

Item Name: Katsuo Tataki

INTRODUCTION

The Katsuo, or bonito, is a type of tuna caught all around Japan. But in Kochi, it is prepared as a signature dish - Katsuo Tataki. Katsuo fillets are lightly grilled over a fire fueled by straw, giving it a slightly smoky flavour. When the outer layer is seared, the fish is plunged into iced water to stop further cooking, leaving the centre raw. The fillets are cut into thick slices and served either dipped in salt, or covered in a dressing of soy-sauce and citrus, then smothered with chopped spring onions.



- Product of Japan
- Roughly 0.4 LB / pc
- 22 LB / Case
- HACCP / FDA Certified

