

Item Name: Japanese Tako Leg

INTRODUCTION

Tako (Octopus), It may look strange to those unaccustomed to eating it, and has a chewy texture that requires thin slicing in order to be served as a **sashimi dish**.

Our Tako is ready to eat. You can simply defrost and slice into sashimi. Although it's called sashimi, our Tako has already been boiled so it is not actually raw. This is to help bring out the faint flavours of the dish, and more importantly to tenderize the meat.



- Product of Japan
- Roughly 0.6 LB / pc
- 11 LB / Case
- HACCP / FDA Certified

