

MONGO IKA

Item Name: Mongo Ika

INTRODUCTION

This cuttlefish, known as Mongo Ika in Japan, is uncooked, tenderized, and pre-sliced for sushi and sashimi. The smooth yet firm texture gives a nice crunch.

We source our Mongo Ika from Vietnam, and it comes in both sizes of medium and large. Each slice for medium is roughly 21-29g, and large is roughly 30-35g.



- Product of Vietnam
- 500g / Pack
- HACCP / FDA Certified

