

SUPER FROZEN CHUTORO

Item Name: Super Frozen Chutoro

INTRODUCTION

Chutoro refers to parts of the tuna that can be found on both the back and stomach of the tuna. It has the perfect blend of Otoro and Akami.

The advantages of our super frozen Chutoro is that it does not come in a big piece, it's convenient and easy to handle. It takes about 1 ~ 1.5 hours to defrost. After thawing, you can start slicing it into sashimi or nigiri pieces. While not as rich as Otoro, Chutoro has a moderate fattiness and can be enjoyed for a reasonable price, which makes it a very popular cut.



- Origin: Japan
- Bluefin Tuna
- Aquaculture
- No Chemical Treated
- Each piece varies from 0.60 LB ~ 1.5 LB
- HACCP / FDA Certified
- ICCAT Certified

