

Item Name: Madai Fillet

INTRODUCTION

There are over ten different types of tai found in Japanese waters, but Madai is the varietal preferred for sushi.

Our Madai is farm raised from Kagoshima. Tai season begins in the winter time, but doesn't reach its peak until the first week of April. Our Madai is tasteless smoked and does not include any bones and skin, which means there will be no waste. This is a great product to help customers upgrade their menu.



- Origin: Kagoshima
- Aquaculture
- Super Frozen
- Tasteless Smoked
- Each piece is roughly 200 - 250g
- 22 LB / Case
- Skinless / boneless
- HACCP / FDA Certified

