

SUSHI EBI

Item Name: Sushi Ebi

INTRODUCTION

Ebi (shrimp) is one of the most common ingredients used in Japanese cuisine. **Ebi** is a preparation style in Japan that involves the shrimp being “butterflied” meaning that they are split open from the bottom side and laid on flat.

We use shrimps from Vietnam for our Sushi Ebi, and it comes in both sizes of 4L and 5L depending on which the customer prefers.



- Product of Vietnam
- 30 / 30 PC / Case
- Size: 4L & 5L
- HACCP / FDA Certified

