

SUPER FROZEN HAMACHI

Item Name: Hamachi Fillet

INTRODUCTION

Hamachi - also referred to as Yellowtail, a favorite for many, this fish has a bold and somewhat tangy flavor, complete with a delicate, buttery texture. Due to its rich and complex taste, hamachi is best served fresh.

The harvest season for our Hamachi is between November to March. This brand is known as "Hamachi King" in Japan because of the amount of awards it has won yearly. Compared to wild caught Hamachi, our farm raised Hamachi is fthicker, the ratio of the fat is higher and has no parasites.



- Origin: Kagoshima
- Aquaculture
- Super Frozen
- Tasteless Smoked
- Each piece is roughly 5 LB
- Each case is roughly 30 LB
- HACCP / FDA Certified

