

## SUPER FROZEN OTORO

**Item Name:** Super Frozen Otoro

### **INTRODUCTION**

Otoro is the fattiest portion of the tuna, found on the underbelly of the fish. This part of the Bluefin has the highest Omega-3 fat content.

The advantages of our super frozen Otoro 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. Due to the high fat content, Otoro has a characteristic sophisticated taste and a distinctive fat marbeling which makes the pieces to melt in your mouth.



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

