

PEAK: W

CATEGORY: WHITE

Kisu Hiraki Tennen



きすひらき



ITEM NUMBER: 46501 Kisu, also known as sand-smelts, are a type of small fish that can be found along sandy shores and estuaries in Japan. These fish are highly valued for their delicate flavor and firm texture, making them a popular ingredient in many traditional Japanese dishes.

SIZE: 550G

PEAK: W, SP

CATEGORY: WHITE



Ma-Gochi Tennen



まごち



ITEM NUMBER: 46601

SIZE: 1.5LB-3LB

PEAK: SU

CATEGORY: WHITE

Ma-Gochi, also known as Bartail Flathead, is a fascinating species of fish that can be found in the waters surrounding Japan and other parts of the western Pacific Ocean. In addition to its

Megochi Tennen



めごち



ITEM NUMBER: 46701

SIZE:

PEAK: W, SP

CATEGORY: WHITE

Megochi, also known as Bigeyed Flathead, has a juicy, tender flesh with a mild, fresh taste that is reminiscent of the sea. Its flavor is subtle, that pairs well with different seasonings and cooking techniques making it a popular choice for grilling or serving raw.

Aka Isaki Tennen



あかいさき



ITEM NUMBER: 46801

SIZE: 1.5LB-3LB

PEAK: SU

CATEGORY: WHITE

Aka Isaki, also known as the Red Grunt, has a delicate and flaky flesh. Aka Isaki is a popular fish in Japan and can be prepared in various ways, such as grilled, steamed, or simmered in a flavorful broth. It is commonly found in the waters around Japan.

Isaki Tennen



いさき



ITEM NUMBER: 46902

SIZE: 1.5LB-2.5LB

PEAK: SU

CATEGORY: WHITE

Isaki tennen, also known as threeline grunt, is a species of fish that can be found around the coastlines of Japan. It is a popular target for recreational fishing due to its delicious taste and firm texture it is often prepared as sashimi or grilled with salt.

Shiro Guchi Tennen



しろぐち



ITEM NUMBER: 47401

SIZE: 1LB

PEAK: SP, SU

CATEGORY: WHITE

Shiroguchi, also known as white croaker, is a species of fish that is commonly found in the Pacific Ocean, particularly along the coasts of Japan and Korea. It is a popular food fish and is often used in Japanese cuisine, especially in dishes such as sushi and sashimi.

Aji Tennen,

Aji Japan, Ko Aji Ten., Seki Aji Ten., Tsuru Aji Ten.



あじ

こあじ, せきあじ, つりあじ



**ITEM NUMBER:
40301/04/05/06/08**

SIZE: 0.2LB-0.5LB

PEAK: SU

CATEGORY: SILVER

Aji, also known as Horse Mackerel, is a type of fish commonly found in Japan and other parts of Asia. Aji is often served as sashimi, grilled or deep-fried, and is a popular ingredient in Japanese cuisine.



Saba Tennen



さば



ITEM NUMBER: 40501 Saba, also known as Mackerel, is a popular fish in Japan known for its distinct flavor and texture. It is also a versatile fish that can be used in a variety of dishes, such as sushi rolls, donburi bowls, and pickled dishes. High in omega-3 fatty acids it is also a healthier protein.

SIZE: 1LB-2.5LB

PEAK: F, W

CATEGORY: SILVER

Sawara Tennen,

Sagoshi Tennen



さわら
さごし



ITEM NUMBER: 40602/03

SIZE: 2LB-10LB

PEAK: W, SP

CATEGORY: SILVER

Sawara, also known as Spanish mackerel, is a popular fish in Japanese cuisine. It has a firm, meaty texture and a rich flavor that is slightly sweet and oily. Sawara can be served raw as sashimi or sushi, or cooked in various ways such as grilled, fried, or simmered in a broth.

Iwashi Tennen



いわし



ITEM NUMBER: 40802 Iwashi, also known as Sardine, is a small, oily fish commonly found in the Pacific and Atlantic oceans. They are a popular seafood in Japan, where they are often grilled, fried, or served raw as sushi or sashimi. Iwashi is also a nutritious food.

SIZE: 0.2LB

PEAK: JUN-SEPT

CATEGORY: SILVER

Kohada Tennen



こはだ



ITEM NUMBER: 41003

SIZE: 30G-60G

PEAK: AUG-SEPT

CATEGORY: SILVER

Kohada, also known as gizzard shad, is a small, oily fish commonly used in Japanese cuisine. It is known for its silver color and rich flavor that is both salty and slightly sweet. Kohada is often pickled in vinegar and served as a garnish for sushi or as a side dish in Japanese meals.

Shirauo Tennen



しらうお



ITEM NUMBER: 41302 Shirauo, also known as Ice Fish, is a small, white, freshwater fish found in Japan. Shirauo has a delicate texture, often served as a garnish for dishes like soba or udon noodles alongside beer or sake. It is a seasonal delicacy, be sure to order when you can!

SIZE: 150G-200G

PEAK: SEPT-JUN

CATEGORY: SILVER

Kibinago Hiraki Tennen



きびなごひらき



ITEM NUMBER: 41502

SIZE: 100G

PEAK: FEB, MAY, DEC

CATEGORY: SILVER

Kibinago Hiraki, also known as Silver-Stripe Herring, is a type of small, silver-skinned fish that is commonly found in Japan. The fish is often eaten whole, after being lightly salted and grilled or fried, and is a popular snack or appetizer in Japanese cuisine.



Wakasagi Tennen



わかさぎ



ITEM NUMBER: 41902 Wakasagi, also known as Smelt, is a popular ingredient in traditional Japanese cuisine, often served deep-fried or grilled, and is known for its sweet flavor and tender texture. It is also commonly used in hot pot dishes and as a topping for rice bowls.

SIZE: KG/LB

PEAK: W, SP

CATEGORY: SILVER

Ikejime Anago Tennen



あなご



ITEM NUMBER: 42302 Anago, also known as conger eel, is a type of saltwater eel that is commonly found in the Pacific Ocean. It has a slender body and can grow up to 1.5 meters in length. Anago is a delicacy in Japan, often served grilled or as part of sushi dishes.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: EEL

Ikejime Saki Anago Tennen



さきあなご



ITEM NUMBER: 42301 Anago, also known as conger eel, is a type of saltwater eel that is commonly found in the Pacific Ocean. It has a slender body and can grow up to 1.5 meters in length. Anago is a delicacy in Japan, often served grilled or as part of sushi dishes.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: EEL

Meso Anago Tennen



めそあなご



ITEM NUMBER: 42304 Anago, also known as conger eel, is a type of saltwater eel that is commonly found in the Pacific Ocean. It has a slender body and can grow up to 1.5 meters in length. Anago is a delicacy in Japan, often served grilled or as part of sushi dishes.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: EEL

Saki Meso Anago Tennen



さきめそあなご



ITEM NUMBER: 42303 Anago, also known as conger eel, is a type of saltwater eel that is commonly found in the Pacific Ocean. It has a slender body and can grow up to 1.5 meters in length. Anago is a delicacy in Japan, often served grilled or as part of sushi dishes.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: EEL

Unagi Japan



うなぎ



ITEM NUMBER: 42402 Unagi, also known as Fresh Water Eel, has flaky flesh; its taste is savory and slightly sweet, making it a popular ingredient in Japanese cuisine. It can be prepared in various ways, such as grilled or served as sushi. It is commonly found in the rivers and waters around Japan.

SIZE: KG/LB

PEAK: SU, F, W

CATEGORY: EEL



Ikejime Saki Unagi Japan



さきうなぎ



ITEM NUMBER: 72411 Unagi, also known as Fresh Water Eel, has flaky flesh; its taste is savory and slightly sweet, making it a popular ingredient in Japanese cuisine. It can be prepared in various ways, such as grilled or served as sushi. It is commonly found in the rivers and waters around Japan.

SIZE: KG/LB

PEAK: SU, F, W

CATEGORY: EEL

Hamo Surimi Tennen



はもすりみ



ITEM NUMBER: 42504 Hamo Surimi, also known as Conger paste, is a processed fish product made from the flesh of pike conger eels. The fish is filleted, skinned, and then ground into a paste-like texture, which is then seasoned making it a versatile ingredient in many different dishes.

SIZE: 1LB

PEAK:

CATEGORY: EEL

Sumi Ika Tennen



すみいか



ITEM NUMBER: 63101 Sumi Ika, also known as Cuttlefish, is a popular ingredient in Japanese cuisine that is highly valued for its tender texture and rich flavor. It is a versatile ingredient that can be used in a variety of dishes, from sushi to stews. Its ink is also used to flavor and color dishes.

SIZE: 1LB-1.5LB

PEAK: F, W

CATEGORY: SQUID

Aori Ika Tennen



あおりいか



ITEM NUMBER: 63104 Aori Ika is a species of squid commonly found in the Pacific Ocean, especially along the coasts of Japan. It is highly valued in Japanese cuisine for its tender and flavorful meat. Aori Ika is best enjoyed fresh, and is often served raw or grilled with a variety of seasonings and sauces.

SIZE: 3LB-8LB

PEAK: APR-JUL

CATEGORY: SQUID

Surume Ika Tennen



するめいか



ITEM NUMBER: 63124 Surume Ika, also known as Flying Squid, is a type of squid that is commonly eaten in Japan. It is typically served boiled, grilled, or fried, and is a popular ingredient in various dishes such as sushi, sashimi, and tempura. It has a light taste, and is often enjoyed with soy sauce and wasabi.

SIZE: 0.5LB

PEAK: JUL-SEPT

CATEGORY: SQUID

Yari Ika Tennen



やりいか



ITEM NUMBER: 63126 Yari ika, also known as Spear Squid, is named after its pointed body shape, resembling a spear or sword. The Yari Ika is highly valued for its sweet and tender flesh, and is available year-round, with peak season in late summer and early fall.

SIZE: 0.5LB

PEAK: JAN-MAR

CATEGORY: SQUID



Kensaki Ika Tennen



けんさきいか



ITEM NUMBER: 63128 Kensaki Ika, also known as Loligo, is commonly found in the coastal waters around Japan. It can be prepared in various ways with its meat is lean yet juicy, with a subtle umami taste that complements its flavor and however you wish to season it.

SIZE: 0.5LB

PEAK: SEPT-NOV

CATEGORY: SQUID

Boiled Tako Tennen



ボイルドたこ



ITEM NUMBER: 63201 Boiled Tako, also known as Boiled Octopus, is a popular seafood dish in many countries. Boiled Tako is traditionally used for sushi. Its versatility makes itself useful in the kitchen, due to it being cooked already it makes for a quick protein available at all times.

SIZE: 4LB-6LB

PEAK:

CATEGORY: SQUID

Nama Tako -Ashi- Tennen



なまたこあし



ITEM NUMBER: 63202 Nama Tako -Ashi-, or Raw Octopus Legs, which is a popular seafood in Japan. It is often sliced into thin pieces and served raw with wasabi and soy sauce. The texture of nama tako is unique, and some people love it by the texture alone; it also helps that it tastes great!

SIZE: 2.2LB

PEAK: SU

CATEGORY: SQUID

Nama Tako Tennen



なまたこ



ITEM NUMBER: 63203 Nama Tako, also known as Raw Whole Octopus, is an ingredient with many possibilities; whether enjoyed raw, grilled, fried, or boiled Nama Tako lends itself to all cooking methods. Some chefs prefer to boil the raw Tako themselves for sushi use and other traditional preparations.

SIZE: 3LB

PEAK: SU

CATEGORY: SQUID

Baigai Tennen



ばいがい



ITEM NUMBER: 50401 Baigai tennen, also known as the Japanese Babylon, is a species of marine gastropod mollusk that is native to the waters around Japan. The baigai tennen is a small snail, typically only growing to be around 2-3 cm in length, and is often prized for its delicate, flavorful meat.

SIZE: KG/LB

PEAK: MAR-JUL

CATEGORY: SHELL

Shiro Baigai Tennen



しろばいがい



ITEM NUMBER: 50402 Shiro baigai, also known as, is a type of shellfish found in the coastal waters of Japan. It has a tender, chewy texture with a delicate, slightly briny flavor. Shiro baigai is often enjoyed raw in sashimi or as a garnish in soups and stews, adding a subtle seafood flavor to the dish.

SIZE: KG/LB

PEAK: F, W

CATEGORY: SHELL



Sazae Tennen



さざえ



ITEM NUMBER: 51702 Sazae, also known as Turban Shell, is a type of sea snail that is commonly found in the Pacific Ocean around Japan. The sazae has a distinctive shape with a spiral shell that can grow up to 20 centimeters in length. In Japan, sazae is highly valued for its meaty and flavorful flesh.

SIZE: KG/LB

PEAK: MAY-AUG

CATEGORY: SHELL

Hime Sazae Tennen



ひめさざえ



ITEM NUMBER: 51701 Hime Sazae, also known as Small Turban Shell, is known for its small size and tender meat, making it a delicacy in Japanese cuisine. It is often served grilled, baked, boiled or sautéed, and is sometimes used as an ingredient in sushi or sashimi.

SIZE: KG/LB

PEAK: SP-SU

CATEGORY: SHELL

Muki Torigai Tennen



とりがい



ITEM NUMBER: 52102 Muki Torigai, also known as Japanese Cockle, is a type of shellfish commonly found in Japanese cuisine. Its tender texture and sweet, flavor make it a prized ingredient in many dishes, ranging from sushi to soups. Whether served raw or cooked, Muki Torigai is delicious.

SIZE: 60G-140G

PEAK: SP, SU

CATEGORY: SHELL

Muki Hotate Tennen



ほたて



ITEM NUMBER: 51801 Muki Hotate, also known as Hokkaido scallops, are a popular delicacy in Japanese cuisine. These succulent shellfish are known for their sweet, buttery flavor and firm texture, making them a favorite ingredient in many dishes. No matter how you choose to prepare Muki Hotate.

SIZE: 12PC, 15PC, 18PC

PEAK: DEC-AUG

CATEGORY: SHELL

Zuwai Gani Bomi Japan



ずわいがに



ITEM NUMBER: 61519 Zuwai Gani Bomi, or Boiled Snow Crab Legs, are a delicacy enjoyed in many parts of the world, found in the rocky waters of Japan. Snow crab legs can be prepared in a variety of ways, such as steamed, boiled, baked, or grilled, and are often served with butter.

SIZE: 300G

PEAK:

CATEGORY: SHELL

Kegani Tennen



けがに



ITEM NUMBER: 61901 Kegani, also known as Horsehair Crab, is found in the coastal waters of Japan. It is also known as horsehair crab due to its long hair-like legs. Kegani is highly prized in Japan for its sweet and delicate flavor and is commonly served as sashimi or in hot pot dishes.

SIZE: 0.5LB+

PEAK: DEC

CATEGORY: SHELL



Kegani Boiled



けがにボイルド



ITEM NUMBER: 61904 Boiled Kegani, or Boiled Horsehair Crab, is known as horsehair crab or long-legged crab due to its long, thin legs. Kegani is considered a delicacy in Japan, and is typically served steamed or boiled with a dipping sauce made of soy sauce and vinegar.

SIZE: 0.5LB+

PEAK:

CATEGORY: SHELL

Hoya Shiokara Tennen



ほやしおから



ITEM NUMBER: 51003 Hoya Shiokara, also known as sea pineapple gut, is a distinctive Japanese delicacy made from fermented sea pineapple guts. It has a complex, salty, and sour flavor that adds a burst of umami to sushi, sashimi, and grilled meats. Use it as a condiment to enhance the flavor of your dishes.

SIZE: 130G

PEAK:

CATEGORY: OTHER

Umi Budo



うみぶどう



ITEM NUMBER: 72701, 72702, 72703 Umi Budo, also known as Seagrapes, is a type of edible seaweed that is commonly found in Japan and other Southeast Asian countries. Its shape and texture resemble those of small grapes. They are often served fresh as a side dish or added to salads, sushi, and other seafood dishes.

SIZE: 1KG, 100G, 40G

PEAK: F, SP

CATEGORY: OTHER

Sashimi Kurage



さしみくらげ



ITEM NUMBER: 79102, 79103 Sashimi Kurage, or Jellyfish Seaweed, is a type of edible seaweed that is found in Japan. It is a large, gelatinous seaweed that has a slightly crunchy texture and subtle flavor. It is often used in Japanese cuisine, particularly in salads and as a garnish for sushi and sashimi.

SIZE: 800G, 500G

PEAK:

CATEGORY: OTHER

Karasumi



からすみ



ITEM NUMBER: 80221 Karasumi, also known as Dried Mullet Roe, in Japanese cuisine, is a delicacy made by curing and air-drying the roe of the mullet fish. It has a firm texture and rich, savory flavor that is often compared to that of caviar. Dried mullet roe is a popular ingredient in Japanese cuisine.

SIZE: KG/LB

PEAK:

CATEGORY: OTHER

Sengyo Set C

鮮魚セット

ITEM NUMBER: 47201

SIZE: 3KG/6.6LB

PEAK:

CATEGORY: OTHER

Sengyo Set XL

鮮魚セット

ITEM NUMBER: 47203

SIZE: 9KG/19.8LB

PEAK:

CATEGORY: OTHER

Sengyo Set LG

鮮魚セット

ITEM NUMBER: 47202

SIZE: 6KG/13.2LB

PEAK:

CATEGORY: OTHER



Uni Bara Japan

(B) Grade, Mixed



うにバラ



ITEM NUMBER: 71104 Uni, also known as sea urchin roe, is a delicacy in Japanese cuisine. It is prized for its creamy, buttery texture and sweet, briny flavor. Uni is often served as sashimi, nigiri, or in sushi rolls, and can also be used in pasta dishes or as a topping for salads.

SIZE: 250G

PEAK:

CATEGORY: UNI

Uni Narabi Japan

(A) Grade, Straight



うにならび



ITEM NUMBER: 71105 Uni, also known as sea urchin roe, is a delicacy in Japanese cuisine. It is prized for its creamy, buttery texture and sweet, briny flavor. Uni is often served as sashimi, nigiri, or in sushi rolls, and can also be used in pasta dishes or as a topping for salads.

SIZE: 250G

PEAK:

CATEGORY: UNI

Shiro Uni Narabi Nami Japan

(A) Grade, Purple, Straight



しろうにならび



ITEM NUMBER: 71112 Uni, also known as sea urchin roe, is a delicacy in Japanese cuisine. It is prized for its creamy, buttery texture and sweet, briny flavor. Uni is often served as sashimi, nigiri, or in sushi rolls, and can also be used in pasta dishes or as a topping for salads.

SIZE: 250G

PEAK: APR-AUG

CATEGORY: UNI

Aka Uni Narabi JO Japan

(AA) Grade, Straight



あかうにならび



ITEM NUMBER: 71116 Uni, also known as sea urchin roe, is a delicacy in Japanese cuisine. It is prized for its creamy, buttery texture and sweet, briny flavor. Uni is often served as sashimi, nigiri, or in sushi rolls, and can also be used in pasta dishes or as a topping for salads.

SIZE: 250G

PEAK:

CATEGORY: UNI

Neri Uni Japan



ねりうに



ITEM NUMBER: 71118 Neri Uni is a type of sea urchin roe that has been blended or pureed into a creamy, smooth paste. With its soft, velvety texture it is often used as a topping for sushi, sashimi, or served as a standalone dish. It is considered a delicacy in Japan and is prized for its rich, savory taste.

SIZE: 1KG

PEAK:

CATEGORY: UNI

Ensui Uni Japan



えんすいうに



ITEM NUMBER: 71120 "Ensui Uni" refers to sea urchin that is packed in salt water. The salt water helps to preserve the delicate texture and flavor of the uni, also imparting a slightly salty taste. This method of preservation allows the uni stay fresh for longer periods of time while maintaining its quality.

SIZE: 100G

PEAK:

CATEGORY: UNI





SPRING

さくらます

Sakura Masu Tennen



Sakura Masu, also known as Cherry Blossom Salmon, is a type of Japanese freshwater trout that is highly prized for its delicate, sweet flavor and tender flesh. Its unique flavor profile makes it a popular choice for traditional Japanese dishes such as sushi and sashimi.

ITEM NUMBER: #2057

SIZE: 4LB-8LB

PEAK: MAR-MAY

CATEGORY: SALM

Ma Gareii Tennen



まがれい



ITEM NUMBER: 42915 Ma Karei, also known as, Yellow-striped flounder is a delicious and popular fish that's widely enjoyed for its mild, sweet flavor and firm texture. If you're looking to add some variety to your seafood repertoire, look no further than yellow-striped flounder.

SIZE: 2LB+

PEAK:

CATEGORY: WHITE

Kodai Tennen



こだい



ITEM NUMBER: 43305 Kodai, also known as, Young Sea Bream, with its firm, white flesh and sweet, delicate flavor, sea bream is a highly prized fish in many cultures. Our sea bream is perfect for any dish, whether it's grilled, baked, or served raw as sashimi making it a favorite among chefs.

SIZE: 1LB-2LB

PEAK:

CATEGORY: WHITE

Menuke Tennen



めぬけ



ITEM NUMBER: 44912 Menuke, also known as Pacific Ocean Perch, this fish is prized for its delicate and mild flavor, making it a popular choice among seafood lovers. It is often used in sushi, sashimi, and as a main ingredient in fish stews/soups.

SIZE: 2LB+

PEAK: F, W, SP

CATEGORY: WHITE

Usu Mebaru Tennen



うすめばる



ITEM NUMBER: 44914 Usu Mebaru, also known as Gopher Cod, it is a unique and delicious fish that's worth exploring for anglers and chefs alike. It has a mild, sweet flavor and a firm, flaky texture. Its interesting characteristics and culinary versatility make it a standout species that's sure to impress.

SIZE: 1LB

PEAK: FEB - MAY

CATEGORY: WHITE



Hatahata Tennen



はたはた



ITEM NUMBER: 46301 Hatahata, also known as Japanese sandfish, is a delicious fish that is popular in Japanese cuisine. This saltwater fish is commonly found in the Sea of Japan and the Pacific Ocean, and its delicate flavor and firm, white flesh make it a favorite among seafood lovers.

SIZE: 0.25LB

PEAK: MAR-MAY

CATEGORY: WHITE

Kisu Tennen



きす



ITEM NUMBER: 46502 Kisu, also known as sand-smelts, are a type of small fish that can be found along sandy shores and estuaries in Japan. Kisu are a must-try delicacy that is sure to tantalize your taste buds and leave you wanting more.

SIZE: 0.1LB

PEAK: MAY-JUL

CATEGORY: WHITE

Katsuo Tennen



かつお



ITEM NUMBER: 41202 Katsuo, also known as Bonito Skipjack, is a highly valued fish in Japanese cuisine and is often used in sashimi, sushi, and other traditional dishes. Bonito skipjack has a firm texture and a rich, savory flavor that is often described as meaty and slightly smoky.

SIZE: 4LB-15LB

PEAK:

CATEGORY: SILVER

Suma Gatsuo Tennen



すまがつお



ITEM NUMBER: 41204 Suma Gatsuo, also known as Black Skipjack, is similar in appearance to the skipjack but has a darker color and slightly firmer flesh. Black skipjack is known for its rich, meaty flavor and is often used in Japanese cuisine for dishes such as sashimi, sushi, and tataki.

SIZE: 4LB-15LB

PEAK: DEC-JUL

CATEGORY: SILVER

Sayori Tennen



さより



ITEM NUMBER: 45201 Sayori, also known as Halfbeak, is a popular fish species found in the coastal waters of Japan and other parts of Asia. With its slender, elongated body and striking silver color, the Sayori fish is prized for its delicate flavor and firm, juicy texture.

SIZE: 0.1LB

PEAK: MAR-APR

CATEGORY: SILVER

Kannuki Sayori Tennen



かんぬき さより



ITEM NUMBER: 45202 Kannuki Sayori, also known as Large Halfbeak, is a popular fish species found in the coastal waters of Japan and other parts of Asia. With its slender, elongated body and striking silver color, the Sayori fish is prized for its delicate flavor and firm, juicy texture.

SIZE: 0.3LB

PEAK: SP

CATEGORY: SILVER



Noresore Pack Tennen



のれそれ



ITEM NUMBER: 42305 Noresore, also known as Baby Sea Eel, is a popular ingredient in Japanese cuisine used in many traditional dishes. These eels are often caught and consumed in coastal regions of Japan, where they are considered a delicacy and unique for their unique translucent appearance.

SIZE: 200G

PEAK: FEB-MAY

CATEGORY: EEL

Hotaru Ika Toyama



ボイルドほたるいか



ITEM NUMBER: 63160 Boiled hotaru ika, also known as firefly squid, is a small cephalopod that is a popular delicacy in Japan. It is typically caught in the Sea of Japan from March to June when the population peaks. The squid is boiled and then eaten whole, as it is too small to be cleaned.

SIZE: 300G

PEAK: MAR-APR

CATEGORY: SQUID

Hotaru Ika Hyogo



ボイルドほたるいか



ITEM NUMBER: 63159 (Large) Boiled hotaru ika, also known as firefly squid, is a small squid that is a popular delicacy in Japan. The squid is boiled and then often eaten whole, served with a dash of soy sauce or with grated daikon radish and citrus.

SIZE: 300G

PEAK: MAR-APR

CATEGORY: SQUID

Tsubugai Tennen



つぶがい



ITEM NUMBER: 52201 Tsubugai, also known as Whelk Shell, has a firm and slightly chewy texture, along with its mildly sweet and briny flavor, makes it a delicious addition to many dishes. Whether grilled, steamed, or served raw, Tsubugai is a versatile ingredient that can be enjoyed by all.

SIZE:

PEAK: W-SP

CATEGORY: SHELL

Male Shako-Shell Off Tennen



しゃこ



ITEM NUMBER: 60701 (Shell off) Komochi Shako, also known as Mantis Shrimp, is a unique and highly prized seafood ingredient in Japanese cuisine. Known for its vibrant colors and distinctive shape, this crustacean boasts a sweet and succulent meat that is bursting with flavor.

SIZE: 250G

PEAK: MAR-MAY

CATEGORY: SHELL

Komochi Shako -Shell Off- Tennen



こもちしゃこ



ITEM NUMBER: 60702 Komochi Shako, also known as Mantis Shrimp, is a unique and highly prized seafood ingredient in Japanese cuisine. Known for its vibrant colors and distinctive shape, this crustacean has sweet and succulent meat. During this season they are also filled with eggs.

SIZE: 250G

PEAK: MAR-MAY

CATEGORY: SHELL



Muki Tairagai Tennen



たいらがい



ITEM NUMBER: 52001 Muki Tairagai, is also known as Japanese Pen Shell. These large, elongated shells have a unique flavor and texture that make them a unique ingredient. Their versatility in many dishes means that there are endless ways to enjoy them.

SIZE:

PEAK: DEC-MAR

CATEGORY: SHELL

Kuri Gani Tennen



くりがに



ITEM NUMBER: 61907 Kuri Gani, also known as Helmet Crab, is known for its sweet and delicate flavor, which is often described as being similar to that of Snow Crab. It is named for its distinctive helmet-shaped shell and its long, fine hairs that cover its body.

SIZE: 0.5LB-1LB

PEAK:

CATEGORY: SHELL

Zuwai Gani Tennen



ずわいがに



ITEM NUMBER: 61501 Zuwai-gani, also known as Snow Crab, is a popular ingredient in Japanese cuisine, and is often served as sashimi, sushi, or in hot pot dishes. Its meat is considered a luxury ingredient, and is renowned for its delicate texture and rich, buttery flavor.

SIZE: 1LB+

PEAK: NOV-MAR

CATEGORY: SHELL

Tai Shirako Tennen



たいしらこ



ITEM NUMBER: 43322 Introducing our latest culinary discovery - Tai Shirako, also known as Sea Bream Milt. This unique delicacy is harvested and carefully prepared to preserve its delicate texture and rich, buttery flavor. Our Sea Bream Milt is a rare treat, make sure to order today.

SIZE: 500G

PEAK: APR-MAY

CATEGORY: OTHER

Tai Mako Tennen,

Tai Mako



たいまこ



ITEM NUMBER: 43323, 43324 Sea bream eggs, also known as Tai Mako, are a delicacy in Japanese cuisine. These soft, creamy, and slightly sweet eggs are harvested from the ovaries of female sea bream fish. The eggs are considered a luxurious and seasonal treat in Japan.

SIZE: 500G

PEAK: APR-MAY

CATEGORY: OTHER

Chi Ayu Tennen



ちあゆ



ITEM NUMBER: 47102 Chi Ayu, also known as Baby Sweetfish, is a type of freshwater fish that is commonly consumed in Japan. The fish is known for having a delicate, sweet flavor that is highly prized by Japanese chefs and food enthusiasts. Overall, Hanten Ayu is a beloved ingredient in Japanese cuisine.

SIZE: 200G

PEAK: APR-MAY

CATEGORY: OTHER



Kama-Age Hijiki



かまあげひじき



ITEM NUMBER: 72102 Kama-age Hijiki is a Japanese dish made from Hijiki seaweed that has been soaked, boiled, and seasoned with soy sauce and mirin. Kama-age hijiki is a good source of dietary fiber, vitamins, and minerals, and is enjoyed for its unique texture and umami flavor.

SIZE: 2.2LB

PEAK: FEB-MAY

CATEGORY: OTHER

Mozuku Japan



もずく



ITEM NUMBER: 72403 Mozuku is a type of edible seaweed that is commonly found in Okinawa, Japan. It has a slimy and chewy texture and is often served as a salad or used as a topping for sushi. Mozuku is known for its health benefits, including being high in fiber, iodine, and fucoidan.

SIZE: 1KG

PEAK: APR-JUN

CATEGORY: OTHER

Boiled Wakame Tennen



さしみわかめ



ITEM NUMBER: 72801 Boiled seaweed, also known as “ohitashi” in Japanese cuisine, is a traditional side dish made by boiling different types of seaweed and then marinating them in a soy sauce-based dressing. Some of the most commonly used seaweeds in ohitashi include wakame, hijiki, and nori.

SIZE: 500G

PEAK: FEB-MAY

CATEGORY: OTHER



WILD



FARMED



FRESH



FROZEN



DRY





SUMMER

あ
ゆ

Ayu Tennen



Ayu is a small freshwater fish found in streams and rivers throughout Japan. It's known for its taste, which is both sweet and savory, and its tender texture. Ayu is typically grilled and served with salt and a squeeze of citrus. The fish is also used to make a traditional Japanese sweet called Ayu no Shioyaki, which is made by grilling the fish in a sweet soy sauce.

ITEM NUMBER: #47103

SIZE: 200G

PEAK: SU

CATEGORY: OTHER

Amago Tennen



あまご



ITEM NUMBER: 20507 Amago, or Liverfish, is a premium fresh Japanese fish with delicate flavor and tender flesh. Caught in clear, cold rivers, it's commonly used in sushi and sashimi. Its firm yet tender flesh has a sweet taste enhanced by natural oils, making it a luxurious option for discerning palates.

SIZE:

PEAK: AUG

CATEGORY: SALM

Kamasu Tennen



かます



ITEM NUMBER: 41601 Kamasu, also known as Barracuda, has a long, slender body with sharp teeth and is known for its aggressive hunting behavior. In Japanese cuisine, kamasu is often served grilled or as sashimi, and its firm and slightly oily flesh is prized for its mild yet distinctive flavor.

SIZE: 0.5LB

PEAK: W, SU

CATEGORY: WHITE

Aka Amadai Tennen



あかあまだい



ITEM NUMBER: 43401 Aka Amadai, also known as Tilefish, is a type of fish that is popular in Japanese cuisine it is often served as sashimi or grilled. In addition to its culinary value, Aka Amadai is also known for its striking appearance, with vibrant red and orange hues on its scales.

SIZE: 2LB-5LB

PEAK: SU, F

CATEGORY: WHITE

Tachiuo Tennen



たちうお



ITEM NUMBER: 45403 Tachiuo, also known as Beltfish, is a fish found in the Pacific Ocean, including the waters around Japan. Beltfish is often grilled or simmered in a broth with soy sauce and served with grated daikon radish. It is also used as a sushi topping and in tempura dishes.

SIZE: 1.5LB-4LB

PEAK: SU, F

CATEGORY: WHITE



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Hanten Ayu



Hanten Ayu, a freshwater fish from Japan, is highly valued for its delicate, sweet flavor. Its diet of crustaceans and insects is thought to contribute to its unique taste. It's typically prepared using simple methods, such as grilling or frying, to highlight its natural flavor and texture.

ITEM NUMBER: #47101

SIZE: 10PC-14PC

PEAK: SU

CATEGORY: OTHER

Nodoguro/Akamutsu Tennen



のどぐろ



ITEM NUMBER: 45801

SIZE: 1LB-2LB

**PEAK:
JUL-SEPT, DEC-FEB**

CATEGORY: WHITE

Nodoguro, or blackthroat seaperch, is a prized fish in Japanese cuisine with a rich, oily flesh and sweet flavor. It's served raw as sashimi or grilled, and is popular in sushi and miso soup. Nodoguro translates to "throat black," which refers to the distinctive black throat of the fish.

Managatsuo Tennen



まながつお



ITEM NUMBER: 42105

SIZE: 4LB+

PEAK: JUN-SEPT

CATEGORY: WHITE

Managatsuo, also known as escolar, is a species of deep-sea fish that is found in tropical temperate waters around the world and is often caught using longline fishing methods. Managatsuo is commonly used in Japanese cuisine for dishes such as sashimi, sushi, and grilled fillets.

Samegawa Gareai Tennen



さめがわがれい



ITEM NUMBER: 42904

SIZE: 3LB-6LB

PEAK:

CATEGORY: WHITE

Samegawa Gareai Tennen, or Roughscale Sole, is a flatfish found in the waters around Japan. It has a firm, delicate texture. Samegawa Gareai is often served grilled or simmered in broth and is a popular ingredient in traditional Japanese cuisine, particularly in the Kansai region.

Matsukawa Karei Tennen



まつかわがれい



ITEM NUMBER: 42905

SIZE: 3LB-6LB+

PEAK:

CATEGORY: WHITE

Matsukawa Karei Tennen, or Barefin flounder, is a delicate fish that flakes apart beautifully. Hiramé is a popular ingredient in Japanese cuisine and is often served raw as sashimi or grilled to bring out its delicate flavors. Its velvety texture and fresh taste make it a delicacy.



Ishi Garei Tennen



いしがれい



ITEM NUMBER: 42916 Ishi Garei, or Stone Flounder, is a type of flatfish found in Japan. It has a white, firm and slightly sweet flesh, which makes it a popular ingredient in Japanese cuisine, especially for sashimi and sushi dishes. Its unique texture and delicate flavor make it a favorite among seafood lovers.

SIZE: 2LB-4LB

PEAK:

CATEGORY: WHITE

Mako Garei Tennen



まこがれい



ITEM NUMBER: 42917 Mako Garei Tennen, or Marbled flounder, is a prized fish that is commonly found in the waters around Japan. It has a sweet and delicate flavor with a buttery texture. It has a marbled appearance with a creamy white color. It's typically enjoyed as sashimi or lightly grilled.

SIZE: 2LB

PEAK:

CATEGORY: WHITE

Ma Garei Tennen



まがれい



ITEM NUMBER: 42915 Ma Karei, also known as, Yellow-striped flounder is a delicious and popular fish that's widely enjoyed for its mild, sweet flavor and firm texture. If you're looking to add some variety to your seafood repertoire, look no

SIZE: 2LB+

PEAK:

CATEGORY: WHITE

Fukko Tennen



ふっこ



ITEM NUMBER: 43122 Fukko, or young Sea Bass, is a prized fish in Japanese cuisine with a mild, sweet flavor and firm texture. It can be cooked in various ways, including grilling, steaming, and served raw as sashimi. Suzuki pairs well with different herbs and spices, making it a popular choice for chefs.

SIZE: 2LB-3LB

PEAK:

CATEGORY: WHITE

Meichi Dai Tennen



めいちだい



ITEM NUMBER: 43321 Gray large-eye bream, also known as "isaki" in Japanese, is commonly found in the waters around Japan and is prized for its delicate flavor and texture. It is a popular fish for many chefs, it can be enjoyed grilled, steamed, or served raw with soy sauce and wasabi.

SIZE: 2LB+

PEAK:

CATEGORY: WHITE

Ume Iro Tennen



うめいろ



ITEM NUMBER: 43501 Introducing Ume Iro fish, a true delicacy of the sea. Sourced from the pristine waters of Japan, it boasts a firm, meaty texture and a rich, savory flavor that's sure to tantalize your taste buds. Its unique taste, texture, and stunning appearance make it a feast for the senses.

SIZE: 1LB-2LB

PEAK: JUN-SEPT

CATEGORY: WHITE



Kodai Tennen



こだい



ITEM NUMBER: 43305 Kodai, also known as, Young Sea Bream, with its firm, white flesh and sweet, delicate flavor, sea bream is a highly prized fish in many cultures. Our sea bream is perfect for any dish, whether it's grilled, baked, or served raw as sashimi making it a favorite among chefs.

SIZE: 1LB-2LB

PEAK:

CATEGORY: WHITE

Kisu Tennen



きす



ITEM NUMBER: 46502 Kisu, also known as sand-smelts, are a type of small fish that can be found along sandy shores and estuaries in Japan. Kisu are a must-try delicacy that is sure to tantalize your taste buds and leave you wanting more.

SIZE: 0.1LB

PEAK: MAY-JUL

CATEGORY: WHITE

Ao Dai Tennen



あおだい



ITEM NUMBER: 43502 Ao Dai, or Blue Fusilier, is a saltwater fish found in the Pacific Ocean. It has a slightly sweet and nutty taste, and its flesh is firm and flaky. Blue Fusilier is often grilled or fried, and its attractive blue scales and silver stripes make it a visually appealing addition to any dish.

SIZE: 3LB

PEAK: JUN-OCT

CATEGORY: WHITE

Takabe Tennen



たかべ



ITEM NUMBER: 45301 Takabe, or Yellowstripe Butterfish, is a fish commonly found in the waters around Japan. It has a delicate, buttery flavor and a soft, flaky texture. Ishimochi is often grilled or pan-fried and served with a sprinkle of salt or a drizzle of soy sauce.

SIZE: 0.3LB

PEAK: JUN-AUG

CATEGORY: WHITE

Aji Tennen,

Aji Japan, Ko Aji Ten., Seki Aji Ten., Tsuru Aji Ten.



あじ

こあじ, せきあじ, つりあじ



ITEM NUMBER: 40301/04/05/06/08 Aji, also known as Horse Mackerel, is a type of fish commonly found in Japan and other parts of Asia. Aji is often served as sashimi, grilled or deep-fried, and is a popular ingredient in Japanese cuisine.

SIZE: 0.2LB-0.5LB

PEAK: SU

CATEGORY: SILVER

Iwashi Tennen



いわし



ITEM NUMBER: 40802 Iwashi, also known as sardine or pilchard, is a small, oily fish commonly found in the Pacific and Atlantic oceans. They are a popular seafood in Japan, where they are often grilled, fried, or served raw as sushi or sashimi. The fish are a key component of many coastal economies.

SIZE: 0.2LB

PEAK: JUN-SEPT

CATEGORY: SILVER



Goma Saba Tennen



ごまさば



ITEM NUMBER: 40504 Goma Saba, or Blue Mackerel, is a type of Mackerel known for its rich, oily flavor and soft texture. The name “goma” refers to the sesame-like color and texture of the fish’s flesh. It is commonly served grilled or sashimi style, and is a popular dish in Japanese cuisine.

SIZE: 1LB-2.5LB

PEAK:

CATEGORY: SILVER

Shinko Tennen



しんこ



ITEM NUMBER: 41001 Shirasu, also known as Young Gizzard Shad, are small silver fish found common in Japanese cuisine. Typically eaten whole, they can also be used as a topping for rice bowls, sushi, and other traditional dishes, adding a touch of brininess and umami.

SIZE: 20G

PEAK: JUN-JUL

CATEGORY: SILVER

Hagatsuo Tennen



はがつお



ITEM NUMBER: 41203 Hagatsuo, or Striped Skipjack, is a prized tuna species with firm, flavorful flesh. It is popular in Japanese cuisine for sashimi and sushi. Its darker flesh and stronger flavor make it unique amongst other types of tuna and a favorite of sushi chefs and seafood lovers worldwide.

SIZE: 4LB-15LB

PEAK: AUG-OCT

CATEGORY: SILVER

Suma Gatsuo Tennen



すまがつお



ITEM NUMBER: 41204 Suma Gatsuo, also known as Black Skipjack, is similar in appearance to the skipjack but has a darker color and slightly firmer flesh. Black skipjack is known for its rich, meaty flavor and is often used in Japanese cuisine for dishes such as sashimi, sushi, and tataki.

SIZE: 4LB-15LB

PEAK: DEC-JUL

CATEGORY: SILVER

Tobiuo Tennen



とびうお



ITEM NUMBER: 41701 Tobiuo, or flying fish, is a Japanese delicacy with lean, firm meat and a delicate, slightly sweet flavor. It’s known for its ability to glide through the air and appear to fly as it jumps out of the water. It is often served in sushi or sashimi dishes with sot sauce and ginger.

SIZE: 0.2LB

PEAK: JUN-AUG

CATEGORY: SILVER

Ikejime Anago Tennen



あなご



ITEM NUMBER: 42302 Anago, also known as conger eel, is a type of saltwater eel that is commonly found in the Pacific Ocean. It has a slender body and can grow up to 1.5 meters in length. Anago is a delicacy in Japan, often served grilled or as part of sushi dishes.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: EEL



Ikejime Saki Anago Tennen



さきあなご



ITEM NUMBER: 42301 Anago, also known as conger eel, is a type of saltwater eel that is commonly found in the Pacific Ocean. It has a slender body and can grow up to 1.5 meters in length. Anago is a delicacy in Japan, often served grilled or as part of sushi dishes.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: EEL

Meso Anago Tennen



めそあなご



ITEM NUMBER: 42304 Anago, also known as conger eel, is a type of saltwater eel that is commonly found in the Pacific Ocean. It has a slender body and can grow up to 1.5 meters in length. Anago is a delicacy in Japan, often served grilled or as part of sushi dishes.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: EEL

Saki Meso Anago Tennen



さきめそあなご



ITEM NUMBER: 42303 Anago, also known as conger eel, is a type of saltwater eel that is commonly found in the Pacific Ocean. It has a slender body and can grow up to 1.5 meters in length. Anago is a delicacy in Japan, often served grilled or as part of sushi dishes.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: EEL

Ikejime Hamo Tennen



はも



ITEM NUMBER: 42501 Hamo, also known as pike conger or conger eel, is a popular fish in Japanese cuisine. It has a long, slender body and a delicate, sweet flavor. Hamo is often grilled or simmered and is a prized ingredient in traditional dishes like unaju and hamo kaiseki.

SIZE:

PEAK: JUN-SEPT

CATEGORY: EEL

Honegiri Hamo Pack Tennen



ほねぎりはも



ITEM NUMBER: 42502, 42505 Honegiri Hamo, or processed Conger Eel, is a sought-after delicacy in Japanese cuisine. This boneless variety of Hamo is known for its tender texture and delicate flavor. It is often grilled or simmered and is a prized ingredient in high-end kaiseki meals.

SIZE: 1KG, 500G

PEAK: JUN-SEPT

CATEGORY: EEL

Noresore Pack Tennen



のれそれ



ITEM NUMBER: 42305 Noresore, also known as Baby Sea Eel, is a popular ingredient in Japanese cuisine used in many traditional dishes. These eels are often caught and consumed in coastal regions of Japan, where they are considered a delicacy and unique for their unique translucent appearance.

SIZE: 200G

PEAK: FEB-MAY

CATEGORY: EEL



Mongo Ika Tennen



もんごいか



ITEM NUMBER: 63103 Mongo Ika, or Cuttlefish, is commonly used in sushi, sashimi, and takoyaki, and is boiled or grilled with soy sauce and ginger. Its tender and slightly chewy texture makes it a popular ingredient in many seafood dishes, as its mild flavor allows it to complement other flavors.

SIZE: 1.5LB

PEAK: JUN-SEPT

CATEGORY: SQUID

Shiro Ika Tennen



しろいか



ITEM NUMBER: 63129 Shiro Ika, or White Squid, is a type of squid that is commonly found in the Pacific and Indian Oceans. Shiro Ika can be enjoyed in various dishes, such as sushi, sashimi, tempura, and grilled. It is also a popular ingredient in Japan, used in squid ink pasta and fried calamari.

SIZE: 1LB-1.5LB

PEAK: JUL-AUG

CATEGORY: SQUID

Muki Hotate Tennen



ほたて



ITEM NUMBER: 51801 Muki Hotate, also known as Hokkaido scallops, are a popular delicacy in Japanese cuisine. These succulent shellfish are known for their sweet, buttery flavor and firm texture, making them a favorite ingredient in many dishes. No matter how you choose to prepare Muki Hotate.

SIZE: 12PC, 15PC, 18PC

PEAK: DEC-AUG

CATEGORY: SHELL

Kuri Gani Tennen



くりがに



ITEM NUMBER: 61907 Kuri Gani, also known as Helmet Crab, is known for its sweet and delicate flavor, which is often described as being similar to that of Snow Crab. It is named for its distinctive helmet-shaped shell and its long, fine hairs that cover its body.

SIZE: 0.5LB-1LB

PEAK:

CATEGORY: SHELL

Hoya Tennen



ほや



ITEM NUMBER: 51004 Hoya, also known as Sea Squirr or Sea Pineapple, is a unique marine invertebrate found in Japan. Resembling a pineapple in shape, it has a soft, gelatinous body and vibrant colors. It is considered a delicacy in some Asian cuisines and is enjoyed for its crunchy texture.

SIZE: KG/LB

PEAK: JUN-AUG

CATEGORY: OTHER

Mozuku Japan



もずく



ITEM NUMBER: 72403 Mozuku is a type of edible seaweed that is commonly found in Okinawa, Japan. It has a slimy and chewy texture and is often served as a salad or used as a topping for sushi. Mozuku is known for its health benefits, including being high in fiber, iodine, and fucoidan.

SIZE: 1KG

PEAK: APR-JUN

CATEGORY: OTHER



秋

FALL

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Katsuo Tennen



Katsuo, also known as Bonito Skipjack, is a highly valued fish in Japanese cuisine and is often used in sashimi, sushi, and other traditional dishes. Bonito skipjack has a firm texture and a rich, savory flavor that is often described as meaty and slightly smoky.

ITEM NUMBER: #41202
SIZE: 4LB-15LB
PEAK:
CATEGORY: SILVER

Akijake Tennen



あきじゃけ



ITEM NUMBER: 20903 Akijake, or Japanese Chum Salmon, is a fish found in the rivers throughout Japan. It is often grilled, roasted, or smoked and served with a sprinkle of salt or a drizzle of soy sauce. It is also used in Japanese cuisine as an ingredient in various dishes such as sushi, stews, and hot pots.

SIZE: 4LB-8LB

PEAK: SEPT-OCT

CATEGORY: SALM

Buri Tennen



ぶり



ITEM NUMBER: 30106 Buri Tennen, or Yellowtail, is caught in the warm waters of the Pacific Ocean and is carefully selected for its premium quality. It has a distinctive, rich flavor that is complemented by its tender texture, making it an ideal ingredient for a range of traditional Japanese dishes.

SIZE: 10LB-35LB

PEAK: NOV-JAN

CATEGORY: WHITE

Samegawa Gareii Tennen



さめがわがれい



ITEM NUMBER: 42904 Samegawa Gareii Tennen, or Roughscale Sole, is a flatfish found in the waters around Japan. It has a firm, delicate texture. Samegawa Gareii is often served grilled or simmered in broth and is a popular ingredient in traditional Japanese cuisine, particularly in the Kansai region.

SIZE: 3LB-6LB

PEAK:

CATEGORY: WHITE

Matsukawa Kareii Tennen



まつかわがれい



ITEM NUMBER: 42905 Matsukawa Kareii Tennen, or Barefin flounder, is a delicate fish that flakes apart beautifully. Hiramé is a popular ingredient in Japanese cuisine and is often served raw as sashimi or grilled to bring out its delicate flavors. Its velvety texture and fresh taste make it a delicacy.

SIZE: 3LB-6LB+

PEAK:

CATEGORY: WHITE



WILD



FARMED



FRESH



FROZEN



DRY



INTERNATIONAL MARINE PRODUCTS, INC.

A Member of GOW-Group

Mako Gareai Tennen



まこがれい



ITEM NUMBER: 42917 Mako Gareai Tennen, or Marbled flounder, is a prized fish that is commonly found in the waters around Japan. It has a sweet and delicate flavor with a buttery texture. It has a marbled appearance with a creamy white color. It's typically enjoyed as sashimi or lightly grilled.

SIZE: 2LB

PEAK:

CATEGORY: WHITE

Okinawa Sugi Tennen



すぎ



ITEM NUMBER: 43121 Okinawa Sugi Tennen, also known as Black Kingfish, has a firm and meaty flesh with a sweet, delicate flavor that's reminiscent of the ocean. It's a popular fish in Japan, commonly prepared grilled or as sashimi, and highly valued for its texture and flavor.

SIZE: 5LB

PEAK:

CATEGORY: WHITE

Meichi Dai Tennen



めいちだい



ITEM NUMBER: 43321 Meichi Dai, also known as the Bigeye Snapper, has moist and succulent meat, with a delicate texture. Meichi Dai is a popular fish in Japan and can be grilled or served as sashimi. It is commonly found in the waters around Japan and is highly prized for its umami flavor.

SIZE: 2LB+

PEAK:

CATEGORY: WHITE

Ao Dai Tennen



あおだい



ITEM NUMBER: 43502 Ao Dai, or Blue Fusilier, is a saltwater fish found in the Pacific Ocean. It has a slightly sweet and nutty taste, and its flesh is firm and flaky. Blue Fusilier is often grilled or fried, and its attractive blue scales and silver stripes make it a visually appealing addition to any dish.

SIZE: 3LB

PEAK: JUN-OCT

CATEGORY: WHITE

Usuba Hagi Tennen



うすばはぎ



ITEM NUMBER: 44803 Usuba Hagi, or Unicorn Leatherjacket, has a mild and delicate flavor with a hint of umami. Its flesh is tender and buttery, with an attractive appearance featuring a horn-like protrusion and yellow and black stripes. This fish is most popularly served grilled or fried.

SIZE: 1.5LB-3LB

PEAK:

CATEGORY: WHITE

Ebodai Tennen



えぼだい



ITEM NUMBER: 42103 Ebodai Tennen, also known as Butterfish, is typically found in the Pacific Ocean and can be enjoyed grilled, fried, or served raw as sashimi or sushi. Its delicate and flaky texture makes it a popular choice for a wide range of dishes, including tempura, donburi bowls, and teriyaki.

SIZE: 0.2LB

PEAK: AUG-NOV

CATEGORY: WHITE

Takabe Tennen



たかべ



ITEM NUMBER: 45301 Takabe, or Yellowstripe Butterfish, is a fish commonly found in the waters around Japan. It has a delicate, buttery flavor and a soft, flaky texture. Ishimochi is often grilled or pan-fried and served with a sprinkle of salt or a drizzle of soy sauce.

SIZE: 0.3LB

PEAK: JUN-AUG

CATEGORY: WHITE

Hatahata Tennen



はたはた



ITEM NUMBER: 46301 Hatahata, also known as Okhotsk atka mackerel, is a small fish with a sweet flavor and tender, flaky flesh. It's popular in winter dishes in Japan, often grilled, simmered, or pickled and served with rice or vegetables. Hatahata is believed to offer several health benefits.

SIZE: 0.25LB

PEAK: OCT-JAN

CATEGORY: WHITE

Tai Tennen/Ainan Tai



まだい



ITEM NUMBER: 43307, 43308 Tai, also known as red sea bream or snapper, is a popular and highly prized fish in Japanese cuisine. It has a firm texture and mild, sweet flavor, making it versatile and for a wide range of dishes and is often used in celebratory dishes in Japan.

SIZE: 3LB+

PEAK: SP, F

CATEGORY: WHITE

Aka Amadai Tennen



あかあまだい



ITEM NUMBER: 43401 Aka Amadai, or Red Tilefish, is a fish commonly found in the Pacific Ocean, including the waters around Japan. It is often prepared by grilling/broiling and served with a sprinkle of salt or a dash of soy sauce. It is most often used in dishes such as tempura and sushi.

SIZE: 2LB-5LB

PEAK: SU, F

CATEGORY: WHITE

Tachiuo Tennen



たちうお



ITEM NUMBER: 45403 Tachiuo, also known as Beltfish, is a fish found in the Pacific Ocean, including the waters around Japan. Beltfish is often grilled or simmered in a broth with soy sauce and served with grated daikon radish. It is also used as a sushi topping and in tempura dishes.

SIZE: 1.5LB-4LB

PEAK: SU, F

CATEGORY: WHITE

Menuke Tennen



めぬけ



ITEM NUMBER: 44912 Menuke Tennen, or Pacific Ocean Perch, has a mild flavor with a subtle sweetness and clean taste. Its flesh is tender and moist, and is known for its versatility and ability to complement a variety of flavors. Often prepared grilled or fried, it is a popular choice in Japanese cuisine.

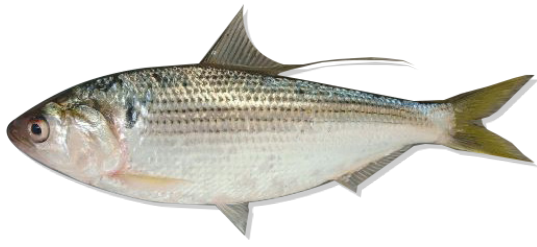
SIZE: 2LB+

PEAK: F, W, SP

CATEGORY: WHITE



Konoshiro Tennen



このしろ



ITEM NUMBER: 41005 Konoshiro, also known as Japanese Gizzard Shad, is a small fish with a rich, oily flavor and a tender, flaky texture. It's often salted or marinated in vinegar and served as a side dish or snack. Konoshiro is also used in sushi and

SIZE: 0.1LB

PEAK: NOV-FEB

CATEGORY: SILVER

Sanma Tennen



さんま



ITEM NUMBER: 41102 Sanma, or Pike mackerel, is a small fish with a silvery blue-green skin and a torpedo-like shape. Sanma is often grilled or broiled and served with a sprinkle of salt or a drizzle of soy sauce. It is a popular dish in Japan, especially

SIZE: 0.3LB

PEAK: AUG-SEPT

CATEGORY: SILVER

Hagatsuo Tennen



はがつお



ITEM NUMBER: 41203 Hagatsuo, or Striped Skipjack, has a strong, meaty flavor and flaky texture. Hagatsuo is often grilled, simmered, or served raw as sashimi. It is a popular ingredient in Japanese cuisine, used in dishes such as sushi rolls, stews, and grilled dishes. It's also used to make bonito flakes.

SIZE: 4LB-15LB

PEAK: AUG-OCT

CATEGORY: SILVER

Shisamo Tennen



ITEM NUMBER: 42002 Shisamo, also known as Capelin & Roe, is a small fish found in the rivers and coastal waters around Japan. It has a mild, delicate flavor and a soft, buttery texture. Shisamo is often grilled or broiled and also used as a sushi topping or in simmered dishes.

SIZE: KG/LB

PEAK: NOV

CATEGORY: SILVER

Sayori Tennen



さより



ITEM NUMBER: 45201 Sayori, or halfbeak, has a slightly sweet flavor with a gelatinous texture. Often grilled and served simply with salt or soy sauce, its eggs are also used in various dishes. This small fish is popular in Japanese cuisine, especially during the summer season.

SIZE: 0.1LB

PEAK: MAR-APR

CATEGORY: SILVER

Noresore Pack Tennen



のれそれ



ITEM NUMBER: 42305 Noresore, also known as baby Sea Eels, are a rare delicacy in Japan. Only available for a few weeks the small translucent fish are prized for their rarity. Serve it simply with soy sauce for a traditional Japanese snack.

SIZE: 200G

PEAK: FEB-MAY

CATEGORY: EEL



Shiro Ika Tennen



しろいか



ITEM NUMBER: 63129 Shiro Ika, or White Squid, is a type of squid that is commonly found in the Pacific and Indian Oceans. Shiro Ika can be enjoyed in various dishes, such as sushi, sashimi, tempura, and grilled. It is also a popular ingredient in Japan, used in squid ink pasta and fried calamari.

SIZE: 1LB-1.5LB

PEAK: JUL-AUG

CATEGORY: SQUID

Tsubugai Tennen



つぶがい



ITEM NUMBER: 52201 Tsubugai, or Whelk Shell, is a popular seafood ingredient in Japan with a firm, slightly chewy texture and mildly sweet and briny flavor. It's versatile, being grilled, steamed, or served raw, and adds an elegant touch to any dish. Its spiral shell also adds to its visual appeal.

SIZE:

PEAK: W-SP

CATEGORY: SHELL

Borako Tennen



ぼらこ



ITEM NUMBER: 46404 Borako, or Pollock roe, is a popular food in Japan and Asia made from salted and cured eggs of the Alaska pollock fish. It has a distinctive flavor that's both salty and slightly sweet, with a soft, slightly sticky texture. Borako can also be used as a topping for rice and sushi.

SIZE: 0.6LB

PEAK: OCT-NOV

CATEGORY: OTHER



WILD



FARMED



FRESH



FROZEN



DRY



INTERNATIONAL MARINE PRODUCTS, INC. 41
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WINTER

ぶり
り

Buri Tennen



Buri Tennen, or Yellowtail, is caught in the warm waters of the Pacific Ocean and is carefully selected for its premium quality. It has a distinctive, rich flavor making it an ideal ingredient for a range of traditional Japanese dishes.

ITEM NUMBER: #30106
SIZE: 10LB-35LB
PEAK: NOV-JAN
CATEGORY: WHITE

Ebodai Tennen



えぼだい



ITEM NUMBER: 42103 Ebodai Tennen, also known as Butterfish, is typically found in the Pacific Ocean and can be enjoyed grilled, fried, or served raw as sashimi or sushi. Its delicate and flaky texture makes it a popular choice for a wide range of dishes, including tempura, donburi bowls, and teriyaki.

SIZE: 0.2LB

PEAK: AUG-NOV

CATEGORY: WHITE

Matsukawa Karei Tennen



まつかわかれい



ITEM NUMBER: 42905 Matsugawa Gareii Tennen, or Barefin flounder, is a delicate fish that flakes apart beautifully. Hirame is a popular ingredient in Japanese cuisine and is often served raw as sashimi or grilled to bring out its delicate flavors. Its velvety texture and fresh taste make it a delicacy.

SIZE: 3LB-6LB+

PEAK:

CATEGORY: WHITE

Matou Dai Tennen



まとうだい



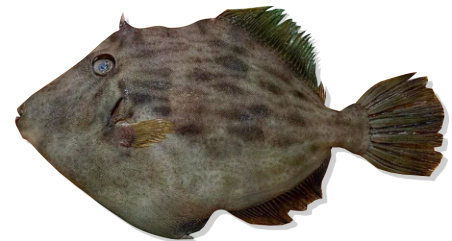
ITEM NUMBER: 44104 Matou Dai, or John Dory, a popular coastal fish, is prized for its firm white flesh and delicate flavor. It's recognized by its flat, round body, and dark spot that resembles an eye. It's commonly served pan-fried or grilled with light sauces and aromatic herbs to enhance its delicate taste.

SIZE:

PEAK: NOV-FEB

CATEGORY: WHITE

Kawahagi Tennen/Farmed



かわはぎ



ITEM NUMBER: 44801 Kawahagi, or Triggerfish, is highly prized in Japanese cuisine, has a firm and flavorful flesh. It's known for its unique shaped body, small mouth, and sharp dorsal fin. Found in the waters around Japan, it is prepared as sashimi, grilled, or simmered in a hotpot.

SIZE: 1LB

PEAK: JUL-AUG (MEAT), NOV-JAN (LIVER)

CATEGORY: WHITE



Usuba Hagi Tennen



うすばはぎ



ITEM NUMBER: 44803 Usuba Hagi, or Unicorn Leatherjacket, has a mild and delicate flavor with a hint of umami. Its flesh is tender and buttery, with an attractive appearance featuring a horn-like protrusion and yellow and black stripes. This fish is most popularly served grilled or fried.

SIZE: 1.5LB-3LB

PEAK: NOV-FEB

CATEGORY: WHITE

Menuke Tennen



めぬけ



ITEM NUMBER: 44912 Menuke Tennen, or Pacific Ocean Perch, has a mild flavor with a subtle sweetness and clean taste. Its flesh is tender and moist, and is known for its versatility and ability to complement a variety of flavors. Often prepared grilled or fried, it is a popular choice in Japanese cuisine.

SIZE: 2LB+

PEAK: F, W, SP

CATEGORY: WHITE

Hatahata Tennen



はたはた



ITEM NUMBER: 46301 Hatahata, also known as Okhotsk atka mackerel, is a small fish with a sweet flavor and tender, flaky flesh. It's popular in winter dishes in Japan, often grilled, simmered, or pickled and served with rice or vegetables. Hatahata is believed to offer several health benefits.

SIZE: 0.25LB

PEAK: F, W, SP

CATEGORY: WHITE

Nodoguro/Akamutsu Tennen



のどぐろ



ITEM NUMBER: 45801 Nodoguro, or blackthroat seaperch, is a prized fish in Japanese cuisine with a rich, oily flesh and sweet flavor. It's served raw as sashimi or grilled, and is popular in sushi and miso soup. Nodoguro translates to "throat black," which refers to the distinctive black throat of the fish.

SIZE: 1LB-2LB

PEAK: JUL-SEPT, DEC-FEB

CATEGORY: WHITE

Kinmedai Nami Tennen



きんめだい



ITEM NUMBER: 44204 Kinmedai, also known as Alfonsino, is a type of deep-sea fish that can be found in the waters around Japan. It has a distinctive appearance, with a deep, ruby-red body and large, reflective eyes that give it a unique golden shine.

SIZE: 2LB-4LB

PEAK: DEC-FEB

CATEGORY: WHITE

Kinmedai Tennen



きんめだい



ITEM NUMBER: 44201 Kinmedai, also known as Alfonsino, is a type of deep-sea fish that can be found in the waters around Japan. It has a distinctive appearance, with a deep, ruby-red body and large, reflective eyes that give it a unique golden shine.

SIZE: 1.8LB-3LB

PEAK: DEC-FEB

CATEGORY: WHITE



Kamasu Tennen



かます



ITEM NUMBER: 41601

SIZE: 0.5LB

PEAK: W, SU

CATEGORY: WHITE

Kamasu, also known as Barracuda, has a long, slender body with sharp teeth and is known for its aggressive hunting behavior. In Japanese cuisine, kamasu is often served grilled or as sashimi, and its firm and slightly oily flesh is prized for its mild yet distinctive flavor.

Hirame Tennen/Toyosu



ひらめ



ITEM NUMBER: 42601/42603

SIZE: 3LB+

PEAK: DEC-FEB, MAR

CATEGORY: WHITE

Hirame, also known as Flounder, is known for its delicate taste and texture, and is very popular in Japanese Cuisine. Whether you're a fan of sushi, sashimi, or cooked fish, Hirame is sure to satisfy your cravings. Order now and discover the authentic taste of Japan in every bite.

Kinka Saba Tennen,

Seki Saba Tennen



きんかさば

せきさば



ITEM NUMBER: 40503/40502

SIZE: 1LB-2.5LB

PEAK: F, W

CATEGORY: SILVER

Kinka Saba, Mackerel, is a Pacific Ocean fish popular in Japan for its flavorful and oily flesh. Sourced from Kinkasan Island, Miyagi it is eaten grilled, fried, or in sushi and sashimi, it's rich in omega-3 and nutrients, making it a healthy and sought-after ingredient. Seki Saba is line caught.

Konoshiro Tennen



このしろ



ITEM NUMBER: 41005

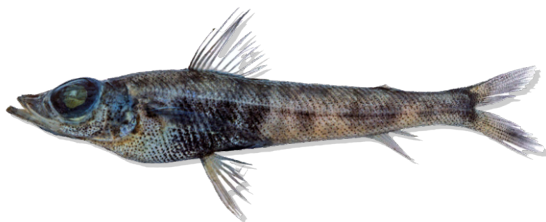
SIZE: 0.1LB

PEAK: NOV-FEB

CATEGORY: SILVER

Konoshiro, also known as Japanese Gizzard Shad, is a small fish with a rich, oily flavor and a tender, flaky texture. It's often salted or marinated in vinegar and served as a side dish or snack. Konoshiro is also used in sushi and Japanese cuisine in grilled or simmered dishes.

Mehikari Tennen



めひかり



ITEM NUMBER: 41401

SIZE: KG/LB

PEAK: JAN-FEB

CATEGORY: SILVER

Mehikari, also known as Greeneyes, has a long and slender body, with large eyes and a distinctive silver coloration. It can be prepared in a variety of ways, including grilling, frying, and simmering, and is often served with soy sauce, and other traditional Japanese seasonings.

Suma Gatsuo Tennen



すまがつお



ITEM NUMBER: 41204

SIZE: 4LB-15LB

PEAK: DEC-JUL

CATEGORY: SILVER

Suma Gatsuo, also known as Black Skipjack, is similar in appearance to the skipjack but has a darker color and slightly firmer flesh. Black skipjack is known for its rich, meaty flavor and is often used in Japanese cuisine for dishes such as sashimi, sushi, and tataki.



Kannuki Sayori Tennen



かんぬき さより



ITEM NUMBER: 45202 Kannuki Sayori, or large Halfbeak, has a slightly sweet flavor with a gelatinous texture. Often grilled and served simply with salt or soy sauce, its eggs are also used in various dishes. This small fish is popular in Japanese cuisine, especially during the summer season.

SIZE: 0.3LB

PEAK: SP

CATEGORY: SILVER

Sayori Tennen



さより



ITEM NUMBER: 45201 Sayori, or Halfbeak, has a slightly sweet flavor with a gelatinous texture. Often grilled and served simply with salt or soy sauce, its eggs are also used in various dishes. This small fish is popular in Japanese cuisine, especially during the summer season.

SIZE: 0.1LB

PEAK: MAR-APR

CATEGORY: SILVER

Unagi Japan



うなぎ



ITEM NUMBER: 42402 Unagi, also known as Fresh Water Eel, has flaky flesh; its taste is savory and slightly sweet, making it a popular ingredient in Japanese cuisine. It can be prepared in various ways, such as grilled or served as sushi. It is commonly found in the rivers and waters around Japan.

SIZE: KG/LB

PEAK: OCT-DEC

CATEGORY: EEL

Mongo Ika Tennen



もんごいか



ITEM NUMBER: 63103 Mongo Ika, or Cuttlefish, is commonly used in sushi, sashimi, and takoyaki, and is boiled or grilled with soy sauce and ginger. Its tender and slightly chewy texture makes it a popular ingredient in many seafood dishes, as its mild flavor allows it to complement other flavors.

SIZE: 1.5LB

PEAK: NOV-FEB

CATEGORY: SQUID

Muki Hotate Tennen



ほたて



ITEM NUMBER: 51801 Muki Hotate, also known as Hokkaido scallops, are a popular delicacy in Japanese cuisine. These succulent shellfish are known for their sweet, buttery flavor and firm texture, making them a favorite ingredient in many dishes. No matter how you choose to prepare Muki Hotate.

SIZE: 12PC, 15PC, 18PC

PEAK: DEC-AUG

CATEGORY: SHELL

Muki Tairagai Tennen



たいらがい



ITEM NUMBER: 52001 Muki Tairagai, or Pen Shell, is a popular shellfish in Japan with a unique flavor and firm texture. Versatile and beloved by seafood enthusiasts, it can be enjoyed grilled, raw, or fried. These are a true delicacy that will delight your taste buds in many different ways.

SIZE: EA

PEAK: DEC-MAR

CATEGORY: SHELL



Male Shako-Shell Off Tennen



しゃこ



ITEM NUMBER: 60701 (Shell off) Komochi Shako, also known as Mantis Shrimp, is a unique and highly prized seafood ingredient in Japanese cuisine. Known for its vibrant colors and distinctive shape, this crustacean boasts a sweet and succulent meat that is bursting with flavor.

SIZE: 250G

PEAK: MAR-MAY

CATEGORY: SHELL

Komochi Shako -Shell Off- Tennen



こもちしゃこ



ITEM NUMBER: 60702 Komochi Shako, also known as Mantis Shrimp, is a unique and highly prized seafood ingredient in Japanese cuisine. Known for its vibrant colors and distinctive shape, this crustacean has sweet and succulent meat. During this season they are also filled with eggs.

SIZE: 250G

PEAK: MAR-MAY

CATEGORY: SHELL

Tsubugai Tennen



つぶがい



ITEM NUMBER: 52201 Tsubugai, also known as Whelk Shell, is known for its firm, slightly chewy texture, sweet and briny flavor. It can be grilled, steamed, or served raw, and enhances the flavor of other ingredients. Its beautiful spiral shell adds a touch of elegance to any dish.

SIZE:

PEAK: W. SP

CATEGORY: SHELL

Zuwai Gani Tennen



ずわいがに



ITEM NUMBER: 61501 Zuwai-gani, or snow crab, is a prized species of crab with delicate, sweet meat harvested from the Sea of Japan between November and March. Its buttery flavor and tender texture make it a popular ingredient in Japanese cuisine, used in sashimi, sushi, and hot pot dishes, seafood.

SIZE: 1LB+

PEAK: NOV-MAR

CATEGORY: SHELL

Seiko Gani Tennen



せいこがに



ITEM NUMBER: 61902 Seiko Gani, or Female Snow Crab is a sweet and delicate crab caught off the coast of Japan during winter. Its translucent shell gives it its name, meaning "clear" in Japanese. Seiko Gani is a luxury dish served in high-end restaurants and a popular gift during the holiday season.

SIZE: 1LB+

PEAK: NOV-DEC

CATEGORY: SHELL

Sukeso Shirako Tennen



すけそうしらこ



ITEM NUMBER: 43016 Sukeso Shirako, or Alaskan Pollock milt, is a prized delicacy in Japan. Despite its unusual appearance, its soft and creamy texture yields a rich and delicate flavor, often served raw, grilled, or fried. Considered rare, it's worth trying for adventurous foodies.

SIZE: 500G

PEAK: DEC

CATEGORY: OTHER



WILD



FARMED



FRESH



FROZEN



DRY



INTERNATIONAL MARINE PRODUCTS, INC. 47
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Tara Shirako Tennen



たらしらこ



ITEM NUMBER: 43015 Tara Shirako, or Cod milt, is a prized delicacy in Japan harvested from male cod during winter. Despite its unusual appearance, its soft and creamy texture yields a rich and delicate flavor, often served raw, grilled, or fried. Considered rare, it's worth trying for adventurous foodies.

SIZE: 500G

PEAK: JAN-FEB

CATEGORY: OTHER

Ankimo Tennen



あんきも



ITEM NUMBER: 44707 Ankimo liver, or anglerfish liver, is a creamy Japanese delicacy with a flavor and texture similar to foie gras. Served raw as sashimi or seared, it's also a topping for sushi and an ingredient in soups. Despite its fat content, it's a nutritious source of vitamin D and omega-3.

SIZE: 2.2LB

PEAK: DEC-FEB

CATEGORY: OTHER



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